



GAUDIO

BRICCO MONDALINO®



Grignolino del Monferrato "Bracco Mondalino" DOC 2019

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| Grapes: | 100% Grignolino |
| Region: | Piedmont |
| Vineyard Location: | From a vineyard, Bracco Mondalino, near Vignale Monferrato |
| Exposure: | East |
| Altitude: | 1,010 feet above sea level |
| Soil: | Calcareous clayey terrain |
| Vine Training: | Guyot |
| Vine Age: | 20 years |
| Year Planted: | 2000 |
| Time of Harvest: | Mid-September |
| Vine Density: | 5,000 vines per hectare |
| Vine Yield: | 2.63 tons per acre |
| Total Production: | 5,000 bottles |
| Vinification Process: | 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. |
| Aging Process: | The wine is aged eight months in stainless steel. |
| Alcohol Content: | 14.00% |
| Total Acidity: | 5.5 |
| pH: | 3.48 |
| Tasting Notes: | Ruby red color, bouquet integrating spice, strawberries, raspberries, and black cherry. Distinct elegance and a crisp, palate-cleansing texture. |
| Winemaker: | Matteo Macchi/ Beatrice Gaudio |
| Cellaring: | Up to 6 years |
| Bottled: | August |
| Closure: | DIAM |
| Food/Menu Pairing: | Excellent with first courses, white meat, risotto, and fish |

Vegan Friendly, Not Certified