



**LA SPINONA BAROLO cru SORI GEPIN  
D.O.C.G.**

- Grapes:** 100% Nebbiolo Lampia
- Vineyard:** The Beruttis bought 4 hectares in 1994 in the then relatively unknown zone of Novello which lies on the confines of Monforte and Barolo. A Sori is an entirely south-facing vineyard. This Sori lies at 230 meters. It is named for the great grandfather that started the Barbaresco vineyards. The vines are an average of 40 years old. The first vintage was the 1996
- Harvest:** In October by hand
- Yield per hectare:** 80 quintals per hectare
- Vinification:** After a soft pressing there is a cold maceration of 24 hours a 12°C Fermentation in stainless steel at 29-30 °C under temperature controlled conditions for 20-25 days on the skins with a pumping over of the juice for 10 minutes every 2 hours and a 2 minute rotation with vertical paddles also every 2 hours. Racking a soft pressing so as to obtain only the best wine. Malolactic occurs naturally at 20°C.
- Aging:** The wine stays for 18 months in Slavonian oak and Allier oak casks of 2500 liters and 1 year in the bottle.
- Acidity:** 6
- Alcohol:** 14% by vol.
- Color:** Brilliant, deep ruby red with garnet reflections.
- Bouquet:** Rich fruity bouquet with hints of dried flowers such as violets and roses, tobacco and cedar.
- Taste:** Densely structured with full, complex flavours of ripened red fruits, wood and earth tones. A huge wine of elegant proportions that become velvety and graceful with aging.
- Foods:** Excellent with wild game, roast, braised or stewed red meats, truffle dishes and aged cheeses.
- Enologist:** Pietro Berutti



ENOTECA DE RHAM SELECTION