



SYNPHONIA

Monferrato DOC Bianco 2022

PAOLO ANGELINI

Denomination: Monferrato Bianco

Typology: White wine

Soil: It is cultivated with Guyot technique with single fruiting. The soil is calcareous with layers of tuff.

Grape Variety: Viogner 80% - Chardonnay 20%

Winemaking: The harvest takes place in the middle of September. Just harvested the grapes are gently pressed, and the must is left to decant. Just 10% of Chardonnay is fermented in wood. The fermentation is at controlled temperature of 16 °C.

Colour: Straw yellow with golden reflections.

Tasting note: Bouquet of white flowers and exotic fruits. The taste is dry, rich and fruity with good acidity and structure.

Alcohol: 13% vol.