



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Grignolino del Monferrato Casalese "Gaudio" DOC

From Gaudio's finest Grignolino vineyard, showing remarkable richness and extract, as well as an intriguingly rustic nuance that makes it very versatile with food.

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**Wine exported to:** Bermuda, USA, Puerto Rico, Australia

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### Most recent awards

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### Winemaking and Aging

Grape Varieties:

100% Grignolino

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	About 2 weeks
Type of yeast:	Indigenous
Fermentation temperature:	20-28 °C (68-82.4 °F)
Maceration technique:	Pumpovers and delestage
Length of maceration:	3 weeks
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrique and tonneaux
Container size:	225 L and 900 L
Container age:	First and second use
Type of oak:	French
Bottling period:	July
Aging before bottling:	8 months
Closure:	Cork



Organic:	No
Vineyard name:	Bricco Mondalino
Vineyard location:	Vignale Monferrato
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	300 meters (984 feet) above sea level
Yield:	65 quintals per hectare

Exposure:	Southern
Age of vines:	2004
Time of harvest:	Mid-September
Total yearly production (in bottles):	5,000

## Tasting Notes and Food Pairings

Tasting notes:	Dark amaranth red. Wild strawberry, raspberry and black cherry, with wild rose, and a bit of white pepper. Smooth and structured on the palate because of the tannins and fresh thanks to the acidity. Shows remarkable richness and extract, as well as an intriguingly gritty nuance that makes it very versatile with food.
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:	13.5%
Winemaker:	Matteo Macchi