

## Cordero Mario Winery

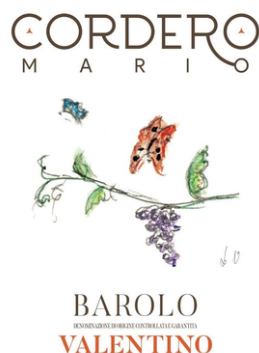
### *Valentino Barolo DOCG*

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.

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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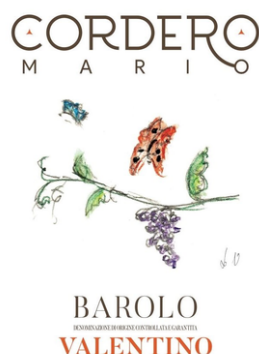
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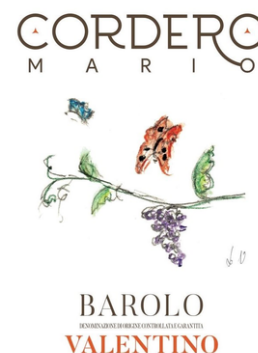
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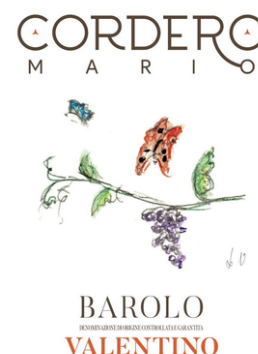
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