



TENUTA  
CAPPALLOTTO  
CANTINA

# BAROLO D.O.C.G. SORÌ PARADISO

## GRAPE VARIETY

Nebbiolo 100%

## PRODUCTION AREA AND CHARACTERISTICS

The grapes come from a single vineyard, Sorì Paradiso, part of Sorì Cappallotto and totally owned by the Lanzavecchia family. Its south, south-west exposure, micro-climate, 300 metres altitude and the special composition of the soil ensure the production of high quality grapes.

## YIELD PER HECTARE

45 hectolitres.

## VINIFICATION

Vinification is designed to emphasize its polyphenolic potential and structure. Alcoholic fermentation takes place at 30°C in stainless steel tanks, with about 30 days maceration.

## AGEING

50 hl Slavonian oak casks for 24 months. Ageing is essential for a wine of this structure to create a union between the noble tannins of the wine and the wood.

## SENSORY PROPERTIES

A very traditional Barolo. Ruby red with garnet hints. Deep and intense; typical notes include: dry roses, alcohol-soaked cherries, goudron and truffles. The structure is dense on the palate with a persistent finish.

## ACCOMPANIMENT

Robust and braised red meat dishes, game, ripe cheeses, truffle dishes.

## SERVING TEMPERATURE

20°C. We recommend uncorking the bottle an hour before serving.

## ALCOHOLIC STRENGTH

14 % Vol.

