

# CORDERO DI MONTEZEMOLO



Thursday, November 9, 2023

# CORDERO DI MONTEZEMOLO

PIEDMONTE ITALY

## ESTATE



**PRODUCTION ZONE** = Langhe, vineyards in the municipalities of La Morra, Guarene, Govone.

**MATURATION** = Left on the lees for about 3 months, raked and allowed to clarify naturally in stainless steel. Kept for at least 2 months in the bottle before market release.

**COLOUR** = Bright straw.

**BOUQUET** = Intense bouquet of peach and acacia flowers, chamomile, melon and yellow flowers.

**FLAVOUR** = Inviting and fresh with a typical note of a slightly bitter finish.

**RECOMMENDED WITH** = Splendid accompaniment for antipasti and springtime first courses including omelets with wild herbs, savory pies, vegetable soups, stuffed squash blossoms, freshwater seafood and veal cutlets with tuna sauce. Excellent as an aperitivo.

**SERVING TEMPERATURE** = 8 – 10 degrees C.

**AVERAGE LIFE OF WINE** = A young wine, best expression of the wine's character shows in the first 4 years.

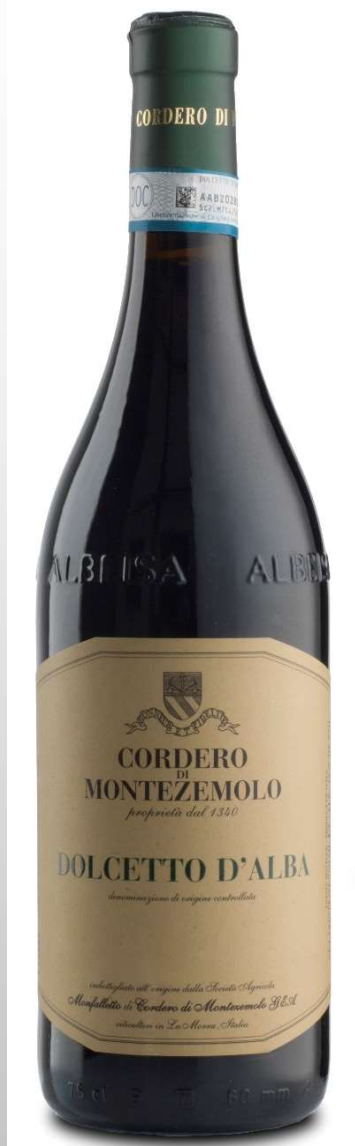
**GRAPE: 100% ARNEIS**

2021 Langhe Arneis DOC 13.5% Alc

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**PRODUCTION ZONE** = Large area of old estate vineyards on the north-facing slope of Monfalletto in the municipality of La Morra. Clay soil rich in magnesium and manganese oxide with exposure from the northeast to northwest. Sits between 220 and 260 meters above sea level.

**MATURATION** = Mostly in steel and a modest part in wood. Blended and bottled in spring. Released on the market within 2 months.

**COLOUR** = Bright ruby red.

**BOUQUET** = Crisp little berry, cherry, raspberry and currant.

**FLAVOUR** = In the mouth, fresh and clean.

**RECOMMENDED WITH** = A classic wine to pair with the whole rich gamut of Piedmont antipasti, including steak tartar Alba style, stuffed peppers, raw and cooked salami. First courses like tajarin and ravioli, lasagna, poultry, roulade and meat or other food on a skewer.

**SERVING TEMPERATURE** = 15 – 17 degrees C.

**AVERAGE LIFE OF WINE** = To be drunk young, preferably within the first few years.

**GRAPE: 100% DOLCETTO**

90 Points Vinous

2020 Dolcetto d'Alba DOC 13.0% Alc

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**PRODUCTION ZONE** = From the blend of grapes from various vineyards of the Monfalletto Estate in Lamorrese and Roero. Differing altitudes and exposures lend to a complexity of aromas. Varying ages of vines, from clay and sandy soil.

**MATURATION** = In different French and Slovenian wood casks for about 7 – 8 months. Bottled in the beginning of the summer and released on the market after a few months.

**COLOUR** = Intense Violet.

**BOUQUET** = Mature fruit, cacao, prune, spicy, fragrant nose.

**FLAVOUR** = Full and fresh mouth, Very soft tannins.

**RECOMMENDED WITH** = Classic pairing with Piedmont mixed boiled meats, cooked salami with lentils, vegetable flan and the traditional warm dip or fondue.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**AVERAGE LIFE OF WINE** = Medium life span. Expresses itself best in the first 4 – 5 years of life, but enjoyable until about 10 years.

**GRAPE: 100% BARBERA**

91 Points Vinous

2020 Barbera d'Alba DOC 14.5% Alc

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**PRODUCTION ZONE** = From the young Nebbiolo vines (less than 15 years of age) from Barolo vineyards in the municipality of La Morra.

**MATURATION** = Matures in oak casks of differing capacities. Bottled in the summer and released after 2 months of bottle ageing.

**COLOUR** = Bright violet.

**BOUQUET** = Medium intensity, aromas of raspberry, strawberry and violet.

**FLAVOUR** = Fresh and robust, full flavour and soft tannins.

**RECOMMENDED WITH** = Excellent to pair with small ravioli with ragu, flavourful risottos, fettucine, meat stews, meat dishes from veal chops to lamb or roasted goat or fowl with mushrooms, rabbit with peppers.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**AVERAGE LIFE OF WINE** = Preferable to drink the wine in the first years of life, but it has the capacity to age up to 10 years.

**GRAPE: 100% NEBBIOLO**

2021 Langhe Nebbiolo DOC 14.0% Alc

# CORDERO DI MONTEZEMOLO

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## ESTATE



**PRODUCTION ZONE** = Historic wine of the winery coming from the carefully selected blend of the Monfalletto Estate vineyards in the town of La Morra. Age of vines are between 15 – 50 years old, all with South / East and South / West exposures giving the perfect grapes and harmonious ripeness. The clayey and calcareous soils add elegance and complexity. Magnesium oxide and manganese in the soil facilitate the maturation of soft and dense tannins. Altitude between 250 – 300 meters above sea level.

**MATURATION** = All the various lots undergo a period of ageing in different types of French and Slovenian wood for a period between 18 – 24 months. Final assemblage of the chosen lots, bottled and released on the market after 1 year.

**COLOUR** = Intense garnet.

**BOUQUET** = The nose shows floral and spicy notes perfectly blended, tobacco, cherries, cocoa and fresh raspberry highlights.

**FLAVOUR** = The palate is rich, full-bodied and elegant.

**RECOMMENDED WITH** = 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.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**AVERAGE LIFE OF WINE** = Wine of longevity that evolves slowly and steadily in the bottle. Great expressions even after several decades. Timeless.

**GRAPE: 100% NEBBIOLO**

94 Points Wine Advocate

93 Points James Suckling

91 Points Wine Spectator

91 Points Vinous

17.5 Points Jancis Robinson

2018 Monfalletto Barolo DOCG 14.5% Alc