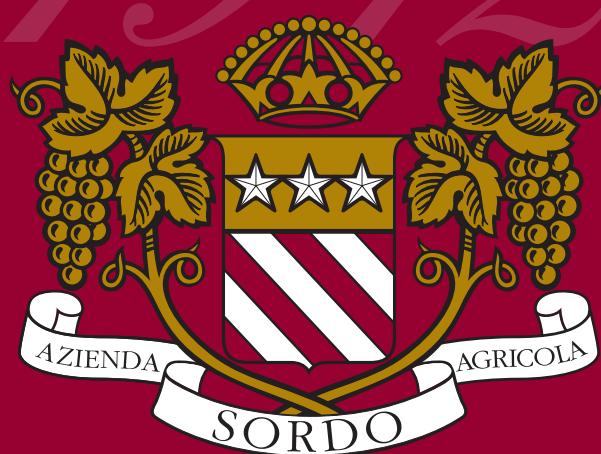


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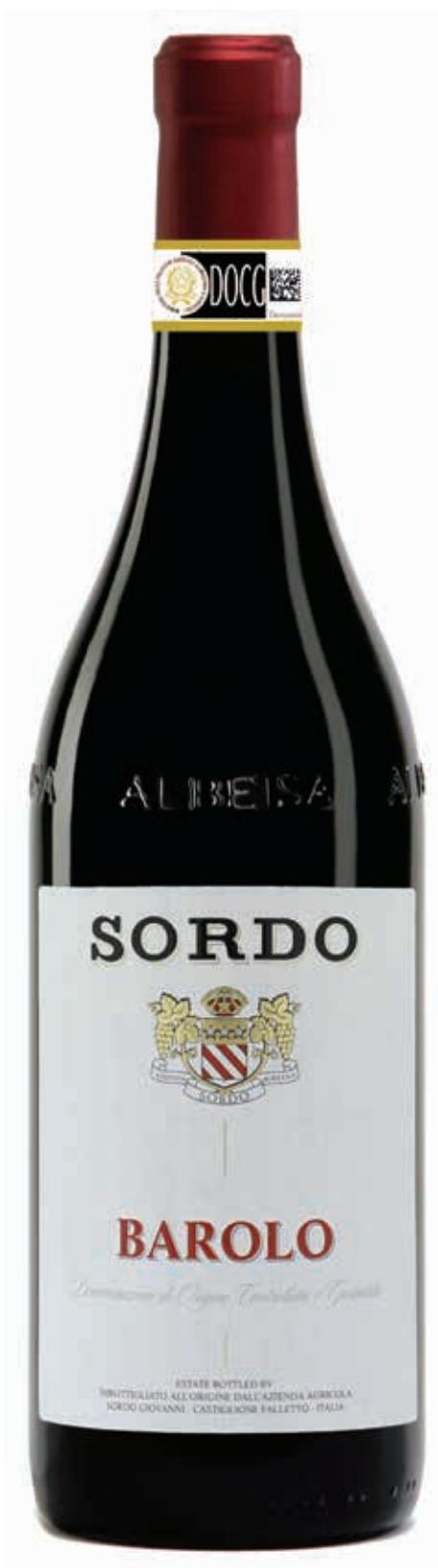
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100 ANNI DI BAROLO™



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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. The municipalities in the Barolo production area are: La Morra, Monforte, Serralunga d'Alba (with its exceptionally well-preserved medieval military fortress), Castiglione Falletto (its symbol, a round medieval tower, is private property just like the manor), Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco and Roddi.

#### Municipality of Production

vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour

#### Grape Variety

100% Nebbiolo

#### Aspect:

South, South-West

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

300-400 m

#### Soil

Mid-hill, compact and deep bluish grey calcareous marls. Rich in trace minerals

#### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

#### Age of the vineyard (years)

10-40

#### Plant density

4,000 plants

#### Cropping level per hectare

68/72 ql grapes

#### Processing

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

#### Vinification

In stainless steel temperature controlled vats

#### Maturation

6 months in stainless steel vats

#### Ageing

24 months in large Slavonian oak barrels

#### Alcohol by volume

14% Vol (based on the vintage)

#### Acidity

5.4 g/l

#### Sugars (Reducers)

0.3-0.5 g/l

#### Characteristics

Red garnet colour with orangey nuances which become more accentuated as years go by; delicate, etheric, intense, full and lingering aromas; flavour warm, full, complex, dry and harmonious.

Its austerity is linked to the presence of sweet and complex tannins

#### Serving temperature

18°-20°C

#### Recommended pairing

Excellent with roasts, game

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**SORDO**



# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**PARUSSI**

A vineyard located in one of the most well-known wine countries in the municipality of Castiglione Falletto.

**Municipality of production**

Castiglione Falletto

**Ageing**

24 months in large Slavonian oak barrels

**Grape Variety**

100% Nebbiolo

**Refinement**

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

**Aspect**

West, South-West

**Alcohol by volume**

14% Vol (based on the vintage)

**Altitude (a.s.l.)**

270-290 m

**Acidity**

5.4 g/l

**Soil**

A beautiful vine-covered hollow formed by medium textured soil, loose on the surface and tending towards limestone. At a little over a metre in depth, there are hard layers of whitish grey and bluish marl from the Langhian Stage of the Miocene Epoch.

**Sugars (Reducers)**

0.3-0.5 g/l

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

**Organoleptic characteristics**

Wine with a nice bright color and captivating nuances that endure over time. An intense bouquet, rich and lingering with hints of scented wood, mint and sensations of ripe fruit. With time, estery sensations develop with hints recalling resin and sweet spices. Full flavor, well-structured, marked acidity and tannic weave which evolve and balance out as the years go by. A wine that generally tends to be ageworthy.

**Age of the vineyard (years)**

15-40

**Serving temperature**

16°-18°C

**Plant density**

4,000 plants

**Recommended pairing**

Excellent with roasts, game

**Cropping level per hectare**

75/80 ql grapes

**Processing**

Crushing/destemming, vinification with fermentation in stainless steel vats at controlled temperature 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.

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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**VILLERO**

Villero is one of the mentions divided up into the largest number of different vineyards in the municipality of Castiglione Falletto and one of the most important.

**Municipality of production**

Castiglione Falletto

**Grape Variety**

100% Nebbiolo

**Aspect**

South-west

**Altitude (a.s.l.)**

230-350 m

**Soil**

Clayey, calcareous, composed of bluish grey marl and compact gray sand deep down from the Langhian Stage of the Miocene Epoch.

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

**Age of the vineyard (years)**

30

**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 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**

Wine with a nice bright color and captivating nuances that endure over time, perfectly bright. An ever intense bouquet, rich and lingering with hints of licorice, mint, and sensations of ripe fruit. Floral nuances and tobacco exalt the bottle-aging aromas. On the palate it is warm and caressing. This said, it is certainly a generous, prestigious, and ageable wine.

**Serving temperature**

16°-18°C

**Recommended pairing**

Excellent with roasts, game

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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## MONPRIVATO

Monprivato is a small mention in the municipality of Castiglione Falletto but is considered to be one of the most important of the entire Barolo designation.

**Municipality of production**  
Castiglione Falletto

**Grape Variety**  
100% Nebbiolo

**Aspect**  
South-West

**Altitude (a.s.l.)**  
240-320 m

**Soil**  
Calcareous, comprised of blue-gray marl of marine formation of Miocene origin (Langhian Stage of the Miocene Epoch in the Cenozoic era).

**Training system**  
Upwards-trained vertical-trellised with traditional Guyot pruning.

**Age of the vineyard (years)**  
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 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**  
The color of this wine astounds due to the intensity of the garnet and ruby reds that shine. Its alcoholic strength stands out in an abundant formation of church windows and tears. The characteristics of this grape variety include a rich and lingering bouquet, amplified by elegant sensations reminiscent of black cherry and delicate floral nuances. With time, estery sensations develop with hints recalling resin and sweet spices.

**Serving temperature**  
16°-18°C

**Recommended pairing**  
Excellent with roasts, game

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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**GABUTTI**

A vineyard planted in one of the subzones, defined as "top of the line, with high quality characteristics, among the most interesting and prestigious of the municipality of Serralunga d'Alba.

**Municipality of production**

Serralunga d'Alba

**Grape Variety**

100% Nebbiolo, "Sotovarieta Lampia, Michet e Rosé"

**Aspect**

South, South-West

**Altitude (a.s.l.)**

250-300 m

**Soil**

From a geological standpoint it can be distinguished as belonging to the Lequo Formation with not very compact calcareous-clay marls from the Langhian Stage of the Miocene Epoch. The slope of the vineyards and their position shielded from the wind confirm what the elderly say, who swear there is a microclimate more favorable for growing the Nebbiolo grape than ever before.

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

**Age of the vineyard (years)**

35-50

**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**

color never too bright, a lovely tone and very stable over time. Floral aromas with hints of fresh fruit and sweet spices on the palate, a quite savory, well-structured wine, with acids and tannins nicely in step; the latter stand out and tend to be sweet. IT IS a very ageable wine that after proper ageing acquires signs of its pedigree, great elegance, marked minerality and remarkable personality.

**Serving temperature**

16°-18°C

**Recommended pairing**

Excellent with roasts, game

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# 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 vinosity 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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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## MONVIGLIERO

One of the most well-known and coveted vineyards planted in the municipality of Verduno. Due to its special microclimate, from researchers to experts, this historic vineyard has been considered a grand cru, among the best vineyard terrains in the area.

**Municipality of production**

Verduno

**Ageing**

24 months in large Slavonian oak barrels

**Grape Variety**

100% Nebbiolo

**Refinement**

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

**Aspect**

South, South-East

**Alcohol by volume**

14% Vol (based on the vintage)

**Altitude (a.s.l.)**

280-320 m

**Acidity**

5.4 g/l

**Soil**

Fairly loose, formed by light, fine and fairly dry marls. From a geological standpoint, it is from the Tortonian age.

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

**Organoleptic characteristics**

To the eye, it takes on a quite beautiful color, never too intense, but very stable over time. The bouquet is rich, spacious and quite lingering.

It recalls fresh fruit, small fruit in particular, inner-mouth spiciness, mountain hay and autumn leaves. Excellent structure; tannins and acids very nicely in step.

IT IS a wine worthy of the fame it has always enjoyed.

**Age of the vineyard (years)**

35/40

**Serving temperature**

16°-18°C

**Plant density**

4,000 plants

**Cropping level per hectare**

75/80 ql grapes

**Recommended pairing**

Excellent with roasts, game

**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.

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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**RAVERA**

Vineyard planted in one of the most beautiful places in the municipality of Novello. Wine country, and quite coveted.

**Municipality of production**

Novello

**Ageing**

24 months in large Slavonian oak barrels

**Grape Variety**

100% Nebbiolo

**Refinement**

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

**Aspect**

South, South-East

**Alcohol by volume**

14.5% Vol (based on the vintage)

**Altitude (a.s.l.)**

420-450 m

**Acidity**

5.4 g/l

**Soil**

From a geological standpoint it can be distinguished as being from the Tortonian age. It is pretty loose, rich terrain, comprised of whitish marls resting on more compact layers of brownish grey marls.

**Sugars (Reducers)**

0.3-0.5 g/l

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

**Organoleptic characteristics**

To the eye, it is rich in color. The bouquet has an overtone of greenness with hints of mountain hay and autumn leaves. Nuances of fresh fruit, small fruit, tobacco and sweet spices often join its decided vinosity. A well structured, very balanced wine in its acidity and tannicity. It keeps its vinosity as it comes round; it's harmony, freshness, and value increase. It is a very ageable wine.

**Age of the vineyard (years)**

20

**Serving temperature**

16°-18°C

**Plant density**

4,000 plants

**Recommended pairing**

Excellent with roasts, game

**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.

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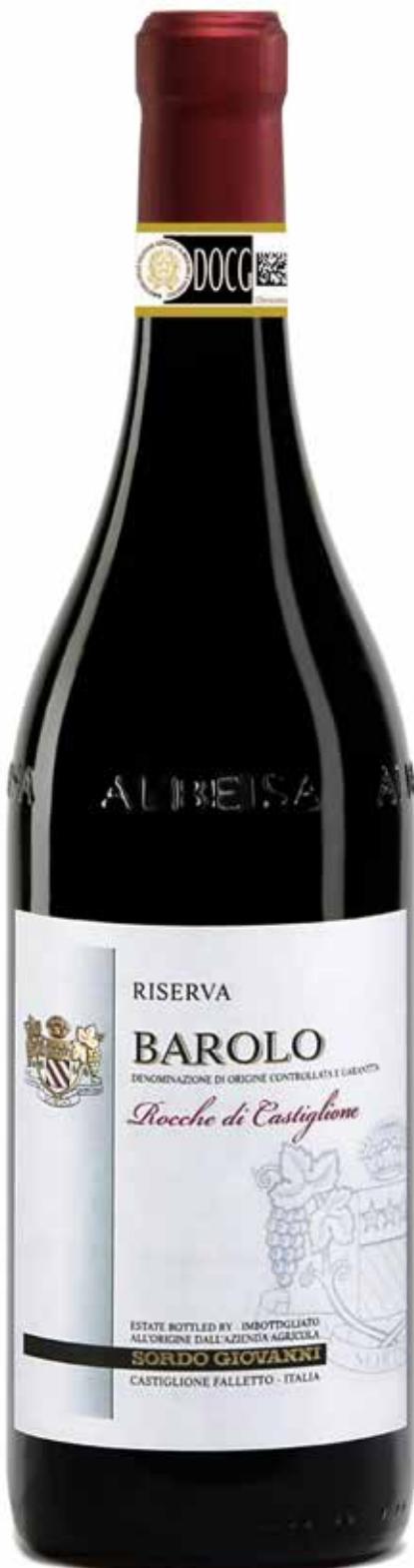
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## BAROLO RISERVA DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA ROCCHE DI CASTIGLIONE

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. The Rocche di Castiglione Vineyard is located in one of the best vineyard terrains in the municipality of Castiglione Falletto.

### Municipality of production

Castiglione Falletto

### Grape Variety

100% Nebbiolo

### Aspect

South-East

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

320-350 m

### Soil

Medium textured, loose on the surface and tending towards limestone.

At just over a metre in depth, there are hard layers of whitish grey and bluish marl which are dry and very compact.

From the Langhian Stage of the Miocene Epoch

### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

### Age of the vineyard (years)

50

### Plant density

4,000 plants

### Cropping level per hectare

68/72 ql grapes

### Processing

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

### Vinification

In stainless steel temperature controlled vats

### Maturation

6 months in stainless steel vats

### Ageing

24/48 months in large Slavonian oak barrels

### Bottle ageing

Up to 5 years

### Alcohol by volume

14% Vol (based on the vintage)

### Acidity

5.4 g/l

### Sugars (Reducers)

0.3-0.5 g/l

### Characteristics

Wine with good brightness of colour and captivating shades that endure over time. An ever intense bouquet, rich and lingering with hints of licorice, mint and sensations of ripe fruit. With time, estery sensations develop with hints recalling resin and sweet spices. Full flavour, well structured, marked acidity and tannic weave which evolve and balance out with maturation. Good ageing prospects.

### Serving temperature

18°-20°C

### Recommended pairing

Excellent with roasts, game

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# BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**PARUSSI**

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. A vineyard located in one of the areas already reported to be one of the top vineyard terrains in the Municipality of Castiglione Falletto.

#### Municipality of production

Castiglione Falletto

#### Grape Variety

100% Nebbiolo

#### Aspect

West, South-West

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

270-290 m

#### Soil

A beautiful vine-covered hollow formed by medium textured soil, loose on the surface and tending towards limestone.

At a little over a metre in depth, there are hard layers of whitish grey and bluish marl, hard and compact, from the Langhian Stage of the Miocene Epoch

#### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

#### Age of the vineyard (years)

15

#### Plant density

4,000 plants

#### Cropping level per hectare

68/72 ql grapes

#### Processing

Crushing/destemming,  
long submerged-cap maceration  
4-6 weeks  
(based on the vintage)

#### Vinification

In stainless steel temperature controlled vats

#### Maturation

6 months in stainless steel vats

#### Ageing

24/48 months in large Slavonian oak barrels

#### Bottle ageing

Up to 5 years

#### Alcohol by volume

14% Vol

#### Acidity

5.4 g/l

#### Sugars (Reducers)

0.3-0.5 g/l

#### Characteristics

wine with good brightness of colour and captivating shades that endure over time. An intense bouquet, rich and lingering with hints of scented wood, mint and sensations of ripe fruit. With time, estery sensations develop with hints recalling resin and sweet spices. Full flavour, well-structured, marked acidity and tannic weave which evolve and balance out as years go by. A wine that generally tends to be age-worthy

#### Serving temperature

18°-20°C

#### Recommended pairing

Excellent with roasts, game

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# BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## GABUTTI

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. A vineyard planted in one of the subzones, defined by Ratti as "top of the line, with high quality characteristics, among the most interesting and prestigious of the municipality of Serralunga".

### Municipality of production

Serralunga d'Alba

### Grape Variety

100% Nebbiolo

### Aspect

South, South-West

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

250-300 m

### Soil

From a geological standpoint it can be distinguished as belonging to the Lequio Formation with not very compact calcareous-clay marls from the Langhian Stage of the Miocene Epoch. The slope of the vineyards and their position shielded from the wind confirm what the elderly say, who swear there is a microclimate more favourable for growing the Nebbiolo grape than ever before.

### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

### Age of the vineyard (years)

35-40

### Plant density

4,000 plants

### Cropping level per hectare

68/72 ql grapes

### Processing

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

### Vinification

In stainless steel temperature controlled vats

### Maturation

6 months in stainless steel vats

### Ageing

24/48 months in large oak barrels

### Bottle ageing

Up to 5 years

### Alcohol by volume

14% Vol (based on the vintage)

### Acidity

5.4 g/l

### Sugars (Reducers)

0.3-0.5 g/l

### Characteristics

Colour never too bright, a lovely tonality and very stable over time. Floral bouquet with hints of fresh fruit and sweet spices. On the palate, a quite savoury, well-structured wine, with very balanced acidity and tannicity; the latter stand out and tend to be sweet.

It is a very ageable wine that after proper ageing acquires signs of its pedigree, great elegance, marked minerality and remarkable personality.

### Serving temperature

18°-20°C

### Recommended pairing

Excellent with roasts, game

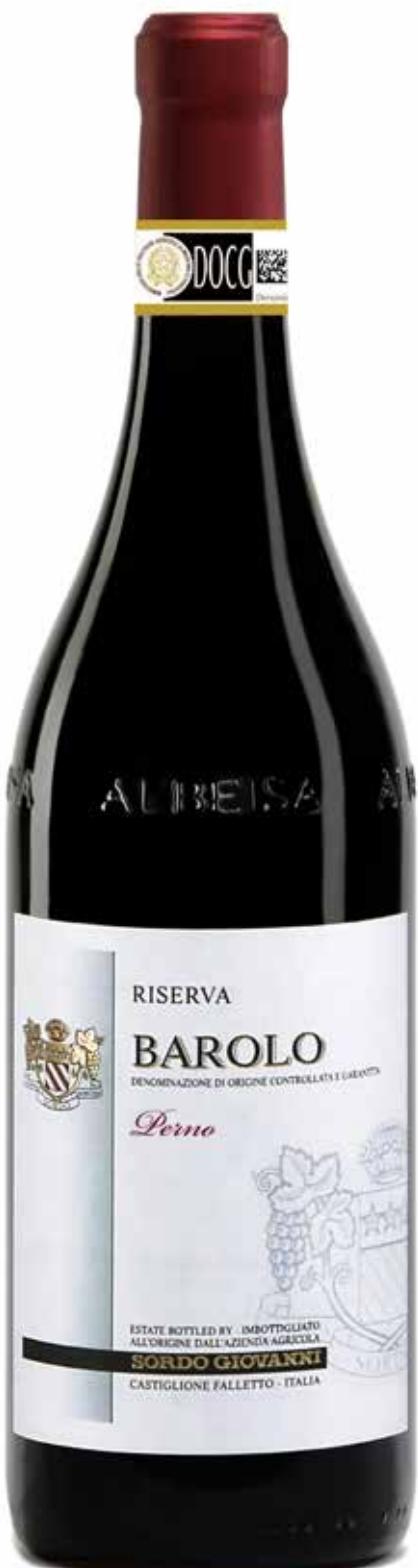
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# BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
PERNO

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. 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 traditional Guyot pruning.

#### Age of the vineyard (years)

10/25

#### Plant density

4,000 plants

#### Cropping level per hectare

68/72 ql grapes

#### Processing

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

#### Vinification

In stainless steel temperature controlled vats

#### Maturation

6 months in steel vats

#### Ageing

24/48 months in large Slavonian oak barrels

#### Bottle ageing

Up to 5 years

#### Alcohol by volume

14.5% Vol (based on the vintage)

#### Acidity

5.4 g/l

#### Sugars (Reducers)

0.3-0.5 g/l

#### Characteristics

A wine with a fairly marked and bright colour and tonality. Stable over time. Bouquet always very rich, intense and lingering. Sensations of great vinosity 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 and great ageing prospects

#### Serving temperature

18°-20°C

#### Recommended pairing

Excellent with roasts, game

**AZIENDA AGRICOLA  
SORDO GIOVANNI**

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# BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## MONVIGLIERO

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. One of the most well-known and coveted vineyards planted in the municipality of Verduno. Due to its special microclimate, from researchers to experts, this historic vineyard has been considered a "gran cru", among the best vineyard terrains in the area.

**Municipality of production**

Verduno

**Maturation**

6 months in stainless steel vats

**Grape Variety**

100% Nebbiolo

**Ageing**

24/48 months in large Slavonian oak barrels

**Aspect**

South East, South West

Bottle ageing

**Up to 5 years**

**Altitude (a.s.l.)**

280-320 m

**Alcohol by volume**

14.5% Vol (based on the vintage)

**Soil**

Fairly loose, formed by light, fine and fairly dry marls. From a geological standpoint, it is from the Tortonian age

**Acidity**

5.4 g/l

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Sugars (Reducers)**

0.3-0.5 g/l

**Age of the vineyard (years)**

20

**Characteristics**

It displays a quite beautiful colour, never too intense, but very stable over time.

The bouquet is rich, spacious and quite lingering. It recalls fresh fruit, small fruit in particular, inner-mouth spiciness, mountain hay and autumn leaves.

Excellent structure; balanced tannicity and acidity extremely pleasing, just like the great wines with long ageing.

It is a wine worthy of the fame it has always enjoyed

**Plant density**

4,000 plants

**Serving temperature**

18°-20°C

**Cropping level per hectare**

68/72 ql grapes

**Processing**

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

**Recommended pairing**

Excellent with roasts, game

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# BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**RAVERA**

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. Vineyard planted in one of the most beautiful places in the municipality of Novello. Wine country and quite coveted.

#### Municipality of production

Novello

#### Maturation

6 months in stainless steel vats

#### Grape Variety

100% Nebbiolo

#### Ageing

24/48 months in large Slavonian oak barrels

#### Aspect

South, South-East

#### Bottle ageing

Up to 5 years

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

420-450 m

#### Alcohol by volume

14% Vol (based on the vintage)

#### Soil

From a geological standpoint it can be distinguished as being from the Tortonian age. It is pretty loose, rich terrain, comprised of whitish marls resting on more compact layers of brownish grey marls

#### Acidity

5.4 ml/l

#### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

#### Sugars (Reducers)

0.3-0.5 g/l

#### Age of the vineyard (years)

15

#### Characteristics

To the eye, it expresses a rich chromatic note of fresh and compelling vinosity. The bouquet has an overtone of greenness with hints of mountain hay and autumn leaves. Nuances of fresh fruit, small fruit, tobacco and sweet spices often join its decided vinosity. A well structured, very balanced wine in its acidity and tannicity. With maceration, it keeps its vinosity, increasing the harmony and its merits of freshness and fineness. It is extremely ageable

#### Plant density

4,000 plants

#### Serving temperature

18°-20°C

#### Cropping level per hectare

68/72 ql grapes

#### Recommended pairing

Excellent with roasts, game

#### Processing

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

#### Vinification

In stainless steel temperature controlled vats

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## ZERODUE VINO ROSSO

"Zerodue" is a made-up name that encapsulates the essence of this wine, distinguishing itself with what has become the undeniable philosophy of the company. "Due" (Two) are the wines that make this magnificent red wine; the "Zero" symbolises precision, a number that will breathe life into great enterprises, great stories and great wines. Sold in size: 1.5 L magnum.

### Municipality of production

Castiglione Falletto, Serralunga d'Alba,  
Monforte d'Alba, La Morra

### Grape variety

90% Nebbiolo  
10% Barbera

### Aspect

South-West

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

320-350

### Soil

Limestone and clay

### Training system

Upwards-trained vertical-trellised  
with traditional Guyot pruning

### Age of the vineyard (years)

20/30

### Plant density

4000 plants

### Cropping level per hectare

68/72 ql grapes

### Processing

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

### Vinification

In stainless steel temperature  
controlled vats

### Maturation

Six months in stainless steel vats

### Aging

12 months in large Slavonian  
oak barrels

### Alcohol By Volume

14% Vol (based on the vintage)

### Acidity

5.30-5.40 g/l

### Sugars (Reducers)

0.3-0.50 g/l

### Characteristics

Ruby red colour with orangey nuances  
which become accentuated as years go  
by. Its aromas are intense, estery and  
lingering with hints of ripe fruit and sweet  
spices. Warm, full, harmonious flavour  
with soft and complex tannins and great  
length

### Serving Temperature

18°-20°C

### Recommended pairing

Goes well with any dish in the Piedmont  
or international cuisine

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## BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Barbaresco has a long history. The Romans arrived and subdued the Celtic populations that lived there, cut down the forests of sacred oaks in Marte (Martinenga) and planted the vines. Perhaps it wasn't Nebbiolo yet, but it soon would be, thanks to genetic mutations and a twist of fate.

In 1200, it was called "Nebiù" and original documents testify to its cultivation all the way up to Pinerolo, which shows that this was the Piedmontese grape variety par excellence.

**Municipality of production**

Barbaresco, Neive and Treiso

**Maturation**

6 months in stainless steel vats

**Grape Variety**

100% Nebbiolo

**Ageing**

12 months in large Slavonian oak barrels

**Aspect**

300-350

**Altitude (a.s.l.)**

South-West

**Alcohol by volume**

14% Vol (based on the vintage)

**Soil**

Clayey with grey calcareous marls alternating with layers of sand

**Acidity**

5.30 g/l

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Sugars (Reducers)**

0.3-0.5 g/l

**Age of the vineyard (years)**

25

**Characteristics**

Bright ruby red colour, fairly transparent, tending towards garnet with ageing.

To the nose, it expresses great elegance and refinement, with floral aromas of violet and small red fruits, estery notes and delicately spiced nuances.

On the palate it is balanced and full-bodied, with velvety tannins and nice freshness.

The finish is long and lingering. It has good potential for ageing and reaches the height of its expression after at least 5/10 years

**Plant density**

4500 plants

**Cropping level per hectare**

68/72 ql grapes

**Serving temperature**

18°-20°C

**Processing**

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

**Vinification**

In stainless steel temperature controlled vats

**Recommended pairing**

Excellent with roasts, game

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## NEBBIOL D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Nebbiolo grape grown in the sunny, sloping vineyards of Roero, to the left of the Tanaro River, and in some municipalities of the Langa, bestows generous, fruity wines. The loose, sandy soil rich in minerals bestows the wines with a remarkable richness of aromas and flavours.

### Municipality of production

Roero

### Grape Variety

100% Nebbiolo

### Aspect

South, South-West

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

280/330m

### Soil

Compact and deep bluish grey calcareous marls

### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

### Age of the vineyard (years)

30

### Plant density

4,000 plants

### Cropping level per hectare

80 ql grapes

### Processing

Crushing/destemming, long submerged-cap maceration 10 days (based on the vintage)

### Vinification

In stainless steel temperature controlled vats at 30°

### Maturation

6 months in stainless steel vats

### Ageing

9 months in large Slavonian oak barrels

### Alcohol by volume

13.5% Vol

### Acidity

5.70 g/l

### Sugars (Reducers)

0.3-0.5 g/l

### Characteristics

Red garnet colour with orangey nuances which become more accentuated as years go by; delicate, etheric, intense, full and lingering aromas; flavour warm, full, complex, dry and harmonious. Its austerity is linked to the presence of sweet and complex tannins

### Serving temperature

18°-20°C

### Recommended pairing

Rice, vegetable soup, pasta and braised meat or Game. Ripe cheeses

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## DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Each hill, even each vineyard, produces its own particular "Dolcetto", with well distinguished and easily identifiable characteristics. It is thanks to the special mineral-rich soil composition of our Langhe area, if the Dolcetto from these areas – in addition to a remarkable structure – has a vinosity and a great richness of flavours and aromas that contradistinguish and characterise it.

**Municipality of production**  
Castiglione Falletto and La Morra

**Grape Variety**  
100% Dolcetto

**Aspect**  
West, South-West

**Altitude (a.s.l.)**  
300m

**Soil**  
Calcareous and Clayey

**Training system**  
Upwards-trained vertical-trellised with traditional Guyot pruning

**Age of the vineyard (years)**  
25/30

**Plant density**  
4,500 plants

**Cropping level per hectare**  
70 ql grapes

**Processing**  
Crushing/destemming, long submerged-cap maceration 1 week  
(based on the vintage)

**Vinification**  
In stainless steel temperature controlled vats at 25°

**Maturation**  
6 months in stainless steel vats

**Ageing**  
3 months in the bottle

**Alcohol by volume**  
12.5% Vol (based on the vintage)

**Acidity**  
5.50 g/l

**Sugars (Reducers)**  
0.3-0.5 g/l

**Characteristics**  
Ruby red colour with violet nuances that attenuate over time; delicate, floral, intense, full and lingering aromas; fresh flavour, fruity, full, complex, dry and harmonious

**Serving temperature**  
18°-20°C

**Recommended pairing**  
Snacks, not very spicy lunchmeats, fresh cheeses, crustaceans

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## 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 ql 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

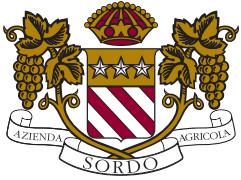
### Recommended pairing

Snacks, not very spicy lunchmeats, fresh cheeses, crustaceans

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# BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SUPERIORE MASSUCCHI



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**

Massucchi Village in the administrative division of Perno in Monforte d'Alba

**Grape Variety**

100% Barbera

**Aspect**

South, South-West

**Altitude (a.s.l.)**

250/300m

**Soil**

Compact and deep bluish grey calcareous marls

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Age of the vineyard (years)**

30

**Plant density**

4,500 plants

**Cropping level per hectare**

80 ql grapes

**Processing**

Crushing/destemming, long submerged-cap maceration 3 weeks (based on the vintage)

**Vinification**

In steel temperature controlled vats at 28°-29°

**Maturation**

6 months in stainless steel vats

**Ageing**

12 months in large 50-hL Slavonian oak barrels

**Alcohol by volume**

14% Vol (based on the vintage)

**Acidity**

5.60 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**

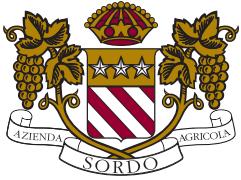
Snacks, not very spicy lunchmeats, fresh cheeses, crustaceans

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SORDO GIOVANNI**

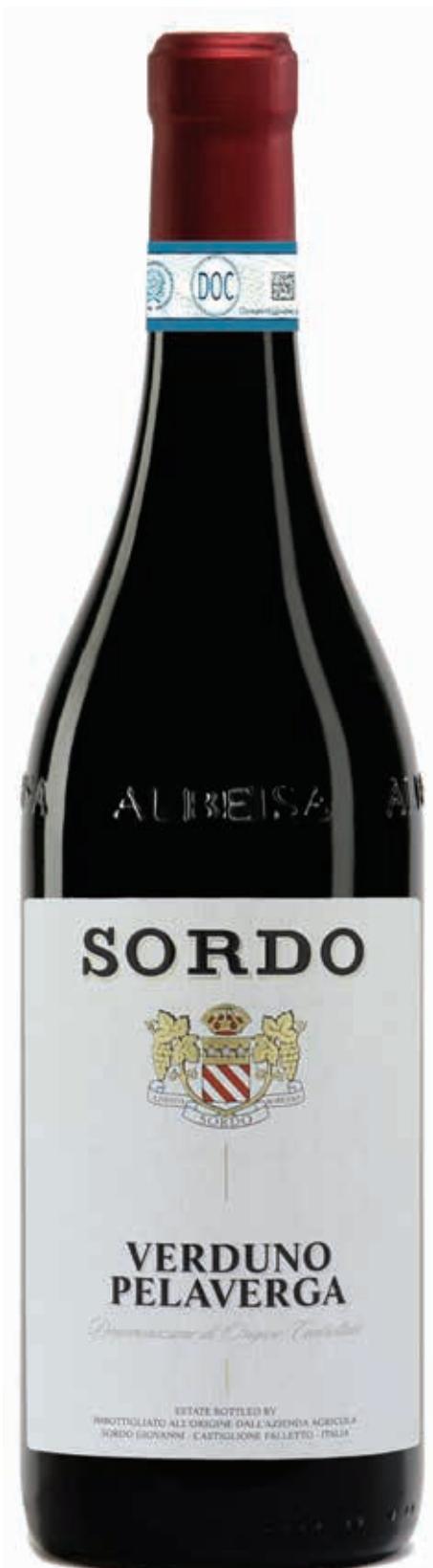
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## VERDUNO PELAVERGA

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.  
Tempts you to taste with its pleasant  
acidity, moderate tannicity, equilibrium  
and full body

**Age of the vineyard (years)**  
30

**Serving temperature**  
18°C

**Plant density**  
4,400 plants

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

**Cropping level per hectare**  
80 ql grapes

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

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

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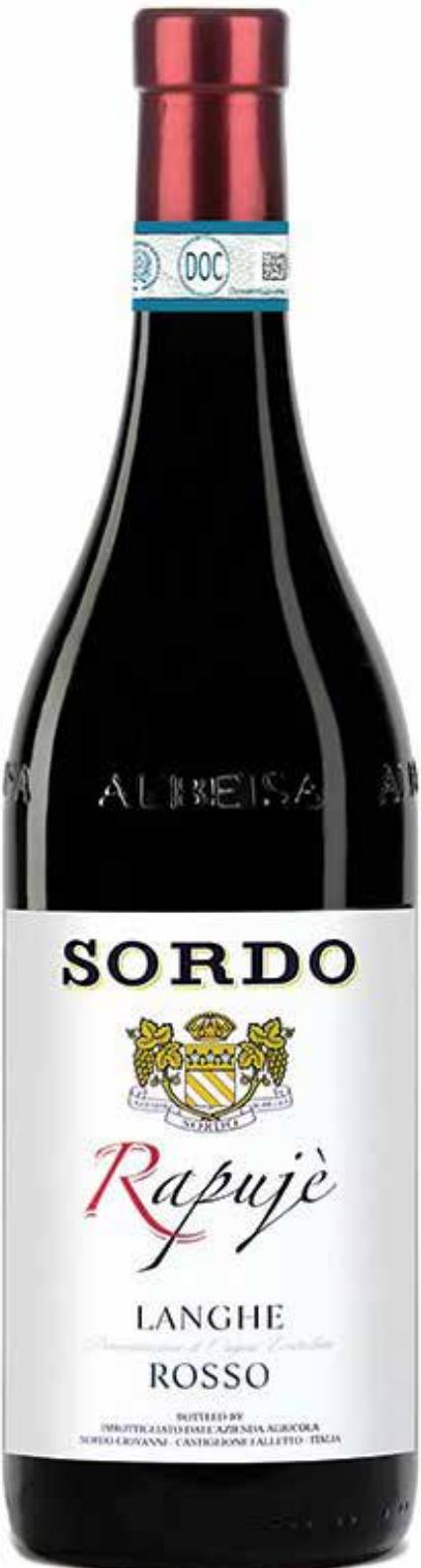
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# RAPUJÉ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA  
**ROSSO**



The name "Rapujè" comes from the ancient custom of gathering bunches forgotten on the vines about 15 days before the end of the harvest. Nebbiolo, Dolcetto and Barbera aged together give us the joy of being able to savour the wine of our grandparents still today. Their perfect ripening bestows a quality wine.

**Municipality of production**

Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba and La Morra

**Grape Variety**

10% Dolcetto  
30% Barbera  
60% Nebbiolo

**Aspect**

South, South-East

**Altitude (a.s.l.)**

250-350 m

**Soil**

Deep bluish grey calcareous marls.

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Age of the vineyard (years)**

10-20

**Plant density**

4200 plants

**Cropping level per hectare**

80 ql grapes

**Processing**

Crushing/destemming

**Vinification**

In stainless steel temperature controlled vats

**Maturation**

3/4 months in stainless steel vats

**Ageing**

6 months large barrels and 3 months in the bottle (based on the vintage)

**Alcohol by volume**

13.5% Vol (based on the vintage)

**Acidity**

5.40 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics**

Ruby red colour with violet nuances that attenuate over time; delicate, floral, intense, full and lingering aromas; fresh, fruity, full, complex, dry and harmonious

**Serving temperature**

18°-20°C

**Recommended pairing**

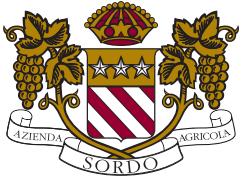
Rice, vegetable soup, pasta and braised meat or Game. Ripe cheeses

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# RAPUJÉ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA  
**BIANCO**

This is one of our old dreams come true.

For many years we have wanted to supplement our winery's repertoire of great red wines with a high-quality white wine that would be modern yet with a close tie to the territory. To reach this objective we blended Chardonnay, Sauvignon blanc and Viognier, three prestigious grape varieties that have been grown on our hills for years.

**Municipality of production**

Castiglione Falletto and La Morra

**Grape Variety**

10% Viognier  
30% Chardonnay  
60% Sauvignon Blanc

**Aspect**

South-Est

**Altitude (a.s.l.)**

230/230m

**Soil**

Limestone and clay with bluish grey marls deep down

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Age of the vineyard (years)**

10

**Plant density**

4,400 plants

**Cropping level per hectare**

80 ql grapes

**Processing**

Crushing/destemming, off-the-skins vinification

**Vinification**

In stainless steel temperature controlled vats

**Maturation**

3/4 months in steel vats sur lies fines (based on the vintage)

**Ageing**

3 months in the bottle

**Alcohol by volume**

13% Vol (based on the vintage)

**Acidity**

5.90 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics:**

Straw-yellow with pale green nuances that attenuate over time; delicate aroma; full, complex, dry and harmonious flavour

**Serving temperature**

8°-10°C

**Recommended pairing**

Aperitifs, light and delicate dishes. Appetizers both fish and vegetable, risottos or pasta dishes always with vegetables, main dishes with crustaceans, fish in general in delicate preparations, omelettes

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**SORDO**



# GARBLET SUÉ ROERO ARNEIS

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

From the sandy hills of Roero, to the left of the Tanaro River, come wines with intense and delicate aromas, rich in tang from the very composition of the soil.

#### Municipality of production

Vezza'd'Alba

#### Grape Variety

100% Arneis

#### Aspect

South, South-West

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

230/260m

#### Soil

Clayey with sandy marls

#### Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

#### Age of the vineyard (years)

10

#### Plant density

4,400 plants

#### Cropping level per hectare

80 ql grapes

#### Processing

Crushing/destemming, off-the-skins vinification

#### Vinification

In stainless steel temperature controlled vats

#### Maturation

3 months in stainless steel vats on the lees (based on the vintage)

#### Ageing

3 months in the bottle

#### Alcohol by volume

13.5% Vol (based on the vintage)

#### Acidity

6.00 g/l

#### Sugars (Reducers)

0.3-0.5 g/l

#### Characteristics

Extremely delicate straw-yellow colour with pale green highlights. Its aroma is full, fragrant, with hints of fresh fruit, acacia flowers and honey. The flavour is dry, harmonious, full-bodied and markedly rich. It goes well both with appetizers and mild flavoured dishes, like white risottos, or with asparagus, gnocchi alla bava, and fish without sauces.

The delicacy of these dishes will be exalted by the refinement of the bouquet, by the tanginess and the compelling harmony of a sumptuous wine from our lands

#### Serving temperature

8°-10°C

#### Recommended pairing

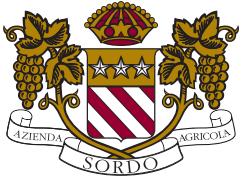
Aperitifs, light and delicate dishes. Appetizers both fish and vegetable, risottos or pasta dishes always with vegetables, main dishes with crustaceans, fish in general in delicate preparations, omelettes

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**SORDO**



# GARBLET SUÉ LANGHE DENOMINAZIONE DI ORIGINE CONTROLLATA CHARDONNAY

The Chardonnay grape variety has wonderfully adapted to our hilly land and our climate; this vineyard is located in the municipality of La Morra.

## Municipality of production

La Morra

## Grape Variety

100% Chardonnay

## Aspect

West, South-West

## Altitude (a.s.l.)

220-230 m

## Soil

Medium textured, loose on the surface and limestone with hard layers of underground marl

## Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

## Age of the vineyard (years)

20-25

## Plant density

4,400 plants

## Cropping level per hectare

80 ql grapes

## Processing

Crushing/destemming, off-the-skins vinification

## Vinification

In stainless steel temperature controlled vats

## Maturation

3 months in stainless steel vats sur lies fines (based on the vintage)

## Ageing

3 months in the bottle

## Alcohol by volume

13.5% Vol (based on the vintage)

## Acidity

5.90 g/l

## Sugars (Reducers)

0.3-0.5 g/l

## Characteristics

Straw-yellow colour with almost imperceptible pale green highlights. Full, intense, fruit-driven, floral, quite pleasant and very lingering aroma. Dry, well structured flavour with pleasant acidity; delicate and elegant. Ennobled by a long, lingering aroma

## Serving temperature

8-10°C

## Recommended pairing

Excellent as an aperitif, ideal for appetizers and a pleasant accompaniment to first courses dressed with light sauces and second courses with fish and crustaceans

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# GARBLET SUÉ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA  
**SAUVIGNON**

A grape variety with a white berry, it comes from the Bordeaux area of France. The name comes from the French word sauvage ("wild"), an adjective referencing its autochthonous plant origins in the south-west of France. It is one of the most widespread white-berry grape varieties in the winemaking world, with which you can make fresh white wines strongly characterised by the varietal.

**Municipality of production**

Castiglione Falletto

**Grape Variety**

100% Sauvignon

**Aspect**

South-West

**Altitude (a.s.l.)**

220m

**Soil**

Medium textured, loose on the surface and limestone with hard layers of underground marl

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Age of the vineyard (years)**

10

**Plant density**

4,400 plants

**Cropping level per hectare**

80 ql grapes

**Processing**

Crushing/destemming, off-the-skins vinification

**Vinification**

In stainless steel temperature controlled vats

**Maturation**

3 months in stainless steel vats sur lies fines (based on the vintage)

**Ageing**

3 months in the bottle

**Alcohol by volume**

13.5% Vol (based on the vintage)

**Acidity**

6.00 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics**

Straw-yellow colour with pale green highlights, slightly aromatic. Its characteristic aroma, intensely grassy, exalts its fresh and decided flavour, with delicate aromas of green pepper and gooseberry

**Serving temperature**

8°-10°C

**Recommended pairing**

With all appetizers, dishes with asparagus, mixed vegetables, spiced lunchmeats, fish, escargot, fried food, onion soup.  
Excellent as an aperitif wine

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**SORDO**



# VIONIÉ LANGHE DENOMINAZIONE DI ORIGINE CONTROLLATA BIANCO

The Viognier is a white grape variety which originally was grown only in the northern part of the Rodano Valley. Long forgotten, it became one of most popular vine varieties in the world after the last quarter of the XX century. A fascinating wine that is extraordinarily ageable.

## Municipality of production

Castiglione Falletto

## Grape Variety

100% Viognier

## Aspect

South-East, South-West

## Altitude (a.s.l.)

220m

## Soil

Medium textured, loose on the surface and limestone with hard layers of underground marl

## Training system

Upwards-trained vertical-trellised with traditional Guyot pruning.

## Age of the vineyard (years)

10-20

## Plant density

4,400 plants

## Cropping level per hectare

80 ql grapes

## Processing

Crushing/destemming, off-the-skins vinification

## Vinification

In stainless steel temperature controlled vats

## Maturation

3 months in stainless steel vats sur lies fines (based on the vintage)

## Ageing

3 months in the bottle

## Alcohol by volume

13.5% Vol (based on the vintage)

## Acidity

5.80 g/l

## Sugars (Reducers)

0.3-0.5 g/l

## Characteristics

The colour is a very bright straw-yellow. The nose is a jubilation of flowers with lily of the valley, lemon blossom, narcissus, acacia flowers and lavender, joined by classical notes of peach, citrus peel, and in closing, Chinese magnolia, sage and cardamom. The overtones that allow you to recognise Viognier are a typical aroma, one and triune, inextricable, gooseberry, acacia and apricot. On the palate it is warm, corpulent, with a medium freshness, moderate tanginess and lingering finish that ends with hints of apricot

## Serving temperature

8°-10°C

## Recommended pairing

From fish appetizers to first courses, and second courses with fish or white meat

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**SORDO**



## BAROLO CHINATO

*Aromatized wine*

This unique digestive and dessert wine finds its roots in the heart of the Barolo region, in Piedmont, at the end of the 18th century. It follows a traditional family recipe – jealously guarded – and began to be produced as a remedy for many diseases. It was made at home by infusing aged Barolo with *cinchona calisaya* and many aromatic alpine herbs. A long maturation in oak barrels turns this aromatised wine into an elixir with little alcohol; the colour is an amber red with faint ruby tinge. Pleasing and inviting, it surprises for its spicy, intense and lingering fragrance. A unique product for real connoisseurs.

Though there are many ways of serving it, we recommend it as an apéritif with soda water, bitter orange and some ice. *Barolo Chinato* – offered neat at the end of a meal – is an excellent digestive; warmed up with a twist of orange makes an excellent drink on cold winter evenings.

Interesting match with dark chocolate-based desserts.

### Serving temperature

18°C

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**SORDO**

## GRAPPA DI NEBBIOL DA BAROLO



This *Grappa* is distilled from a rigorously selected grape: the Nebbiolo for Barolo. An amazing straw-yellow colour with gold nuances catches the eye. It has an intense, delicate and lingering nose recalling the fragrant grapes of Nebbiolo. An extraordinary balanced and a delicate texture – together with an intense and lingering finishing – capture the mouth. The *Grappa* of Nebbiolo is a product that we are happy to boast: only the best grapes from the best vineyards are going to be distilled to produce this amazing and unique spirit.

**Serving temperature**  
18°C

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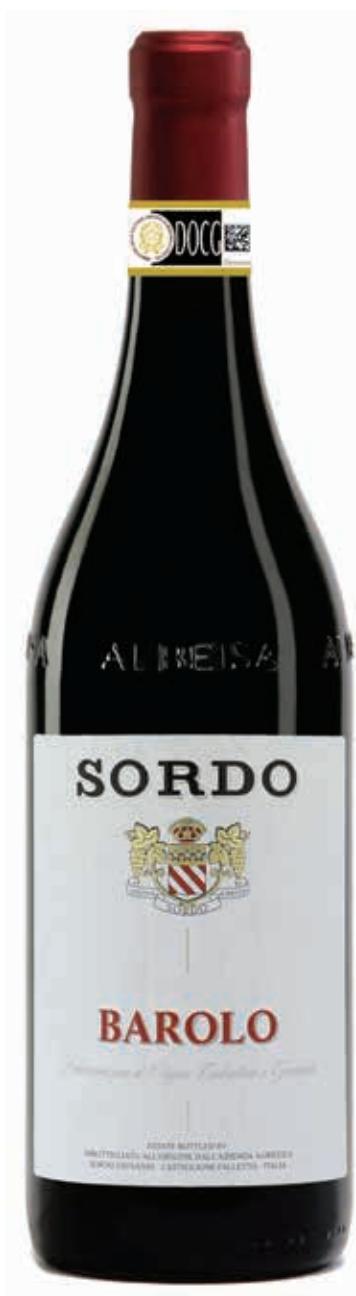


**SORDO**

**GRANDI FORMATI**

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**EDIZIONI LIMITATE**

**SORDO**

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# BAROLO

## DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA MAGNUM 1,5 LT

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. The municipalities in the Barolo production area are: La Morra, Monforte, Serralunga d'Alba (with its exceptionally well-preserved medieval military fortress), Castiglione Falletto (its symbol, a round medieval tower, is private property just like the manor), Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco and Roddi.

**Municipality of Production**

vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour

**Vinification**

In stainless steel temperature controlled vats

**Maturation**

6 months in stainless steel vats

**Ageing**

24 months in large Slavonian oak barrels

**Alcohol by volume**

14% Vol (based on the vintage)

**Acidity**

5.4 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics**

Red garnet colour with orangey nuances which become more accentuated as years go by; delicate, etheric, intense, full and lingering aromas; flavour warm, full, complex, dry and harmonious.

Its austerity is linked to the presence of sweet and complex tannins

**Serving temperature**

18°-20°C

**Recommended pairing**

Excellent with roasts, game

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# VIONIÉ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## BIANCO MAGNUM 1,5 LT

The Viognier is a white grape variety which originally was grown only in the northern part of the Rodano Valley. Long forgotten, it became one of most popular vine varieties in the world after the last quarter of the XX century. A fascinating wine that is extraordinarily ageable.

**Municipality of production**

Castiglione Falletto

**Grape Variety**

100% Viognier

**Aspect**

South-East, South-West

**Altitude (a.s.l.)**

220m

**Soil**

Medium textured, loose on the surface and limestone with hard layers of underground marl

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

**Age of the vineyard (years)**

10-20

**Plant density**

4,400 plants

**Cropping level per hectare**

80 ql grapes

**Processing**

Crushing/destemming, off-the-skins vinification

**Vinification**

In stainless steel temperature controlled vats

**Maturation**

3 months in stainless steel vats sur lies fines (based on the vintage)

**Ageing**

3 months in the bottle

**Alcohol by volume**

13.5% Vol (based on the vintage)

**Acidity**

5.80 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics**

The colour is a very bright straw-yellow. The nose is a jubilation of flowers with lily of the valley, lemon blossom, narcissus, acacia flowers and lavender, joined by classical notes of peach, citrus peel, and in closing, Chinese magnolia, sage and cardamom. The overtones that allow you to recognise Viognier are a typical aroma, one and triune, inextricable, gooseberry, acacia and apricot. On the palate it is warm, corpulent, with a medium freshness, moderate tanginess and lingering finish that ends with hints of apricot

**Serving temperature**

8°-10°C

**Recommended pairing**

From fish appetizers to first courses, and second courses with fish or white meat

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## NEBBIOL D'ALBA MAGNUM 1,5 LT

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Nebbiolo grape grown in the sunny, sloping vineyards of Roero, to the left of the Tanaro River, and in some municipalities of the Langa, bestows generous, fruity wines. The loose, sandy soil rich in minerals bestows the wines with a remarkable richness of aromas and flavours.

**Municipality of production**  
Roero

**Maturation**  
6 months in stainless steel vats

**Grape Variety**  
100% Nebbiolo

**Ageing**  
9 months in large Slavonian oak barrels

**Aspect**  
South, South-West

**Alcohol by volume**  
13.5% Vol

**Altitude (a.s.l.)**  
280/330m

**Acidity**  
5.70 g/l

**Soil**  
Compact and deep bluish grey calcareous marls

**Sugars (Reducers)**  
0.3-0.5 g/l

**Training system**  
Upwards-trained vertical-trellised with traditional Guyot pruning

**Characteristics**  
Red garnet colour with orangey nuances which become more accentuated as years go by; delicate, etheric, intense, full and lingering aromas; flavour warm, full, complex, dry and harmonious. Its austerity is linked to the presence of sweet and complex tannins

**Age of the vineyard (years)**  
30

**Serving temperature**  
18°-20°C

**Plant density**  
4,000 plants

**Recommended pairing**  
Rice, vegetable soup, pasta and braised meat or Game. Ripe cheeses

**Cropping level per hectare**  
80 ql grapes

**Processing**  
Crushing/destemming, long submerged-cap maceration 10 days (based on the vintage)

**Vinification**  
In stainless steel temperature controlled vats at 30°

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**SORDO**

# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**ROCCHE DI CASTIGLIONE**  
**MAGNUM 1,5 LT**



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Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. The Rocche di Castiglione Vineyard is located in one of the best vineyard terrains in the municipality of Castiglione Falletto.

**Municipality of production**

Castiglione Falletto

**Vinification**

In stainless steel temperature controlled vats

**Grape Variety**

100% Nebbiolo

**Maturation**

6 months in stainless steel vats

**Aspect**

South East

**Ageing**

24 months in large 10-hL Slavonian oak barrels

**Altitude (a.s.l.)**

320-350 m

**Alcohol by volume**

14% Vol (based on the vintage)

**Soil**

Medium textured, loose on the surface and tending towards limestone. At just over a metre in depth, there are hard layers of whitish grey and bluish marl which are dry and very compact. From the Langhian Stage of the Miocene Epoch

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Acidity**

5.4 g/l

**Age of the vineyard (years)**

50

**Sugars (Reducers)**

0.3-0.5 g/l

**Plant density**

4,000 plants

**Characteristics**

Wine with good brightness of colour and captivating shades that endure over time. An ever intense bouquet, rich and lingering with hints of licorice, mint and sensations of ripe fruit. With time, an esterified bouquet emerges with hints recalling resin and sweet spices. Full flavour, well structured, marked acidity and tannic weave which evolve and balance out with maturation. Good ageing prospects.

**Cropping level per hectare**

68/72 ql grapes

**Processing**

Crushing/destemming, long submerged-cap maceration 4-6 weeks.  
(based on the vintage)

**Serving temperature**

18°-20°C

**Recommended pairing**

Excellent with roasts, game

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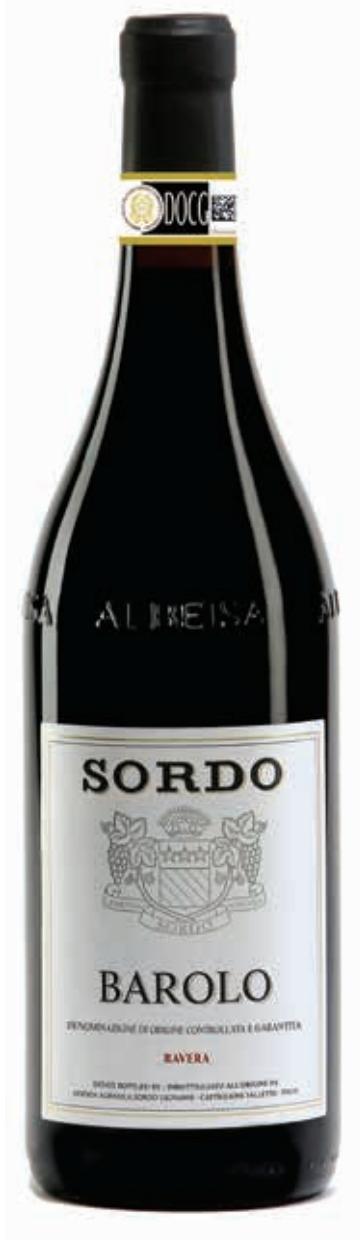
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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## RAVERA

## MAGNUM 1,5 LT



Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. Vineyard planted one of the most beautiful places in the municipality of Novello. Wine country, and quite coveted.

**Municipality of production**

Novello

**Vinification**

In stainless steel temperature controlled vats

**Grape Variety**

100% Nebbiolo

**Maturation**

6 months in stainless steel vats.

**Aspect**

South, South-East

**Ageing**

24 months in large Slavonian oak barrels

**Altitude (a.s.l.)**

420-450 m

**Alcohol by volume**

14% Vol (based on the vintage)

**Soil**

From a geological standpoint it can be distinguished as being from the Tortonian age. It is pretty loose, rich terrain, comprised of whitish marls resting on more compact layers of brownish grey marls

**Acidity**

5.4 g/l

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Sugars (Reducers)**

0.3-0.5 g/l

**Age of the vineyard (years)**

15

**Characteristics**

To the eye, it expresses a rich chromatic note of fresh and compelling vinosity. The bouquet has an overtone of greenness with hints of mountain hay and autumn leaves. Nuances of fresh fruit, small fruit, tobacco and sweet spices often join its decided vinosity. A well structured, very balanced wine in its acidity and tannicity. With maceration, it keeps its vinosity, exalting its harmony and its qualities of freshness and fineness. It is extremely ageable

**Plant density**

4,000 plants

**Serving temperature**

18°-20°C

**Cropping level per hectare**

68/72 ql grapes

**Recommended pairing**

Excellent with roasts, game

**Processing**

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)



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**SORDO**

# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## GABUTTI MAGNUM 1,5 LT



Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. A vineyard planted in one of the subzones, defined by Ratti, "top of the line, with high quality characteristics, among the most interesting and prestigious of the municipality of Serralunga.

**Municipality of production**

Serralunga d'Alba

long submerged-cap maceration

4-6 weeks

(based on the vintage)

**Grape Variety**

100% Nebbiolo

**Vinification**

In stainless steel temperature controlled vats

**Aspect**

South, South-West

**Maturation**

6 months in stainless steel vats

**Altitude (a.s.l.)**

250-300 m

**Ageing**

24 months in large Slavonian oak barrels

**Soil**

From a geological standpoint it can be distinguished as belonging to the Lequo Formation with not very compact calcareous-clay marls from the Langhian Stage of the Miocene Epoch. The slope of the vineyards and their position shielded from the wind confirms the account of the elderly, which ensure the presence of a microclimate more favourable than ever for growing the Nebbiolo grape

**Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

**Alcohol by volume**

14% Vol (based on the vintage)

**Acidity**

5.4 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics**

Colour never too bright, a lovely tonality and with a very stable savouriness, well structured, with acids and tannins nicely in step; the latter stand out and tend to be sweet.

It is a very ageable wine that after proper ageing acquires signs of its pedigree, great elegance, marked minerality and remarkable personality

**Serving temperature**

18°-20°C

**Recommended pairing**

Excellent with roasts, game



Disponibile anche con contenitore in legno

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# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## PERNO

## MAGNUM 1,5 LT



Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. 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

**Vinification**

In stainless steel temperature controlled vats

**Maturation**

6 months in stainless steel vats

**Ageing**

24 months in large Slavonian oak barrels

**Alcohol by volume**

14.5% Vol (based on the vintage)

**Acidity**

5.4 g/l

**Sugars (Reducers)**

0.3-0.5 g/l

**Characteristics**

A wine with a fairly marked and bright colour and tonality. Stable over time. Bouquet always very rich, intense and lingering. Sensations of great vinosity 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 and great ageing prospects

**Serving temperature**

18°-20°C

**Recommended pairing**

Excellent with roasts, game

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contenitore in legno**AZIENDA AGRICOLA  
SORDO GIOVANNI**

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## BAROLO RISERVA ROCCHE DI CASTIGLIONE DOUBLE MAGNUM 3 LT

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA (DOCG)

Renown worldwide for centuries, this noble son of the Nebbiolo wine is historically bound to the Italian Resurgence. Born famous through heritage and illustrious names such as the Marquess Giulia Falletti of Barolo, the Count Cavour and the first royal ranking of the House of Savoia.

It is a classic wine, generous, well aged and considered the pride of the Italian enology. The vineyard Rocche di Castiglione is located in one of the most suitable site of the municipality of Castiglione Falletto.

### Production area

Castiglione Falletto

### Varietal Composition

100% Nebbiolo

### Vineyard exposure

Southeast

### Altitude (s.l.m.)

320-350 mt

### Terreno

Of medium consistency dissolved surface and tending to calcareous. Just over a meter deep are hard layers of white and bluish-gray marl dry and very compact. Belonging to the Elveziano period.

### Cultivation system

Vertical trellis with pruning traditional Guyot

### Vineyard age (years)

50

### Plant density

4.000 shackles

### Yield

68/72 ql grape

### Processing

Crushing and-stemming, long maceration with submerged cap 4-6 Weeks (Depending on the year)

### Vinification

In stainless steel tanks at controlled temperatures

### Maturing Process

6 months in stainless steel tanks

### Aging

24/48 months in barrels of Slavonian oak oversize

### Bottle Aging

Until 5 years

### Alcohol content

14 % Vol (Depending on the year)

### Acidity

5,4 gr/l

### Sugars (gearboxes)

0,3-0,5 gr/lt

### Tasting characteristics

Wine with good color intensity and attractive shades last, increasingly intense bouquet, full and persistent with memories of liquorice mint and ripe fruit. Over time they develop feelings and terees with hints of resin and sweet spices. Full, well structured, acidity and tannins evident that evolve and are balanced with age of great longevity.

### Suggested serving temperature

18°-20°C

### Best with

Excellent with roasts, game

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## BAROLO RISERVA GABUTTI DOUBLE MAGNUM 3 LT

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA (DOCG)

Disponibile anche con  
contenitore in legno

Renown worldwide for centuries, this noble son of the Nebbiolo wine is historically bound to the Italian Resurgence. Born famous through heritage and illustrious names such as the Marquess Giulia Falletti of Barolo, the Count Cavour and the first royal ranking of the House of Savoia.

It is a classic wine, generous, well aged and considered the pride of the Italian enology. This vineyard is planted in subzones, defined by Ratti, as of first category, by high qualitative characteristics, among the most interesting and prestigious of the municipality of Serralunga.

**Production area**

Serralunga d'Alba

**Varietal Composition**

100% Nebbiolo

**Vineyard exposure**

South-South West

**Altitude (s.l.m.)**

250-300 mt

**Soil type**

Distinguishes itself, from the geological point of view, as belonging to the formation of Lequo with clayey-calcareous marl not very compact the Elveziano period. The slope of the vineyards and their position sheltered from the winds, confirms the story of older people, ensuring the presence of a microclimate more than ever favorable to the cultivation of Nebbiolo.

**Cultivation system**

Vertical trellis with pruning traditional Guyot

**Vineyard age (years)**

35-40

**Plant density**

4.000 shackles

**Yield**

68/72 ql grape

**Processing**

Crushing and-stemming, long maceration with submerged cap 4-6 Weeks (Depending on the year)

**Vinification**

In stainless steel tanks at controlled temperatures

**Maturing Process**

6 months in stainless steel tanks

**Aging**

24/48 months in barrels of Slavonian oak oversize

**Bottle Aging:**

Until 5 years

**Alcohol content**

14 % Vol (Depending on the year)

**Acidity**

5,4 gr/l

**Sugars (gearboxes)**

0,3-0,5 gr/lt

**Tasting characteristics**

Colors never overly intense, beautiful colors and very stable in fruity, full-bodied, with a very balanced presence of acids and tannins; this last They are important and slightly sweet. It's a very long-lived wine that after a suitable aging acquires good race, very elegant, strong and remarkable minerality personality.

**Suggested serving temperature**

18°-20°C

**Best with**

Excellent with roasts, game

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## BAROLO RISERVA PERNO DOUBLE MAGNUM 3 LT

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA (DOCG)

Renown worldwide for centuries, this noble son of the Nebbiolo wine is historically bound to the Italian Resurgence. Born famous through heritage and illustrious names such as the Marquess Giulia Falletti of Barolo, the Count Cavour and the first royal ranking of the House of Savoia.

It is a classic wine, generous, well aged and considered the pride of the Italian enology. This vineyard of exceptional value is located in one of the most prestigious areas of the Frazione di Perno in the municipality of Monforte d'Alba.

### Production area

Monforte d'Alba

### Varietal Composition

100% Nebbiolo

### Vineyard exposure

South-East

### Altitude (s.l.m.)

270-400 mt

### Soil type

Tuffaceous with layers of red soil, not easy to process. The subsoil is made mainly of stones and rocks cemented detrital more or less tenaciously to sandy and clay components belonging to the period Elveziano

### Cultivation system

Vertical trellis with pruning traditional Guyot

### Vineyard age (years)

10/25

### Plant density

4.000 shackles

### Yield

68/72 ql grape

### Processing

Crushing and-stemming, long maceration with submerged cap 4-6 Weeks  
(Depending on the year)

### Vinification

In stainless steel tanks at controlled temperatures

### Maturing Process

6 months in stainless steel tanks

### Aging

24/48 months in barrels of Slavonian oak oversize.

### Bottle Aging

Until 5 years

### Alcohol content

14,5 % Vol (Depending on the year)

### Acidity:

5,4 gr/l

### Sugars (gearboxes)

0,3-0,5 gr/lt

### Tasting characteristics

A wine color and shade quite sharp and intense. Stable in time. Bouquet always very full, intense and persistent. A feeling of great vinosity alternate notes of ripe fruit, fine woods, spices and liquorice. The great taste sensation of heat; acids and always very noticeable tannins turns for the long dolce. Molto the final aromatic persistence and great longevity.

### Suggested serving temperature

18°-20°C

### Best with

Excellent with roasts, game

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## BAROLO RISERVA RAVERA DOPPIO MAGNUM 3 LT

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA (DOCG)

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. Vineyard planted one of the most beautiful places in the municipality of Novello. Wine country, and quite coveted.

### Municipality of production Novello

### Grape Variety 100% Nebbiolo

### Aspect South, South-East

### Altitude (a.s.l.) 420-450 m

**Soil**  
From a geological standpoint it can be distinguished as being from the Tortonian age. It is pretty loose, rich terrain, comprised of whitish marls resting on more compact layers of brownish grey marls

**Training system**  
Upwards-trained vertical-trellised with traditional Guyot pruning

### Age of the vineyard (years) 15

### Plant density 4,000 plants

### Cropping level per hectare 68/72 ql grapes

**Processing**  
Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

### Vinification

In stainless steel temperature controlled vats

### Maturation

6 months in stainless steel vats.

### Ageing

24 months in large Slavonian oak barrels

### Alcohol by volume

14% Vol (based on the vintage)

### Acidity

5.4 g/l

### Sugars (Reducers)

0.3-0.5 g/l

### Characteristics

To the eye, it expresses a rich chromatic note of fresh and compelling vinosity. The bouquet has an overtone of greenness with hints of mountain hay and autumn leaves. Nuances of fresh fruit, small fruit, tobacco and sweet spices often join its decided vinosity. A well structured, very balanced wine in its acidity and tannicity. With maceration, it keeps its vinosity, exalting its harmony and its qualities of freshness and fineness. It is extremely ageable

**Serving temperature**  
18°-20°C

**Recommended pairing**  
Excellent with roasts, game

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## **BAROLO LIMITED EDITION**

### **BAROLO DOCG GABUTTI RISERVA 2006**

A Magnum that will lead you in to the story of our winery. The 2006 is a special year because the organoleptic structure and the quality are at their best; for this reason Sordo decided to celebrate its story with this *Magnum* in a limited edition of 1,912 bottles – all numbered.

A well-structured Barolo with excellent balance in all its components: complex and persistent **bouquet**, tannins and evident acidity with great possibilities of aging make the *Barolo Gabutti Riserva 2006* unique.

With this *Magnum* is enough to have a QR CODE player to read the number on the box or you can type [sordogiovanni.it/limitededition/](http://sordogiovanni.it/limitededition/) to access a reserved area on our website where you have to enter your name, surname, email, location, country and an image of yourself; these informations will be published in a confidential area of the website where the 1,912 people in possession of this *Magnum* will be a part of the centennial story of the Sordo family.

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