

# GRIGNOLINO D'ASTI, DOC, 2006

La Mondianese



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Located in the hills of Castagnole Monferrato and Montemagno ("big hill") in the province of Asti, the La Mondianese farm covers 6 acres with a cellar having the state of the art modern enology.

Named for the large percentage of pips, or "grignole," as they are called in the Piedmontese dialect, Grignolino vines yield very few bunches of grapes - - but 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:** 7 years

**Trellising System:** Guyot

**Production per Acre:** 1.79 tons

**Vinification Technique:** Stainless Steel

**Maturation:** Stainless Steel

**Total Acidity:** 5.50 g/l

**Residual Sugar:** 3.90 g/l

**PH:** 3.41

**Alcohol:** 13.20%

**Total Cases Produced:** 1,614