

NYMPHAE

MONFERRATO BIANCO D.O.C.

A white wine with great personality, from a blend of white grapes, Sauvignon and Timorasso, which grow well in this corner of Monferrato, with a particular microclimate. Together, these grapes create a product that is unique in terms of its richness of flavour and outstanding minerality, which is given by a soil rich in sodiummagnesium and potassium.

Its assertive, complex structure makes it very long-lived but also versatile for dishes with different flavours. Serve at 10°-12°C.

Appellation

DOC)

nution Monten

nuta Montemagno, antico sole già presente in documenti

use yu reserve in an i bianco datati 1503, propone i bianco

di 💰

delle note olfattive di fiori di acacia e biancospino, pera e

Probito con nostre une Sanvignon e Tin

e

che si

per la sua spiccata ineralità e l'intensità

ontraddistingue

NYMPHAE, frutto di

uvaggio

Timorasso. É un

Sauvignon

vino

foglie di pomodoro. Morbido e

deciso in bocca, è un bianco

persistente e strutturato grazie

all'affinamento sui lieviti

e alla presenza del

itigno

Timorasso, recentemente

riscoperto, che ghi

conferisce

mineralità e longevità

comuni. Servire a

ospo con

temperatura di 10-12° C.

Nymphae Monferrato Bianco Denominazione di Origine Controllata

Monferrato D.O.C. Bianco

Vintage 2022

Production Area

Quantity produced N° 20.000 Montemagno (Asti) - Monferrato Variety: Blend of Sauvignon and Timorasso

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. Sauvignon's vineyard facing west, Timorasso's vineyard facing south/southwest.

Vinification / Ageing

White-wine fermentation, with soft pressing of the grapes and subsequent fermentation in stainless-steel vats, in which the wine ages on the lees for several months. This is followed by bottling and further ageing in the cellar before release.

Colours / Highlights

Straw-yellow tending towards golden.

Fragrance

Acacia and hawthorn flowers, pear and tomato leaves, with delicate notes of gunflint.

Palate

Lean, soft, warm taste. The outstanding structure supports the alcohol content and an assertive acidity gives this wine its freshness even after many years.

Analytical data

Overall alcohol content: 13,5 % vol. Total acidity: 5,6 g/l PH: 3,25 Residual sugar: 1 g/l Total dry extract: 20 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 110 mg/l SO2.



NYMPHAE

MONFERRATO BIANCO D.O.C.

Crowns and medals, bunches of grapes and stars – a plethora of awards all testify to the quality of our white wines, which are grown in the home of great reds on the hills of Monferrato.

Over the years, our monovarietal as well as exquisitely blended Timorasso and Sauvignon have won over of the most prestigious national and international guides. These honors repay all our hard work to achieve absolute quality in the vineyard, in the cellar, and during ageing.

Awards 2023



Harvest 2022

Awards 2021

vitae LA GUIDA 2021

Harvest 2019

Awards 2020







Harvest 2019



Harvest 2019





	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINUM