

GAUDIO-BRICO MONDALINO

Piedmont

Vignale Monferrato, Province of Alessandria

Established: 1973

Owners: Gaudio family

Winemaker: Beatrice Gaudio

Production: 100,000 bottles

Hectares under vine: 18

Viticulture: Sustainable

Vegan Friendly



The Gaudio family established their family winery on the Mondalino hill – bricco in Italian – in Monferrato, located north of Asti, in 1973. Beatrice Gaudio has recently taken over the winemaking duties from her father Mauro and is continuing the family's work with the indigenous varieties Barbera, Grignolino, Freisa and the rare Malvasia Nera.

The vineyards, all farmed sustainably, are planted on calcareous soils that are rich in fossilized seashells and marine deposits. Beatrice has brought about many changes, starting with vineyard management to ensure that there is concentration without alcoholic excess, ensuring that the wines always remain elegant.

Barbera is the most widely planted red grape in Piedmont but the Monferrato hills are thought to be its original home. The Barbera wines from Monferrato are typically more perfumed and lively than those from neighbouring Asti or Alba.

Grignolino del Monferrato Superiore DOC

Grignolino is a relatively rare grape from the Monferrato region near Asti. The name comes from the local word grignole, which means many seeds/pips. It is the abundance of pips that give the wine its tannic structure, however it is typically a light coloured wine with red fruits, roses and refreshing acidity. Gaudio's Grignolino sees just a few hours of skin contact, making the wine more like a big rosato. It's perfect in any weather and can take a chill in the summer months.

Barbera del Monferrato Superiore DOC

85% Barbera with 15% Freisa, vinified in stainless steel and then malolactic and six months ageing in old barriques. This highlights the plump and juicy fruit that is typical of the region's Barbera wines, with notes of spice, black cherry and plum.

Malvasia di Casorzo DOC 'Dolce Stil Novo'

Made from 100% Malvasia Nera, limited to just a total of 70 hectares around the village of Casorzo. The fermentation is done in autoclaves so as to maintain pressure around 2 standard atmospheres (atm) of CO₂, and is interrupted by rapid cooling of the must so as to produce 120-130 grams per litre of residual sugar, resulting in a lightly fizzy sweet wine with an alcohol content of 7%. A light ruby in colour, the nose is floral with sweet spices, rose petals and blackberry fruit and the palate is sweet but never cloying, thanks to the grapes natural acidity and tannin. A unique wine that makes a great partner to red fruit desserts.

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