



CORDERO DI MONTEZEMOLO

proprietà dal 1340



Montezemolo Brut V.S.Q.P.R.D.

Variety:

95% Chardonnay / 5% Pinot Nero

Production zone:

Select grapes from La Morra vineyards with eastern and northwestern exposures at 250 meters above sea level. Alkaline, clay-rich soil.

Harvest:

First few days of September.

Yield per hectare:

70 hectoliters of grapes.

Vinification:

Fermented in the typical fashion for spumante – partly in steel and partly in wood. After a year, the wine undergoes bottle fermentation.

Maturation:

24 to 48 months with yeasts in bottle. Méthode Champenoise.

Sensory characteristics:

Floral and fragrant with persistent sparkle; bouquet of dried fruit, pineapple, honey and apple. Fresh and clear on the palate.

Serving temperature:

8 °C.

Average life of wine:

Wine of medium lifespan. Can be kept for four years after disgorgement.

Food matches:

Excellent as an aperitif and pairs well with cold antipasti and Parmigiano-Reggiano cheese.