

MONGHISIO

PIEMONTE
SAUVIGNON

D.O.C.



The name refers to what has been Monghio since 1663, but the dialect has always recognised it as “Munghis”, which means “elevated land” or also “Mount of the shells”, one of the many soils rich in fossils around Vinchio. This particular pedological conformation favours the cultivation of Sauvignon, a well-known international vine, which has found in some areas of Monferrato the ideal habitat for the production of quality wines.

GRAPE: 100% Sauvignon Blanc.

SOIL: sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4500 vines per hectare.

HARVEST: end of August, beginning of September, the grapes are hand harvested in little crates in order to preserve their integrity until they arrived at the winery, and is carried out in the early morning hours, when temperatures are still moderate and allow the preservation of the typical aromas of the grapes.

VINIFICATION: the entire grapes are soft-pressed and the clear must is separated from the cloudy must thanks to a static decantation at 14 °C for about 24 hours. The alcoholic fermentation is very slow and takes place in reduction in stainless steel tanks at a temperature controlled at 15 °C and lasts for about 20 days.

AGEING: from October to April there is a succession of bâtonnage operations on noble lees in order to exalt to the maximum the very complex aromatic profile of the grape. Then the wine remains in the bottle for 3 months prior to be released.

TASTING NOTES

The wine has a straw yellow colour with greenish hues. The nose is elegant, intense and typical of the grape with aromas of citrus and tropical fruit, mango and pineapple. On the palate it is very well balanced, fresh, round and structured.

PAIRINGS: cured meats, minestrone, white meats, or even a typical finanziera, mature cheeses.

ALCOHOL CONTENT: 13% vol.

SERVING TEMPERATURE: 10-12 °C.

SIZE: 0,75 l.