

SORDO CRU BAROLO PERNO RISERVA DOCG 2004



Wine Introduction

This exceptional vineyard is found in Perno, a village in the municipality of Monforte d'Alba, and is among the most prestigious of the areas. The Perno is an extraordinary wine with great structure, balance and harmony. This Barolo Riserva, that matures in traditional big Slavonian oak barrels, offers beautiful, complex wines archetypal of Barolo.

Tasting Notes

A wine with a fairly marked and bright colour and tone, this is a wine suitable for ageing. With a rich bouquet, which is intense and lingering, notes of ripe fruit, hardwood, spices and liquorice mingle. Great inner-mouth warmth is balanced with acidity and tannicity which stand out but tend towards sweet. Very long, lingering aromatic finish and great ageing prospects.

Winemaker Vinification Notes

Barolo Riserva matures in traditional big 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

2004 - A snowy winter with low average temperatures was followed by a spring characterised by plenty of rain over long periods until the beginning of May, delaying the start of the budding cycle of the vine. The following months were distinguished by summery temperatures which were never too high, with almost no periods of oppressive heat or rain. These conditions allowed for good development of medium-to-large sized bunches. The distinguishing feature of the 2004 vintage was the arrival in our region of an anticyclone, which lasted throughout September and early October, with days full of sunshine, no rainfall, and temperatures above the seasonal average. This meant that the grapes could be picked when they were perfectly sound and ripe, allowing growers to enjoy a calm, anxiety-free harvest. The harvesting of the grapes began later in 2004 and the standard of quality of the grapes was higher than expected. The wines of 2004 have very interesting, complex noses, with the right amount of acidity and alcohol.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Nebbiolo
Alcohol:	14.0%
Total Acidity:	6.00g/L
pH:	3.60
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Recent Vintage Awards

2010 - 94 Points - Wine Enthusiast
2009 - 92 Points - James Suckling
2009 - 16 Points - Jancis Robinson