



GAUDIO

BRICCO MONDALINO®

Monferrato Cortese "L'Amor Cortese" DOC 2020



Grapes:	100% Cortese
Region:	Piedmont
Vineyard Location:	From vineyards located in Monferrato Casalese
Exposure:	South
Altitude:	300 meters above sea level
Soil:	Calcareous clay soil which has a small percentage of sand
Vine Training:	Guyot
Vine Age:	5 years
Year Planted:	2016
Time of Harvest:	Mid-September
Vine Density:	4,800 vines per hectare
Vine Yield:	8 tons per hectare
Total Production:	6,000 bottles
Vinification Process:	After harvest, the grapes are fermented in stainless steel.
Aging Process:	The wine is aged on its lees for four months in stainless steel autoclaves before bottling.
Alcohol Content:	13.00%
Total Acidity:	5.7 g/l
Tasting Notes:	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.
Winemaker:	Matteo Macchi/ Beatrice Gaudio
Cellaring:	Up to 4 years
Bottled:	February
Closure:	DIAM
Food/Menu Pairing:	For appetizers, seafood, fresh cheeses and vegetables

Vegan Friendly, Not Certified