



SORDO



VERDUNO PELAVERGA

DENOMINAZIONE DI ORIGINE CONTROLLATA

In Verduno, at the beginning of October or the end of September, the grapes of a very ancient autochthonous grape variety are harvested. While its production area is very limited, its popularity is growing fast. The grape is the "Pelaverga Piccolo".

Municipality of production

Verduno

Maturation

6 months in stainless steel vats

Grape Variety

100% Pelaverga Piccolo

Ageing

3 months in the bottle

Aspect

South-West

Alcohol by volume

14.5% Vol (based on the vintage)

Altitude (a.s.l.)

220m

Acidity

5.50 g/l

Soil

Tortonian age. Fairly loose.
Fine and dry light marls

Sugars (Reducers)

0.3-0.5 g/l

Training system

Upwards-trained vertical-trellised with
traditional Guyot pruning

Characteristics

Ruby red colour tending towards cherry.
The aroma is characteristic, fragrant
and fruity, with quite evident spicy notes.
The flavour is dry, with intense hints
of spices and green pepper.
Tempt you to taste with its pleasant
acidity, moderate tannicity, equilibrium
and full body

Age of the vineyard (years)

30

Plant density

4,400 plants

Serving temperature

18°C

Cropping level per hectare

80 ql grapes

Processing

Crushing/destemming, According to
tradition, fermentation is prolonged
for 10-12 days
(based on the vintage)

Recommended pairing

It goes well with all the traditional
dishes of our Langa cuisine, especially
lunchmeats and cheeses

Vinification

In stainless steel temperature controlled
vats at 27°-28°

**AZIENDA AGRICOLA
SORDO GIOVANNI**

via Alba Barolo 175
Borgata Garbelletto
12060 Castiglione Falletto (CN)
Italia

Tel. +39 0173 62853
Fax +39 0173 462056
info@sordogiovanni.it
www.sordogiovanni.it

