

GRAFT
WINE COMPANY

MONFERRATO ROSSO DI.VINO / AZIENDA AGRICOLA FRANCO MONDO / 2016 / PIEDMONT / ITALY

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PRODUCER

The Mondos have been recognised and respected wine makers in the town of San Marzano Oliveto, near Asti, generations. The estate covers twelve hectares of vineyards, approximately 60% of which are dedicated to the cultivation of Barbera Valerio's grandfather set things up here after the Second World War, with just three hectares. His father, Franco, kept it in the family before handing over the reins. The company holds onto its family-run, artisan identity. Run by Valerio, his daughter Beatrice and his father Franco, the family still live next to their vines.

FRANCOMONDO
VITICOLTORE IN SAN MARZANO OLIVETO

VITICULTURE + VINIFICATION

Selection of Barbera and Cabernet Sauvignon grapes coming from our estate vineyards planted in 1987 and 1995 with a South by South-West exposure in the village of San Marzano Oliveto. After a summer green harvest, the grapes of Cabernet Sauvignon are late harvested and laid to dry on racks for around one month, to obtain the best sugar concentration. After the fermentation and maceration on the skins for about 15 days, to maximise colour and structure extraction, the Cabernet Sauvignon is blended with the Barbera. Fermentation was performed in cement tank with selected yeast. Full natural malolactic fermentation in cement tank After fermentation, the wine undergoes maturation of around six months in oak barrels. After some months in bottle the wine is ready to drink.



TASTING NOTE

The dark ruby red in colour with violet highlights. The nose is intense with dried fruits and jammy red berries. A light alcohol is detectable on the nose but the palate is full-bodied and intense, with hints of ripe berries, harmonious and slightly sweet. Perfect with every type of game, it's a good match for structured meat dishes, ripened and blue cheese.

FACTS + STATS

WINEMAKER	VALERIO MONDO
VARIETIES	BARBERA
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14.50%
SUGAR	5.20 G/L
TOTAL ACIDITY	6.30 G/L
BIODYNAMIC	NO
TOTAL SULPHUR	86 MG/L
CASE SIZE	6