



Cordero di Montezemolo Barolo “Monfalletto”



Varietal: 100% Nebbiolo

Altitude: 250 mtr asl

Appellation: Barolo DOCG

Acidity: g/l

Alcohol %: 14.0

Sugar: g/l

Production: cs

Soil:

Tasting Notes: 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.

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.

Aging: 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.

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.



Accolades

2019 **91** pts J Suckling

2018 **91** pts J Suckling

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