



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.

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

Most recent awards



Grape Varieties: 100% Grignolino

Fermentation container: Stainless steel

Length of alcoholic fermentation: About 2 weeks Type of yeast: Indigenous 20-28 °C (68-82.4 °F) Fermentation temperature: Maceration technique: Pumpovers and delestage 3 weeks Length of maceration: Malolactic fermentation: Yes None Fining agent: Barrique and tonneaux Aging containers: 225 L and 900 L Container size: First and second use Container age: French Type of oak: Bottling period: July 8 months Aging before bottling: Cork Closure: **Vineyard** ✓ Organic: No Bricco Mondalino Vineyard name: Vineyard location: Vignale Monferrato Calcareous clay Soil composition: Guyot Vine training: Altitude: 300 meters (984 feet) above sea level 65 quintals per hectare Yield:

Southern Exposure:

2004 Age of vines:

Time of harvest: Mid-September

Total yearly production (in bottles): 5,000



Tasting Notes and Food Pairings

Dark amaranth red. Wild strawberry, raspberry Tasting notes:

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.

Best served at 18-20 °C (64.4 - 68 °F). Serving temperature:

Food pairings: Roasts, red meat, game and aged cheese.

6 years Aging potential:

13.5% Alcohol:

Winemaker: Matteo Macchi

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