

Grapes 100% Nebbiolo

Region/Appellation Barbaresco DOCG

Alcohol by volume 14.50%

Drinking Window 2024 - 2055

Tasting Guide









Light Medium

Tasting note printed 01/09/2024

Sorì San Lorenzo 2015 6x75cl

Winemaker Notes

Intensity and balance are the features of the 2015 Sorì San Lorenzo. The classic San Lorenzo character shows through the pure and clean notes of white musk, roots, bark, graphite and gravel. An inviting marzipan note gives an original sweet twist to the nose. The palate shows remarkable fruit concentration, with notes of dark cherry, black current. menthol, black pepper. Tannins, acidity and alcohol are perfectly integrated. Sorì San Lorenzo 2015 is a layered wine, sweet and balanced now, but its proverbial intensity will need the benefit of the ageing to fully express.

Vineyard

The Sorì San Lorenzo vineyard is situated in the municipality of Barbaresco, a few steps from the old town centre. The land, facing south, consists clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 250 m above the sea level. The vines are 50 years old on average.

Winemaking

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

Vintage

The winter of 2015 was mild, followed by a rainy spring, providing abundant water to the vineyards. May was marked by strong temperature variations which helped to slow down blossoming and putting bud break back in line with the previous year. Thanks to the appropriate agronomical techniques put in place (cover crops, no trimmings, shadowing of the bunches) the vines reacted well to the steady heating trend that took place between July and mid-August. The 2015 harvest will be remembered for the even ripening of the various plots and the consequent compactness of the picking period which here was completed within one day, September 29. The fermentations were regular and steady, with an average length of fifteen days. The resulting wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.

Food match

Grilled and Roasted Red Meats

A great match with wild game or Gran Padano cheese

