

"Sovagnà" Barolo Docg

"Sovagnà" is the name given by Cravanzola to distinguish their Barolo. In the local Piedmontese dialect, when referred to the bearing of people the term means "elegant, distinct, well-built", just like Barolo.

Vineyards: this Barolo results from a selection of the production of several hillside vineyards located in the village of Monforte d'Alba

Varietal: 100% Nebbiolo

Aspect: mainly facing south-east

Soil: marly with medium consistency, packed with minerals and active limestone

In the vineyard: the Nebbiolo vineyards producing this Barolo are planted with vines trained on a low wire trellis system, with modified arched cane Guyot pruning. Work is carried out by hand, and with the utmost respect for the environment and the landscape. Manuring is limited, with the use of mainly organic matter, and pest management is performed using products with a low impact on the environment.

Harvest: the grapes are picked by hand, generally in the second half of October, with strict selection of only the best clusters.

Vinification: crushing of the grapes and destemming are followed by a fermentation lasting 7 days on the skins in heat-conditioned tanks at a controlled temperature of 32°C. Every day the cap is broken up and the must is pumped over to improve the extraction of colour and aromas.

Ageing: after its vigorous fermentation, the new wine is matured for 24 months in French oak. Then, after bottling, the Barolo ages for at least 12 months in the cellar.

Tasting notes: an elegant-looking wine, with a full, deep garnet red colour; expansive, complex bouquet, featuring floral and fruity notes, in particular red berry jam, accompanied by bold ethereal and spicy overtones of cinnamon and vanilla. The taste is warm and powerful, with a marked aromatic finish.

Food pairings: a wine that takes centre stage at the table, in particular when accompanying red meats, game and mature cheeses.

Service: recommended at 16-18°C, in large-bowled wine glasses.

Storage: kept lying down, protected from the light and vibrations at a temperature of 14°-16°C, it will give of its best for up to 15 or 16 years following the vintage.