



GAUDIO BRICCO MONDALINO

Grignolino del Monferrato "Gaudio" DOC 2018



Grapes:	100% Grignolino
Region:	Piedmont
Vineyards:	From vineyards located in Monferrato Casalese
Altitude:	300 meters above sea level
Soil:	Calcareous clay soil which has a small percentage of sand
Vinification Process:	After harvest, the grapes are fermented in stainless steel and undergo maceration for 10 days.
Aging Process:	The wine ages sur lee for six months before bottle aging two months.
Alcohol Content:	14.00%
Tasting Notes:	Light ruby red, the nose has notes of wild strawberry, raspberry, pink grapefruit, and green pepper. Dry and delicate tannins on the palate.
Winemaker:	Matteo Macchi
Winery Philosophy:	We only grow grapes native to Monferrato to show the quality of our terroir for the last six generations
Cellaring:	Up to 5 years
Food/Menu Pairing:	For pasta, risotto, charcuterie, white meet, fish