



SORDO

100 YEARS OF BAROLO

BAROLO

Denominazione di Origine Controllata e Garantita

del Comune di LA MORRA 2016

La Morra is among the first Barolo production municipalities both in terms of the area under vine and within the denomination. The land and many of the prestigious vineyards are associated with a style that makes elegance and refinement a hallmark of this unique terroir. The **eastern side** – “**Santa Maria di La Morra**” – compared to the western side, is characterized by vineyards with more steep slopes, where the most prestigious wineries are located.



La Morra



Nebbiolo



Silty, sandy and limestone marl



Around 300m a.s.l.



South, South - East.



Local espalier system: Guyot

Vineyard Age: 40 years old

Planting Density: 4000 vines per ha

Yield per hectare: 68/72 q/l.

Soil (Management): the principles of modern agriculture are applied: between the rows grasses are maintained through the green manure with various plant species, which allow to keep the soil compacted and to increase its organic substance, by burying it. Thanks to the treatment of the vines, mainly with sulfur and copper, the use of chemical fertilizers and herbicides has been eliminated.

Vintage Characteristics: 2016 is an exceptional vintage with wines characterized by a superb balance, great aromas and flavours, and an amazing structure. The nose is quite ethereal whereas the mouthfeel reveals a dense tannic texture, but not excessively aggressive. The climatic trend of the vintage is reflected in the quality of the grapes, which reached an excellent phenolic maturity accomplished through strong diurnal temperature variations in July. This vintage definitely conveys the different expressions of the terroir among the municipalities and vineyards of this prestigious appellation.

Processing and Vinification: destemming – crushing, long submerged cap maceration. Vinification in stainless steel tanks at controlled temperature (25 °C).

Maturation: First, 6 months in stainless steel tanks. Then, 24 months in big Slavonian oak barrels.

Alcohol Content: 14 %Vol.

Acidity: 5.4 gr/l

Residual Sugar: 0.3 gr/l.

Longevity: 30 – 40 years.



Wine tasting notes: **Color:** ruby red, with orange shades, that will turn garnet with age. **Aroma:** notes of violet, rose petals and rosehip are present. With bottle refinement, the secondary organoleptic aromas will lead to tertiary notes of spices, black mature fruit, leather and tar. **Palate:** fine notes of mature fruits, dried violets, velvety tannins, firm acidity and long finish.



Wine – pairing: excellent with roast and game; main dishes with mushrooms, truffles and seasoned cheeses. Excellent with dry pastries and chocolate.



Serving Temperature: 16 – 18 °C.



Bottle Size: 750 ML.

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