



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



## Grignolino del Monferrato DOC

This wine comes from Gaudio's finest Grignolino vineyard and shows remarkable richness and extract, as well as an intriguingly rustic nuance that makes it very versatile with food.

---

**Wine exported to:** USA, Japan, Australia

---

## Most recent awards

---



## Winemaking and Aging

Grape Varieties:	100% Grignolino
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
Length of maceration:	3 weeks
Malolactic fermentation:	Yes
Aging containers:	Barrique and tonneaux
Container size:	225 liters and 900 liters
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:	308 meters (985 feet) above sea level
Yield:	65 quintals/hectare
Exposure:	Southern
Age of vines:	15 years old
Time of harvest:	Mid-September

Total yearly production (in bottles): 5,000 bottles

## 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:	Alc. 13.5% by vol.
Winemaker:	Matteo Macchi