

SORDO CRU BAROLO PERNO RISERVA DOCG 2009



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.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Nebbiolo
Alcohol:	14.0%
Total Acidity:	5.27g/L
pH:	3.61
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2009 - 92 Points - James Suckling

2009 - 16 Points - Jancis Robinson