



Total number of bottles produced: about 26.000
Total hectares with vines: 6 owned and 1 rented
Winery starting-up: 1987
Winemaker: Eraldo Viberti
Possibility of visiting the winery: yes (upon notice)
Telephone: 0039 (0) 173-50308
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LANGHE ROSSO "GILAT"

Type of wine:	red
First year of production:	2000
Number of bottles produced:	2.500
Growing area:	Langhe, S.Maria La Morra
Grape variety:	Nebbiolo40%,Barbera50%,Syrah10%
Classification:	D.O.C
Exposure and altitude:	Est, 350 meters a.s.l.
Type of soil:	tufaceous and clay marls
Vine-training system and vine density:	Guyot, 4.200 vines per hectare
Average age of vines:	20-25 years
Fertilization and treatment to the cultivation:	keeping grass in the vineyard
Average yield/hectare:	50 quintals
Harvest time and way:	around the last ten days of Ottobre, manual harvest
Fermentation tanks:	stainless steel tanks
Fermentation temperature:	28-30°C
Temperature control system:	refrigeration system
Lenght of fermentation and maceration:	15 days
Malolactic fermentation:	yes
Type of wood:	ageing in small barrels
Way and lenght of ageing before bottling:	20 months in barrels
Wine-stabilizing operations:	only rackings

ERALDO VIBERTI AZIENDA AGRICOLA 12064 S.MARIA LA MORRA (CN) - ITALIA