



MONTRESOR

Cantine Giacomo Montresor S.p.A.

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BROVIDA CORDARA

BAROLO DOCG

Winery: Brovida Cordara

Varietal: 100% Nebbiolo

Brand: Brovida Cordara

Appellation: DOCG--Denominazione di origine controllata
e garantita

Winemaker: Corrado Eridani

Oak aged: 100% French

Length: 40 months

UPC Code: 8003503015368

Alcohol: 13.5%



WINEMAKER NOTES

Production Area

The hills around the town of Alba in the Piedmont region (Northern Italy)

Time of Harvest

October

Winemaking

The grapes are softly pressed and undergo alcoholic and malolactic fermentation. The wines are aged for a few months in small French barrels (never new oak), then in large oak barrels for a few years. After bottling, the wine rests for at least four months before being released.

Sensory Evaluation

Deep ruby red in color, the wine displays red berries, cinnamon, nuts, and leather on the nose. On the palate, it is dry and soft, with flavors of blueberries and coffee.

Food-Pairing Suggestions

To be enjoyed with red meat, game, aged cheese.

Serve wine at 62°-64° F.

Prova durante a IV Curitiba Expo Vinhos em 27/08/2012.