



- 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% Nebbiolo

Appellation: Barolo DOCG

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 yeasts. 25 days of maceration with pump over followed by malolactic fermentation

Maturation: 3 years in large barrels made of Slovenian oak this wine mature, with natural yeasts. Additional 6 months in bottle before being released in the market.

This wine is produced exclusively with **selected grapes from one of the best CRUs** in the Barolo region from Villero situated in Castiglione Falletto called Pugnane.



- *Bright burgundy color. Aromas of dark berries, flowers and cocoa. Dry, full bodied with complexity and harmonious tannin structure of a great Barolo. The palate is rich and round with caramel and spice and a touch of oak in the long satisfying finish.*
- *This wine is an excellent match for savory sauce pastas, roast pork, roasted leg of lamb or aged cheeses.*