



LA MONDIANESE

Grignolino d'Asti D.O.C. "Ventomatto"

Variety: 100% Grignolino.

Vineyard's location: Located all around the winery.

Soil: Marine sedimentary origin, calcareous loam in texture.

Production per hectare: 50-60 q/Ha.

Plants per hectare: 5000.

Training system: Espalier with guyot pruning.

Harvest: Hand-picked grapes in September.

Vinification: In steel with fermentation at a controlled temperature.

Ageing/Storage: In steel.

Alcohol content: 13,5%–14,5% Vol.

Color: Medium intensity red ruby.

Bouquet: Net, delicate which reminds of cherry and black cherry hints.

Taste: Dry and harmonious with a light tannic note typical of the variety.

Temperature of tasting: 16-18°C.

Serving suggestions: Excellent served fresh as an aperitif. Suitable with fatty foods. Its tannicity "cleans" the mouth, so it's perfect with cold cuts, hunted meats and fresh cheeses.

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