



# SORDO

## RAPUJÈ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## ROSSO

The name "Rapunè" 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 q/l 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



**AZIENDA AGRICOLA  
SORDO GIOVANNI**

via Alba Barolo 175  
Borgata Garbelletto  
12060 Castiglione Falletto (CN)  
Italia

Tel. +39 0173 62853  
Fax +39 0173 462056  
info@sordogiovanni.it  
www.sordogiovanni.it

