

GRAFT
WINE COMPANY

LANGHE NEBBIOLO / SOBRERO / 2018 / PIEDMONT / ITALY

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

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

Coming from a 3.5 ha vineyard with South-Southwest exposure and clayey soils, the vines are an average of 15 years old and are guyot trained. Grapes are picked by hand and after being destemmed, are put, with skins, in stainless steel tanks to ferment. Fermentation lasts around 25 days with natural pumping over due to fermentation temperature. Natural fermentation starts with the indigenous yeasts that are utilised. Malolactic fermentation takes place in stainless steel tanks. The wine is oak matured for at least 12 months in 25 and 50 hl oak barrels.

TASTING NOTE

A carefully crafted Langhe Nebbiolo that offers the generosity of fruit seen in modern expressions, while paying tribute to the rusticity of classic styles. Lively, crisp varietal expression on the nose with redcurrant and raspberry, enriched with subtle notes of clove, nutmeg, and black pepper with nuances of tar and liquorice.

FACTS + STATS

WINEMAKER	FLAVIO SOBRERO
VARIETIES	100% NEBBIOLO
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14%
SUGAR	0.43 G/L
TOTAL ACIDITY	5.24 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	65 MG/L
CASE SIZE	6



