

Grignolino d'Asti, DOC, 2016

La Mondianese



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The 6-acre Mondianese farm, located in the hilly area of Montemagno ("big hill") and Castagnole Monferrato in the province of Asti, has a cellar equipped with state-of-the-art enology.

The name Grignolino derives from the grape's numerous pips, or "grignole" as they are called in the Piedmontese dialect. Each Grignolino grapevine yields very few bunches of grapes - grapes that happen to make an extraordinary wine.

Tasting notes: Delicate in style and color, round and full with dark cherry overtones, finishing with light, soft tannins.

Region: Piedmont

Classification: Grignolino d'Asti DOC

Area of Production: Monferrato Hills, Montemagno (Asti)

Grape Variety: 100% Grignolino

Soil: Medium texture with a sand base

Average Age of Vines: 12 years

Trellising System: Guyot

Production per Acre: 2.68 tons

Vinification Technique: Stainless Steel

Maturation: Stainless Steel

Total Acidity: 5.40 g/l

Residual Sugar: <1.00 g/l

PH: 3.31

Alcohol: 13.50%

Total Cases Produced: 329 (L0717)