

**Ciabot Berton – Roggeri | Barolo DOCG
Italy (PIEMONTE) – 2017****Domain****Ciabot Berton**

The winery now in use was built in the 1980s on the site which has always been known as Ciabot Berton. The small building (ciabot, in Piedmont dialect) which stands here once belonged to a certain Berton, who had attempted to set up manufacturing fireworks here, and had burnt out the building and destroyed its roof. This old ruin, which gave its name to the business, can still be seen from the winery, and is surrounded by the Nebbiolo vineyard. The new winery is therefore sited in a dominant position, where it enjoys views of the wonderful landscape which opens out over the hills of Barolo. On clear days, gazing towards the north, the peaks of Cervino and the mass of Monte Rosa stand out, while in the opposite direction the villages of the Alta Langa form a hinge between Piedmont and Liguria.

Vinification

The grapes come from three vineyards: Roggeri, Bricco San Biagio and Rive, located in La Morra. They undergo maceration for 16 to 18 days in glass fiber lined cement tanks, at 30 ° C. The wine has matured for 24 to 30 months in Slavonian (not Slovenian!) oak barrels of 25 hl, and then 6 months in concrete tanks before bottling.

Taste

Red garnet color with ruby reflexions. The nose is ethereal and full-bodied, with balsamic notes and hints of minerals well combined with scents of rose, spices, red fruits and wax. Savory, pleasant, with a tannic structure markedly present but soft. Very persistent finish.

Food pairing

Cheese - rich | Game | Truffle

General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18°C

Taste profile: Complex with firm tannins

