

Cordero Mario Winery

Valentino Barolo DOCG



VINEYARD AREA: Castiglione Falletto

VINIFICATION: The grapes are destemmed and only partially pressed. Whole bunch vinification for part 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 by racking and malolactic fermentation in tonneaux.

AGING: Approximately 24 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 : 14%

Tasting notes :

Ruby red color with garnet reflections. The nose is complex and elegant. Expressions of a large floral bouquet, red fruits, and delicate spiciness. Full and fresh on the palate with pleasant, velvety, and well-integrated tannins. A wine with an agile and dynamic structure.

Press Notes

AG Vinous

2021, 2020

90 points



Sustainable

