



# 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

### Alcohol by volume

14% Vol (based on the vintage)

### 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



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