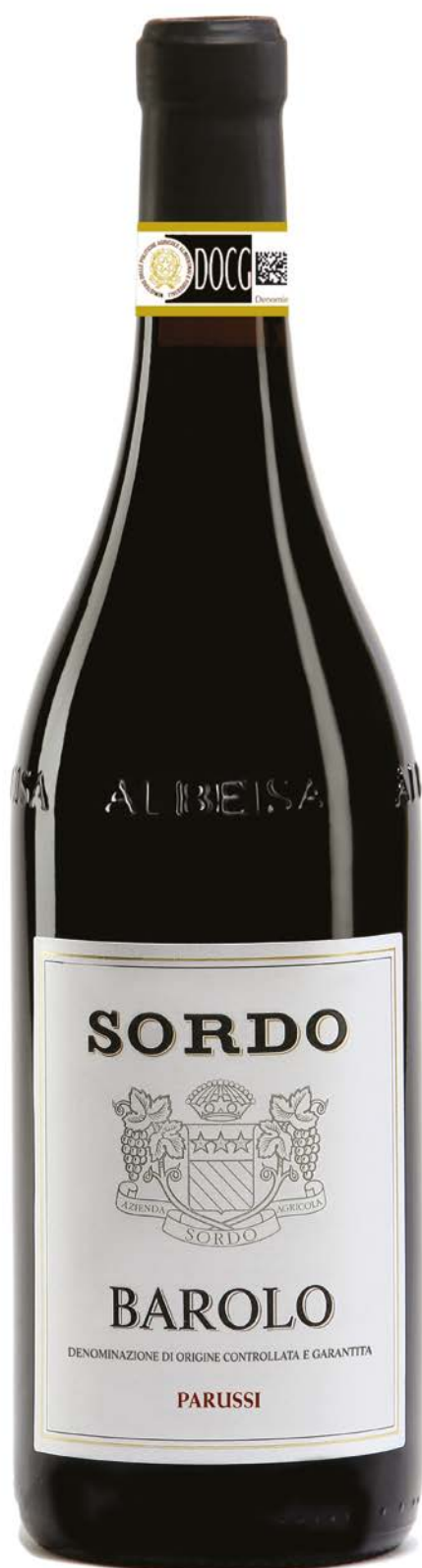




SORDO



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA PARUSSI

A vineyard located in one of the most well-known wine countries in the municipality of Castiglione Falletto.

Municipality of production

Castiglione Falletto

Grape Variety

100% Nebbiolo

Aspect

West, South-West

Altitude (a.s.l.)

270-290 m

Soil

A beautiful vine-covered hollow formed by medium textured soil, loose on the surface and tending towards limestone. At a little over a metre in depth, there are hard layers of whitish grey and bluish marl from the Langhian Stage of the Miocene Epoch.

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning.

Age of the vineyard (years)

15-40

Plant density

4,000 plants

Cropping level per hectare

75/80 ql grapes

Processing

Crushing/destemming, vinification with fermentation in stainless steel vats at controlled temperature 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 large Slavonian oak barrels

Refinement

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

Alcohol by volume

14% Vol (based on the vintage)

Acidity

5.4 g/l

Sugars (Reducers)

0.3-0.5 g/l

Organoleptic characteristics

Wine with a nice bright color and captivating nuances that endure over time. An intense bouquet, rich and lingering with hints of scented wood, mint and sensations of ripe fruit. With time, estery sensations develop with hints recalling resin and sweet spices. Full flavor, well-structured, marked acidity and tannic weave which evolve and balance out as the years go by. A wine that generally tends to be ageworthy.

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game

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