

UCCELLETTA | Monferace

Vintage › 2017

Denomination › Grignolino del Monferrato Casalese

Vines › Grignolino

Name of the Winery › Bricco dell'Uccelletta

Soil type › marly-arenaceous with clay and limestone

Altitude › 320 m a.s.l

Training system › guyot in ORGANIC FARMING

Planting density › 4.500 vines/ha

Production › 900 gr/root-stock

Vinification › harvesting by hand in cases, spontaneous fermentation, 3 months maceration with submerged cap, malolactic in stainless steel

Aging › 24 month in big barrels and oak/acacia tonneaux, then 24 months in bottle.

Production › ca 2.400 bottles. Uccelletta is made only on best vintage.

Alcohol › 15,00 %

