



SORDO

BAROLO 2019

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. The municipalities in the Barolo production area are: La Morra, Monforte, Serralunga d'Alba (with its exceptionally well-preserved medieval military fortress), Castiglione Falletto (its symbol, a round medieval tower, is private property just like the manor), Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco and Roddi.

Municipality of Production

Vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour

Grape Variety

100% Nebbiolo

Aspect:

South, South-West

Altitude (a.s.l.)

300-400 m

Soil

Mid-hill, compact and deep bluish grey calcareous marls. Rich in trace minerals

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

10-40

Plant density

4,000 plants

Cropping level per hectare

68/72 q/l grapes

Processing

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

Vinification

In stainless steel temperature controlled vats

Maturation

6 months in stainless steel vats

Ageing

24 months in large Slavonian oak barrels

Alcohol by volume

14% Vol.

Acidity

5.6 g/l.

Sugars (Reducers)

0.3 g/l.

Characteristics

Red garnet colour with orangey nuances which become more accentuated as years go by; delicate, etheric, intense, full and lingering aromas; flavour warm, full, complex, dry and harmonious. Its austerity is linked to the presence of sweet and complex tannins

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game.

