



Cordero di Montezemolo

Monfalletto
Barolo DOCG



REGION

Piemonte

VARIETY

100% Nebbiolo. Historic wine of the winery coming from the carefully selected blend of the Monfalletto Estate vineyards in the town of La Morra. Age of vines are between 15 to 50 years, all with South /East and South/West exposures giving the perfect grapes and harmonious ripeness. The clayey and calcareous soils add elegance and

Yield per hectare: 44 Hl/Ha – 5900 bottles/Ha (2350 bottles/Acre).

Harvest: From the end of September to the end of October.

Vinification: Each vineyard with uniform characteristics (exposure, age, soil composition, plant gender, clones, etc.) is harvested and vinified separately. 4-5 day maceration and another 10-12 to complete fermentation in stainless steel tanks. Drawn off into different sizes and types of wood barrels where malolactic fermentation takes place.

Maturation: All the various lots undergo a period of aging in different types of French and Slovenian wood for a period between 18 to 24 months. Final assemblage of the chosen lots, bottled and released on the market after one year.

Average life of wine: Wine of longevity that evolves slowly and steadily in the bottle. Great expressions even after several decades. Timeless.

TASTING NOTES

Intense garnet in color, the nose shows floral and spicy notes perfectly blended: tobacco, cherries, cocoa and fresh raspberry highlights. The palate is rich, full-bodied and elegant.

FOOD PAIRINGS

An aristocratic wine that finds its match with game, jugged hare, braised beef, chamois, saddle of venison, wild boar, deer and pigeon. Superb with dishes garnished with white Alba truffle: cardoon flan with fondue and duck ravioli.