



Wijnfiche

# **Ciabot Berton – Rocchettevino Barolo DOCG Italy (PIEMONTE) – 2015**

## **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 for this wine come from one vineyard: the Rocchettevino subzone located in La Morra, with vines of 25 years old. Traditional maceration, in contact of the skins with the must, for more than 20 days, in cement cuves with fiberglass. Then the wine ripens in Slavonic oak Botte. Finally, the wine is aged in concrete vats before being bottled.

## **Taste**

Brilliant ruby red color with slight garnet reflections. Fruity notes merging perfectly with a flowery and spicy aroma make the wine extremely fine. Very fruity wine, with aromas of dried strawberries, chocolate and coffee, but also spicy notes of balsamic vinegar and herbs from the hills. Very subtle and pure. Mineral, fresh and ample, with supple tannins and a wonderfully long finish.

## **Food pairing**

Game | Truffle | Cheese - aged

## General information

Type: Red wine

Grape varieties: Nebbiolo (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18°C

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