

SORDO CRU BAROLO PERNO DOCG 2011



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

Crushing and destemming precede vinification with fermentation in stainless steel temperature-controlled vats with long submerged-cap maceration for 4-7 weeks, depending on the vintage. Natural malolactic fermentation at temperature 20°C. Storage in stainless steel for 2-4 months.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Nebbiolo
Alcohol:	14.5%
Total Acidity:	5.40g/L
pH:	3.61
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2011 - 93 Points - Wine Spectator

2011 - 92 Points - James Suckling

2011 - 92 Points - Wine Enthusiast