



Cordero di Montezemolo

Dolcetto d'Alba
DOC

REGION

Piemonte

VARIETY

100% Dolcetto



Production Zone: Large area of old estate vineyards on the north-facing slope of Monfalletto in the municipality of La Morra. Clay soil rich in magnesium and manganese oxide with exposure from the northeast to northwest. Sits between 220 and 260 meters above sea level.

Harvest period: Middle of September

Yield per hectare: 56 Hl/Ha – 7,500 bottles/Ha

Vinification: Maceration for 4-6 days at a temperature between 28 and 30 °C with frequent pumping over in stainless steel tanks. Fermentation concludes after about 10 days and the wine is drawn off the lees. Malolactic fermentation takes place partly in steel and partly in wood (4th to 6th passage barrique).

Maturation: Mostly in steel and a modest part in wood. Blended and bottled in spring. Released on the market within 2 months.

TASTING NOTES

Bright ruby red in color. In the mouth, fresh and clean crisp little berry, cherry, raspberry and currant.

FOOD PAIRINGS

A classic wine to pair with the whole rich gamut of Piedmont antipasti, including steak tartar Alba style, stuffed peppers, raw and cooked salami, vitello tonnato. Great with tajarin and agnolotti (ravioli), lasagna, poultry, roulade and spiedini (meat or other food on a skewer).