



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340



“Gorette”
Barolo D.O.C.G.

Variety:

100% Nebbiolo

Production zone:

Very limited production (only 1,000 magnums), obtained from a selection of the best grapes from the most highly valued vineyard on the Monfalletto estate. This vineyard grows at the feet of the centenarian cedar of Lebanon on a southeast-facing slope. Old vines and rich, clayey soil at 300 meters above sea level ensure ideal maturation for an austere and complex wine. This wine is timeless.

Harvest:

End of October.

Yield per hectare:

55 hectoliters of grapes.

Vinification:

All maceration is done for 4-5 days in stainless steel vats, as is completion of fermentation for the following 10-12 days. The wine is then transferred to small French oak barrels to undergo malolactic fermentation until the end of December.

Maturation:

Age slowly for 24-30 months in small French oak barrels.

Sensory characteristics:

Deep garnet color; austere and complex bouquet with a balanced mix of flowers, fruit, and spices; notes of violets, licorice, cherries, and raspberries. Black pepper and truffles are expressed in the finish; long, hot finish.

Temperatura di Servizio:

18 °C.

Average lifetime of wine:

Age-worthy wine that ages slowly in the bottle. Great expression even at decade intervals. 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.