



Technical sheet Barolo Sorano 2020 Mura Mura

General information

- Denomination: Barolo Sorano DOCG
- Commercial name: Barolo Sorano
- Cru/vineyard: Sorano
- Vintage: 2020
- Grape: 100% Nebbiolo
- Municipality of vineyard: Serralunga d'Alba
- Vineyard Size: 0,85 HA
- Exposure: South-East
- Altitude: 280 m
- Soil: calcareous marl

Vineyard Management

- Agriculture: SQNPI
- Training: 'Controspalliera' Guyot pruning
- Vines per hectare: 4500 vines/HA
- Yield per hectare: 45 q.li/HA

Vinification

- Vessel for alcoholic fermentation: 50 hl french oak vat
- Maceration: pre-fermentation bleeding (from 5 to 15% depending on vintage); 12-15 days on the skins with delicate pumping over
- Fermentation temperature: 26°C
- Vessel for malo-lactic fermentation: french oak vat

Ageing

- 18 months: 25 hl french oak barrel
- 12 months: 400 l ceramic amphorae
- 6 months: resting in bottle

Style: terroir expression, depth, absence of bitterness, aromatic clarity and absence of faults

Tasting notes: ruby red color with brick reflections, the nose has aromas of cherry, rose, rhubarb and musk. On the palate the tannin profile is intense but extremely elegant and refined. The wine is concentrated and with a decidedly persistent finish.

Food pairings: agnolotti, roasted and braised meats.

Analytical parameters

- Alcohol: 14,02%
- Total acidity: 5,30 g/L

Bottles produced: 3126