



# Monferace

Grignolino d'Asti DOC



Italy > Piedmont > Monferrato

## Variety

100% Grignolino



## Terroir

Limestone clay marl soils an average of 300 meters above sea level (984 ft.) with South/South-east exposure in the rolling hills of Monferrato.



## Winemaking

*Winemakers: Luciana Biondo, Mario Ronco consulting oenologist*  
Hand harvested grapes without use of chemicals or non-organic fertilizers. Fermented with indigenous yeast followed by 30 months in barrel before another 30 months in bottle before release.



## Production

200 cases



We are witness to the rebirth of something special! The M on the label stands for 'Monferace' a play on Monferrato, which translates as "the fertile hills." A project in motion for over a decade, the Monferace wine classification was established by 11 producers in 2016.

The Monferace Association was developed to support and promote the creation of a business network ("The Monferace Project") that preserves the art of winemaking in the unique terroir of Monferrato.

Monferace has strict production requirements. It can only be produced with Grignolino grapes that are harvested from specific, registered vineyards (a sort of cru designation) in the best growing years. The maximum yield for these vineyards must not exceed 70 quintals per hectare (10 quintals less than Barolo), and a minimum aging of 40 months is required, with at least 24 months of that aging occurring in wood (only 18 months in Barolo).

In addition, a commission is empaneled in each vintage to taste the wines blindly and evaluate the characteristics and overall suitability of the vintage. If the wines are not considered worthy of the Monferace designation, the association can elect not to release them.

## VARIETAL NOTES

Arlandino is one of the many ancient names for the Grignolino grape which was abundant and highly praised as far back as the 13th Century. As recent as the late 1800s, Grignolino was fetching the same prices as Barolo. A native grape to the hills of Monferrato, the grape needs well-exposed, ventilated hillsides to achieve ripeness and ward of rot due to its compact grape bunches.

Today the grape represents only about 1 percent of plantings in the Piedmont.

## FOOD PAIRING

Olives, herbs, some spices and feta cheese, paired with spaghetti with tomatoes or even a mild pizza served with olives and herbs is an ideal match with Grignolino.



*Personally selected, hand-harvested wines  
from the best family vineyards.*

