



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340



“Monfalletto” Barolo D.O.C.G.

Variety:

100% Nebbiolo

Production zone:

The estate's storied wine, obtained from a careful selection of the best from the Monfalletto vineyards. Vines are 20 to 40 years of age, with strictly southeast and southwest exposure, which gives the resulting wine extraordinary quality and harmonious maturation. Clayey, calcareous soil lends elegance and complexity. Magnesium and manganese oxides in the soil make for the softest tannins. Vines sit at altitudes between 250 and 300 meters above seal level.

Harvest:

Middle weeks of October.

Yield per hectare:

65 hectoliters of grapes.

Vinification:

Each vineyard with uniform characteristics (exposure, age, soil, order of planting, clones, etc.) is harvested and vinified individually. Maceration takes 4-5 days in stainless steel tanks, followed by fermentation for 10-12 days. Wine is then transferred to barrels of different sizes and types of wood and allowed to undergo malolactic fermentation until December.

Maturation:

All the different constituents require maturation in different kinds of wood, both French and Slavonian, for a period lasting between 18 and 22 months. Followed by blending and bottling. After one year, the bottles are ready for release.

Sensory characteristics:

Deep garnet color, with perfectly mixed floral and spicy qualities in the nose. Notes of licorice, cherries in liqueur, cacao and fresh raspberries. Rich, full-bodied and elegant on the palate.

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.