

Azienda Agricola Cortino



DIANO D'ALBA D.O.C.G. SORI' LA ROCCA

ALCOL CONTENT:
13,5% Vol.

SERVING TEMPERATURE:
18°-20° C

Grape variety:
100% Dolcetto

Soil composition:
Deep, calcareous and marly.

Yield:
60 Q / Ha.

Training system:
Cordon training, Guyot pruning, being rows 2 m far from each other.

Harvest time:
Second ten-day period of September.

Vinification:
Skin contact maceration for 7-9 days at controlled temperature.
More must pumping over a day and periodic delastages.
Racking and alcoholic fermentation carried out in about 10 days. Malolactic fermentation performed in stainless steel or cement vats.

Ageing:
Stainless steel and a quick passage in barrels. Released after one year of fining in the bottle.

Tasting characteristics:
Intense ruby red. Ethereal scent of wooden cask. The palate is wide, full-bodied, characterized by tannins that make Sori La Rocca an harmonious and long-lasting wine.

Food pairing:
Savory main courses, elaborate meat dishes and medium ripe cheeses.

Details:
The term "Sori" in Piedmontese dialect means "sunny exposure at midday". We produce two Sori: *Santa Lucia* and *La Rocca*, named after the relevant vineyards. They have different type of soil, exposure and ageing.