

BARBARESCO DOCG

RIO SORDO 2016 ORGANIC

Technical Sheet

Visual examination: intense deep ruby red with garnet reflections, brilliant.

Olfactory examination: intense, ample, floral with spicy notes that remind of cinnamon and black pepper.

Taste examination: warm and smooth, full-bodied, fresh, very persistent and harmonious.

Origin: from the "Cru" Rio Sordo in Barbaresco.

Altitude: about 300 m a.s.l.

Characteristics of the soil: sandy and calcareous soil, east facing slopes.

Grape variety: 100% Nebbiolo

Training and pruning: counter, Guyot pruning.

Vinification: soft pressing of freshly harvested grapes, spontaneous fermentation at 28-30°C with maceration on the skins for approximately 10-15 days. Spontaneous malolactic fermentation carried out before spring. 12-month refinement in small oak barrels.

Serving Temperature: 18° C

Alcohol by Volume: 14% Vol

Tasting Notes

Barbaresco Rio Sordo comes from the vineyards that the company owns homonymous location, located in the Unesco Core Zone, always coveted because its soils give wines of great personality and complexity. Is typical of a balsamic character, very captivating, which becomes evident with time and gives this wine an unmistakable. The ample bouquet combines the fruity and floral notes of youth, spicy hints that acquire more and more importance with evolution, and then let appear essences reminiscent of eucalyptus and pine resin. on the palate it is embracing and full, with tannins in delicate harmony. It is a wine of great importance that goes well with rich first courses, red meats, and well-seasoned hard cheeses.

