



## GAUDIO BRICCO MONDALINO

### Malvasia di Casorzo “Dolce Stil Novo” DOC 2018



<b>Grapes:</b>	100% Malvasia di Casorzo
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From a vineyard, Casorzo, near Vignale Monferrato
<b>Exposure:</b>	Southwest
<b>Altitude:</b>	918 feet above sea level
<b>Soil:</b>	Calcareous clayey terrain
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	10 years
<b>Time of Harvest:</b>	Early September
<b>Yield per acre:</b>	3.24 tons per acre
<b>Total Production:</b>	7,000 bottles
<b>Vinification Process:</b>	Fermentation in stainless steel lasts one month and is stopped when the wine achieves 7% alcohol.
<b>Aging Process:</b>	The wine is aged in stainless steel for two to three months in autoclaves.
<b>Alcohol Content:</b>	7.00%
<b>Tasting Notes:</b>	Light ruby red with cherry reflections. The nose is aromatic, floral, and reminiscent of fresh rose petals. Fizzy and fragrant, with fruit flavors on the palate. A crystal-clear finish.
<b>Winemaker:</b>	Matteo Macchi
<b>Winery Philosophy:</b>	We only grow grapes native to Monferrato to show the quality of our terroir for the last six generations
<b>Cellaring:</b>	Up to 2 years
<b>Bottled:</b>	Winter
<b>Closure:</b>	DIAM
<b>Food/Menu Pairing:</b>	Excellent as aperitif or with dessert, wonderful with strawberries or berry fruit salads