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Malvasia di Casorzo Dolce Stil Novo 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. Dolce Stil Novo is an ode to the most important Italian literary movement of the thirteenth century, created by Dante Alighieri, whose main theme was love. This sweet wine is made from Malvasia di Casorzo, an extremely rare red Malvasia, exclusively cultivated in this particular area of Italy. Light cherry-colored, fizzy and delicately sweet, the wine’s elegant floral aromas recall fresh rose petals, raspberries, blackberries and redcurrant; the fragrant, grapey flavors are cleansing rather than cloying on the palate. Best served cold either as an aperitif or with dessert; it is wonderful with berries, such as strawberries, raspberries, blueberries or cranberries.

Wine exported to: USA, Japan, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Malvasia
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	1 weeks
Type of yeast:	Indigenous
Fermentation temperature:	10-13 °C (50-55.4 °F)
Length of maceration:	2 weeks
Malolactic fermentation:	no
Bottling period:	December
Aging before bottling:	3 months
Closure:	Diam



Vineyard

Organic:	No
Vineyard name:	Casorzo
Vineyard location:	Vignale Casorzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	280 meters (920 feet) above sea level

Yield:	80 quintals/hectare
Exposure:	Southwestern
Age of vines:	7,000 bottles per year
Time of harvest:	Early September
Total yearly production (in bottles):	7,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Light cherry-colored, fizzy and delicately sweet, the wine's elegant floral aromas recall fresh rose petals, raspberries, blackberries and redcurrant; the fragrant, grapey flavors are cleansing rather than cloying on the palate.
Serving temperature:	Best served cold (8-10 °C, 46.4-50 °F).
Food pairings:	Either as an aperitif or with dessert; it is wonderful with berries, such as strawberries, raspberries, blueberries or cranberries.
Aging potential:	2 years
Alcohol:	Alc. 7 % by vol.; total acidity: 5.59 g/L; 109.8 g/L; pH: 3.42
Winemaker:	Matteo Macchi