

Cordero Mario Winery

Bèch Langhe Nebbiolo DOC



VINEYARD AREA: Castiglione Falletto and Monforte d'Alba

VINIFICATION: The grapes are destemmed but not pressed to keep the berries intact, and whole bunch vinification is carried out on approximately 5% of the mass. The pre-fermentative cold maceration is followed by fermentation in stainless steel tanks at controlled temperatures with short daily pump-overs. Fermentation is followed with racking and malolactic fermentation in tonneaux.

AGING: Approximately 12 months in French oak tonneaux.

Label hand designed by the Cordero siblings' grandmother Luciana Vietti - profound art lover & creator of the striking "Artist's Label" project for Vietti since 1961.

Grape varieties : Nebbiolo

Soil : Sandstone, sand, and calcareous marls

Alcohol : 13%

Press Notes

AG Vinous

2022

90 points

Tasting notes :

Intense and bright ruby red color. On the nose, it expresses itself with fruity hints of small red fruits and floral notes of rose and violet, with a light and delicate spiciness. On the palate, it is fresh yet intense, with pleasant and soft tannins.



Sustainable

