



- The Azienda Agricola Pugnane was founded in 1950, in **Castiglione Falletto in the heart of Barolo country**, by Enrico Sordo, the father of the present day owner Giovanni, who runs the company together with his sons Franco and Enrico.
- The Sordo family produces great quality wines with great enthusiasm and effort. They are blessed with a large percentage of vineyards established on hillsides to better enjoy the perfect microclimate that accounts for the structure and character typical of the local wines.
- Of the existing 10 hectares, 5 have been planted with the **Nebbiolo grapes for Barolo**, 3 with **Barbera** and 2 with **Dolcetto**. The quality and purity of a wine are the result of hard work, in the vineyards and then of course in the cellar.

Varietal: 100% Barbera

Appellation: Barbera DOC

Production Zone: Castiglione Falletto, Monforte, La Morra, Piedmont; altitude 240-280 mt asl.

Soil: mainly limestone and frequent intersections of clay

Vinification: Hand harvested. Fermentation in stainless steel tanks with natural yeast, for about 15 days. 10 days of maceration with pump over followed by malolactic fermentation

Maturation: 18 months, 6 months of which in large Slovenian oak barrels (30 hl). Rest in bottle for 3 months before release

It is a complex wine with considerable potential for aging, coming from one of the best area in the Langhe, Castiglione Falletto. The taste is full-bodied, rightly sour and harmonious.



- *Deep ruby red color with burgundy hues with age. Very pleasing black-cherry, herb and toast aromas open to a mouthful of concentrated fruit, pepper, and cedar currants. Dry, full bodied with great balance and sweet tannins. The palate is rich, and round with a lingering cherry finish.*
- *This wine is an excellent match for savory sauce pasta dishes, meat dishes such as Brasato or roasted meats.*