

RIO SORDO

BARBARESCO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3.4 ha
Green Status: conventional
Soil composition: clayey-calcareous with veins of sand
Training method: Guyot
Elevation: 721-787 ft a.s.l.
Vines/ha: 3,000 vines/ha
Exposure: South-West
Vines age: 7-60 years
Harvest time: beginning of October
First vintage: 1978
Production: 13,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: stainless steel tanks
Length: 28 days on the skins
Temperature: 86 °F
Malolactic fermentation: yes
Aging
Container: large oak casks
Wood: French oak
Length: 30 months
In bottle: 9 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: <1.0 g/l
Acidity: 6.0 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Pasta and risotto, white and red meats, game.



TASTING NOTE

Elegant, medium-bodied wine with spicy fruit and silky, persistent tannins.

PRODUCER PROFILE

Estate owned by: cooperative
Winemaker: Fabio Accomasso
Total land under vine: 120 ha
Winery production: 620,000 bts
Region: Piedmont (Italy)

