



## Barolo DOCG "Jl Sorj"

### The Vineyard

Location: Barolo (Cuneo-Piedmont). Selection of grapes from the best exposed and sunny vineyards of the estate

Position: 320 m above the sea level

Soil: grey/white marl, rich in carbonates and fine sand of marine origin. Traditionally it produces wines recognizable by the finesse, the intensity of the fragrance and softness of the tannins

### The Vine

Grape variety: Nebbiolo 100%, with vines over 10 years old. Manual harvesting with selection of the bunches.

Pruning: Guyot.

Density: 4,400 vines per hectare.

### The vintage 2014

Despite its having been one of the most complex to manage in the vineyard in recent years, the favourable end to the 2014 vintage proved to be pleasantly surprising in terms of the quality of the grapes. Spring appeared gradually - but early - in the vineyards of the Langhe, meaning that growth also resumed earlier than in the previous year. The beginning of summer saw temperatures which were entirely in the norm, allowing for the slightly early growth that developed in spring to be maintained. Rainfall during the summer was above average, in terms not so much of the number of days as of its intensity. Deciding on the correct systems to use in managing the vineyards and when to intervene proved to be more important than ever for the health of the grapes. September was unquestionably a positive month from a climatic point of view, with good day-night temperature variations which continued throughout October. This proved to be all-important for the ripening of the grapes and the composition of their phenolic profile. In the Barolo growing area, the situation was very varied compared to recent years. In general however, the best results can be said to have come from the vineyards which were tended most carefully with well-aired and drained soil, protected using the correct treatments, and subjected to thinning of the bunches and stripping of the leaves at the right time.

### The Wine

Vinification: soft destemming and crushing, maceration on skins for almost three weeks and temperature controlled fermentation, maturing in fine grain oak cask, then in stainless steel. After bottling it refines in the bottle. 38 months after harvesting it is ready to be released.

Color : ruby red with garnet hints .

Bouquet: persistent and penetrating with scents of rose and liquorice and spices

Flavor: elegant, full-bodied and austere with recurring olfactory sensations. Mineral spicy aftertaste.

### Serving

Serve at a temperature of 18°C pouring into large glasses (balloon). After being for a long time in a bottle it needs oxygen and it is better to swirl sometimes the wine in the glass while drinking. You will enjoy the fascinating evolution of perfumes and flavours.

### Food pairing

Game, roast and braised meats, dishes with truffle, mature hard cheeses.