



Cordero di Montezemolo

Nebbiolo
Langhe DOC



REGION

Piemonte

VARIETY

100% Nebbiolo. From the young Nebbiolo vines (less than 15 years of age) from Barolo vineyards in the municipality of La Morra.

Yield per hectare: 49 Hl/Ha – 6500 bottles/Ha (2600 bottles/Acre)

Harvest: End of September/Beginning of October.

Vinification: Maceration in stainless steel for 3-4 days, drawn off, 10-12 more days of fermentation.

Maturation: Matures in oak casks of differing capacities. Bottled in the summer and released after two months of bottle ageing.

Average life of wine: Preferable to drink the wine in the first years of life but it has the capacity to age up to 10 years.

TASTING NOTES

Bright violet of medium intensity; aromas of raspberry, strawberry and violet. Fresh and robust, full flavor and soft tannins.

FOOD PAIRINGS

Excellent to pair with agnolotti (small ravioli) with ragu, flavorful risottos, fettucine, meat stews, meat dishes from veal chops to lamb or roasted goat or fowl with mushrooms, rabbit with peppers.