



## Cordero di Montezemolo

Bricco Gattera  
Barolo D.O.C.G.



### REGION

Piemonte

### VARIETY

100% Nebbiolo. From a 1 hectare single vineyard in the municipality of La Morra. Situated at the foot of a centenary Lebanese Cedar tree, on the highest South/West slope of Gattera cru. Old vines at 1000 feet ASL (300 m ASL) and rich and clay soil provide an ideal maturation for an austere

Yield per hectare: 38 Hl/Ha – 5000 bottles/Ha (2000 bottles/Acre).

Harvest: Middle of October.

Vinification: Maceration takes place over 6-8 days in stainless steel tanks, followed by 10-12 days of fermentation. Wine is then drawn off into small French oak barrels to undergo malolactic fermentation.

Maturation: Aged slowly for 19-21 months in small French oak barriques.

Average life of wine: Age-worthy wine that evolves slowly and continually in the bottle. Tremendous expression can be expected over decades. Timeless.

### TASTING NOTES

Intense garnet red color. Warm and mature nose with notes of jam, raspberry, licorice, cherry and camphor. Soft mouth of remarkable structure with fine tannins and persistence.

### FOOD PAIRINGS

An aristocratic wine that finds its ideal match in game, jugged hare, braised beef, chamois, roe deer, wild boar, venison, and pigeon. Superb with dishes garnished with white truffles from Alba, like cardoon flan with fondue and duck ravioli.