

# SORDO CRU BAROLO GABUTTI RISERVA DOCG 2005



## Wine Introduction

The vineyard of Gabutti is found in a subzone of an area defined as 'premium category' because of its excellent quality. It is among the most attractive and prestigious ones in Serralunga d'Alba. This Barolo Riserva matures in traditional big Slavonian oak barrels. These prestigious wines are an archetype of the perfect Barolo, offering beautiful, complex wines with great ageing potential.

## Tasting Notes

A wine with aromas recalling the scent of roses, sweet spices and the undergrowth. Its alcohol and tannins tending to sweet combine into an excellent balance. Colour never too bright, a lovely tonality and very stable over time. Floral bouquet with hints of fresh fruit and sweet spices. On the palate, quite a savoury, well-structured wine, with very balanced acidity and tannicity; the latter stand out and tend to be sweet. It is a very ageable wine that after proper ageing acquires signs of its pedigree, great elegance, marked minerality and remarkable personality.

## Winemaker Vinification Notes

Barolo Riserva matures in big, traditional Slavonian oak barrels for 36 months and is followed by further ageing in the bottle – as long as possible – before release. A long maceration using the submerged-cap method is the basis for producing our Riserva in the tradition of the great masters of Barolo.

## Winemaker Vintage Notes

2005 - The climatic conditions experienced over the 2005 vintage were within the norm, and overall more than satisfactory. Temperatures rose substantially towards the end of spring and the beginning of summer, reaching well above the average for the time of year in June. August turned out to be cooler than usual, but with clear skies and no persistent rainfall, and though September started out with a few days of rain, the climate then settled down to summer-like temperatures until the end of the month. The first few days of month leading up to harvest in 2005 saw rainfall of varying intensity. This then fortunately gave way to good conditions, with the substantial differences between maximum and minimum temperatures which benefit the accumulation of sugars and aromatic substances in the grapes. The grapes picked in the Langhe were healthy, with high concentrations of sugar, acidity in the norm, and an excellent phenological makeup. This result could not have been achieved without the attentive agronomical practices of summer pruning and thinning of the bunches, showing once again that certain levels of excellence can only be attained by operating with care and far-sightedness in the vineyard.

## Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Nebbiolo
Alcohol:	14.0%
Total Acidity:	5.30g/L
pH:	3.62
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

## Recent Vintage Awards

- 2013 - 4 Bunches - Bibenda
- 2013 - 94 Points - Wine Spectator
- 2013 - 87 Points - Wine Enthusiast
- 2009 - 16.5++ Points - Jancis Robinson