



SORDO

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA MONVIGLIERO

One of the most well-known and coveted vineyards planted in the municipality of Verduno. Due to its special microclimate, from researchers to experts, this historic vineyard has been considered a grand cru, among the best vineyard terrains in the area.



Municipality of production

Verduno

Grape Variety

100% Nebbiolo

Aspect

South, South-East

Altitude (a.s.l.)

280-320 m

Soil

Fairly loose, formed by light, fine and fairly dry marls. From a geological standpoint, it is from the Tortonian age.

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning.

Age of the vineyard (years)

35/40

Plant density

4,000 plants

Cropping level per hectare

75/80 q/l 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 large Slavonian oak barrels

Refinement

4/6 months in stainless steel and minimum six months in the bottle

Alcohol by volume

14% Vol (based on the vintage)

Acidity

5.4 g/l

Sugars (Reducers)

0.3-0.5 g/l

Organoleptic characteristics

To the eye, it takes on a quite beautiful color, never too intense, but very stable over time. The bouquet is rich, spacious and quite lingering.

It recalls fresh fruit, small fruit in particular, inner-mouth spiciness, mountain hay and autumn leaves.

Excellent structure; tannins and acids very nicely in step.

IT IS a wine worthy of the fame it has always enjoyed.

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game

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