



Cordero di Montezemolo

Enrico VI
Barolo D.O.C.G.



REGION

Piemonte

VARIETY

100% Nebbiolo. A single proprietary (2.2 hectares) vineyard in the Villero cru, in the municipality of Castiglione Falletto. (Therefore outside the municipality of La Morra) It is one of the most historical and prestigious hillsides of the Barolo appellation. The vineyard is differentiated by

Yield per hectare: 37 Hl/Ha – 4900 bottles/Ha (2000 bottles/Acre).

Harvest: Middle of October.

Vinification: Maceration for 6-10 days in stainless steel with an additional 10-12 days of fermentation. The wine is then transferred to small French oak barrels to undergo malolactic fermentation.

Maturation: Ages slowly for about 20 months in small French oak barriques.

Average life of wine: Wine of longevity that evolves slowly and continually in the bottle. Tremendous expression over decades. Timeless.

TASTING NOTES

A Barolo of high standing, both austere and complex. Deep red garnet in color. Delicately spiced bouquet (notes of eucalyptus, licorice and menthol), mature fruit (liqueur soaked cherries, blackberries and prunes) and hints of violets and medicinal herbs. Powerful on the palate, lightly acidic and fresh. Lasting finish.

FOOD PAIRINGS

An aristocratic wine that finds its ideal match with game, jugged hare, braised beef, chamois, roe deer, wild boar, venison, and pigeon. Superb with dishes garnished with white truffles from Alba, like cardoon flan with fondue and duck ravioli.