

AZIENDA AGRICOLA SORDO GIOVANNI
di Sordo Giorgio

BAROLO DOCG CRU/MGA "LA SERRA"

Denominazione di Origine Garantita e Controllata
2021

La Serra" is one of the most prestigious crus in La Morra, known for producing a Barolo distinguished by elegance and finesse. This historic area, with ancient origins, features soils that are low in organic matter but rich in mineral salts and trace elements. These conditions contribute to wines with deep colour, solid structure, pronounced sapidity and well-integrated tannins. The resulting Barolo is generous, aromatically complex and marked by notable intensity.

Wine appellation: Barolo DOCG

Grape variety: 100% Nebbiolo.

Available Formats: 0.75 cl.

Technical Vineyard Characteristics.

Municipality: La Morra.

Elevation: 400-450 m a.s.l.

Exposure: East.

Soil geology: Laminated Sant'Agata Fossili marls.

Vinification.

Processing and Vinification: Destemming and crushing, followed by 60-day submerged-cap maceration. Vinification in temperature-controlled stainless-steel vats.

Ageing: Traditional. 24 months in large Slavonian oak barrels.

Refinement: 12 months in bottle.

Organoleptic Characteristics.

Appearance: Garnet red in colour, brightened by ruby highlights.

Nose: The bouquet is fresh, elegant, complex and persistent, with fruity notes reminiscent of black cherry and floral hints of violet and rose.

Palate: On the palate, it's rich and full-bodied, with harmonious yet vibrant tannins. The aromatic persistence is long and intense.

Serving Temperature: 16°–18° C.

Recommended Pairings: Excellent with roasts, game and traditional Piedmontese meat-based dishes.

Technical Data.

Alcohol Content: 14% Vol. (depending on the vintage).

Acidity: 5,3 g/l.

Residual Sugar: 0,4 g/l.

► Breadth and Fruit

