



GAUDIO

BRICCO MONDALINO®

Grignolino del Monferrato "Gaudio" DOC 2019



Grapes:	100% Cortese
Region:	Piedmont
Vineyard Location:	From vineyards located in Monferrato Casalese
Exposure:	East/Northeast/South
Altitude:	300 meters above sea level
Soil:	Calcareous clay soil which has a small percentage of sand
Vine Training:	Guyot
Vine Age:	34 years, 20 years, 5 years
Year Planted:	1986, 2000, 2016
Time of Harvest:	Mid-September
Vine Density:	4,800 vines per hectare
Vine Yield:	7 tons per hectare
Total Production:	15,000 bottles
Vinification Process:	After harvest, the grapes are fermented in stainless steel and undergo maceration for 10 days.
Aging Process:	The wine stays for six months in stainless steel tanks before bottle aging two months.
Alcohol Content:	13.50%
Total Acidity:	5.6
pH:	3.43
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/ Beatrice Gaudio
Cellaring:	Up to 5 years
Bottled:	March
Closure:	DIAM
Food/Menu Pairing:	For pasta, risotto, charcuterie, white meet, fish

Vegan Friendly, Not Certified