



SORDO



DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Each hill, even each vineyard, produces its own particular "Dolcetto", with well distinguished and easily identifiable characteristics. It is thanks to the special mineral-rich soil composition of our Langhe area, if the Dolcetto from these areas – in addition to a remarkable structure – has a vinosity and a great richness of flavours and aromas that contradistinguish and characterise it.

Municipality of production

Castiglione Falletto and La Morra

Grape Variety

100% Dolcetto

Aspect

West, South-West

Altitude (a.s.l.)

300m

Soil

Calcareous and Clayey

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

25/30

Plant density

4,500 plants

Cropping level per hectare

70 q/l grapes

Processing

Crushing/destemming, long submerged-cap maceration 1 week (based on the vintage)

Vinification

In stainless steel temperature controlled vats at 25°

Maturation

6 months in stainless steel vats

Ageing

3 months in the bottle

Alcohol by volume

12.5% Vol (based on the vintage)

Acidity

5.50 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 flavour, fruity, full, complex, dry and harmonious

Serving temperature

18°-20°C

Recommended pairing

Snacks, not very spicy lunchmeats, fresh cheeses, crustaceans

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