



LA MONDIANESE

Monferrato D.O.C. Bianco “Assobianco”

Variety: Timorasso and Italic 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.

Beginning of the harvest: From the beginning of September.

Vinification: Pressed grapes and cold-fermented.

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.

D&Vine Società Agricola Semplice

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