

## **CORDERO DI MONTEZEMOLO** 2017 Langhe Arneis

### **Appellation**

Denominazione di Origine Controllata

### **Varietal**

100% Arneis

### **Production Zone**

Langhe, vineyards in the municipalities of La Morra, Guarene, Govone

### **Harvest Period**

First half of September

### **Yield per Hectare**

59 HI/Ha - 7,900 bottles/Ha (3,200 bottles/Acre)

### **Vinification**

De-stemmed and pressed. Followed by static clarification or must flotation. Drawn off and fermented at a temperature between 13-15°C for about one month in stainless steel.

### **Maturation**

Left on the lees for about three months, raked and allowed to clarify naturally in stainless steel. Kept for at least two months in the bottle before market release.

### **Sensory Characteristics**

Bright straw color; intense bouquet of peach and acacia flowers, chamomile, melon and yellow flowers. Inviting and fresh with a typical note of a slightly bitter finish.

### **Serving Temperature**

9 °C / 48 °F

### **Average Life of Wine**

A young wine; best expression of the wine's character shows in the first three years.

### **Food Pairing**

Splendid accompaniment for antipasti and springtime first courses including omelets with wild herbs, savory pies, vegetable soups, stuffed squash blossoms, freshwater seafood and 'vitello tonnato' (veal cutlets with tuna sauce). Excellent as an aperitivo.

### **Average Annual Production**

45,000 bottles