



Cordero di Montezemolo

Elioro
Chardonnay Langhe DOC



REGION

Piemonte

VARIETY

100% Chardonnay. Estate vineyard of 1.2 hectares planted in 1987 of personally and carefully selected vines. Situated in the municipality of La Morra, in the lowest part of Monfalletto at 750 feet ASL (220 m ASL). Rich, clayey, alkaline soil with eastern exposure.

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

Harvest: End of August / Beginning of September.

Vinification process: De-stemmed and pressed. Following static clarification or flotation. Drawn off and fermented at a temperature of 59/60 F (15/16 °C) for about one week in stainless steel tanks. Racked to wood where fermentation finishes after about a month.

Maturation: Kept in wood for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Racked and again aged in wood for approximately 9 months. Bottle aging in cellar for 10 months before release.

Average life of wine: Age-worthy. Fabulous even after more than 25 years.

TASTING NOTES

Intense yellow-gold; on the nose: citrus, grapefruit, banana, toasted hazelnut, honey and slight note of oak. In the mouth, fat, powerful and fresh with a long, persistent finish.

FOOD PAIRINGS

Given its substantial structure, this wine pairs particularly well with a wide range of dishes, from chicken galantine, seafood antipasti, crustacean first courses, soups (like minestrone or cream of mushroom, potatoes or leeks), salads with chicken. Excellent with seafood and fish.