



SORDO

SINCE FOUR GENERATIONS
IN THE HEART OF BAROLO

A LONG HISTORY GUIDED BY A PASSION FOR BAROLO



Giuseppe Sordo, the first generation

The Sordo estate was founded by Giuseppe Sordo, who began cultivating the soil and making wine in Garbelletto, in the township of Castiglione Falletto, still home to the estate today.

Giovanni Sordo, the second generation

A turning point in the estate's fortunes came with Giovanni Sordo, Giuseppe Sordo's son, who from the 1950s onwards showed great intuition in his choice and subsequent purchase of exceptional vineyards. Together with his wife Maria, the estate's historian, he enlarged the cellar in the 1960s.

Giorgio Sordo, the third generation

Giorgio Sordo, having learned both the techniques and passion for winemaking from his father, took up the reins of the estate in 2001, continuing the family tradition. In 2013, he achieved an important goal with the estate's first production of eight MGAs Barolo wines.

Paola Sordo, the fourth generation

From the foundation of the estate and throughout the journey to the creation of the current company, women have given a vital contribution. Lina Sordo, in fact, was at her husband's side, Giuseppe, then Maria supported Giovanni in each important decision he took. Today, the fourth generation is represented by Paola Sordo, Giorgio's only daughter.



**WE CULTIVATE OUR
VINEYARDS WITH
THE GREATEST RESPECT
FOR BOTH NATURE AND
THE SURROUNDING
ENVIRONMENT**



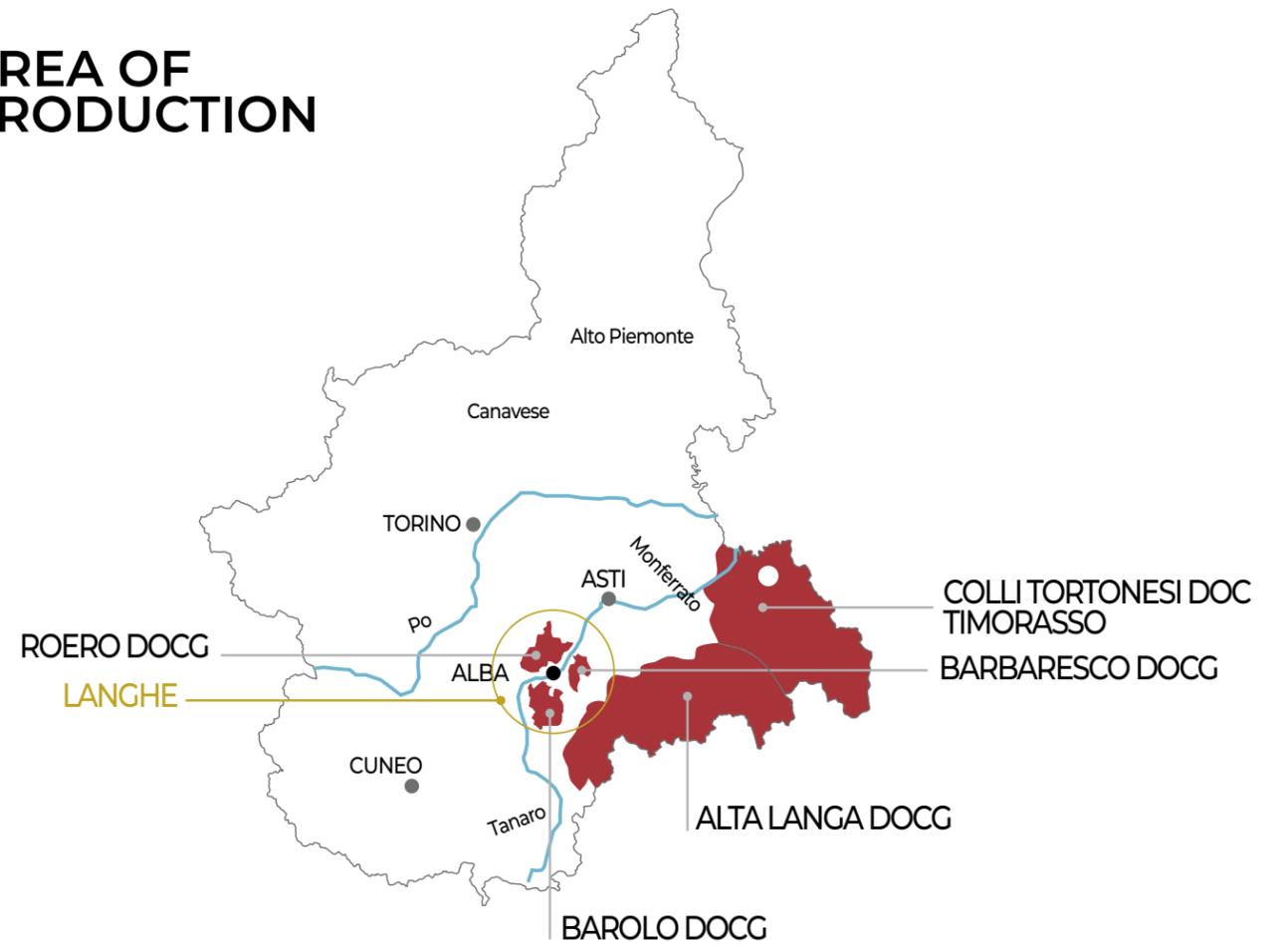
THE ESTATE

The Sordo family cultivates more than 50 hectares of top vineyards, located throughout the Barolo, Langhe, Roero and Colli Tortonesi appellations.

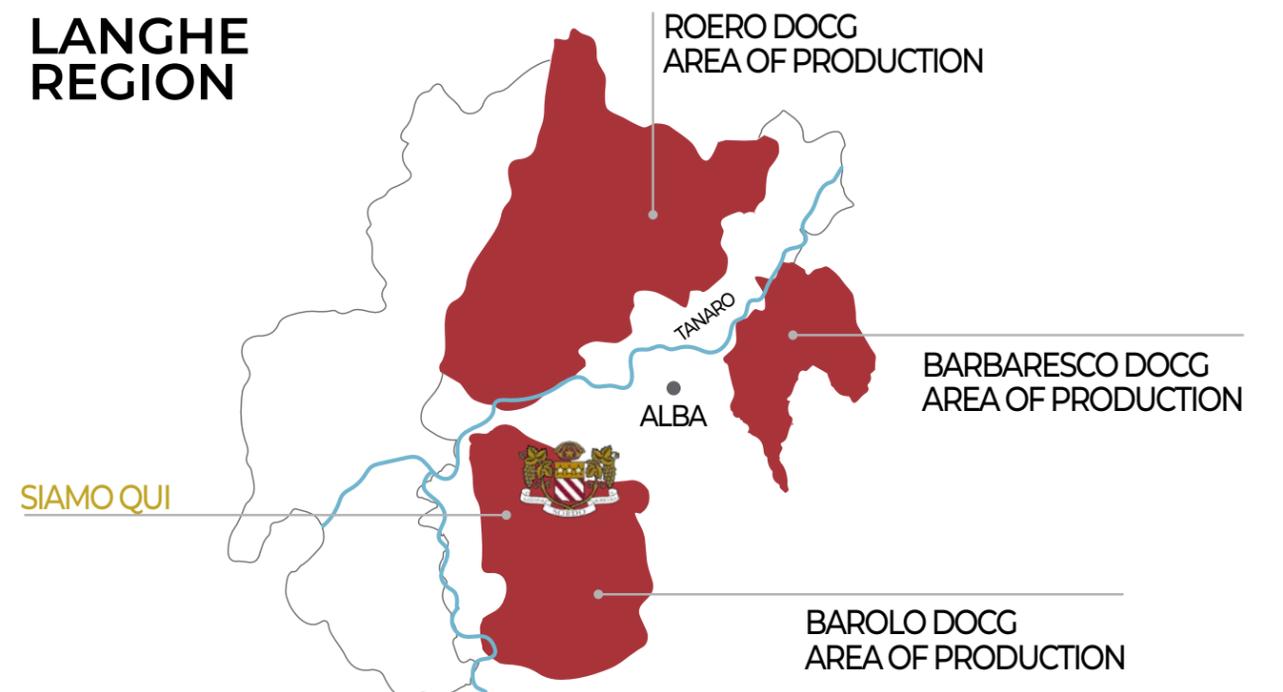
WHERE WE ARE



AREA OF PRODUCTION



LANGHE REGION



BAROLO

DOCG

An austere, generous, ageworthy wine produced by the Sordo family following the rigorous tradition of maturation in large oak barrels. Its smooth and complex tannins are the result of a wide-ranging selection of grapes from different vineyards located in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra and Grinzane Cavour.



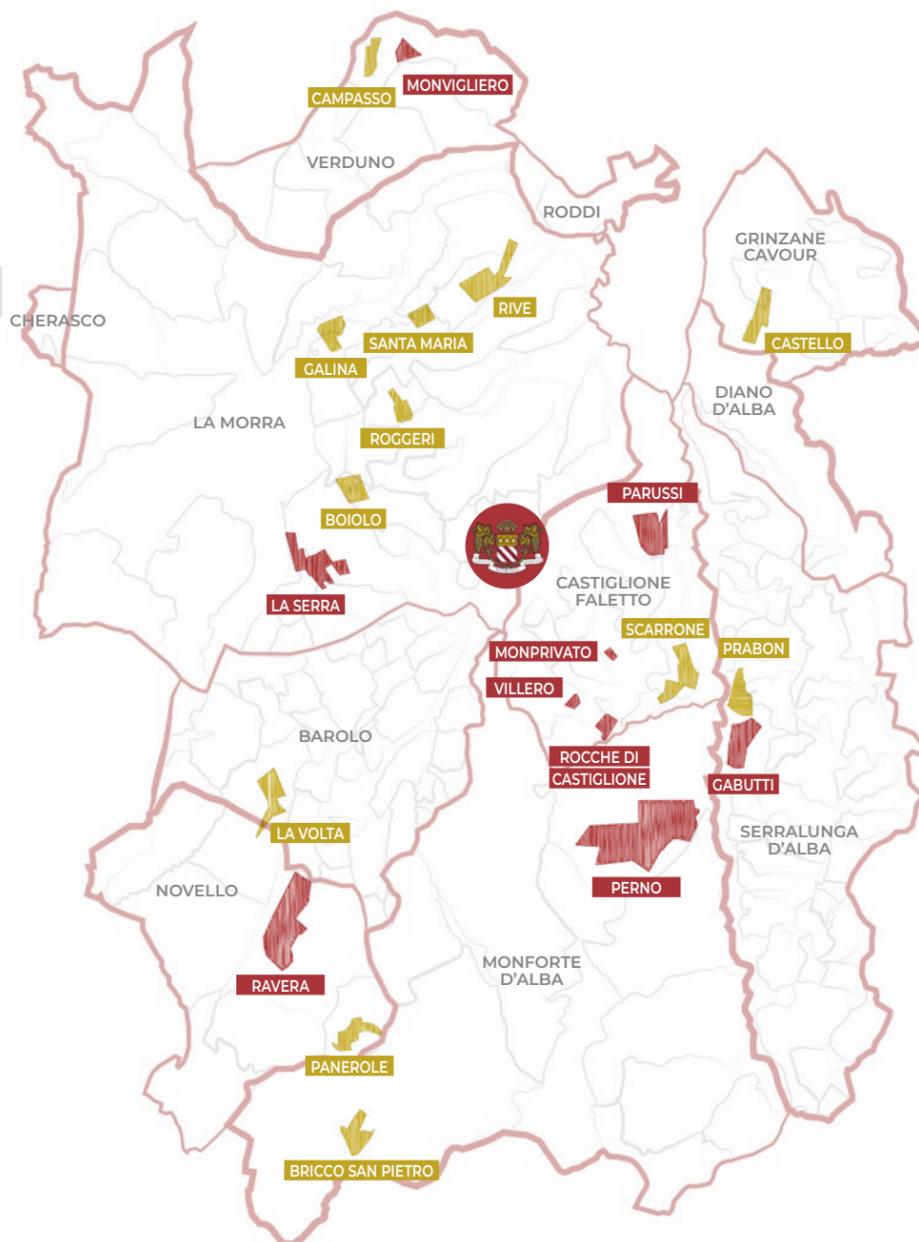
8 CRUS

OF BAROLO

The Sordo estate boasts **eight different Barolo MGA** (Additional Geographical Mentions, referred to as 'cru') from vineyards in six different townships within the Barolo denomination. Identical process of vinification, maturation and ageing are used for each single cru; for this reason, Barolo lovers will have the pleasure of sampling the subtle nuances that distinguish each single terroir and make each Barolo Cru unique.



MGA (ADDITIONAL GEOGRAPHICAL MENTIONS)	MUNICIPALITY
ROCCHES DI CASTIGLIONE	Castiglione Falletto
MONPRIVATO	Castiglione Falletto
PARUSSI	Castiglione Falletto
GABUTTI	Serralunga d'Alba
PERNO	Monforte d'Alba
MONVIGLIERO	Verduno
RAVERA	Novello
LA SERRA	La Morra
VILLERO Available from vintage 2013 to 2019	Castiglione Falletto



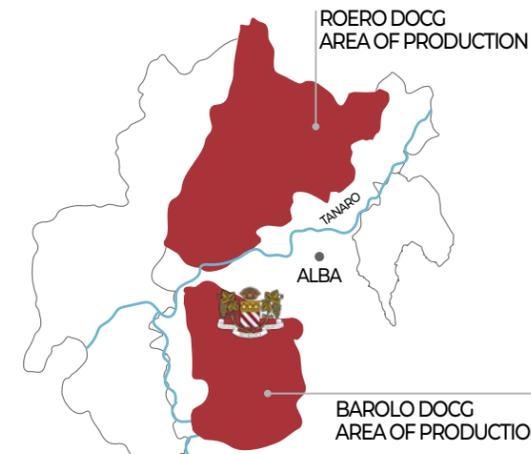
BAROLO

RISERVA

In our historic cellar, vintage bottles of Barolo Riserva from **1989** are displayed. These are prestigious wines that will bestow unforgettable sensations upon connoisseurs, both now and for years to come. These wines have undergone a long *élevage* in large Slavonian oak casks, followed by an extended period of bottle-ageing. The robust structure of the wines, their harmony and balance, their enveloping and complex aromas and flavours make these wines special and suitable for ageing.



WHITE WINES



	GRAPE VARIETIES	ELEVAGE
ROERO ARNEIS DOCG	ARNEIS	STEEL VATS+BOTTLE
LANGHE BIANCO DOC VIONIÉ	VIIGNIER	STEEL VATS+BOTTLE
LANGHE BIANCO DOC FORÉSTÉ	SAUVIGNON BLANC, CHARDONNAY, VIIGNIER	STEEL VATS+BOTTLE

RED WINES

CLASSIC



	GRAPE VARIETIES	ELEVAGE
DOLCETTO D'ALBA DOC	DOLCETTO	STEEL VATS+BOTTLE
BARBERA D'ALBA DOC	BARBERA	STEEL VATS+BOTTLE
NEBBIOLO D'ALBA DOC	NEBBIOLO	OAK BARRELS+BOTTLE

RARE

AND GOLD SELECTION



	GRAPE VARIETIES	ELEVAGE
VERDUNO PELAVERGA DOC	PELAVERGA PICCOLO	STEEL VATS+BOTTLE
BARBERA D'ALBA DOC SUPERIORE MASSUCCHI	BARBERA	OAK BARRELS+BOTTLE
NEBBIOLO D'ALBA DOC VIGNA VALMAGGIORE	NEBBIOLO	OAK BARRELS+BOTTLE
BARBARESCO DOCG	NEBBIOLO	OAK BARRELS+BOTTLE

LARGE

FORMAT BOTTLES



Large format bottles for special occasions

Each year a selection of our Barolo wines is available in special Magnum and Jeroboam sizes, of 1.5L and 3L respectively. They are ideal for sharing wine on special occasions. Large format bottles also provide better storing conditions and contribute in improving bottle-ageing, compared to regular size bottles. They slow the ageing process, allowing the wine to evolve in a more stable way; the wine is also more resistant to temperature changes, and, because of its thicker glass, it is protected from the potentially negative effects of exposure to light.



ALTA LANGA
DOCG



DERTHONA
COLLI TORTONESI DOC
TIMORASSO



	GRAPE VARIETIES	ELEVAGE
ALTA LANGA DOCG METODO CLASSICO	PINOT NOIR CHARDONNAY	36 MONTHS LEES AGING
DERTHONA COLLI TORTONESI DOC TIMORASSO	TIMORASSO	STEEL VATS+BOTTLE



BAROLO CHINATO

AROMATIZED WINE
FROM AN ANCIENT
FAMILY RECIPE



GRAPPA
MADE USING NEBBIOLO FROM
BAROLO REGION



A UNIQUE EXPERIENCE IN THE CELLAR SORDO

A guided visit to the Sordo cellars is a unique and unforgettable experience. The visit begins in the oldest part of the cellar, where each step of the process from vinification to storage of the wine can be seen. The visit continues in the large casks room where one can smell the unmistakable aroma of oak down to the 12 metres underground cellar, containing the infernòt. Infernòt is a Piedmontese word for the small hollows that house the estate's private collection of vintage bottles of Barolo.



After passing through the "tunnel of Barolo", where the large format bottles are stored, one arrives in the new cellar with its modern production line from bottling to packaging. Last and best is a tasting in the panoramic room with a view of the La Morra hills!

For more information and to book this experience, visit our website www.sordogiovanni.it



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