
DOUBLE MAGNUM BAROLO DOCG MONFALLETTO, CORDERO DI MONTEZEMOLO

2016 | Red Wine



Italy, Piedmont

Cordero di Montezemolo

A little lift with woody and floral aromas here. The base line red cherries run from nose to palate seamlessly. There's also an attractive, compressed density to the tannins here. Good polish

Vinification:

The grapes are hand harvested from a careful selection of individual Monfalletto vineyards. The vines are aged between 20 and 40 years. Maceration takes 4 to 5 days in stainless steel tanks, followed by fermentation for 10 to 12 days. The wine is then transferred to barrels of different sizes and types and allowed to undergo malolactic fermentation until December. The wine is stored in French & Slovenian oak for a period of 18 to 22 months, followed by final blending and bottling. The wine is released after 1 year.

Grape Varieties: Nebbiolo

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