



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340



Dolcetto d'Alba D.O.C.

Variety:

100% Dolcetto

Production zone:

Large tract of old vines on the north-facing slope of the Monfalletto estate in the commune of La Morra. Clayey soil rich in magnesium and manganese oxide with exposure from the northeast to northwest. Sits between 220 and 260 meters above sea level.

Harvest:

Mid-September.

Yield per hectare:

70 hectoliters of grapes.

Vinification:

Maceration for 3-5 days at a temperature between 28 and 30 °C with frequent repressing of must over lees in stainless steel tanks. Wine is drawn and fermentation concludes after about 10 days. Malolactic fermentation takes place partly in steel and partly in wood.

Maturation:

In steel and, for a moderate amount of time, also in wood. Bottled in spring. Released on the market within 2 months.

Sensory characteristics:

Ruby red color; fresh, clear bouquet of fruit, particularly berries and cherries.

Serving Temperature:

15 – 16 °C.

Average life of wine:

Should be enjoyed while still young, within the first few years of its life.

Food matches:

A classic wine to pair with the whole rich gamut of Piedmontese antipasti, including carne cruda all'albese, stuffed peppers, raw and cooked salami, vitello tonnato, and so on, as well as first courses like tajarin and agnolotti, lasagne, poultry, involtini and spiedini.