



Barbaresco Sori Valgrande /Vallegrande

Grape: Nebbiolo

Region: Piedmont

City: Treiso

Cru: The name of the vineyard where the grapes used for this wine grows is Vallegrande, which is one of the three vineyards, Grasso Fratelli owns, where it is allowed to use the grapes for Barbaresco wines. Vallegrande is the best positioned vineyard Grasso owns, because it is exposed to sun, almost the whole day.

Barrel Aging: 36 months on big barrels. The last 12 months 30%

of the wine is moved to new barrels.

Before bottling, the wines are blended together again.

All barrels are of 100% French and Slovenian oak.

Appellation: D.O.C.G

Vine Strain/kind of vine: Nebbiolo of the sup variety Michet.

Color: Darker red, still with a slight ruby and pomegranate color.

With ageing, it gets a light brown color with notes of orange.

Aromas: Pepper, tobacco, meat from game, intense and heavy.

Flavors: Lot of tannin and acidity also dry, but still with a very good

balance and structure. Leather, pepper, chocolate, licorice,

game and in younger vintage it can be very tight and with a

lot of green elements.

With food: Good with game, birds, but also deer.

Roast and grilled steak of beef. Also with aged cheeses.

Alcohol: 14%

Temperature: The wine is best served at room temperature, 18-20° C. Open the bottle shortly before drinking, or if preferred decant the wine. Can be advantaged with the younger vintages.

Bottle: Albeisa.

