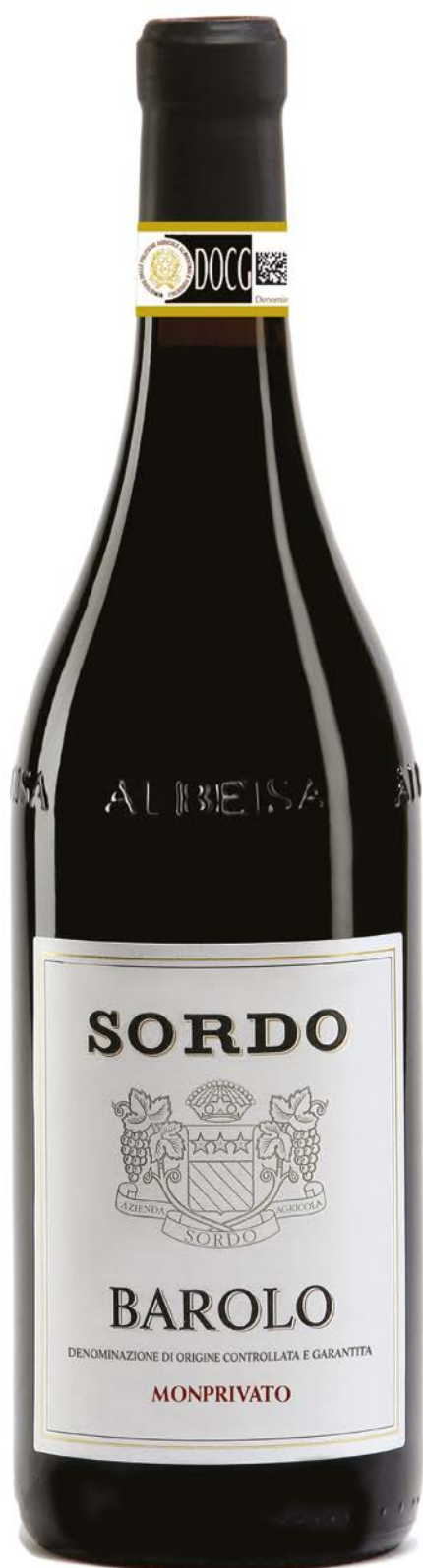




SORDO



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA MONPRIVATO

Monprivato is a small mention in the municipality of Castiglione Falletto but is considered to be one of the most important of the entire Barolo designation.

Municipality of production

Castiglione Falletto

Grape Variety

100% Nebbiolo

Aspect

South-West

Altitude (a.s.l.)

240-320 m

Soil

Calcareous, comprised of blue-gray marl of marine formation of Miocene origin (Langhian Stage of the Miocene Epoch in the Cenozoic era).

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning.

Age of the vineyard (years)

35

Plant density

4,000 plants

Cropping level per hectare

75/80 ql grapes

Processing

Crushing/destemming, vinification with fermentation in stainless steel temperature controlled vats with long submerged-cap maceration for 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at temperature 20°C. Storage in stainless steel for 2/4 months.

Ageing

24 months in Slavonian oak barrels

Refinement

4/6 months in stainless steel and minimum six months in the bottle

Alcohol by volume

14.5 % Vol (based on the vintage)

Acidity

5.4 g/l

Sugars (Reducers)

0.3-0.5 g/l

Organoleptic characteristics

The color of this wine astounds due to the intensity of the garnet and ruby reds that shine. Its alcoholic strength stands out in an abundant formation of church windows and tears. The characteristics of this grape variety include a rich and lingering bouquet, amplified by elegant sensations reminiscent of black cherry and delicate floral nuances. With time, estery sensations develop with hints recalling resin and sweet spices.

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game

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