



CORDERO DI MONTEZEMOLO

proprietà dal 1340



“Enrico VI” Barolo D.O.C.G.

Variety:

100% Nebbiolo

Production zone:

A single parcel on the property outside of the commune of La Morra, situated in one of the most historical and prestigious hillsides of Barolo, the Villero, in Castiglione Falletto. The vineyard is a scant two hectares with calcareous and micronutrient-rich soil. Particularly compact clay, elevated plants of medium age, southern exposure and an altitude of 300 meters above sea level result in a powerful, complex wine.

Harvest:

Mid-October

Yield per hectare:

60 hectoliters of grapes.

Vinification:

Maceration takes 4-5 days in stainless steel with an additional 10-12 days of fermentation. Wine is then transferred to small French oak barrels to undergo malolactic fermentation until December.

Maturation:

Ages slowly for 18-20 months in small French oak barrels.

Sensory characteristics:

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

Serving temperature:

18 °C.

Average life of wine:

Age-worthy wine that ages slowly and constantly in the bottle. Tremendous expression over decades. Timeless.

Food matches:

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