



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.