



**LA MONDIANESE**

## ***Monferrato D.O.C. Bianco*** ***“Biancaura”***

**Variety:** Timorasso and Riesling.

**Vineyard's location:** Located all around the winery

**Soil:** Limestone marl.

**Production per hectare:** 50 q/Ha.

**Plants per hectare:** 5000.

**Training system:** Espalier with guyot pruning.

**Harvest:** Hand-picked grapes in early September.

**Vinification:** Pressed grapes and cold-fermented steel tanks.

**Ageing/Storage:** In steel at a controlled temperature and then in bottles.

**Alcohol content:** 13%–13,5% Vol.

**Color:** Clear straw yellow.

**Bouquet:** Fresh and fruity with flinty hints.

**Taste:** Mineral, citrus fruit hints, soft and persistent.

**Tasting temperature:** 10-11°C.

**Serving suggestions:** As an aperitif with finger foods, fish, and white meat.

Grapes pressed and cold fermented in steel tanks

***D&Vine Società Agricola Semplice***

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