

SORDO GIOVANNI AZIENDA AGRICOLA BAROLO DOCG RISERVA PERNO 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

The color is characterised by fairly marked and intense shades. Stable over time. The aromas are characterised by a bouquet that is always very broad, intense and persistent. The sensations of great vinosity alternate with notes of ripe fruit, noble woods, spices and licorice. On the palate there is a great sensation of warmth; acids and tannins always very evident but evolving into sweetness. The final aromatic persistence is very long and the longevity is great.

WINE INFORMATION

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

WINE SCORES

Decanter Magazine:	95 points
Gilbert & Gaillard:	92 points