

# Gagà

Monferrato Bianco DOC

Harvest 2022 - Lotto 0923ga/2022TIM

GRAPE VARIETY: 100% Timorasso

Vineyard: Located in the hills of Rocca Grimalda. South-South/East exposition, white soil limestone with an altitude of 300m. above sea level.



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles	2240
Harvest	Handly picked in small crates
Yield per hectare	Less than 50 qn/ha
Fermentation/ Maceration	Spontaneous fermentation with indigenous yeasts without temperature control. Short maceration with the skin.
Aging	Inox
Alcoholic content	14,03 %
Acidity	6,74 g/l
Dry Extract	19,80g/l
Total sulphites	16 mg/l

Serving Temperature

15 °C - 17 °C



**ROCCARONDINARIA**

AziendaAgricola

Castello di Rocca Grimalda, Piazza Borgatta 2, 15078 Rocca Grimalda (AL)

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# Gagà

Monferrato Bianco DOC

Harvest 2022 - Lot 0724GAB/2022TIM

GRAPE VARIETY: 100% Timorasso

VIGNA: Located in the hills of Rocca Grimalda. South-south east sun exposition, white soil limestone with an altitud of 300 meters above sea level.



Certifications	Biologico CODEX – Biodinamico AGRIBIO
Bottles	1066
Harvest	Picked by hand in crates
Yield per hectare	Lower than 50 qn/ha
Fermentation/ Maceration	Short maceration with the skins. Spontaneous fermentation with yeasts without temperature control.
Aging	14 months in second and third use barriques
Alcoholic content	14,02 %
Total acidity	6,71 g/l
Dry Extract	20,10g/l
Total sulphites	13 mg/l

Service Temperature

15 °C - 17 °C



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