

MAGNUM BAROLO DOCG ENRICO VI CORDERO DI MONTEZEMOLO

2014 | Red Wine



Italy, Piedmont

Cordero di Montezemolo

The 2013 Barolo Enrico VI is fabulous. The deeply spiced bouquet, firm spine of tannin and dark fruit are all signatures of this renowned Castiglione Falletto site. Explosive and powerful yet very much medium-bodied in build, the 2013 exudes pedigree. Succulent black cherry, menthol, licorice, cedar and new leather add the final shades of nuance. This is one of the best young versions of the Enrico VI I can remember tasting - Antonio Galloni.

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.

Grape Varieties: Nebbiolo

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