



GRIMALDI

BAROLO DOCG "Sorano"



Grape	Nebbiolo 100%
Area of product	Vineyard Sorano is coming from wine farm "Groppone" from the village Diano d'Alba.
Area	0,89 ettari
Altitude	320 – 370 m above sea level
Orientation	South / East – South
Soil	whitish marl – calcareous – bluish tufa.
Type of cultivation	grown in rows with classic Guyot pruning.
Planted	1979
Harvested	second week in october
Vine making process	in maceration tanks for 8-10 days with controlled temperature; traditional ageing in large oak barrels for at least 2 years and part in 225 litres barriques of French oak.
Production	N° of bottles 6.000.
Colour	ruby red with garnet reflections
Boquet	ethereal and intense with hints of wilted rose and violets and final notes of ripe fruit and spices
Taste	refined, dry, elegant, velvety, good structure with soft pleasant tannins.
Alcohol procent	14,93% Vol.
Total acid	5,32 gr./lt.
Sugar	1,02 gr./lt.
Extract dry reduced	30,0 gr./lt.
Rec. serving temp.	17 – 18 gr. It is advisable to uncork the bottle several hours before serving.
Goes well with	large dishes of roast or braised meat, goose liver, beef bourguignon, cheese.
Also available in bottles of	1,5 lt. Magnum and 3 lt. Magnum