



VIBERTI

Collejato

Barbera d'Asti Superiore DOCG

www.viberti-barolo.com

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| VARIETALS | 100% Barbera |
| VINTAGE | 2022 |
| REGION | Monferrato, Piedmont, Italy |
| TECHNICAL DATA | Alcohol 15% |
| APPEARANCE | Deep ruby red in the glass. |
| NOSE | The nose expresses fruity hints of cherries in alcohol and blackberry, floral notes of violet and spicy nuances in the background. |
| PALATE | The taste is characterized by an important structural richness, where the initial heat is balanced by the typical acidity. Long and satisfying in the taste development. |
| AGEING | The grapes remain in the cellar after the harvest losing weight due to a slight drying process (not more than 15%). After fermentation, the wines is moved to 1000 liters toasted wood barrel to undergo through a spontaneous malolactic fermentation. The aging process occurs in the same oak barrel with lees contact for further 12 months. |
| PAIRING | Full-bodied red, it's ideal with rich first courses and for long-cooked meats, such as stews and braised dishes. |
| ORDER CODE | IT0540 |