



BONZANO

Baticör 2018

Grignolino of Monferrato Casalese DOC



DESCRIPTION:

A pure "Grignolino" from the historic vineyard in Rosignano Monferrato. The vineyard is based on the typical "bricco", where the limestone soil is shallow, which results in its typical light color. The tufaceous composition is particularly suitable for cultivation of this vine. Moreover, this type of soil allows to naturally obtain restricted production and small-sized grapes.

GENERAL INFORMATION:

Winery : Mandoletta SSA

Growing area: : Monferrato Casalese, Piemonte

Climate: temperate with cold winters (as low as -8° degrees celsius) and hot summers (as high as 35 degrees celsius) and high humidity.

Altitude and exposure: approximately 230 m.

Varietal: : Grignolino

Training method : Guyot

Density: 4000 vines per ha

Harvesting period: September

Harvest: manual into crates

Avg. grape yield per ha: 90 quintals/ha

Vinification: Vinification of destemmed grapes is tradizionale with maceration of the skin very quick, followed a further stainless steel-aging for about 8 month.

CHARACTERISTICS

Appearance: deep ruby red

Nose: sweet red fruit spice and balsamic aromas

Tasting notes:

soft on the palate with good freshness

Serving temperature and method: 15°C, pleasant also tasted fresh around 8°C

Pairings : excellent with braised meats and middle aging cheeses

Alcohol: 14,5% Vol.

Bonzano Vini - Az. Agric. Mandoletta SSA

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