

# SORDO GIOVANNI AZIENDA AGRICOLA

## BARBERA D'ALBA DOC 2019



### WINEMAKER VINTAGE DESCRIPTION

It is considered a traditional vintage, the harvest began around mid-September, the summer with standard temperature but with peaks of heat allowed the Barbera to reach optimal phenolic levels and important acidity. There was a slight drop in production to the benefit of quality and balance.

### WINEMAKING NOTE

Vinification: destemming-crushing, submerged cap maceration, about 7 days. Vinification in stainless steel tanks at a controlled temperature of about 25/28 ° C. Maturation: about 6 months in stainless steel tanks.

Refinement: minimum 3 months in the bottle before being put on the market.

### APPEARANCE, AROMA AND TASTING NOTE

Garnet red in colour with more evident ruby hues over the years. Aromas are delicate, vinous, intense, ample and persistent. The palate is fresh with high acidity and fruit-driven, with red fruits and hints of undergrowth.

### WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Langhe
Wine Type:	Barbera D'Alba DOC
Producer:	Sordo Giovanni Azienda Agricola
Wine Name:	Sordo Barbera D'Alba DOC
Vintage:	2019
Principle Grape (%):	Barbera (100)
Closure:	Diam Cork
Winemaker Name:	Giorgio Sordo
ABV (%)	14.50%
Acid (g/L)	6.14
Bottle Size:	75cl
Case/Pack Size:	6x75cl

### WINE SCORES

James Suckling:	91 points
I vini di Veronelli:	2 stars