

# Rio Del Lupo



## MONFERRATO ROSSO 100 % Nebbiolo

### Origin

The Azienda Agricola di Malte Wandel – Rio del Lupo – got its name after a small river running through a creek very near to the estate. The vineyard belongs to the mountain village of Loazzolo in the province of Asti and is situated in the heart of the Monferrato, one of the most famous North Italian wine regions in the Piedmont. Only some miles away visitors find the medieval town of Alba, being known worldwide as the centre of truffle business. The region is also the origin of the so called Piedmont cherry, a sweet delicacy when covered with chocolate. But for sure the wine production is dominating the region.

Nebbiolo is an old species of grapes. Microclimate and the fertile, limy soil which is so typical within the wide hilly region of the Monferrato and the Langhe offer ideal growing conditions for these very special red grapes. Being also the grapes for Barolo and Barbaresco they have already been known in Roman times for their elegant bouquet. Nebbiolo grapes ripen late. They are harvested in October and produce in the cellars a most expressive red wine.

For decades wine farmers used to grow only Moscato, Brachetto and Dolcetto grapes at Rio del Lupo, thus guaranteeing large quantities of traditional and profitable wines. In the year 2006 the new owners were courageous enough to start the experiment of growing the almost forgotten Arneis grapes – with success: Since 2009 the azienda produces a white DOC wine called **Monferrato Bianco** and consisting of 100 % Arneis grapes. But the Wandel family also wanted Nebbiolo grapes on their territory believing that soil and climate of Rio del Lupo stand for good results. So they decided to plant also Nebbiolo grapes on half an acre of the vineyard besides the Arneis. Three years later the first Nebbiolo grapes could be harvested for the production of an elegant red wine. This was in 2009 and after two more years of ripening in the cellar the new wine was bottled – a red Doc wine called **Monferrato Rosso** and consisting of 100 % Nebbiolo.

### Vineyard

The first vintage 2009 of the new Monferrato Rosso clearly proved the microclimate of Loazzolo and surroundings being perfect for the Nebbiolo grapes. The Azienda Agricola di Malte Wandel is producing also their Nebbiolo grapes on south-west facing slopes with an altitude of about 450 metres above sea level. This position guarantees bright and warm Mediterranean sunshine during the whole day smoothed from time to time by a veil of mist which is typical for the region: “Nebbia” from which the “Nebbiolo” derives its name.



Azienda Agricola Malte Wandel

Regione Ronconuovo, 13 – 14050 Loazzolo (AT) – Partita IVA 01325570057

e-mail: [info@rio-del-lupo.de](mailto:info@rio-del-lupo.de), website: [www.rio-del-lupo.de](http://www.rio-del-lupo.de)

## Production

At Rio del Lupo the harvest usually begins in early September with the white Arneis grapes being the first ones to be taken by hands from the plants and being followed by the red grapes. The Nebbiolo grapes are the last grapes finding their way into the red cartons standing all over the vineyard and waiting for collection and transportation into the winery. This normally happens by mid of October.

After the Nebbiolo grapes have been delivered into the nearby wine cellar of the well experienced winemaker Sergio Grimaldi, vinification gets started in the name of Azienda Agricola di Malte Wandel. At Ca du Sindic the wine production process is done with most modern machinery in the well equipped cellar. The Nebbiolo ripens in huge temperature controlled steel tanks up to two years before being bottled.

## Tasting Notes

When bottled our Monferrato Rosso needs another 5 to 6 months of rest until it reaches its typical flavour and its special bouquet of an aromatic and dry red wine. Connoisseurs will love its intensive aroma. Its wonderfully soft almond note will make you think of truffles and bitter chocolate and a good tobacco. Nebbiolo wine comes to its best after a couple of years in the bottle. Our Monferrato Rosso can be consumed for 3-5 years.

## Gastronomic Matching

The Monferrato Rosso is a full and dry red wine for all year round and many opportunities. The bottles should be opened at least one hour before consumption. The wine perfectly accompanies lamb dishes and dark meat, noodle dishes with heavy sauces and of course cheese of all sorts. It also goes with bitter chocolate desserts.

## Oenological Characteristics

Alcohol content 13, 5 %; acid total 5,2 g/l;

## Packaging

6 bottles of 75 cl per carton.



Azienda Agricola Malte Wandel

Regione Ronconuovo, 13 – 14050 Loazzolo (AT) – Partita IVA 01325570057

e-mail: [info@rio-del-lupo.de](mailto:info@rio-del-lupo.de), website: [www.rio-del-lupo.de](http://www.rio-del-lupo.de)