



SORDO

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
PERNO

A vineyard of exceptional value nestled in one of the finest areas of the administrative division of Perno in the municipality of Monforte d'Alba.

Municipality of production

Monforte d'Alba

Grape Variety

100% Nebbiolo

Aspect

South-East

Altitude (a.s.l.)

270-400 m

Soil

Tufaceous with layers of red soil, not easily worked. The subsoil is primarily made up of stone and detrital rock cemented more or less tenaciously by sandy and clayey components from the Langhian Stage of the Miocene Epoch.

Training system

Upwards-trained vertical-trellised with Guyot pruning.

Age of the vineyard (years)

25/35

Plant density

4,000 plants

Cropping level per hectare

75/80 ql grapes

Processing

Crushing/destemming, vinification with fermentation in stainless steel temperature controlled vats with long submerged-cap maceration for 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at temperature 20°C. Storage in stainless steel for 2/4 months.

Ageing

24 months in large Slavonian oak barrels

Refinement

4/6 months in stainless steel and minimum six months in the bottle

Alcohol by volume

14.5% Vol (based on the vintage)

Acidity

5.4 g/l

Sugars (Reducers)

0.3-0.5 g/l

Organoleptic characteristics

A wine with a fairly marked and bright color and tonality. Stable over time. Bouquet always very rich, intense and lingering. Sensations of great viscosity trade-off with notes of ripe fruit, hardwood, spices and licorice. Great inner-mouth warmth; acidity and tannicity always stand out but tend towards sweet. Very long, lingering aromatic finish. IT IS a wine with great ageing prospects.

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game



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