

# MONTEJ BIANCO

MONFERRATO BIANCO DOC

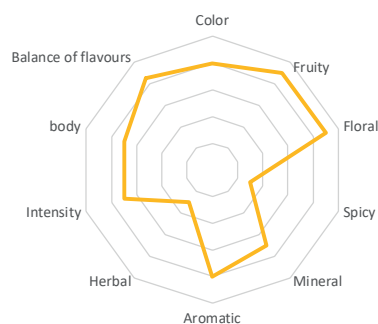
2020



*Contemporary, enclosed in a clear and minimalistic bottle which shows the pale straw-coloured wine, the Montej Bianco is obtained from Chardonnay and Sauvignon Blanc grapes vinified in stainless steel tanks.*

*An irresistible white wine, floral and warming with a note of freshness which highlights its character.*

*Best served at 12°C (53.6° F)*



*First year of production 2004*

*Grape variety Chardonnay, Sauvignon Blanc*

*Exposure and altitude Mainly South-West, 250-300 meters a.s.l. (820-940 feet)*

*Soil composition Limestone*

*Cultivation system Guyot; 4200 vines per hectares*

*Average age of the wines 15 years*

*Yield per hectare 110 quintals*

*Harvest September*

*Fermentation refinement Stainless steel tanks*

*Temperature during fermentation Controlled-temperature fermentation of 18° C (65° F)*

*Duration of fermentation Two weeks*



VILLA SPARINA

G A V I

IL VINO COME PRINCIPIO CREATIVO