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# DOUBLE MAGNUM BAROLO DOCG GATTERA, CORDERO DI MONTEZEMOLO

2011 | Red Wine



Italy, Piedmont

Cordero di Montezemolo

The 2013 Barolo Gattera is sensual, open-knit and quite expressive. Red cherry, plum, mint, chocolate, leather and deeply spiced notes shape this radiant, supple Barolo from the Gattera vineyard in La Morra. The 2013 naturally needs time to soften, but it's only a matter of time before the wine's inviting personality is on full display. Scents of rose petal, chocolate, sweet red cherry and a dash of French oak add sweetness through to the finish. Naturally, the 2013 needs time to soften, but it is quite expressive, even today - Antonio Galloni.

## 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