



**LOCATION:**

Italy > Piedmont > La Morra >  
Sorano MGA

**VARIETY:**

100% Nebbiolo

**WINEMAKER:**

Gianluca Roggero manages the cellar, his brother Davide for vineyard management, sister Tiziana for business operations.



**SCIENCE**

ABV: 14.5%

SUGARS: 0.53 g/l

TOTAL SO<sub>2</sub>: 123 ppm

TOTAL ACIDITY: 5.88 g/l

# Sorano MGA Barolo DOCG

## EXPERIENCE

**NAME:** The Sorano MGA is located on the northeast side of the Serralunga commune. Directly east of the Fontanafredda MGA which is on the western slope.

**CHARACTER:** Aromas of chocolate, berries, and earthy spices are followed by a full-bodied palate with firm tannins and a classic, powerful finish.

**ENJOY WITH:** Red meat, game dishes, and long-aged cheese. The richness of flavor is best combined with main courses with strong flavor. We like Osso Bucco, roasted beef, lamb, and wild boar. More aged bottles go well with gamey flavors of meat. Also great with a ribeye cooked with rosemary and butter.

**BEST RESULTS:** The best drinking window is 5-10 years after the vintage, we recommend decanting the wine at least 30 minutes. Recommended temperature 58-62° F. It may be enjoyed young with more aeration, as well as over 10 years in great vintages with little to no decanting.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Manual harvest, gentle destemming with a light crushing of the grapes, and a cold static maceration for 1 day to encourage the natural enzymes. Fermentation with a local yeast strain for 4 weeks at 75° F with manual punch-downs of the cap to increase oxygenation and facilitate the production of complex aromatics.

**ELEVAGE:** Sorano is aged in Slavonian oak casks for 30-36 months with a minimum of 1 year in bottle before release.

**FINING & FILTERING:** Delicate fining and filtering is done without animal products, vegan.

**SULFUR:** Reasonable amounts are only added after fermentation and before bottling to stabilize the wine.

## SOURCE

**FARMING:** No pesticides or herbicides. Low-impact agriculture with grass and native vegetation growing in the rows. No intention for organic certification but with a focus on cultivation of insects and natural flora to strengthen the ecosystem for a sustainable model. All water used in the vineyards for organic sprays is collected from the rain, and they keep bees for biodiversity.

**LAND:** From the Sorano MGA found within the commune of Serralunga know for the Helvetian soils (Serravallian). More iron-rich and less fertile than the Tortonian soils typical of La Morra, the grapes express a more powerful wine. On an eastern sloop at 900-950 feet in elevation facing east.

**VINE:** A newer vineyard for San Biagio, just over 1 hectare planted in 2002.

**HARVEST AND PRODUCTION:** Hand-harvested fruit produces about 400 cases depending on the vintage.

