

**Ciabot Berton – Roggeri | Barolo DOCG
Italy (PIEMONTE) – 2018****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 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°

Taste profile: Complex with firm tannins

