



EMPSON & CO.
Experience Italy in a Wine glass



Barbera del Monferrato Superiore DOCG

The Gaudio family has been making Monferrato wine for three centuries in an area protected by UNESCO, just north of Asti. The winery began bottling its own wine in 1973 under Amilcare Gaudio who later handed the reins to his son Mauro. Today, the winery is run by granddaughter Beatrice who brings a fresh outlook, aiming for elegant wines with great concentration. Gaudio – an auspicious name – means “bliss” while Bricco Mondalino is a tribute to the Mondalino peak (hilltop is bricco or bric in the Piedmont dialect). The Gaudio vineyards cover 18 hectares (44.5 acres), all in elevated, sunny positions on white, calcareous marl terrain, rich in fossils and marine deposits from the Miocene period (60 million years ago). Interestingly, the family still finds fossils as they work in their sustainably cultivated vineyards. This wine macerates on the skins for fourteen days in stainless steel and spends six months in first- and second-use barrique and tonneaux. The result is a long-lasting and full-bodied palate with notes of cherry, cocoa and vanilla.

Wine exported to: USA, Japan, Australia

Most recent awards

VINOUS: 91



Winemaking and Aging

Grape Varieties:	90% Barbera 10% Freisa
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2 weeks
Type of yeast:	Indigenous
Fermentation temperature:	20-28 °C (68-82.4 °F)
Maceration technique:	Pumpovers and délestage
Length of maceration:	4 weeks
Malolactic fermentation:	Yes
Aging containers:	Barrique and tonneaux
Container size:	225 liters and 900 liters
Container age:	First/Second use
Type of oak:	French
Bottling period:	July
Aging before bottling:	6 months
Closure:	Diam



Vineyard

Organic:	No
Vineyard name:	Palareto
Vineyard location:	Vignale Monferrato

Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	308 meters (985 feet) above sea level
Yield:	70 quintals/hectare
Exposure:	Southwestern
Years planted:	1990
Age of vines:	30 years old
Time of harvest:	Early October
Total yearly production (in bottles):	25,000



Tasting Notes and Food Pairings

Tasting notes:	Dark red. Red and black cherry along with vanilla and coffee. Smooth, fresh and long-lasting. Mellow, full-bodied and opulent.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Roasts, red meat, game and aged cheese.
Aging potential:	6 years
Alcohol:	Alc. 15% by vol.; total acidity: 5.6 g/L; residual sugar: trace; pH: 3.46
Winemaker:	Matteo Macchi