

CALINI

Monferrato Doc Bianco “Trio”



Production area: Piedmont

Grapes: Cortese, Chardonnay, Sauvignon

Alcohol: 12,5% vol.

Wine description: Since 2014, Monferrato is part of the Unesco World Heritage Site, and today is one of the most famous Italian wine region in the world. Full of breathtaking views, hills, vineyards and historic castles, viticulture is dominant throughout the territory; wine is not only a source of income for the entire region but a real symbol of culture and tradition of this land. The Monferrato bianco is a blend of two international varietals such as Sauvignon and Chardonnay and the autochthonus grape Cortese. In this wine the freshness and the acidity of the Cortese perfectly joins the body and structure of Chardonnay. It has a crystalline straw yellow color, fine bouquet with delicate notes of ripe fruit, fresh flowers and buttery references. Its fresh and refined complex taste makes it a “gourmet” white wine

Food pairing: Ideal as an aperitif wine with some crudites and for fish courses such as grilled shrimp, tuna carpaccio, scallops, branzino and white meats as well. It is a great “by the glass” wine

Aging potential: 2 years after vintage and more

Serving temperature: 10° -12 °C