



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 sodium-magnesium and potassium.

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

AppellationVintageMonferrato D.O.C. Bianco2024

Production Area Quantity produced

Montemagno (Asti) - Monferrato N° 22.891 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 % vol.

Total acidity: 5,6 g/l PH: 3,3

Residual sugar: 2,6 g/l Total dry extract: 20,4 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 122 mg/l SO2.









Harvest 2023

Awards 2023



Harvest 2022

Awards 2021



Harvest 2019

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