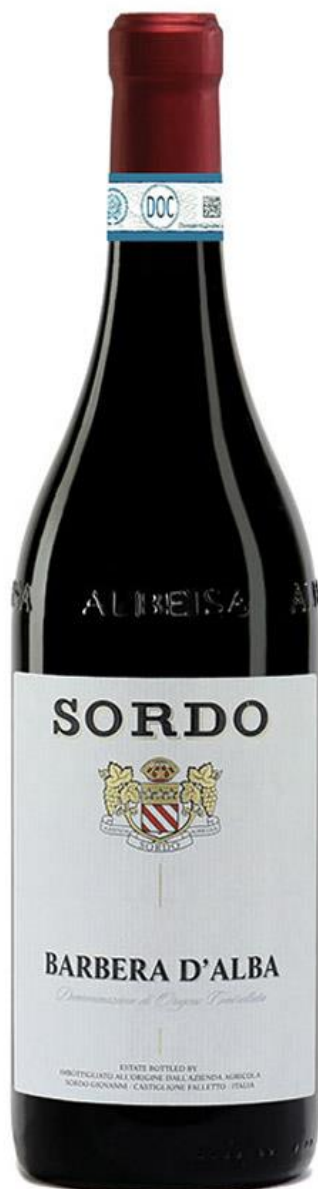


<http://carsoncarnevalewines.com/product/sordo-barbera-dalba-doc/>



Sordo Barbera d'Alba DOC

INTRODUCTION

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 adapted well to this environment and to its particular soil components. The vineyards are located in Castiglione Falletto and Serralunga d'Alba.

The grapes were harvested when fully mature and the vinification started immediately upon arriving the cellar. After destemming and soft pressing comes fermentation – which takes place at about 28°C in stainless steel tanks – followed by maceration. This consists of leaving the must in contact with the skins and pips – according to traditional methods. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine is kept in stainless steel tanks for 6 months to preserve its freshness and its fruity features. A short ageing in the bottle follows before its release for sale.

TASTING NOTE

Ruby red colour with garnet shades which get more evident as time goes by. Delicate, heady, intense, full, and lingering on the nose, it has a warm, full-bodied, complex, dry, and harmonious taste.

Country	Italy
Region	Piedmont
Producer	Sordo Giovanni
Main Grape Variety	Barbera
Vintage	2013
Alcohol	14.00%
Wine Type	<u>Red</u>
Wine Style	Juicy, medium-bodied and smooth red

Safra 2016. Almoço em 14/07/2019. Piraquara