



**CORDERO**  
DI  
**MONTEZEMOLO**  
*proprietà dal 1340*



## Barbera d'Alba D.O.C.

**Variety:**

100% Barbera

**Production zone:**

Obtained from grapes from various vineyards throughout the Monfalletto estate in the La Morra area. Different altitudes and exposures contribute to the complexity and harmony of this wine. Old vines and clay-rich soil give it succulence and altogether pleasing qualities.

**Harvest:**

End of September / Beginning of October

**Yield per hectare:**

70 hectoliters of grapes.

**Vinification:**

Short period of fermentation of around 15 days with maceration in stainless steel for 4-5 days and frequent repressing of must over lees. Malolactic fermentation takes place in wood until December.

**Maturation:**

About 7-8 months in barrels of either French or Slavonian oak. Bottled in the summer and released on the market about a year after harvest.

**Sensory characteristics:**

Intense violet hue; fragrant bouquet of ripe fruit and spices; full-bodied and fresh. Very soft tannins.

**Serving Temperature:**

16 °C.

**Average life of wine:**

Wine of average longevity; its best expression is within the first 4-5 years of its life.

**Food matches:**

The classic accompaniment for the Piedmontese specialty bollito misto, hot sausage with lentils, cardoon flan, and the traditional anchovy- and garlic-laced Piedmontese dish of bagna càdda.