



Wijnfiche

Ciabot Berton – La Morra | Barolo DOCG Italy (PIEMONTE) – 2022

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 vineyards are located on the hills of La Morra, at an altitude of 250 to 300 metres, with south-easterly to south-westerly exposure. The vines are on average 20 years old and grow on sandy-calcareous-clay soils. This contributes to the wine's fresh and refined character. Vinification follows traditional methods, with temperature-controlled maceration in concrete tanks. The wine then ages for a minimum of 18 months in Slavonian oak barrels, followed by further bottle ageing in the winery's cellars, bringing the total ageing period to at least 38 months, calculated from 1 November of the harvest year, in accordance with the strict Barolo DOCG regulations.

Taste

Pale garnet red with ruby highlights. The nose reveals aromas of wild rose, violet and yellow broom blossom. The palate is marked by plum, strawberry, red fig and a subtly sweet, spicy note of carob, complemented by delicate hints of spice and liquorice. Fresh, delicate and floral, with a juicy, fruit-driven character. Fine tannins and vibrant freshness create a beautiful balance, bringing length and elegance to the finish.

Food pairing

Game - large | Meat - roasted | Cheese - aged

General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18-20 °C

Taste profile: Elegant refined

