



CANTINA VIGNASONE
MONTECHIARO D'ASTI



NAME: Monferrato Bianco Doc
VINTAGE: 2008
ALCOHOL: 13,00 % Vol.
GRAPE VARIETY: Sauvignon Blanc

AGRONOMIST: Rolla Davide & Eberle Daniele
NAME OF VARIETY: Sauvignon Blanc
PRODUCTION AREA: Montechiaro d'Asti
ALTIMETRY: m 220 slm
EXPOSURE: sud-ovest
FARMING SYSTEM: gouyot
SOIL TYPE: Silty, sandy
HECTARE YIELD: 85 QL/H
PLANTING DENSITY: 5000 vines per hectare
AGE OF THE VINEYARD: 10 years
FARMING: by mechanical and manual (Old Vineyard)

OENOLOGIST: Davide Rolla
HARVEST TIME: August / September
VINIFICATION: Partial reduction with decreasing temperature

grapes, gentle pressing with use of the amended atmosphere and temperature control in all phases.

FERMENTATION TANK TYPE: stainless steel
FERMENTATION TEMPERATURE: 12 ° C
FERMENTATION TIME: 5/7 days
AGEING: 100 % Stainless steel
TOTAL ACIDITY: 6,0 g/l
PH: 3,18
DRY NET: 19,80
BOTTLING TIME: May
ESTIMATED LIFE: About 4 years
BOTTLES: 6500
SERVICE TEMPERATURE: 12 ° C

TASTING NOTES: Nisol is characterized by particular strength and elegance. Alcohol gives it a firm structure, in the mouth throughout its length. The scents are expressed immediately satisfying smell with hints fruity peach and hints of interesting hawthorn. The yellow fruit (peach, apricot, medlar) increases the complexity. The tasting brings out the sweetness of fruit that is perfectly balanced by lively acidity that gives a dry finish.

FOOD PAIRING: Nisol goes well with a menu of raw fish and delicate dishes. It is drunk with pleasure in warm weather.

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Video Code: **EN001-02-2008**

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