



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340



“Bricco Gattera” Barolo D.O.C.G.

Variety:

100% Nebbiolo

Production zone:

Modest production size from harvest of the most prized vineyards of the estate growing at the foot of the centuries-old cedar of Lebanon. Southern exposure. Old vines, rich, clayey soil at 300 meters above sea level ensure ideal ripening for an austere and complex Barolo.

Harvest:

Mid-October.

Yield per hectare:

60 hectoliters of grapes.

Vinification:

Maceration takes place over 4-5 days in stainless steel tanks, followed by 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:

Deep garnet red with a hot, mature bouquet and notes of violets and sweets, raspberries, licorice, cherries in liqueur. Soft on the palate with remarkable structure and delicate, persistent tannins.

Serving temperature:

18 °C.

Average life of wine:

Age-worthy wine that matures slowly and constantly in the bottle. Tremendous expression can be expected 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.