



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340



Langhe Arneis D.O.C.

Variety:

100% Arneis

Production zone:

The Langhe with different characteristics across vineyards.

Harvest:

Mid-September.

Yield per hectare:

80 hectoliters of grapes.

Vinification:

Destemmed and pressed. Allowed to settle for 6-7 days. Drawn off and fermented at a temperature between 13-15°C for about one month in stainless steel.

Maturation:

Left on lees for about one month for malolactic fermentation, then drawn off and allowed to clarify naturally in stainless steel. Kept for two months in the bottle before release on the market.

Sensory characteristics:

Bright straw color; intense bouquet of peach and acacia blossoms, hazelnuts and yellow flowers. Inviting, with a refreshingly bitter finish.

Serving temperature:

8 – 10 °C.

Average life of wine:

Best expression of the wine's character in first three years.

Food matches:

Splendid accompaniment for antipasti and first courses of spring, including omelets with wild herbs, savory pies, vegetable soups, stuffed squash blossoms, freshwater seafood and vitello tonnato. Excellent as an aperitivo.