

Eraldo Viberti

La Morra



Eraldo Viberti's family began making wine in La Morra in the early 20th century, selling much of their fruit off to other producers until Eraldo founded the winery in 1987. Currently, Eraldo farms 6 hectares of vineyards, two each dedicated to Nebbiolo, Barbera and Dolcetto. He believes in listening to the harmony of the vintage and the vine, farming by hand without use of herbicides and pesticides. Though he has been farming organically for many years, he achieved organic certification in 2018. Quality is of utmost importance to Eraldo, as he performs severe green harvest multiple times throughout the vintage to assure concentration and expression in the grapes.

Vinification and elevage shift based on the character of the vintage. The Dolcetto, grown on tufaceous soils and clay marls, is aged in stainless steel tanks only for around 8 months to preserve the freshness and spiciness of the variety. The Barbera sees two different styles of elevage. The Barbera d'Alba is aged in stainless steel for around 8 months and comes from younger vines, whereas the Barbera d'Alba "Vigna Clara" sees around 20 months in barrel and is sourced from older vines, some of which range from 80-120 years old.



His Nebbiolo production centers around two crus—Roncaglie and Rocchettevino. The younger vines from both crus comprise his Barolo DOCG, and older vine selections go into the individual cru bottlings. The winemaking embraces facets of both classic and modern Piemontese stylings, with very long macerations on the skins and some usage of barrique for aging. The Barolo DOCG spends 24 months aging in small barrel before bottling. The Roncaglie Cru sits in La Morra at 350m with southern exposure. The wine ages 30 months in botti before bottling. The Rocchettevino Cru sits right above the Rocche dell'Annunziata Cru at 350m with a south/southeast exposure. The wine ages 30 months in small barrel before bottling.