



# SORDO

## BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Barbera grape variety first appeared in the Langa Hills in the early 1900s, when the arduous task of reconstructing the vineyards destroyed by the phylloxera was taken up throughout the region.

Being quite rustic, it adapts well to the environment and the particular composition of the area's soil.

### Municipality of production

Castiglione Falletto and Serralunga d'Alba

### Grape Variety

100% Barbera

### Aspect

South-West

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

250/300m

### Soil

Calcareous and Clayey

### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

### Age of the vineyard (years)

15/25

### Plant density

4,500 plants

### Cropping level per hectare

80 q/l grapes

### Processing

Crushing/destemming, long submerged-cap maceration 2 weeks (based on the vintage)

### Vinification

In stainless steel temperature controlled vats at 28°

### Maturation

6 months in stainless steel vats

### Ageing

3 months in the bottle.

### Alcohol by volume

14% Vol (based on the vintage)

### Acidity

5.80 g/l

### Sugars (Reducers)

0.3-0.5 g/l

### Characteristics

Ruby red colour with garnet highlights that grow more evident as years go by; delicate, alcohol-rich, intense, full and lingering aromas; warm, full flavour, complex, dry and harmonious

### Serving temperature

18°-20°C

### Recommended pairing

Snacks, not very spicy lunchmeats, fresh cheeses, crustaceans



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