

SORDO CRU BAROLO MONPRIVATO DOCG 2013



Wine Introduction

Monprivato is one of the most prestigious areas of wine production, not only in the area of Castiglione Falletto, but in the whole Barolo wine district because of its amazing soil. This vineyard makes an amazing full-bodied wine with a great ageing potential.

Tasting Notes

The colour of this wine surprises for the intensity of the shades of garnets and rubies, and the brilliance is emphasised when into the glass. Its potent alcohol content is given by the formation of abundant tears. The different flavours of the Nebbiolo grapes are drawn to the fore by its rich and lingering bouquet, amplified by the elegant sensations of black cherry, blueberry, peach conserve. With ageing this wine develops tertiary notes of liquorice, tobacco, noble woods and delicate forest floor. As times goes by, ethereal sensations come up with hints of resin and sweet spices. Warm and round in the mouth at first, it then shows a wonderful complexity. The flavour is full, well-structured with evident acidity and tannins that evolve and find their balance with ageing.

Winemaker Vinification Notes

The grapes were harvested when fully mature and the vinification started immediately upon arriving the cellar. After destemming and soft pressing comes fermentation – which takes place at about 30°C in stainless steel tanks. This is followed by maceration using the submerged-cap method, consisting of leaving the must in contact with the skins and pips which traditionally lasts about six weeks. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in traditional big Slavonian oak barrels for 24 months and ages in the bottle before release. Barolo enjoys an extraordinary longevity.

Winemaker Vintage Notes

2013 - The 2013 harvest will be remembered as “vintage” in the sense that on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of Nebbiolo. In particular, the beginning of the vine’s vegetative cycle was conditioned by a sluggish start to spring, and low average temperatures in March and April and also by a period of rainfall in April and throughout the month of May. In June, weather conditions gradually improved, leading into a highly positive July for the physiology of the vine, partly due to greater meteorological stability. Flowering took place as normal in the second ten days of June, followed by good berry set. To sum up, we can say that despite a very positive summer and good weather between the beginning of veraison and ripening, the vine was unable to completely make up the delay in vegetative development accumulated over the previous months. A final consideration in general terms concerns production: the good berry set combined with the availability of water benefited the development of the clusters, which were larger, heavier and more compact on average than in recent vintages. Nebbiolo is the variety that benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October. These were perfect for allowing it to develop to the full the phenolic profile that makes it stand out, and produce wines suited to ageing.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Nebbiolo
Alcohol:	14.5
Total Acidity:	5.49g/L
pH:	3.58
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2013 - 16.5+ Points - Jancis Robinson

2013 - 90 Points - James Suckling

2013 - 4 Bunches - Bibenda

2013 - 4 Viti - Vitae - La Guida Vini

2013 - 2 Glasses - Gambero Rosso