

PIEDMONT

GAUDIO BRICCO MONDALINO

Gaudio Bricco Mondalino Owner: Mauro Gaudio with his family

Fast Facts

Vineyard surface:
45 acres (18 hectares)

Owner:
Mauro Gaudio

Winemaker:
Matteo Macchi

Established:
1973

Location:
Vignale Monferrato

Province:
Alessandria



THE HISTORY

Estate-bottling began in 1973 under Amilcare Gaudio. Amilcare also renovated the estate and built a state-of-the-art winery. Today, his son Mauro runs the winery. Mauro works side-by-side with his wife, Gabriella, and his daughter, Beatrice.

Bricco Mondalino takes its name from the highest point in the Mondalino hill, bricco meaning hilltop in the local dialect. Today the vineyards cover 44.5 acres, all in elevated, sunny positions on white calcareous terrain, rich in fossilized seashells and marine deposits. The vineyards enjoy a favorable microclimate and good rainfall (approximately 16 inches per year). Bricco Mondalino focuses on producing native varieties and has an average production of 100,000 bottles per year.

Recently, the winery has undergone significant innovations, starting with vineyard management. Mauro Gaudio explains that "Global warming has brought about a constant increase in alcohol, and we want to make sure there's quality and concentration without alcoholic excess. In other words, we want to contain alcohol levels for maximum elegance."

Simultaneously, the Gaudios have heavily invested in winery equipment, such as in new stainless steel vats, a new refrigeration system, new harvest containers, and a brand new tasting room with seating for 60, overlooking the barrique cellar.

THE TERROIR

The vineyards enjoy a favorable microclimate and good rainfall (approximately 16 inches per year). Bricco Mondalino focuses on producing native varieties as well as doing almost everything by hand in the vineyards. This allows them to reduce the use of tractors and therefore the CO₂ emissions and the adverse effects of compacting the soil. Horses help to fertilize the vineyards. Because of the techniques used in the vineyard, the family can grow small grape clusters that produce high-quality wines.



MONFERRATO CORTESE "L'AMOR CORTESE"

DOC: 100% Cortese from vineyards located in Monferrato Casalese. The vineyards sit at 300 meters above sea level on calcareous clay soil which has a small percentage of sand towards the west. After harvest, the grapes are fermented in stainless steel. The wine ages sur lee in stainless steel autoclaves before bottling. Soft yellow with light green reflections, the nose has aromas of orange blossom, green apple, and lime.

On the palate, the wine is fresh and crisp with zippy citrus notes on the finish.



BARBERA DEL MONFERRATO SUPERIORE

DOCG: 85% Barbera and 15% Freisa from well-exposed vines on elevated, calcareous clayey terrain. Vinification takes place in stainless steel with maceration for four weeks. The wine is aged in 2nd, 3rd and 4th-year French oak barrels for six months. Intense ruby red, verging on garnet in time. Fruity when young, with enticing raspberry aromas, grows more and more complex with bottle age. Full and flavorful, with gobs of sweet plum and cherry fruit.



GRIGNOLINO DEL MONFERRATO "GAUDIO"

DOC: 100% Cortese from vineyards located in Monferrato Casalese. The vineyards sit at 300 meters above sea level on calcareous clay soil which has a small percentage of sand towards the west. After harvest, the grapes are fermented in stainless steel and undergo maceration for 10 days. The wine ages sur lee for six months before bottle aging two months. Light ruby red, the nose has notes of wild strawberry, raspberry, pink grapefruit, and green pepper. Dry and delicate tannins on the palate.



MALVASIA DI CASORZO "DOLCE STIL NOVO"

DOC: 100% Malvasia Rossa from a single vineyard, covering 3.7 acres. Vinification takes place in autoclaves. Cryomaceration lasts for two weeks followed by the first racking where the wine is stored until it is bottled. Fermentation in stainless steel lasts one month and is stopped when the wine achieves 7% alcohol. The wine is aged in stainless steel for two to three months in autoclaves. 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.



GRIGNOLINO DEL MONFERRATO "BRICCO MONDALINO"

DOC: 100% Grignolino. This 100% varietal additionally comes from the estate's finest, best-exposed vines and select grapes – showing remarkable richness and extract. Vinification in stainless steel with maceration for two weeks and fermentation at a controlled temperature of 20-26°C. Malolactic fermentation takes place in stainless steel. The wine is aged eight months in stainless steel. Ruby red color, bouquet integrating spice, strawberries, raspberries, and black cherry. Distinct elegance and a crisp, palate-cleansing texture.



BARBERA D'ASTI "IL BERGANTINO"

DOCG: 100% Barbera, from 48-year-old Barbera vines on premier locations. Vinification takes place in stainless steel with maceration for four weeks. Malolactic fermentation takes place in stainless steel. The wine is aged 15 months in French oak barriques and tonneaux. Very deep garnet in color with a meaty nose of mineral and cherry aromas, with notes of vanilla, cocoa, and tobacco as well as herbal notes like mint and basil. Full, mouth-filling, balanced in terms of acidity with a long finish.