



SORDO

BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA GABUTTI

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. A vineyard planted in one of the subzones, defined by Ratti as "top of the line, with high quality characteristics, among the most interesting and prestigious of the municipality of Serralunga".

Municipality of production

Serralunga d'Alba

Grape Variety

100% Nebbiolo

Aspect

South, South-West

Altitude (a.s.l.)

250-300 m

Soil

From a geological standpoint it can be distinguished as belonging to the Lequio Formation with not very compact calcareous-clay marls from the Langhian Stage of the Miocene Epoch. The slope of the vineyards and their position shielded from the wind confirm what the elderly say, who swear there is a microclimate more favourable for growing the Nebbiolo grape than ever before

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

68/72 ql grapes

Processing

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

Vinification

In stainless steel temperature controlled vats

Maturation

6 months in stainless steel vats

Ageing

24/48 months in large oak barrels

Bottle ageing

Up to 5 years

Acidity

5.4 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics

Colour never too bright, a lovely tonality and very stable over time. Floral bouquet with hints of fresh fruit and sweet spices.

On the palate, a quite savoury, well-structured wine, with very balanced acidity and tannicity; the latter stand out and tend to be sweet.

It is a very ageable wine that after proper ageing acquires signs of its pedigree, great elegance, marked minerality and remarkable personality.

Serving temperature

18°-20°C

Recommended pairing

Excellent with roasts, game

