

SORDO BARBERA D'ALBA DOC 2016



Wine Introduction

The Barbera grape made its first appearance in the Langhe region at the turn of the last century, soon after the reconstruction of the vineyards after the phylloxera epidemic. Barbera has adapted well to this environment and to its particular soil components. The vineyards are located in Castiglione Falletto and Serralunga d'Alba.

Tasting Notes

Ruby red colour with garnet shades which get more evident as time goes by. Delicate, heady, intense, full, and lingering on the nose, it has a warm, full-bodied, complex, dry, and harmonious taste.

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 28°C in stainless steel tanks – followed by maceration. This consists of leaving the must in contact with the skins and pips – according to traditional methods. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine is kept in stainless steel tanks for 6 months to preserve its freshness and its fruity features. A short ageing in the bottle follows before it is released for sale.

Winemaker Vintage Notes

2016 - The 2016 vintage was certainly one of the longest-lasting in recent years. Signs of a long vegetative cycle first appeared at the beginning of the season, when the mild temperatures and low rainfall in January and early February confirmed the trend that had already been seen during the first part of the winter. Spring began with a considerable amount of rain, though it did not cause any plant disease damage due to average temperatures and low overnight minimum temperatures. This phenological delay continued until the end of the summer, which began slowly but extended until the end of September. During this vintage all the grapes were healthy. From the point of view of sugar accumulation, it was a very good vintage for Barbera, which acquired excellent levels of sugar over a long period of good weather, while maintaining the varietal's typically good acidity. Full ripening was achieved in all cases with no technological or phenological problems. This was shown by the low quantity of malic acid, which is an important ripening indicator. We can look forward to wines with excellence balance, big bouquets and great structure, although in some cases lower alcohol contents will be recorded than in 2015.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Barbera
Alcohol:	14.0%
Total Acidity:	6.53g/L
pH:	3.50
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2016 - 3 Bunches - Bibenda

2015 - 4 Bunches - Bibenda