



Total number of bottles produced: about 30.000
Total hectares with vines: 10
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 NEBBIOLO

Type of wine: red
First year of production: 2000
Number of bottles produced: 4.000
Growing area: Langhe, S.Maria La Morra
Grape variety: Nebbiolo 100%
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: 70 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: 10 days
Malolactic fermentation: yes
Type of wood: ageing in small barrels
Way and lenght of ageing before bottling: 12 months in Tonneaux
Wine-stabilizing operations: only rackings

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