

BARBARESCO DOCG

Sori Montaribaldi

The Barbaresco DOCG Sori Montaribaldi is a red wine, aged about 26 months, partly in oak barrels, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barbaresco.

The Barbaresco DOCG Sori Montaribaldi is an important, long-lived wine. Moreover, the extraordinary exposure gives it its outstanding elegance.

VINEYARD

Position: Barbaresco municipality;

Grape varietal: Nebbiolo;

Altitude: 270 m above the sea level;

Exposure: south;

Geological origin¹: S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1966;

Planting density: 4,200 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,200 L/ha;

VINIFICATION

The Nebbiolo is a late-ripening grape varietal. It has to be harvested between the end of September and the first fifteen days of October. Once in the winery, grapes are destemmed and crushed. Then they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation and maceration take place. This lasts at least one week at temperature of 28-32 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Now the wine is ready to start the refining, which lasts about 26 months, part of which is done in both new and once-used *barriques* (225 L).

Eventually, after 2 years from the harvest, the Barbaresco DOCG Sori Montaribaldi is bottled and, after at least 6 months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: deep garnet red with orange reflexes;

Bouquet: wide and rich, with hints of violet, sometimes of fruit along with aromas of cocoa, vanilla and tobacco coming from the oak ageing;

Taste: full and persistent. Wide structure with ripe tannins which make it round and give it that outstanding feeling of elegance.

FOOD PAIRINGS

Because of its good structure this wine is perfect to be paired with red and roasted meat and savory aged cheese.

Serving temperature: 18 °C



¹ A.VV. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000