

SORDO BAROLO DOCG RISERVA MONVIGLIERO 2006



WINEMAKER VINTAGE DESCRIPTION

The climatic pattern during 2006, distinguished by relatively little rainfall and a succession of more or less extended periods with temperatures above or below the average, had a direct effect on the vines, in which spells of rapid vegetative development alternated with relatively inactive periods. The results obtained by those with the patience to wait before harvesting were sound grapes of excellent quality. Following vinification in the winery, the wines are showing very complex aromas, the right acidity, and adequate alcohol: properties which are perfectly in line with those of the last great vintages.

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 36 months.

APPEARANCE, AROMA AND TASTING NOTE

A bouquet that is elegant, intense, pervasive and lingering. Hints of wilted rose, autumn leaves, sweet tobacco and spices are clearly perceivable. On the palate, it reveals a great structure, together with pleasing sensations of intense heat. A well orchestrated savory flavor provides freshness, while sweetish tannins confer a note of interest. Its taste spectrum is enhanced by slight hints of chocolate, ripe fruit and spices. A wine of great balance, with the power to excite and satisfy the most discerning consumer.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Barolo
Wine Type:	Barolo DOCG
Producer:	Sordo Giovanni Azienda Agricola
Wine Name:	Sordo Barolo DOCG Riserva Monvigliero
Vintage:	2006
Principle Grape (%):	Nebbiolo (100)
Closure:	Natural Cork
Winemaker Name:	Giorgio Sordo
ABV (%)	14.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl