

GRAFT
WINE COMPANY

BAROLO 'PARUSSI' / SOBRERO / 2017 / 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

Sourced exclusively from 1 ha in the Parussi Cru, with a total production of just 2, 300 bottles. Similar to their Barolo 'Ciabot Tanasio', this vineyard sits at 350m with a south-southwest facing aspect with older 55 year old vines with a yield of just 5kg per hectare. Fermentation barrel in wood for 30-35 days with natural pumping over due to the fermentation temperature. lieviti indigeni Malolactic fermentation is completed in barrel. The wine is aged for 24 months in 20hl oak, then bottled unfiltered and individually numbered.

TASTING NOTE

An alluring mixture of delicate rose, wild cherry and leather. Firm, almost raspberry-like acidity with well integrated tobacco notes extend the palate.

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	5,49 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	97 MG/L



