

Ciabot Berton – Rocchettevino | Barolo DOCG Italy (PIEMONTE) – 2019

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

All grapes originate from the high-altitude Rocchettevino vineyard (400 meters) in the La Morra subzone. Traditional temperature-controlled maceration with a long skin contact. Aging in Slavonian oak barrels.

Taste

Brilliant garnet red colour, pleasantly spicy nose with notes of mountain herbs, balsamic nuances and slight fruity scents. The palate is clear, mineral, decidedly crisp and persistent.

Food pairing

Meat - roasted | Game | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

