



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340



“Funtani”
Barbera d'Alba Superiore D.O.C.

Variety:

100% Barbera

Production zone:

The oldest Barbera vines of the La Morra estate produce a singular grape. Perfect southwest exposure and a soil rich in micronutrients ensure exceptional maturation. Vines of more than 50 years in age give the lowest yield and most exciting and unique fruit.

Harvest:

Mid-October

Yield per hectare:

60 hectoliters of grapes.

Vinification:

Short 15-day fermentation with maceration in stainless steel tanks for 4-5 days and frequent repressing of must over the lees. Malolactic fermentation takes place in wood until December.

Maturation:

About 15 months in French oak barrels, followed by at least six months of aging in the bottle. Released on the market about two years after harvest.

Sensory characteristics:

Deep, intense color. Fresh bouquet with hints of raspberry, black currant and blackberry. Hot and spicy. Complex, substantial and velvety flavor.

Serving temperature:

17 – 18 °C.

Average life of wine:

Age-worthy wine that will offer splendid expression even after 10 years.

Food matches:

Excellent with Piedmontese bollito misto, braised beef, gnocchi with ragu made from game.