



Cordero di Montezemolo

Barbera d'Alba DOC



REGION

Piemonte

VARIETY

100% Barbera. Blend of grapes from various vineyards of the Monfalletto Estate in Lamorrese and Roero. Differing altitudes and exposures lend to a complexity of aromas. Varying ages of vines, from clay and sandy soils.

Yield per hectare: 53 Hl/Ha – 7000 bottles/Ha (2800 bottles/Acre)

Harvest: End of September/Beginning of October.

Vinification: Fermentation for about 20 days with skin contact for 7-8 days in stainless steel and frequent pumping over. Malolactic fermentation in wood until December.

Maturation: In different French and Slovenian wood casks for about 7-8 months. Bottled in the beginning of the summer and released on the market after a few months.

Average life of wine: Medium life span. Expresses itself best in the first 4-5 years of life, but enjoyable until about 10 years.

TASTING NOTES

Intense violet color. Mature fruit, cacao, prune, spicy, fragrant nose. Full and fresh mouth. Very soft tannins.

FOOD PAIRINGS

Classic pairing with Piedmont mixed boiled meats, cooked salami with lentils, vegetable flan and the traditional “bagna coada” (warm dip or fondue).