



SORDO

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 orangy 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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