

# SORDO BAROLO MONVIGLIERO DOCG 2012



## Wine Introduction

This vineyard, wholly exposed at midday, sits in the splendid winegrowing area of Verduno. Even a hundred years ago the Monvigliero hill was known to be an amazing area for Nebbiolo growing by all the producers of Barolo.

## Tasting Notes

It is not too intense, but very stable over time in terms of colour. The bouquet is intensely rich and lingers. It recalls fresh fruit, small fruit in particular, inner-mouth spiciness, mountain hay and autumn leaves. An excellent structure with a balanced tannicity and acidity is extremely pleasing. Just like the great wines, with long ageing, it is a wine worthy of the fame it has always enjoyed.

## 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 30°C in stainless steel tanks. This is followed by maceration using the submerged-cap method, consisting of leaving the must in contact with the skins and pips which traditionally lasts about six weeks. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in traditional big Slavonian oak barrels for 24 months and ages in the bottle before release. Barolo enjoys an extraordinary longevity.

## Wine Information

<b>Country:</b>	Italy
<b>Region:</b>	Piedmont
<b>Winemaker:</b>	Ernesto Minasso
<b>Grape:</b>	100% Nebbiolo
<b>Alcohol:</b>	14.5%
<b>Total Acidity:</b>	5.70g/L
<b>pH:</b>	3.48
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

- 2012 - Gold - Decanter World Wine Awards
- 2012 - Silver - International Wine Challenge
- 2012 - 93 Points - James Suckling
- 2012 - 93 Points - Wine Spectator