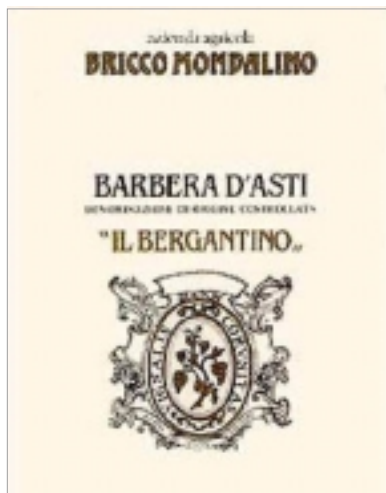


Piedmont

Bricco Mondalino

*Location: Vignale Monferrato,
Province of Alessandria*



The calcareous, marly hills of Monferrato are slightly northeast of Alba's rolling Langhe country, between Asti and Alessandria. Here, the Piedmontese dialect and cuisine acquire

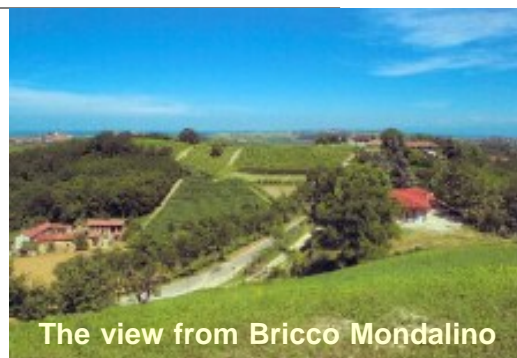
distinct accents, winemaking favors such intriguing natives as Barbera and Grignolino.

Maestro of both is **Mauro Gaudio** (pictured below with wife **Gabriella**) of Bricco Mondalino. The winery takes its name from the highest point of the



Mondalino hill ("bricco" or "bric", in Piedmontese). At 300 meters above sea level, the house and grounds (now **44.5 acres under vine**) offer a glorious

view of the Monferrato appellation, sweeping across terraced vineyards, tiny villages and manicured land right up to the Alpine mountains in the distance. The Gaudios belong here, as deeply rooted as their oldest rootstock; estate-bottling since **1973**, making wine as far back as two or three centuries ago (written records have not been found). Hence, the rigor and respect with which Mauro interprets his *terroir* and varieties.



The view from Bricco Mondalino

The Gaudio vineyards are all well exposed on elevated, calcareous terrain (so-called *white terrain*), geologically deriving from an ancient seabed and rich in fossils. Rainfall is around 400 mm. per year.

BARBERA D'ASTI "IL BERGANTINO" DOC:

100% varietal, from 40-year-old vines and minuscule, highly concentrated crops; extracted to the utmost by maceration on the skins for some 20 days, then fine-tuned for a year in **French barriques** of Allier oak.

"*Il Bergantino*" is perfect proof of **Barbera's affinity to barrique**: the oak-derived tannins exactly complement the grape's natural characteristics—deep color, round, full body, high acidity and low tannins. The style and breed of Vignale Monferrato, considered the ideal home for Barbera; the power and magnitude of Bricco Mondalino's finest and oldest stock; Mauro's winemaking magic – all converge on a deep, deep garnet star of the category, with an ample, intense bouquet of ripe cherries, nuts and vanilla confirmed on the sumptuous, lingering palate.

Serve at 18-20° C to match rich, structured dishes, red meat, game, seasoned cheese. Its cellar life is a good 10 years!

BARBERA DEL MONFERRATO SUPERIORE DOC:

From **85% Barbera** and **15% Freisa** (another native red grape, characterized by enticing raspberry aromas and freshness), aged in Slavonian oak for **6 to 8 months previous to a further year in the bottle**. Dark ruby in color, with gobs of sweet plum and cherry fruit, mellow and opulent.

Serve at 18° C to match meat and seasoned cheese.

Cellar life: 6 years.

GRIGNOLINO DEL MONFERRATO CASALESE "BRICCO MONDALINO" DOC:

Grignolino is Monferrato's most typical wine, exclusively produced between Asti and Casale. Vignale Monferrato in exactly midway between the two, and its *terroir* is conducive to outstanding class and depth. This 100% varietal additionally comes from the estate's finest, best exposed vines and **select, late-harvested** grapes – showing remarkable richness and extract. Ruby red in color, the bouquet integrates spice and fruit; elegant, dry and structured, with plenty of tannins that cleanse the palate, it supplies a fine match to a wide variety of dishes... From antipasti to first courses, white meat and even fish. Serve at 15-16° C. Cellar life: 4 years.