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Barolo D.O.C.G. “Sorano”

Technical Data:

Production area: *Serralunga (CN)*
Grape: *Nebbiolo 100%*
Age of vines: *20 years*
Training system: *Guyot*
Density: *4000-5000 vines per hectare (Ha)*
Harvest: *End of October*
Average yield per hectare (Ha): *60 ql*
Vinification: *in red with thermo rotofermentatori*
Ageing: *24 months in french barrique, 12 months in large barrels 30Hl and 12 months in bottle*

Analysis

Alcohol: *14.50 % vol.*
Sugars: *2.80 g/l*
Total Acidity: *5.70*
PH: *3.40*

Organoleptic features:

Colour: *ruby red with garnet*
Scent: *typical, full, intense ripe fruit*
Taste: *Dry, warm, soft, tannic and persistent*
Duty Temperature (°): *16-18°*

SORANO