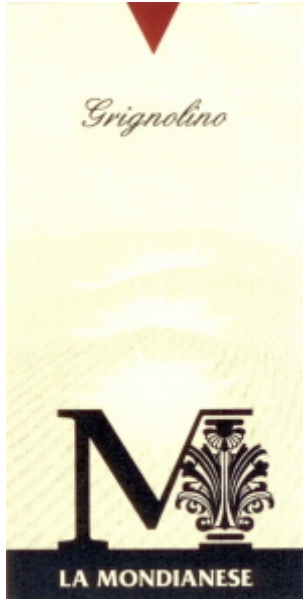


# Grignolino d'Asti, DOC, 2017

La Mondianese



La Mondianese



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:** 14 years

**Trellising System:** Guyot

**Production per Acre:** 2.23 tons

**Vinification Technique:** Stainless Steel

**Maturation:** Stainless Steel

**Total Acidity:** 5.24 g/l

**Residual Sugar:** <1.00 g/l

**PH:** 3.37

**Alcohol:** 14.03%

**Total Cases Produced:** 288