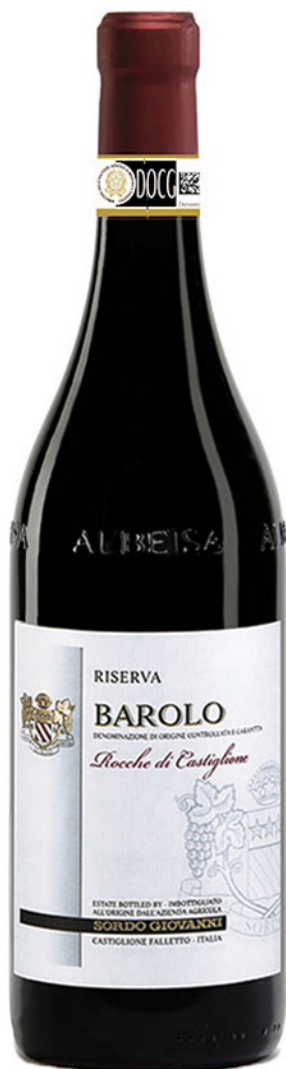


SORDO CRU BAROLO ROCCHES DI CASTIGLIONE RISERVA DOCG 1990



Wine Introduction

This vineyard is in one of the best areas in the district of Castiglione Falletto. This Barolo Riserva matures in traditional big Slavonian oak barrels and offers beautiful, complex wines archetypal of Barolo.

Tasting Notes

This is a wine with good brightness of colour and captivating shades that endure over time. An intense, rich and lingering bouquet entices with hints of liquorice, mint and sensations of ripe fruit. With time, estery sensations develop with hints recalling resin and sweet spices. Full-flavoured and well-structured, a marked acidity and tannicity which, will evolve and balance out with maturation, intermingle. This wine has good 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:	5.47g/L
pH:	3.52
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Recent Vintage Awards

2011 - 94 Points - James Suckling
2010 - 92 Points - James Suckling
2010 - 94 Points - Wine Enthusiast
2010 - 17+ Points - Jancis Robinson