




GIOSO

*Santo Gini*





*From a precious terroir great wines have born  
as a result of excellent grapes and a great idea.*

*Giorgio Sordo presents Gioso,  
A selection of wines made from native  
grapes varieties of the Langhe and Roero territories,  
already lands of wine in the ancient time,  
now part of the Unesco heritage site.*

*Gioso is tradition, passion and  
dedication to quality.*



# BAROLO

*Denominazione di Origine Controllata e Garantita*

The Barolo – king of wines and wine of kings – has been celebrated as the Nebbiolo's best product for centuries. It is historically linked to the Unification of Italy – the *Rinascimento* in Italy. Well-known politicians of the time and the Royal family – the Savoia – have relished of this great wine that today more than ever is a prize for the enology. Complex full-body structure and great potential of aging are only few of the amazing features of the Barolo. The municipalities in which Barolo is produced are the following: La Morra, Monforte d'Alba, Serralunga d'Alba (with its exceptionally well-preserved medieval military fort), Castiglione Falletto (its symbol is a round medieval tower), Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco, Roddi and Barolo.

## MUNICIPALITIES OF PRODUCTION

Vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour

## GRAPE VARIETY

100% Nebbiolo

## EXPOSURE

South, South-West

## ALTITUDE (MASL)

300-400 m

## SOIL

Halfway up on the hillside, blue-grey, compact and deep calcareous marl, rich in micro-elements

## TYPE OF PLANTING

Espalier with traditional Guyot pruning

## AGE OF THE VINEYARD

10-40 years

## PLANT DENSITY

4,000 plants

## YIELD PER HECTAR

75-80 quintals

## PROCESSING

Destalking, follows the vinification with fermentation in stainless

steel tanks at a controlled temperature of 30° with long submerged-cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at 20°C. Storage in stainless steel tanks for 2-4 months

## MATURATION

24 months in big Slavonian oak barrels

## AGING

4-6 months in stainless steel tanks and minimum 6 months in the bottle

## PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

## ACIDITY

5.4 g/l

## SUGARS (REDUCING)

0.3-0.5 g/l

## CHARACTERISTICS

Garnet red with orange nuances getting more evident as times goes by; delicate, ethereal, intense, full and lingering bouquet; warm, full, complex, dry and harmonious taste. Ripe tannins and good complexity

## SERVING TEMPERATURE

16°-18°C

## RECOMMENDED PAIRINGS

Excellent with roasts, game

# GIOSO



# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2013

# BARBARESCO

*Denominazione di Origine Controllata e Garantita*

Barbaresco has an old story to tell. Though the grapes were not yet the Nebbiolo ones, the genetic mutations – which had already started by that century – would have it modified as a result. By the 1.200 century the grape variety in question had been named *Nebbiol* and original documents show it as having been planted as far as Pinerolo, making it the most precious Piedmonteses grape.

## MUNICIPALITIES OF PRODUCTION

Barbaresco, Neive and Treiso

## GRAPE VARIETY

100% Nebbiolo

## EXPOSURE

South-West

## ALTITUDE (MASL)

300-350 m

## SOIL

Clay with calcareous grey marl interchanging with sand

## TYPE OF PLANTING

Espalier with traditional Guyot pruning

## AGE OF THE VINEYARD

25 years

## PLANT DENSITY

4,500 plants

## YIELD PER HECTAR

75-80 quintals

## PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 30°. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

## MATURATION

9 months at least in big Slavonian oak barrels

## AGING

6 months at least in the bottle

## PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

## ACIDITY

5.30 g/l

## SUGAR (REDUCING)

0.3-0.5 g/l

## CHARACTERISTICS

Transparent ruby-red colour tending to garnet with aging. The nose expresses great elegance and finesse, with floral notes of violets and red berries, ethereal notes and delicate spiced nuances. On the palate it is balanced and full-bodied with velvet tannins and a pleasant freshness. Its finishing is long and lingering. This wine has good potential for aging and reaches the maturity only after 5-10 years of aging

## SERVING TEMPERATURE

16°-18°C

## RECOMMENDED PAIRINGS

Excellent with roasts, game

# NEBBIOLO D'ALBA

*Denominazione di Origine Controllata*

This Nebbiolo is grown on the sunny and steep vineyards of the Roero region – in between the left bank of the Tanaro river and some areas in the nearby Langhe region – where full-bodied and fruity wines are produced.

## MUNICIPALITIES OF PRODUCTION

Different areas to be found in the Roero region

## GRAPE VARIETY

100% Nebbiolo

## EXPOSURE

South, South-West

## ALTITUDE (MASL)

280-330 m

## SOIL

Deep, compact bluish-grey calcareous marl

## TYPE OF PLANTING

Espalier with traditional Guyot pruning

## AGE OF THE VINEYARD

30 years

## PLANT DENSITY

4,000 plants

## YIELD PER HECTAR

80 quintals

## PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

## MATURATION

9 months in big Slavonian oak barrels

## AGING

2-4 weeks in stainless steel tanks and minimum 3 months in the bottle

## PERCENTAGE OF ALCOHOL

13.5% Vol (depending on the vintage)

## ACIDITY

5.70 g/l

## SUGAR (REDUCING)

0.3-0.5 g/l

## CHARACTERISTICS

Garnet-red colour tinged with orange shades, intensifying as time goes by; delicate, ethereal, intense, full and lingering nose; the palate is warm, full, complex, dry and harmonious. Austere thanks to the presence of complex, ripe tannins

## SERVING TEMPERATURE

16-18°C

## RECOMMENDED PAIRINGS

Rice, minestrone, pasta and braised meat or game, ripened cheeses







# BARBERA D'ALBA

*Denominazione di Origine Controllata*

## SUPERIORE

The Barbera grape made its first appearance in the Langhe region at the turn of the last century, soon after the reconstruction of the vineyards after the phylloxera epidemic. Barbera has well adapted to this environment and to its particular soil composition.

### MUNICIPALITIES OF PRODUCTION

Monforte d'Alba

### GRAPE VARIETY

100% Barbera

### EXPOSURE

South, South-West

### ALTITUDE (MASL)

250-300 m

### SOIL

Deep, compact bluish-grey calcareous marl

### TYPE OF PLANTING

Espalier with traditional Guyot pruning

### AGE OF THE VINEYARD

30 years

### PLANT DENSITY

4,500 plants

### YIELD PER HECTAR

80 quintals

### PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

### MATURATION

12 months in big Slavonian oak barrels

### AGING

6 months in stainless steel tanks and at least 6 months in the bottle

### PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

### ACIDITY

5.60 g/l

### SUGARS (REDUCING)

0.3-0.5 g/l

### CHARACTERISTICS

Ruby-red colour with garnet reflections increasing with aging; delicate, heady perfumes which are intense, full and lingering; warm, full, complex, dry and harmonious taste

### SERVING TEMPERATURE

16°-18°C

### RECOMMENDED PAIRINGS

Snacks, light salami, fresh cheeses, shellfish



# BARBERA D'ALBA

*Denominazione di Origine Controllata*

The Barbera grape made its first appearance in the Langhe region at the turn of the last century, soon after the reconstruction of the vineyards after the phylloxera epidemic. Barbera has well adapted to this environment and to its particular soil composition.

## MUNICIPALITIES OF PRODUCTION

Castiglione Falletto and Serralunga d'Alba

## GRAPE VARIETY

100% Barbera

## EXPOSURE

South-West

## ALTITUDE (MASL)

250-300 m

## SOIL

Calcareous clay

## TYPE OF PLANTING

Espalier with traditional Guyot pruning

## AGE OF THE VINEYARD

15-25 years

## PLANT DENSITY

4,500 plants

## YELD PER HECTAR

80 quintals

## PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

## MATURATION

6 months in stainless steel tanks

## AGING

3 months at least in the bottle

## PERCENTAGE OF ALCOHOL

14% Vol (depending on the vintage)

## ACIDITY

5.80 g/l

## SUGAR (REDUCING)

0.3 - 0.5 g/l

## CHARATERISTICS

Ruby-red colour with garnet reflections increasing with aging; delicate, heady perfumes, intense, full and lingering; warm, full, complex, dry and harmonious taste

## SERVING TEMPERATURE

16°-18°C

## RECOMMENDED PAIRINGS

Snacks, light salami, fresh cheeses, shellfish





# DOLCETTO D'ALBA

*Denominazione di Origine Controllata*

Each hill – as well as each vineyard – produces a typical Dolcetto with different and easily recognizable features. It is the unique soil components of the Langhe – rich in minerals – that give the Dolcetto of this area structure and body with a rich nose and palate.

## MUNICIPALITIES OF PRODUCTION

Castiglione Falletto and La Morra

## GRAPE VARIETY

100% Dolcetto

## EXPOSURE

West, South-West

## ALTITUDE (MASL)

300 m

## EXPOSURE

Calcareous clay

## TYPE OF PLANTING

Espalier with traditional Guyot pruning

## AGE OF THE VINEYARD

25-30 years

## PLANT DENSITY

4,500 plants

## YIELD PER HECTAR

90 quintals

## PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

## MATURATION

6 months in stainless steel tanks

## AGING

3 months at least in the bottle

## PERCENTAGE OF ALCOHOL

12,5% Vol (depending on the vintage)

## ACIDITY

5.50 g/l

## SUGAR (REDUCING)

0.3-0.5 g/l

## CHARACTERISTICS

Ruby-red colour with violet overtones fading with aging; delicate floral perfumes which are intense, full and lingering at the same time; fresh and fruity palate, full-bodied, complex, dry and harmonious finishing

## SERVING TEMPERATURE

16°-18°C

## RECOMMENDED PAIRINGS

Snacks, light salami, fresh cheeses, shellfish



# RAPUJÉ LANGHE ROSSO

*Denominazione di Origine Controllata*

The name *Rapujé* comes from the popular habit of gathering grape bunches forgotten on the vineyards about two weeks after the end of the harvest.

## MUNICIPALITIES OF PRODUCTION

Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba and La Morra

## EXPOSURE

South, South-East

## ALTITUDE (MASL)

250-350 m

## SOIL

Deep bluish grey calcareous marls.

## TYPE OF PLANTING

Upwards-trained vertical-trellised with traditional Guyot pruning

## AGE OF THE VINEYARD

10-20 years

## PLANT DENSITY

4,200 plants

## YIELD PER HECTAR

80 quintals

## PROCESSING

Destalking, follows the vinification with fermentation in stainless steel tanks at a controlled temperature of 28°. Natural malolactic fermentation in temperature-controlled stainless steel tanks at 20°C

## MATURATION

12 months in big Slavonian oak barrels and at least 3 months in the bottle (depending on the vintage)

## AGING

3-4 months in stainless steel tanks

## PERCENTAGE ALCOHOL

13.5% Vol (depending on the vintage)

## ACIDITY

5.40 g/l

## SUGARS (REDUCING)

0.3-0.5 g/l

## CHARACTERISTICS

Ruby red colour with violet nuances fading with aging; delicate, floral, intense, full and lingering aromas; fresh, fruity, full, complex, dry and harmonious finishing

## SERVING TEMPERATURE

16°-18°C

## RECOMMENDED PAIRINGS

Rice, vegetable soup, pasta, braised meat, games and ripened cheeses





# RAPUJÉ LANGHE

*Denominazione di Origine Controllata*  
**BIANCO**

A dream come true. For many years we wished to make a quality white wine which we could add to the great collection of our red ones. It is at once modern but still connected to the *terroir*. Thus we have blended the prestigious Chardonnay and Sauvignon Blanc grapes – which we have cultivated now for many years.

## **MUNICIPALITY OF PRODUCTION**

Castiglione Falletto and La Morra

## **GRAPE VARIETY**

Viognier  
Cardonnay  
Sauvignon Blanc

## **EXPOSURE**

South-East

## **ALTITUDE (MASL)**

230-230 m

## **SOIL**

Limestone and clay with bluish grey marls deep down

## **TYPE OF PLANTING**

Upwards-trained vertical-trellised with traditional Guyot pruning

## **AGE OF THE VINEYARD**

10 years

## **PLANT DENSITY**

4,400 plants

## **YIELD PER HECTAR**

80 quintals

## **PROCESSING**

Pressing, follows an off-the-skins fermentation in stainless steel tanks at a controlled temperature of 17°-18°C

## **MATURATION**

3 months at least in stainless steel tanks (depending on the vintage)

## **AGING**

3 months at least in the bottle

## **PERCENTAGE ALCOHOL**

13% Vol (depending on the vintage)

## **ACIDITY**

5.90 g/l

## **SUGARS (REDUCING)**

0.3-0.5 g/l

## **CHARACTERISTICS:**

Straw-yellow colour with pale green nuances that fade as times goes by; delicate aroma; full, complex, dry and harmonious taste

## **SERVING TEMPERATURE**

8°-10°C

## **RECOMMENDED PAIRING**

Apéritifs, light and delicate dishes. Appetizers both with fish and vegetable, risotto or pasta dishes always with vegetables, main dishes with shellfish, fish in general, omelettes





## ROERO ARNEIS

*Denominazione di Origine Controllata e Garantita*

Delicate wines with intense nose and rich in flavours – that derive from the soil composition – come from the sandy hills of the Roero region – which is to be found on the left bank of the Tanaro river.

### MUNICIPALITY OF PRODUCTION

Veza d'Alba

### GRAPE VARIETY

100% Arneis

### EXPOSURE

South, South-West

### ALTITUDE (MASL)

230-260 m

### SOIL

Clay with sandy marl

### TYPE OF PLANTING

Espalier with traditional Guyot pruning

### AGE OF THE VINEYARD

10 years

### PLANT DENSITY

4,400 plants

### YIELD PER HECTAR

80 quintals

### PROCESSING

Pressing, follows an off-the-skins fermentation in stainless steel tanks at a controlled temperature of 17°-18°C

### MATURATION

3-4 months in stainless steel tanks (depending on the vintage)

### AGING

3 months at least in the bottle

### PERCENTAGE ALCOHOL

13,5% Vol (depending on the vintage)

### ACIDITY

6.00 g/l

### SUGARS (REDUCING)

0.3 - 0.5 g/l

### CHARACTERISTICS

Diaphanous straw-yellow colour with pale Green nuances. Its nose is full and fragrant recalling fresh fruit, acacia flowers and honey. The palate is dry, harmonious, full-bodied and tangy. A good accompaniment to starters; it also goes well with subtle flavours, such as plain risotto or risotto with asparagus, gnocchi with fontina and steamed, poached or grilled fish. These delicate flavours are highlighted by the fine bouquet, tangy palate and pleasant harmony of a wonderful wine from our *terroir*

### SERVING TEMPERATURE

8°-10°C

### RECOMMENDED PAIRING

Canapés, delicate and light dishes. Seafood or vegetable starters, risotto or pasta dishes with vegetable sauces, seafood, fish with delicate sauces in general, omelettes







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Geographic coordinates  
44° 37' 47" North  
07° 57' 50" East



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013