



SORDO



GARBLET SUÉ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA
SAUVIGNON

A grape variety with a white berry, it comes from the Bordeaux area of France. The name comes from the French word sauvage ("wild"), an adjective referencing its autochthonous plant origins in the south-west of France. It is one of the most widespread white-berry grape varieties in the winemaking world, with which you can make fresh white wines strongly characterised by the varietal.

Municipality of production

Castiglione Falletto

Grape Variety

100% Sauvignon

Aspect

South-West

Altitude (a.s.l.)

220m

Soil

Medium textured, loose on the surface and limestone with hard layers of underground marl

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

10

Plant density

4,400 plants

Cropping level per hectare

80 ql grapes

Processing

Crushing/destemming, off-the-skins vinification

Vinification

In stainless steel temperature controlled vats

Maturation

3 months in stainless steel vats sur lies fines (based on the vintage)

Ageing

3 months in the bottle

Alcohol by volume

13.5% Vol (based on the vintage)

Acidity

6.00 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics

Straw-yellow colour with pale green highlights, slightly aromatic. Its characteristic aroma, intensely grassy, exalts its fresh and decided flavour, with delicate aromas of green pepper and gooseberry

Serving temperature

8°-10°C

Recommended pairing

With all appetizers, dishes with asparagus, mixed vegetables, spiced lunchmeats, fish, escargot, fried food, onion soup. Excellent as an aperitif wine

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