



PAOLA SORDO



PAOLA SORDO

Tradition and Innovation

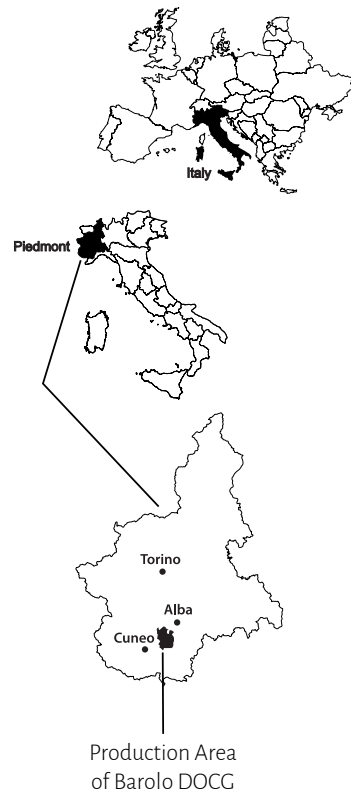
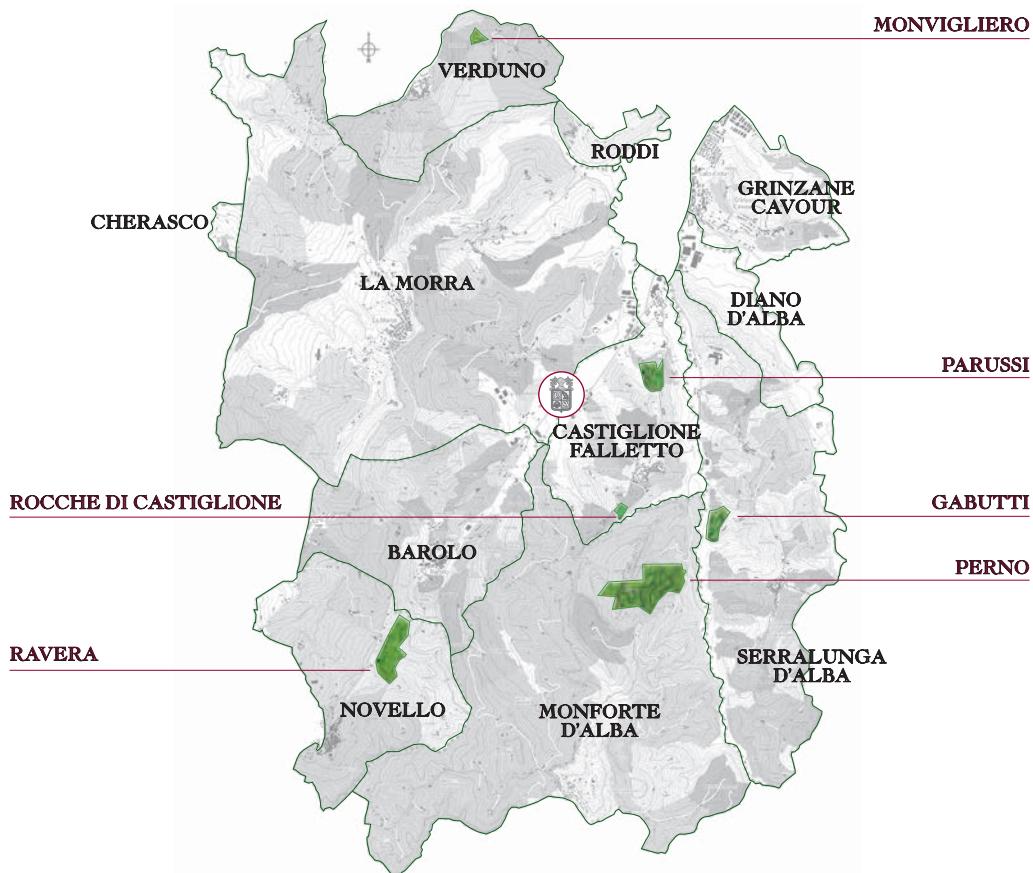


PAOLA SORDO is a brand created by Giorgio Sordo in honour of his daughter Paola who represents the fourth generation of the Sordo family.

THE SORDO FAMILY has been tending and producing wines for more than one century. The company was established at the beginning of the 19th century by the great-father Giuseppe, but the real turn over came with his son Giovanni who – together with his wife Maria, the real witness of the family story – bought several vineyards of Nebbiolo for Barolo - the *Sori* in Piedmonteses language – among the best in the Barolo wine district.

THE SORDO ESTATE is to be found in the heart of one of the most successful winegrowing areas in Piedmont – the Langhe – in between the municipalities of Catiglione Falletto and Barolo. The winery is modern and uses the latest technology; a combination of tradition and innovation, its aim is to achieve the highest quality in each step of the production: from the harvest to the aging of the wine.

OUR CRUS OF BAROLO





BAROLO

Denominazione di Origine Controllata e Garantita



The Barolo – king of wines and wine of kings – has been celebrated as the Nebbiolo's best product for centuries. It is historically linked to the Unification of Italy – the *Rinascimento* in Italy. Well-known politicians of the time and the Royal family – the Savoia – have relished of this great wine that today more than ever is a prize for the enology. Complex full-body structure and great potential of aging are only few of the amazing features of the Barolo. The municipalities in which Barolo is produced are the following: La Morra, Monforte d'Alba, Serralunga d'Alba (with its exceptionally well-preserved medieval military fort), Castiglione Falletto (its symbol is a round medieval tower), Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco, Roddi and Barolo.

MUNICIPALITIES OF PRODUCTION:

Vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South, South-West

ALTITUDE (MASL)

300-400 m

SOIL

Halfway up on the hill side, blue-grey, compact and deep calcareous marl, rich in micro-elements

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF THE VINEYARD

10-40 years

PLANT DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless

steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

MATURATION

24 months in big Slavonian oak barrels

AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

ACIDITY

5.4 g/l

SUGARS

0.3-0.5 g/l

CHARACTERISTICS

Garnet red with orange nuances getting more evident as times goes by; delicate, ethereal, intense, full and lingering bouquet; warm, full, complex, dry and harmonious taste. Ripe tannins and good complexity

SERVING TEMPERATURE

16° - 18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game

BAROLO

Denominazione di Origine Controllata e Garantita

ROCCHIE DI CASTIGLIONE



The Rocche di Castiglione vineyard is to be found in the municipality of Castiglione Falletto—located in one of the best areas for the Nebbiolo growing.

MUNICIPALITIES OF PRODUCTION

Castiglione Falletto

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South-East

ALTITUDE (MASL)

320-350 m

SOIL

Soil composed of two different elements, superficially loose and then tending to calcareous. At a depth of just one meter there are hard layers of grey-white and bluish marl alternating with layers of dry and compact sand from the Helvetian age

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF THE VINEYARD

30-60 years

PLANT DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

MATURATION

24 months in big Slavonian oak barrels

AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14.5% Vol (depending on the vintage)

ACIDITY

5.4 g/l

SUGARS (REDUCING)

0.3-0.5 g/l

CHARACTERISTICS

Attractive hue and good intensity of colour lasting over the time. Intense, full and lingering bouquet with hints of liquorice and mint and sensations of mature fruit.

Ethereal sensations with notes of resin and sweet spices develop with aging. Full-bodied in the mouth, good tannins and acidity that evolves and finds its balance over the years. Excellent longevity

SERVING TEMPERATURE

16-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game





BAROLO

Denominazione di Origine Controllata e Garantita

PARUSSI



The vineyard is to be found in one of the best areas for the Nebbiolo growing in the municipality of Castiglione Falletto.

MUNICIPALITY OF PRODUCTION

Castiglione Falletto

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

West, South-West

ALTITUDE (MASL)

270-290 m

SOIL

An attractive, vine-covered basin composed of a soil with two different elements, loose on the surface, then tending to calcareous. At a depth of just one meter hard layers of grey-white and bluish marl interchanges with layers of dry and compact sand from the Helvetian age

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

15-40 years

PLANTS DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature to 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months.

MATURATION

24 months in big Slavonian oak barrels

AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

ACIDITY

5.4 g/l

SUGARS

0.3-0.5 g/l

CHARACTERISTICS

Wine with attractive and good intensity of colour, able to withstand with time. Intense, full and lingering bouquet with hints of noble wood and mint and sensations of mature fruit.

As times goes by ethereal sensations with notes of resin and sweet spices come up. Full-bodied palate, well-structured, with good acidity and tannins that evolve and find their balance over the years. Wine with good aging potential

SERVING TEMPERATURE

16-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game

BAROLO

Denominazione di Origine Controllata e Garantita

GABUTTI



The vineyard of Gabutti is one of the best areas ever since for the production of Barolo, among the most precious in the municipality of Serralunga d'Alba.

MUNICIPALITY OF PRODUCTION

Serralunga d'Alba

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South, South-West

ALTITUDE (MASL)

250-300 m

SOIL

Geologically speaking, the vineyard is part of the Lequio formation with lightly compacted calcareous clay marl from the Helvetian age. The slope of the vineyard and its position shielded from the wind confirm what the elderly used to say - that presence of an amazing microclimate is perfect for the growing of Nebbiolo grapes

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

35-50 years

PLANTS DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

MATURATION

24 months in big Slavonian oak barrels

AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14.5% Vol (depending on the year)

ACIDITY

5.4 g/l

SUGARS (REDUCING)

0.3-0.5 g/l

CHARACTERISTICS

Beautiful colour with restraining intensity which linger over the time. Floral scents with notes of fresh fruit and spices.

Smooth palate, tangy with good structure; equilibrated acidity and tannins in appreciable quantity tending to ripe. This is a wine with good longevity; with aging it reaches a great elegance with pronounced minerality and lively personality

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game





BAROLO

Denominazione di Origine Controllata e Garantita

PERNO



The vineyard is to be found in one of the best areas for the Nebbiolo growing – the village of Perno under the municipality of Monforte d'Alba.

MUNICIPALITIES OF PRODUCTION

Monforte d'Alba

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South-East

ALTITUDE (MASL)

270-400 m

SOIL

Tuff with layers of red soil, challenging to cultivate. The subsoil is mainly composed of stones and rocky bound detritus quite tight with clay and sand from the Helvetian age

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

25-35 years

PLANT DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

MATURATION

24 months in big Slavonian oak barrels

AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14.5% Vol (depending on the year)

ACIDITY

5.4 g/l

SUGARS

0.3-0.5 g/l

CHARACTERISTICS

A wine with remarkable hue and intensity. Stable over time. Full, intense and lingering bouquet. Heady sensations interchanging with notes of mature fruit, noble wood, spice and liquorice. On the palate a great sensation of warmness; acidity and tannins are evident and tending to ripe, long aromatic finishing. This is an outstanding wine with great potential of aging

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game

BAROLO

Denominazione di Origine Controllata e Garantita

RAVERA



The vineyard is located in one of the best positions in the municipality of Novello. Exceptionally well-adapted and much-coveted area.

MUNICIPALITIES OF PRODUCTION

Novello

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South, South-East

ALTITUDE (MASL)

420-450 m

SOIL

It belongs – geologically speaking – to the Tortonian formation. The soil – loose and rich in mineral – is composed of whitish marl deposited on more compact layers of brownish-grey marl

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

20 years

PLANT DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

MATURATION

24 months in big Slavonian oak barrels

AGEING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14.5% Vol (depending on the vintage)

ACIDITY

5.4 g/l

SUGARS

0.3-0.5 g/l

CHARACTERISTICS

Chromatic notes please the eye. Its bouquet releases grassy sensations with notes of alpine hay and forest floor. A tangible headiness accompanies nuances of fresh fruit, berries, tobacco and sweet spices. This is a wine with good structure and well-balanced acidity and tannins. Its complexity is evident and as time goes by it increases in harmony, freshness, and finesse. Good longevity

SERVING TEMPERATURE

16-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game





BAROLO

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MONVIGLIERO



The vineyard, wholly exposed at midday, shines like a jewel in the splendid winegrowing area of Verduno. Already one hundred years ago, the Monvigliero hill was esteemed as an amazing area by all the producers of Barolo.

LOCALITY OF PRODUCTION

Verduno

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South, South-East

ALTITUDE (MASL)

280-320 m

SOIL

Soil tending to loose, composed of dryish, pale, fine-grained marl. Geologically speaking the soil is part of the Tortonian formation

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

35-40 years

PLANT DENSITY

4,000 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

MATURATION

24 months in big Slavonian oak barrels

AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

ACIDITY

5.4 g/l

SUGARS

0.3-0.5 g/l

CHARACTERISTICS

Fine chromatic array, restrained intensity, stable over time. The bouquet is rich, full and lingering and recalls fresh fruit and berries with sensations of sweet spices, alpine hay and forest floor. Very good structure; acidity and tannins are present in a pleasant balance. This wine is at the height of its reputation

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game

BARBARESCO

Denominazione di Origine Controllata e Garantita



Barbaresco has an old story to tell. Though the grapes were not yet the Nebbiolo ones, the genetic mutations – which had already started by that century – would have it modified as a result. By the 1200 century the grape variety in question had been named *Nebiùl* and original documents show it as having been planted as far as Pinerolo, making it the most precious Piedmontese grape.

MUNICIPALITIES OF PRODUCTION

Barbaresco, Neive and Treiso

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South-West

ALTITUDE (MASL)

300-350 m

SOIL

Clay with calcareous grey marl interchanging with sand

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

25 years

PLANT DENSITY

4,500 plants

YIELD PER HECTAR

75-80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30°C. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C.

MATURATION

9 months at least in big Slavonian oak barrels

AGING

6 months at least in the bottle

PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

ACIDITY

5.30 g/l

SUGARS

0.3 - 0.5 g/l

CHARACTERISTICS

Transparent ruby-red colour tending to garnet with aging. The nose expresses great elegance and finesse, with floral notes of violets and red berries, ethereal notes and delicate spiced nuances. On the palate it is balanced and full-bodied with velvet tannins and a pleasant freshness. Its finishing is long and lingering. This wine has good potential for aging and reaches the maturity only after 5-10 years of aging

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Excellent with roasts, game





NEBBIOLO D'ALBA

Denominazione di Origine Controllata



This Nebbiolo is grown on the sunny and steep vineyards of the Roero region – in between the left bank of the Tanaro river and some areas in the nearby Langhe region – where full-bodied and fruity wines are produced.

MUNICIPALITIES OF PRODUCTION

Different areas to be found in the Roero region

GRAPE VARIETY

100% Nebbiolo

EXPOSURE

South, South-West

ALTITUDE (MASL)

280-330 m

SOIL

Deep, compact bluish-grey calcareous marl

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

30 years

PLANT DENSITY

4,000 plants

YIELD PER HECTAR

80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°C. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

MATURATION

9 months in big Slavonian oak barrels

AGING

2-4 weeks in stainless steel tanks and minimum 3 months in the bottle

PERCENTAGE ALCOHOL

13.5% Vol (depending on the vintage)

ACIDITY

5.70 g/l

SUGARS (REDUCING)

0.3-0.5 g/l

CHARACTERISTICS

Garnet-red colour tinged with orange shades, intensifying as time goes by; delicate, ethereal, intense, full and lingering nose; the palate is warm, full, complex, dry and harmonious. Austere thanks to the presence of complex, ripe tannins

SERVING TEMPERATURE

16-18°C

RECOMMENDED PAIRINGS

Rice, minestrone, pasta and braised meat or game, ripened cheeses

BARBERA

Denominazione di Origine Controllata

SUPERIORE



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 well adapted to this environment and to its particular soil composition.

MUNICIPALITIES OF PRODUCTION

Monforte d'Alba

GRAPE VARIETY

100% Barbera

EXPOSURE

South, South-West

ALTITUDE (MASL)

250-300 m

SOIL

Deep, compact bluish-grey calcareous marl

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

30 years

PLANT DENSITY

4,500 plants

YIELD PER HECTAR

80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°C. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C.

MATURATION

12 months in big Slavonian oak barrels

AGING

6 months in stainless steel tanks and at least 6 months in the bottle

PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

ACIDITY

5.60 g/l

SUGARS (REDUCING)

0.3-0.5 g/l

CHARACTERISTICS

Ruby-red colour with garnet reflections increasing with aging; delicate, heady perfumes which are intense, full and lingering; warm, full, complex, dry and harmonious taste.

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Snacks, light salami, fresh cheeses, shellfish





BARBERA D'ALBA

Denominazione di Origine Controllata



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 well adapted to this environment and to its particular soil composition.

MUNICIPALITIES OF PRODUCTION

Castiglione Falletto and Serralunga d'Alba

GRAPE VARIETY

100% Barbera

EXPOSURE

South-West

ALTITUDE (MASL)

250-300 m

SOIL

Calcareous clay

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

15-25 years

PLANT DENSITY

4,500 plants

YIELD PER HECTAR

80 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°C. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C.

MATURATION

6 months in stainless steel tanks

AGING

3 months at least in the bottle

PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

ACIDITY

5.80 g/l

SUGARS

0.3-0.5 g/l

CHARACTERISTICS

Ruby-red colour with garnet reflections increasing with aging; delicate, heady perfumes, intense, full and lingering; warm, full, complex, dry and harmonious taste

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Snacks, light salami, fresh cheeses, shellfish

DOLCETTO D'ALBA

Denominazione di Origine Controllata



Each hill – as well as each vineyard – produces a typical Dolcetto with different and easily recognizable features. It is the unique soil components of the Langhe - rich in minerals - that give the Dolcetto of this area structure and body with a rich nose and palate.

MUNICIPALITIES OF PRODUCTION

Castiglione Falletto and La Morra

GRAPE VARIETY

100% Dolcetto

EXPOSURE

West, South-West

ALTITUDE (MASL)

300 m

SOIL

Calcareous clay

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

25-30 years

PLANTS DENSITY

4,500 plants

YIELD PER HECTAR

90 quintals

PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°C. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

MATURATION

6 months in stainless steel tanks

AGEING

3 months at least in the bottle

PERCENTAGE OF ALCOHOL

12,5% Vol (depending on the vintage)

ACIDITY

5.50 g/l

SUGARS (REDUCING)

0.3-0.5 g/l

CHARACTERISTICS

Ruby-red colour with violet overtones fading with aging; delicate floral perfumes which are intense, full and lingering at the same time; fresh and fruity palate, full-bodied, complex, dry and harmonious finishing

SERVING TEMPERATURE

16°-18°C

RECOMMENDED PAIRINGS

Snacks, light salami, fresh cheese, shellfish





ROERO ARNEIS

Denominazione di Origine Controllata e Garantita



Delicate wines with intense nose and rich in flavours – that derive from the soil composition – come from the sandy hills of the Roero region – which is to be found on the left bank of the Tanaro river.

MUNICIPALITY OF PRODUCTION

Veza d'Alba

GRAPE VARIETY

100% Arneis

EXPOSURE

South, South-West

ALTITUDE (MASL)

230-260 m

SOIL

Clay with sandy marl

TYPE OF PLANTING

Espalier with traditional Guyot pruning

AGE OF VINEYARD

10 years

PLANT DENSITY

4,400 plants

YIELD PER HECTAR

80 quintals

PROCESSING

Pressing, follows an off-the-skins fermentation in stainless steel tanks at a controlled temperature of 17°-18°C.

MATURATION

3-4 months in stainless steel tanks (depending on the vintage)

AGING

3 months at least in the bottle

PERCENTAGE OF ALCOHOL

13.5% Vol (depending on the vintage)

ACIDITY

6.00 g/l

SUGARS (REDUCING)

0.3 - 0.5 g/l

CHARACTERISTICS

Diaphanous straw-yellow colour with pale green nuances. Its nose is full and fragrant recalling fresh fruit, acacia flowers and honey. The palate is dry, harmonious, full-bodied and tangy. A good accompaniment to starters; it also goes well with subtle flavours, such as plain risotto or risotto with asparagus, gnocchi with fontina and steamed, poached or grilled fish. These delicate flavours are highlighted by the fine bouquet, tangy palate and pleasant harmony of a wonderful wine from our *terroir*

SERVING TEMPERATURE

8°-10°C

RECOMMENDED PAIRINGS

Canapés, delicate, light dishes. Seafood or vegetable starters, risotto or pasta dishes with vegetable sauces, seafood, fish with delicate sauces in general, omelettes

MOSCATO D'ASTI

Denominazione di Origine Controllata e Garantita



Moscato was already well-known by the Greeks and Romans. Resin-adjusted *Muscattellum* was among the most common food eaten by the Latins. Now however Moscato has found its true home in a small region in the south of Piedmont along a hilly strip of 52 tiny localities belonging to three provinces. In the mid of these there is Canelli, in the province of Asti, Santo Stefano Belbo in the province of Cuneo and Strevi in the province of Alessandria. These territories are suited for winegrowing and fall in that band of soil and climate extending across Europe where great wines have born.

MUNICIPALITY OF PRODUCTION

Castiglione Tinella

GRAPE VARIETY

100% Moscato Bianco

EXPOSURE

West

ALTITUDE (MASL)

300 m

SOIL

Calcareous

TYPE OF PLANTING

Upwards-trained, vertical-trellised with traditional Guyot pruning

AGE OF VINEYARD

50 years

PLANT DENSITY

4500-5000 plants

YIELD PER HECTAR

80 quintals

FERMENTATION

Natural fermentation in autoclave for one month

HARVEST

Last week of August/first week of September

AGING

No

PERCENTAGE ALCOHOL

5.5% Vol

ACIDITY

6.5 g/l

SUGARS

110 g/l

CHARACTERISTICS

Fragrant and fresh with sensations of orange flowers, litchi, gardenia and aromatic herbs such as lemon balm. Crispness, pronounced, aromatic and fine bubbles: our Moscato d'Asti will match your emotions

SERVING TEMPERATURE

8°-10°C

RECOMMENDED PAIRINGS

With the same origins as the Langhe hazelnut, this wine pairs delightfully with hazelnut biscuits or the classic cakes.

It pairs with fruit salad; it is also excellent with peaches and strawberries. Ideal as an aperitif





BRACHETTO D'ACQUI

Denominazione di Origine Controllata e Garantita



Made from hand-picked Brachetto grapes, a delicate red must is the result. Refermentation in steel autoclaves adds a fizzy twist to its sweet and fragrant taste.

MUNICIPALITY OF PRODUCTION

Ricaldone

GRAPE VARIETY

100% Brachetto

EXPOSURE

South, South-West

ALTITUDE (MASL)

300 m

SOIL

Calcareous clay

TYPE OF PLANTING

Upwards-trained, vertical-trellised with traditional Guyot pruning

AGE OF VINEYARD

10-20 years

PLANT DENSITY

4500 plants

YIELD PER HECTAR

70 quintals

PROCESSING

A first fermentation is made in stainless steel tanks at a controlled temperature; then it follows a refermentation in autoclave – known as Charmat Method

FERMENTATION

Off-the-skins fermentation for 3-4 days

AGING

1 month in the bottle

PERCENTAGE OF ALCOHOL

6.5% Vol (depending on the vintage)

ACIDITY

6 g/l

SUGARS (REDUCING)

100 g/l

CHARACTERISTICS

Brilliant with delicate and abundant froth, fine and persisting bubbles. Ruby-red colour. Fragrant and fruity perfume with a bouquet of flowers and red fruit, such as roses and strawberries. Sweet, crispy and smooth flavour with an excellent long lasting finishing

SEVING TEMPERATURE

8°-12°C

RECOMMENDED PAIRINGS

With all desserts, in particular dry pâtisserie or fresh fruit. Excellent as an aperitif





PAOLA SORDO

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013