

## **CORDERO DI MONTEZEMOLO** **2014 Barolo Monfalletto -6pk**

### **Variety**

100% Nebbiolo

### **Production zone**

Historic wine of the winery coming from the carefully selected blend of the Monfalletto Estate vineyards in the town of La Morra. Age of vines are between 15 to 50 years, all with South /East and South/West exposures giving the perfect grapes and harmonious ripeness. The clayey and calcareous soils add elegance and complexity. Magnesium oxide and manganese in the soil facilitate the maturation of soft and dense tannins. Altitude between 250 and 300 meters above sea level.

### **Harvest Period**

From the end of September to the end of a October.

### **Yield per hectare**

44 HI/Ha - 5,900 bottles/Ha (2,350 bottles/Acre).

### **Vinification**

Each vineyard with uniform characteristics (exposure, age, soil composition, plant gender, clones, etc.) is harvested and vinified separately. 4-5 day maceration and another 10-12 to complete fermentation in stainless steel tanks. Drawn off into different sizes and types of wood barrels where malolactic fermentation takes place.

### **Maturation**

All the various lots undergo a period of aging in different types of French and Slovenian wood for a period between 18 to 24 months. Final assemblage of the chosen lots, bottled and released on the market after one year.

### **Sensory characteristics**

Intense garnet in color, the nose shows floral and spicy notes perfectly blended: tobacco, cherries, cocoa and fresh raspberry highlights. The palate is rich, full-bodied and elegant.

### **Serving temperature**

16.5 °C / 60 °F

### **Average life of wine**

Wine of longevity that evolves slowly and steadily in the bottle. Great expressions even after several decades. Timeless.

### **Food Pairing**

An aristocratic wine that finds its match with game, jugged hare, braised beef, chamois, saddle of venison, wild boar, deer and pigeon. Superb with dishes garnished with white Alba truffle: cardoon flan with fondue and duck ravioli.