



## Cordero di Montezemolo

Funtanì  
Barbera d'Alba Superiore DOC



### REGION

Piemonte

### VARIETY

100 % Barbera

Production Zone: From the oldest single vineyard of Barbera from the Monfalletto Estate lending to very unique characteristics. Perfect South/West exposure and a rich soil of micro-elements guarantee excellent ripeness. A vineyard over 50 years old lends a natural low yield but very balanced.

Harvest Period: Beginning of October

Vinification: Fermentation for a total of 25 days with 10 days of skin contact and frequent pumping over in stainless steel. Malolactic fermentation in wood.

Maturation: Matures in various French oak barrique for 15 months. Bottle aging for at least 12 months. Released about 2.5 years after the harvest.

### TASTING NOTES

Intense and deep color, very fresh and delicate aromas of dried prunes, raspberry, black currant and blackberry. Warm and spicy expression. Complex substantial flavor, velvety tannins.

### FOOD PAIRINGS

Super with typical Piedmont mixed boiled meats, gnocchi with game ragu.