

DOUBLE MAGNUM BAROLO DOCG ENRICO VI, CORDERO DI MONTEZEMOLO

2010 | Red Wine



Attractive, fresh red plums and cherries with some lifted woody notes, all leading to a palate with layered, sturdy tannins that grip gently and smoothly into the finish. Lovely now, but better with time.

Vinification:

Produced from grapes hand-picked from the 2 hectare, Enrico VI vineyard in La Morra, one of the most prestigious vineyard areas in the Barolo DOCG. On arrival at the winery, the grapes undergo maceration for 4 to 5 days in stainless steel with an additional 10 to 12 days of fermentation. The wine is then transferred to small French oak barrels to undergo malolactic fermentation until December. It ages slowly for 18 to 20 months in oak before bottling with a further year in bottle before release.



Italy, Piedmont

Cordero di Montezemolo

Grape Varieties: Nebbiolo

Classification: DOCG | **ABV:** 14% | **Closure:** Natural Cork