



SORDO

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

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)

20

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

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.

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game



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