Wijnfiche

Ciabot Berton - Roggeri | Barolo DOCG Italy (PIEMONTE) — 2018

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 wine was named after the Roggeri vineyard, a subzone in La Morra. Roggeri is located at an altitude of 300 meters and has a south-eastern orientation. Traditional and temperature-controlled maceration in concrete vats with prolonged skin contact. Aging in a combination of Slavonian and French oak barrels.

Taste

Garnet red colour with good depth, intense and elegant nose with fruity notes, well sustained by a sweet spiciness combined with sensations of violet and dried rose. Powerful and harmonious palate with a dense and complex tannic structure. Pleasantly crisp and savoury, it offers a lingeringly persistent finish.

Food pairing

Cheese - rich | Game | Truffle | Dishes with 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

