

# SALIDORO

## MONFERRATO BIANCO D.O.C.

There used to be sea where today the rows and rows of vines grow in the Strada di Valpagna vineyard. This distant origin is the reason for the saltiness and mineral qualities of **Salidoro**, a blend of Chardonnay and Sauvignon Blanc. And the name of its characteristics: "Sali" for its saltiness and "d'oro" for its gold colour. Every sip is "golden saltiness", an original intense interpretation of aromas and fragrances of these two international cultivars. Specific analysis of the soil motivated the planting, a provocation if you like, of these two cultivars "from afar". Often it is the very courage required to think outside the box that is repaid by Mother Nature. In the vineyard used to make **Salidoro**, Chardonnay and Sauvignon Blanc absorb

substances from the same *terroir*, so managing to ripen together and blend during vinification, rewarding the nose and palate with a fragrance and an extraordinarily balanced combination of the best characteristics of these two different kinds of grapes.



### TECHNICAL SHEET

APPELLATION: Monferrato Bianco D.O.C.

BLEND: Chardonnay 75% - Sauvignon Blanc 25%

VINEYARD LOCATION: 300 metres a.s.l.  
southwest facing

DENSITY PER HECTARE: from 4,500 to 5,000  
plants/hectare

TRAINING SYSTEM: Guyot

HARVESTING: By hand, starting in the first week  
of September

FERMENTATION TEMPERATURE: Approx. 18°C,  
at a controlled temperature, 10% fermented in  
oak barrels

AGEING: In stainless steel tanks on its yeasts for  
around 8 months

FIRST VINTAGE MARKETED: 2011

ENOLOGIST: Mario Ronco