SORDO GIOVANNI AZIENDA AGRICOLA BAROLO DOCG PERNO 2012



WINEMAKER VINTAGE DESCRIPTION

The beginning of October saw the start of the Nebbiolo harvest, which had benefitted from a period of large variations in daytime temperatures from mid-September on. The quality and quantity of the phenolic substances recorded when monitoring the ripening of the grapes is of particular significance: a positive development was noted over the last month, suggesting that the grapes are very likely to produce well-structured wines lending themselves to ageing. In conclusion, overall the yield was not overly abundant, but excellent in quality, producing well-balanced wines.

WINEMAKING NOTE

The grapes were harvested when fully mature and the vinification started immediately upon arriving the cellar. After destemming and crushing comes fermentation – which takes place at about 25-28°C in stainless steel tanks. This is followed by maceration using the submerged-cap method. The wine is then matured in stainless steel for six months before ageing in traditional large Slavonian oak barrels for 18-24 months.

APPEARANCE, AROMA AND TASTING NOTE

An intense ruby red color, with ample garnet reflections that denote a youth not yet faded by the effects of the first years of maturation. Transparent and brilliant wine. The aromas are frank, intense and broad, with delicate hints of ripe fruit, cocoa, noble woods, mint and sweet spices. The long aromatic and intense persistence gives it great nobility. The tannins are ripe and well linked to the marked sapidity and generosity of the wine. The slow evolutionary path that promises and guarantees great longevity is excellent.

WINE INFORMATION

Italy
Piedmont
Barolo
Barolo DOCG
Sordo Giovanni Azienda Agricola
Sordo Barolo DOCG Perno
2012
Nebbiolo (100)
Natural Cork
Giorgio Sordo
14.50%
5.82
75cl
6x75cl

WINE SCORES

Wine Spectator:	93 points
Wine Enthusiast:	92 points
I vini di Veronelli:	3 stars
Natalie MacLean:	92 points
Falstaff:	91 points
Falstaff: Guida Vitae:	91 points TTT
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