

“Monferace” Grignolino d’Asti DOC



TENUTA SANTA CATERINA

LOCATION:

Italy > Piedmont > Grignolino
d’Asti DOC > Monferrato

VARIETY:

Grignolino

WINEMAKER:

Luciana Biondo



SCIENCE

ABV: 14%

SUGAR RATE: < 1 g/L

TOTAL SO₂: 80 mg/L

TOTAL ACIDITY: 6.2 g/L

EXPERIENCE

NAME: Monferace is taken from the Latin phrase “Mons Ferax,” which literally translates as “fertile hills.” This is not just the name but an entire territorial project with 12 members based around the UNESCO historic area of Aleramic Monferrato. The project was established officially in 2015 and has strict requirements on vineyard areas, yields, and aging.

CHARACTER: A structured wine with deep red fruits and cherry skin. Woody tannins integrate into the natural grape structure highlighting toasted flavors and dried herbs. A long and persistent finish, time will fully realize its great potential.

ENJOY WITH: Lighter than its Nebbiolo cousin, this wine is perfect for refined cuts of beef like the spinalis, pork, or lamb loin. Great with pasta without tomato sauce, like cacio e pepe or spaghetti carbonara.

BEST RESULTS: Serve at 58-62° F, delicate decant.

EXPRESSION

FERMENTATION & EXTRACTION: Very low yields, vigorous hand sorting with partial wholecluster, delicately crushed. Fermentation with native yeast and controlled temperature. Delestage daily during the fermentation. At the end of maceration, a part of the wine is left in contact with skins for about three months.

ELEVAGE: Aged in a combination of French oak tonneaux (500 liters) and Slavonian 1,000 liter barrels for 30 months. Five years total aging before release.

FINING AND FILTERING: Lightly clarified with clay, no filtering. Vegan.

SULFUR: Minimal sulfur added at the end of fermentation and at bottling.

SOURCE

FARMING: The farming philosophy is holistic, with a symbiotic approach to agriculture, without the use of chemicals or non-organic fertilizers. Techniques encourage natural flora and fungi above and below ground, with added green spaces to diversify and strengthen plant and soil health.

LAND: Planted in the 1970s, this 0.6 hectare parcel is at 1,000 feet a.s.l, a southern exposure with limestone, calcareous clay with a part of sand and fossilized seabed.

VINE: The vines are more than 40 years old. Training in Guyot.

HARVEST AND PRODUCTION: Hand-harvested, 200 cases.

