

CORDERO DI MONTEZEMOLO **2016 Langhe Nebbiolo**

Variety

100% Nebbiolo

Production zone

Nebbiolo vineyards in the Barolo area of the commune of La Morra.

Harvest

End of September / Beginning of October

Yield per hectare

70 hectoliters of grapes.

Vinification

Maceration in stainless steel tanks for 3-4 days. Drawn off when fermentation ends after 10-12 days.

Maturation

Aged in oak casks for 6-7 months. Bottled in late spring and put on the market after two months of aging in the bottle.

Sensory characteristics

Medium violet with a raspberry and violet fragrance. Fresh and robust, with full flavor and soft tannins.

Serving temperature

16 °C.

Average life of wine

Best consumed in the initial years of the wine's life, but is capable of aging up to 10 years.

Food matches

Excellent with agnolotti con ragù, risotto, fettuccine, the classic "finanziera Piemontese" (a meat stew of cockscombs, sweetbreads, and blood sausage) all meats from veal cutlets to lamb, roasted kid goat to guinea hen with mushrooms, rabbit with peppers to veal kidneys.