



**CORDERO**  
DI  
**MONTEZEMOLO**  
*proprietà dal 1340*



## “Elioro” Langhe Chardonnay D.O.C.

**Variety:**

100% Chardonnay

**Production zone:**

Estate vineyard of small dimensions planted in 1987 with careful selection of vines. Situated in the commune of La Morra in the lowest part of Monfalletto (an altitude of 220 meters above sea level). Rich, clayey, alkaline soil with eastern exposure.

**Harvest:**

First 10 days of September.

**Yield per hectare:**

70 hectoliters of grapes.

**Vinification:**

Destemmed and pressed. Allowed to settle over 6-7 days. Drawn off lees and fermented at 15-16°C for about one week in stainless steel tanks. Kept in wood until fermentation is complete after 15-20 days.

**Maturation:**

Kept in wood for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again in wood for another 6-7 months. Kept in the bottle for 2-3 months before release.

**Sensory characteristics:**

Vivid yellow color, golden; tropical nose with notes of citrus fruits, grapefruit, banana and oak. Fat, powerful and fresh with a long finish.

**Serving temperature:**

10 °C.

**Average life of wine:**

Age-worthy. Excellent even after 10 years of aging.

**Food matches:**

Given its substantial structure, this wine pairs particularly well with a wide range of dishes, from chicken galantine, seafood antipasti, crustacean first courses, soups (like cream of mushroom, potatoes and leeks), salads or cold dishes featuring white meat. Excellent with fish.