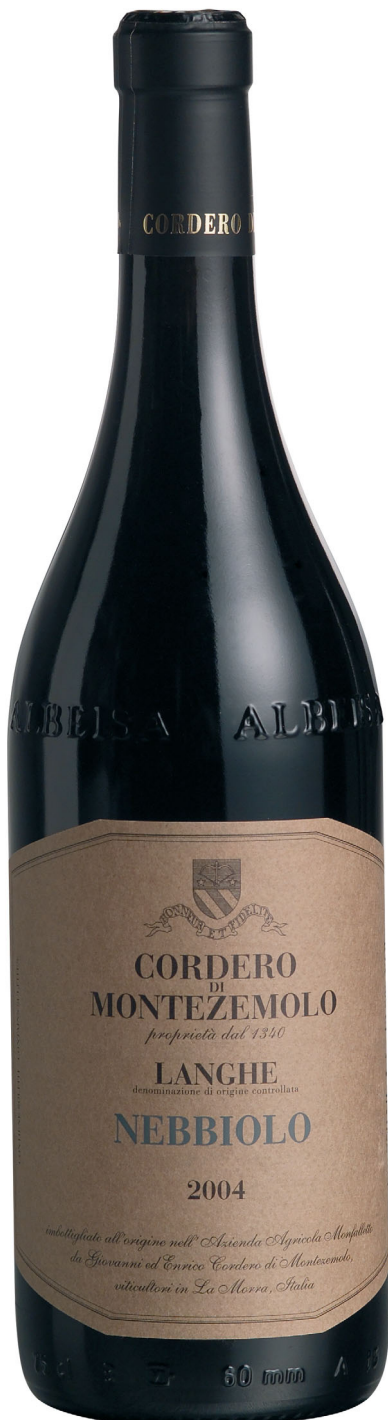




**CORDERO**  
DI  
**MONTEZEMOLO**  
*proprietà dal 1340*



## Langhe Nebbiolo D.O.C.

**Variety:**

100% Nebbiolo

**Production zone:**

Nebbiolo vineyards in the Barolo area of the commune of La Morra.

**Harvest:**

End of September / Beginning of October

**Yield per hectare:**

70 hectoliters of grapes.

**Vinification:**

Maceration in stainless steel tanks for 3-4 days. Drawn off when fermentation ends after 10-12 days.

**Maturation:**

Aged in oak casks for 6-7 months. Bottled in late spring and put on the market after two months of aging in the bottle.

**Sensory characteristics:**

Medium violet with a raspberry and violet fragrance. Fresh and robust, with full flavor and soft tannins.

**Serving temperature:**

16 °C.

**Average life of wine:**

Best consumed in the initial years of the wine's life, but is capable of aging up to 10 years.

**Food matches:**

Excellent with agnolotti con ragù, risotto, fettuccine, the classic Piedmontese dish finanziaria, all meats from veal cutlets to lamb, roasted kid to guinea hen with mushrooms, rabbit with peppers to veal kidneys.