



# SORDO

## VERDUNO PELAVERGA

DENOMINAZIONE DI ORIGINE CONTROLLATA

In Verduno, at the beginning of October or the end of September, the grapes of a very ancient autochthonous grape variety are harvested. While its production area is very limited, its popularity is growing fast. The grape is the "Pelaverga Piccolo".

### Municipality of production

Verduno

### Maturation

6 months in stainless steel vats

### Grape Variety

100% Pelaverga Piccolo

### Ageing

3 months in the bottle

### Aspect

South-West

### Alcohol by volume

14.5% Vol (based on the vintage)

### Altitude (a.s.l.)

220m

### Acidity

5.50 g/l

### Soil

Tortonian age. Fairly loose.  
Fine and dry light marls

### Sugars (Reducers)

0.3-0.5 g/l

### Training system

Upwards-trained vertical-trellised with  
traditional Guyot pruning

### Characteristics

Ruby red colour tending towards cherry.  
The aroma is characteristic, fragrant  
and fruity, with quite evident spicy notes.  
The flavour is dry, with intense hints  
of spices and green pepper.  
Tempt you to taste with its pleasant  
acidity, moderate tannicity, equilibrium  
and full body

### Age of the vineyard (years)

30

### Plant density

4,400 plants

### Serving temperature

18°C

### Cropping level per hectare

80 ql grapes

### Processing

Crushing/destemming, According to  
tradition, fermentation is prolonged  
for 10-12 days  
(based on the vintage)

### Recommended pairing

It goes well with all the traditional  
dishes of our Langa cuisine, especially  
lunchmeats and cheeses

### Vinification

In stainless steel temperature controlled  
vats at 27°-28°



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