

## BARBARESCO DOCG

# *Sori Montaribaldi*

The Barbaresco DOCG Sori Montaribaldi is a red wine, aged 24 months in oak barrels, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barbaresco, Montaribaldi vineyard. The main feature of this vineyard is the best exposure: Sori Montaribaldi. The Barbaresco DOCG Sori Montaribaldi is an important, long-lived wine. Moreover, the extraordinary exposure gives it its outstanding elegance. The Barbaresco DOCG Sori Montaribaldi is perfect to be matched with red and roasted meat and savory aged cheese.

### VINEYARD

Position: Barbaresco municipality;

Vineyard: Sori Montaribaldi;

Grape varietal: Nebbiolo;

Altitude: 270 m above the sea level;

Exposure: south;

Geological origin<sup>1</sup>: S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil<sup>2</sup>: 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 decade of October.

Once in the winery, grapes are destemmed and crushed. Then, they are put in a horizontal thermo-conditioned vinificator with rotating blades, where the alcoholic fermentation takes place. Alcoholic fermentation lasts at least one week at a 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 ageing in oak barrels. Both new and once-used barriques (225 L) are used. It lasts 24 months.

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

<sup>1</sup> A.VV Carta geologica d'Italia 1:100.000;

<sup>2</sup> IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

