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Experience Italy in a Wine glass



Grignolino del Monferrato DOC

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 pays 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 comes from the 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



Vineyard

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