

Villadoria

SORI PARADISO BAROLO D.O.C.G.

Area of Production: Serralunga is historically known for substantial and very age worthy Barolos. This wine, produced only in the best vintages, is created from grapes originating from Paradiso vineyard, part of the Sori Cappalotto cru of Serralunga d'Alba, owned entirely by the Lanzavecchia family. The hill is south-west facing, with a special microclimate and soil composition – limestone marl of sedimentary origin with a good percentage of quartz. The average vine age is 15 years and they are “Guyot” trained with small yields – 45 hectoliters/hectare.

Varietal: 100% Nebbiolo

Alcohol: 13.5%

Wine Notes: It is characteristically ruby red in color with garnet highlights. It is intense and complex on the nose, with rose, violet, cherry, licorice, tar and truffle aromas. On the palate, it stands out for the dense structure of its noble tannins – austere, powerful and full-bodied. The finish is all-encompassing, harmonious and long lasting, with great minerality, characteristic of Serralunga's classic terroir.

Wine Making Techniques: The grapes are harvested by hand, destemmed and then crushed very gently. Alcoholic fermentation takes place in stainless steel tanks at maximum temperatures of 28°C. The time on the skins varies from 25 to 28 days, to extract the maximum quantities of polyphenols and structure. Ageing takes place in used Slovenian oak barrels for a minimum of 20 months, and finishes in tank for a total of 38 months. This produces a large, austere wine ready to drink 5 years after harvest with an ageing potential of at least 25 years.

Recommended Pairings: Full flavored red meat dishes, aged cheeses and truffle dishes.

Reviews:

- 90 pts - Jamessuckling.com - 2019 vintage
- 92 pts - Jamessuckling.com - 2017 vintage
- 92 pts - Jamessuckling.com - 2016 vintage
- 90 pts - Wine Enthusiast - 2016 vintage
- 90 pts - JamesSuckling.com - 2015 vintage
- 92 pts - BTI - 2013 vintage

UPC Code:

