

## SORANUS

BAROLO D.O.C.G.

SORANUS is our Barolo D.O.C.G. produced with Nebbiolo grapes from the finest areas of the D.O.C.G.. Aged for 24 months in medium-sized and large barrels, it offers unique emotions and fragrances.

Garnet-red colour, with intense notes of black pepper, chocolate, cinnamon and vanilla. It is full and vigorous on the palate, with pleasantly intense tannins and an extremely long finish.

Serve at 18°-20°C.

Appellation Barolo D.O.C.G.

Tenution Montemage

ramsé un Barolo D.O.C.G. nalité con uve Nebbiolo, uve nalité con uve Zone più disade nelle Zone G. easte dala D.O.C.G.

A questo eccellente

nato per

le tavole dei reali di tutta

Europa, abbiamo dato il nome

Soranus.

nome

Soranus Barea è vissuto ai tempi bara e vissuro a rempi Mantica Roma 40 D.C., queste

borgini più antiche della radice

e organ pur una cuera ranie del cognome della nostra famiglia.

A questo legame così antico

abbiamo voluto abbinare un

abbianto così importante, il nostro vino così importante, il nostro Barolo D.O.C.G. Tenuta

Prodotto con uve Nebbiolo esposizione sud ovel

Montemagno. Affinato in legno almeno 12

mesi, regala profumi ed emozoni uniche. Dal colore rosso

granato, con intense note di pepe nero,

cioccolato, camela e vaniglia. Al palato è

pieno e vigoroso, con una piacevole intensa tannicità, di

Genominazione di Origine Controllata e Garantita

grandissima longevità. Serin

a temperatura 18-20° C.

Vintage 2020

#### **Production Area**

La Morra (Cuneo) - Langhe Variety: 100% Nebbiolo

Quantity produced N° 2.670

#### Soil / Vineyard

Marly limestone (Marne di Sant'Agata), alkaline pH and high content of limestone. Age of the vineyard: 40 years, Guyot training, facing south-southwest.

#### Vinification / Ageing

Crushing-destemming with floating-cap fermentation and frequent pumping over. Fermentation for about 20 days, followed by ageing in wood: barriques and tonneaux and, in some cases, 25 hl barrels for at least 24 months.

#### Colours / Highlights

Brilliant garnet red, with light carmine highlights.

#### Fraarance

Generous and intense, with light touches of vanilla, liquorice, ancient spices, black pepper, cherries and wild berries.

#### Palate

Full, layered, almost opulent in its power, rich but harmonious with the right balance of tannin and a sweet, lingering finish. Excellent notes of cocoa and melted butter, after-aroma of ripe fruits.

#### Analytical data

Overall alcohol content: 14,5% vol. Total acidity: 5,35 g/l Residual sugar: 0,6 g/l

PH: 3.5 Total dry extract: 27 g/l

#### Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 126 mg/l SO2.



# **SORANUS**

BAROLO D.O.C.G.

Tenuta Montemagno produces Soranus, Barolo DOCG, which, together with Barbera d'Asti DOCG, is one of the most representative wines of the Piedmontese viticultural heritage. In our cellar both processes of vinification and refinement of our wines take place and the crowns and medals, bunches of grapes and stars, are results of the numerous prizes of our awarded labels,

are proudly displayed. This recognition of the quality of our red wines, in the region of the great reds, is a source of pride for us and an inspiration to continue

pursuing the finest quality in our vineyards and in our cellar.

#### Awards 2024





2018

### Awards 2023



#### Awards 2022



	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINUM