



SORDO

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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