



- 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% Dolcetto

**Appellation:** Dolcetto d'Alba 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. 7 days of maceration with pump over followed by malolactic fermentation

**Maturation:** 8 months in large stainless-steel tanks (50 hl). Rest in bottle for 3 months before release

The real protagonist is the wine that is already born in the vineyard and that brings with it, in all stages of processing, the precious taste of the grapes, the true essence of the producer's work.



- *Deep ruby red color with violet hues. Sumptuous aromas and flavors of chocolate covered over-ripe black cherries with a hint of cinnamon. The palate offers an agreeable, dry, full-bodied red with gentle, toasted almond finish – great acidity and tannins.*
- *This wine is an excellent match for hearty soups, polenta with saffron, grilled or roasted meat dishes and aged cheeses.*