



# Cordero di Montezemolo Barolo "Gattera"



**Varietal:** 100% Nebbiolo

**Elevation:** 300 m ASL

**Practice:**

**Dry Extract:**

**Appellation:** Piemonte, Italy

**Production:** 5000 bottles

**Alcohol:** 14.50%

**Acidity:**

**Residual Sugar:**

**pH Level:**

#### **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.

#### **Aging:**

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

#### **Winemaking:**

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.

#### **Food Pairing:**

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.

#### **Accolades:**

2015 Wine Enthusiast – 96 pts

2015 Wine Advocate – 94 pts

2014 James Suckling – 94 pts

2013 James Suckling – 96 pts