



Cordero di Montezemolo Barolo "Enrico VI"



Varietal: 100% Nebbiolo

Elevation: 300 m ASL

Practice:

Dry Extract:

Appellation: Piemonte, Italy

Production: 4900 bottles/Ha

Alcohol: 14.5%

Acidity:

Residual Sugar:

pH Level:



Tasting Notes:

A Barolo of high standing, both austere and complex. Deep red garnet in color. Delicately spiced bouquet (notes of eucalyptus, licorice and menthol), mature fruit (liqueur-soaked cherries, blackberries and prunes) and hints of violets and medicinal herbs. Powerful on the palate, lightly acidic and fresh. Lasting finish.

Aging:

Ages slowly for about 20 months in small French oak barrels.

Winemaking:

Maceration for 6-10 days in stainless steel with an additional 10-12 days of fermentation. The wine is then transferred to small French oak barrels to undergo malolactic fermentation.

Food Pairing:

An aristocratic wine that finds its ideal match with game, jugged hare, braised beef, chamois, roe deer, wild boar, venison, and pigeon. Superb with dishes garnished with white truffles from Alba, like cardoon flan with fondue and duck ravioli.

Accolades:

2015 Wine Enthusiast – 97 pts

2015 Wine Advocate – 96+ pts

2015 Wine Enthusiast – 94+ pts