



# SORDO

## 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

### Vinification

In steel temperature controlled vats at 28°-29°

### Grape Variety

100% Barbera

### Maturation

6 months in stainless steel vats

### Aspect

South, South-West

### Ageing

12 months in large 50-hL Slavonian oak barrels

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

250/300m

### Alcohol by volume

14% Vol (based on the vintage)

### Soil

Compact and deep bluish grey calcareous marls

### Acidity

5.60 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)

30

### 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

### Plant density

4,500 plants

### Cropping level per hectare

80 ql grapes

### Serving temperature

18°-20°C

### Processing

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

### Recommended pairing

Snacks, not very spicy lunchmeats, fresh cheeses, crustaceans



**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

