

Monferrato doc bianco “EnnEnnE”



Wondering about the meaning of the name? “Figlio di ennelle” means “child of an unnamed person,” because the grape variety used, i.e. Sauvignon blanc, cannot be mentioned on the label in connection with the appellation Monferrato (by law).

Vineyards

The grapes come from our own vineyards planted with Sauvignon blanc.

The plots are located at around 170 m asl and have a South-East by South exposure. The slope has an average slant of 15%. The soil, which is highly alkaline, with alternating strata of tufa, clay and sand, is rich in limestone splinters.

The sites are characterized by intense and constant breezes, that minimize stagnating moisture under the leaves and balance daytime temperatures, thus preventing high peaks from compromising the acidity and the aromas just before grape-gathering.

Distances between trellises and vines vary between 0.8 x 2.40 m and 1 x 2.45 m, with a maximum wire height of 2÷2.2 m. The grapes are trained at a height of 0.6÷0.65 m.

At harvest time, the grapes are mostly intact, and are characterized by excellent aromas and acidity, that make it possible to delay picking until the desirable sugar content has been obtained. By virtue of the vines' vigorous photosynthesis, the total sugar content often exceeds 23%.

Harvest & winemaking

Harvest begins on Sept. 6th-17th and ends within two to three days.

Vinification takes place partly in oak barrels and partly in stainless steel vats, in variable proportions from 20%+80% to 40%+60% on a vintage-to-vintage basis. The wine sits on the lees for 3-4 months at a temperature of 4-6°C. Malolactic fermentation is brought to completion.

Sulphur dioxide is limited to a minimum, in order to increase its protective power at the time of bottling and accordingly cut doses down by 30%.

Tasting Notes

High alcohol content. Pale straw colour with greenish hues that fade away over time.

A bouquet encompassing bananas, bell peppers, coffee, honey, hay and herbs with evident notes of smoke and cat's urine when young.

Soft and full palate, with long persistence of the aromas.

It is best put to use with tasty, and even rich dishes, as an alternative to medium-bodied red wines.

Serving temperature: 12-14°C.

Total alcohol: 12.8-13.7% vol.