

SORDO GIOVANNI AZIENDA AGRICOLA BAROLO DOCG ROCCHE DI CASTIGLIONE 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

Aromas and intense, full and persistent, with flavours of noble woods, mint and ripe fruit. Over time, ethereal sensations develop with hints of resin and sweet spices. Full flavor, well structured, evident acidity and tannins that evolve and balance over the years. Wine with a good aptitude for aging.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Barolo
Wine Type:	Barolo DOCG
Producer:	Sordo Giovanni Azienda Agricola
Wine Name:	Sordo Barolo DOCG Rocche Di Castiglione
Vintage:	2012
Principle Grape (%):	Nebbiolo (100)
Closure:	Natural Cork
Winemaker Name:	Giorgio Sordo
ABV (%)	14.00%
Acid (g/L)	5.78
pH:	3.48
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

Wine Spectator:	90 points
Wine Enthusiast:	91 points
James Suckling:	93 points
I vini di Veronelli:	3 stars
Natalie MacLean:	94 points
Falstaff:	93 points
Berliner Wine Trophy:	Gold
Asia Wine Trophy:	Gold
Guida Vitae:	TTT
Jancis Robinson:	16.5
Mundus Vini:	Gold

