



Cordero di Montezemolo

Nebbiolo Langhe DOCG



Varietal: 100% Nebbiolo

Elevation:

Practice: Hand-picked

Dry Extract:

Appellation: Piemonte, Italy

Production: 2600 bottle/acre

Alcohol %:

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Bright violet of medium intensity; aromas of raspberry, strawberry and violet. Fresh and robust, full flavor and soft tannins.

Aging:

Matures in oak casks of differing capacities. Bottled in the summer and released after two months of bottle aging. Preferable to drink the wine in the first years of life but it has the capacity to age up to 10 years.

Winemaking:

Maceration in stainless steel for 3-4 days, drawn off, 10-12 more days of fermentation.

Food Pairing:

Excellent to pair with agnolotti (small ravioli) with ragu, flavorful risottos, fettucine, meat stews, meat dishes from veal chops to lamb or roasted goat or fowl with mushrooms, rabbit with peppers.

Accolades:

2017 James Suckling – 90 pts

2017 Wine Spectator – 90 pts