

GRAFT
WINE COMPANY

BAROLO 'CIABOT TANASIO' / SOBRERO / 2015 / PIEDMONT / ITALY

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PRODUCER

Established in 1940 by Francesco Sobrero, in the very heart of Barolo area, has been selling wine in demijohn or barrels until the 60s, when his sons realised that the future was the production of quality wine sold in bottle. In 1964 the first bottle of Barolo Sobrero was born. "The wine that comes from this exceptional land doesn't need to be forced, it's enough to bring out the best of what nature produces." This is the philosophy of Flavio, the Francesco's Grandson, at the helm of the company since 2000. A winery that is certainly an ambassador of Italian excellence in the world.



SOBRERO

VITICULTURE + VINIFICATION

From plots that are South and South-West facing at 350m elevation. Some vines are 50 years old, producing precious little concentrated fruit. Vinified in stainless steel tank with skins submerged for about 35 days. Natural pumping over due to the fermentation temperature. Indigenous yeasts used in this natural fermentation. Malolactic completed in steel. The wine then spends 30 months in 25-50 hectolitre oak and finally is bottles without filtration.

TASTING NOTE

A modern-styled Barolo with fleshy cherry and red plum supported by amped-up dried floral tones. It's refreshing to see broader Nebbiolo tannins adding to a more approachable texture of this high intensity style. Notes of autumn leaves, tanned leather, liquored black plum, liquorice, and cocoa powder.

FACTS + STATS

WINEMAKER	FLAVIO SOBRERO
VARIETIES	100% NEBBIOLO
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14%
SUGAR	0.3 G/L
TOTAL ACIDITY	5,65 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	62 MG/L
CASE SIZE	6



