

Ciabot Berton – Rocchettevino – MAGNUM | Barolo DOCG Wooden Box Italy – 2021

Domain

Ciabot Berton

The current Ciabòt Berton winery was built in the 1980s in La Morra, on a site that was already known as Ciabòt Berton. Ciabòt is Piedmontese dialect for a small rural building, a shelter or storage place in the vineyard. According to local tradition, Berton was its owner and, while attempting to make fireworks himself, caused a fire that destroyed the roof. The ruins can still be seen today among the vineyards. The Oberto family has been involved in winemaking since 1876. Marco Oberto took over the management in 1997, and his wife Federica joined the business in 2010. Today, the fifth generation continues the family tradition.

Vinification

The maceration takes place at a temperature of 30 ° -32 ° for 18 to 20 days in cement barrels. He then ripens for 24 months in Slovenian barrels of 50 hl.

Taste

Bright ruby-red hue with light garnet reflections. Fruity notes perfectly blending in a flowery, spicy aroma make the wine extremely fine. Complex and clean in mouth, the wine shows a firm structure supported by a lively acidity that are well-integrated with the typical tannic sensations of Nebbiolo grapes. Long-lasting finish.

Food pairing

Game | Truffle | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C



