



## GAUDIO BRICCO MONDALINO



### Grignolino del Monferrato "Bracco Mondalino" DOC 2018

<b>Grapes:</b>	100% Grignolino
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From a vineyard, Bracco Mondalino, near Vignale Monferrato
<b>Exposure:</b>	East
<b>Altitude:</b>	1,010 feet above sea level
<b>Soil:</b>	Calcareous clayey terrain
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	15 years
<b>Time of Harvest:</b>	Mid-September
<b>Yield per Acre:</b>	2.63 tons per acre
<b>Total Production:</b>	5,000 bottles
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	The wine is aged eight months in stainless steel.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Ruby red color, bouquet integrating spice, strawberries, raspberries, and black cherry. Distinct elegance and a crisp, palate-cleansing texture.
<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 6 years
<b>Bottled:</b>	Summer
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Excellent with first courses, white meat, risotto, and fish