
BAROLO DOCG 'GATTERA'

2019 | Red Wine



Italy, Piedmont

Cordero di Montezemolo

Case Size: 6

Intense garnet red color. Warm and mature nose with notes of jam, raspberry, licorice, cherry and camphor. The palate has real depth and power, soft mouth of remarkable structure with fine tannins and persistence.

Vinification:

The grapes are hand harvested in mid-October from prime Estate vineyards that surround the centuries-old Cedar of Lebanon tree. Maceration takes place over 4-5 days in stainless steel tanks followed by 10 to 12 days of fermentation. The wine is then transferred to small French oak barrels to undergo malolactic fermentation until December. The wine is aged in small French oak barrels for 18 to 20 months before bottling.

Grape Varieties: Nebbiolo

Classification: DOCG | **ABV:** 14.5% | **Closure:** Natural Cork