



SORDO

NEBBIOLO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Nebbiolo grape grown in the sunny, sloping vineyards of Roero, to the left of the Tanaro River, and in some municipalities of the Langa, bestows generous, fruity wines. The loose, sandy soil rich in minerals bestows the wines with a remarkable richness of aromas and flavours.

Municipality of production

Roero

Grape Variety

100% Nebbiolo

Aspect

South, South-West

Altitude (a.s.l.)

280/330m

Soil

Compact and deep bluish grey calcareous marls

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

30

Plant density

4,000 plants

Cropping level per hectare

80 q/l grapes

Processing

Crushing/destemming, long submerged-cap maceration 10 days (based on the vintage)

Vinification

In stainless steel temperature controlled vats at 30°

Maturation

6 months in stainless steel vats

Ageing

9 months in large Slavonian oak barrels

Alcohol by volume

13.5% Vol

Acidity

5.70 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics

Red garnet colour with orangey nuances which become more accentuated as years go by; delicate, etheric, intense, full and lingering aromas; flavour warm, full, complex, dry and harmonious. Its austerity is linked to the presence of sweet and complex tannins

Serving temperature

18°-20°C

Recommended pairing

Rice, vegetable soup, pasta and braised meat or Game. Ripe cheeses



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