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Casalese L'Amor Cortese 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 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. “L’amor Cortese” is the winery’s first white wine since 1998, and it is named for the love the winery has for this native variety. Known for its use in Gavi, Cortese grapes are delicate, intriguing and fresh, offering aromas of white flowers, fresh-cut grass, citrus and even petrol with a little age. The palate is refreshing and welcoming, but certainly not simple. An excellent aperitif and very good with fish, vegetables and mild cheese.

Wine exported to: USA, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:	Cortese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 2 weeks
Type of yeast:	Indigenous
Fermentation temperature:	10-18 °C (50-64 °F)
Maceration technique:	None
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	February
Aging before bottling:	Five months on fine lees
Closure:	Microgranulate cork (diam type)



Vineyard

Organic:	No
Vineyard name:	Monte a Valle
Vineyard location:	Vignale M.to (facing Camagna)
Vineyard size:	8,000 square meters
Soil composition:	Limestone/White clay

Vine training:	Guyot
Altitude:	300 meters(984 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	8 tons per hectare
Exposure:	Southeastern
Years planted:	2016
Age of vines:	3 years
Time of harvest:	Mid-September
First vintage of this wine:	1998
Total yearly production (in bottles):	6,000



Tasting Notes and Food Pairings

Tasting notes:	Pale yellow with greenish reflections; white orange blossom and jasmine; green apple, lime and Williams pears. Fresh and citrusy on the palate.
Serving temperature:	6-8 °C (42.8-46.4 °F)
Food pairings:	Vegetables, fish and mild cheese
Aging potential:	3-4 years
Alcohol:	12-13%
Winemaker:	Matteo Macchi and Beatrice Gaudio