



LA MONDIANESE

Monferrato D.O.C. Bianco ***“Oro di Luna”***

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 in steel tanks.

Ageing/Storage: Fermented in steel tank than a part (about a quarter), for 6 months, in wood “sur lies” and back in steel tank for bottling.

Alcohol content: 13%–14% Vol.

Color: Clear straw yellow with more intense shadow.

Bouquet: Mineral sensation at the beginning with fruity note and a hint of spice note.

Taste: harmonious and balanced, very long-lasting with a savory finish.

Tasting temperature: 14-16°C.

Serving suggestions: Fresh crustaceans, grilled or smoked fish, lobster linguine, Gorgonzola cheese, plain biscuits.

D&Vine Società Agricola Semplice

Cascina Mondianese 12, 14030 Montemagno Monf.to (AT) – Italy

C.F. e P.IVA 01725100059 cell. +39 320 8938182

e-mail: marketing.lamondianese@gmail.com sito web: www.lamondianese.com