



WINE STORY

Fondly known to many as a "baby Barolo", Perbacco is always 100% Nebbiolo sourced from some of the fifteen different Grand Cru vineyards in Barolo. Recently the winery started using a small portion of grapes from its vineyards in Barbaresco as part of the blend as well. Each Cru is vinified separately, aged for two years in oak (as with the Barolo) and then a selection is made for expression of the vintage and then blended together. An incredible value, Perbacco is intended to show the full complexity of the zone and the Nebbiolo varietal to novice and seasoned wine lovers alike.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Barolo and Barbaresco
ELEVATION:	
SOILS:	
TRAINING SYSTEM:	
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	
YIELD:	
GRAPES:	100% Nebbiolo
TYPE OF YEAST:	Natural
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in barriques
FILTRATION:	
AGING CONTAINER:	Large Slavonian oak casks
AGING TIME:	Approx. 24 months in oak, followed by blending in stainless steel tanks
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

The Krause Family

Winemaker:

Luca Currado Vietti

Winery Founded:

1873

Region:

Piedmont

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	27 g/l