



Total number of bottles produced: about 30.000
Total hectares with vines: 10
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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BAROLO "rocchettevino"

Type of wine:	red
First year of production:	2006
Number of bottles produced:	2.500
Growing area:	Langhe, S.Maria La Morra
Grape variety:	Nebbiolo
Classification:	D.O.C.G.
Vineyard area:	0,8 hectares
Exposure and altitude:	South, South-East 350 meters a.s.l.
Type of soil:	tufaceous and clay marls
Vine-training system and vine density:	Guyot, 3.800-4.200 vines per hectare
Average age of vines:	15 years
Fertilization and treatment to the cultivation:	keeping grass in the vineyard
Average yield/hectare:	40 quintals
Average yield/vine:	about 1kg
Harvest time and way:	from October, manual harvest
Fermentation tanks:	stainless steel tanks
Fermentation temperature:	28-30°C
Temperature control system:	refrigeration system
Length of fermentation and maceration:	40 days
Malolactic fermentation:	yes
Way and length of ageing before bottling:	30 months in Tonneaux
Wine-stabilizing operations:	only rackings

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