

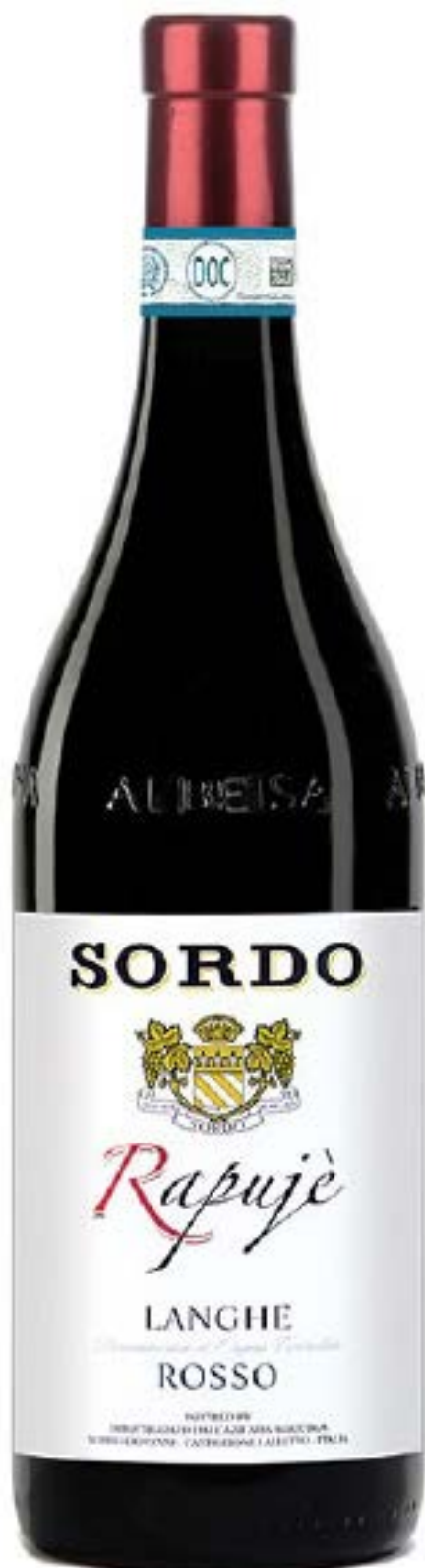


SORDO

RAPUJÈ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO



The name "Rapujè" comes from the ancient custom of gathering bunches forgotten on the vines about 15 days before the end of the harvest.

Nebbiolo, Dolcetto and Barbera aged together give us the joy of being able to savour the wine of our grandparents still today. Their perfect ripening bestows a quality wine.

Municipality of production

Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba and La Morra

Grape Variety

10% Dolcetto
30% Barbera
60% Nebbiolo

Aspect

South, South-East

Altitude (a.s.l.)

250-350 m

Soil

Deep bluish grey calcareous marls.

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

10-20

Plant density

4200 plants

Cropping level per hectare

80 ql grapes

Processing

Crushing/destemming

Vinification

In stainless steel temperature controlled vats

Maturation

3/4 months in stainless steel vats

Ageing

6 months large barrels and 3 months in the bottle (based on the vintage)

Alcohol by volume

13.5% Vol (based on the vintage)

Acidity

5.40 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics

Ruby red colour with violet nuances that attenuate over time; delicate, floral, intense, full and lingering aromas; fresh, fruity, full, complex, dry and harmonious

Serving temperature

18°-20°C

Recommended pairing

Rice, vegetable soup, pasta and braised meat or Game. Ripe cheeses

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