

Rio Del Lupo



MONFERRATO BIANCO 100 % Arneis

ORIGIN

The Azienda Agricola di Malte Wandel – Rio de Lupo – got its name after a small river running through a creek very near to the estate. The vineyard belongs to the mountain municipality 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 it is the wine production which dominates the region.

Arneis is a very old type of grape. It was already known in the 15th century. Arneis grapes only grow in the region of the Piedmont and locals call it “Barolo Bianco”. Until the beginning of the 1990ties Arneis grapes had been nearly forgotten and died out. But then they found new lovers among the wine experts who pushed the grapes into a kind of renaissance.

At Rio de Lupo wine makers use to grow Moscato, Bracchetto and Dolcetto grapes since decades. But in the year 2006 the new owners showed courage and started the experiment to plant the almost forgotten Arneis grapes also in their place. Why? They adore the strong and dry Arneis wines and could not understand why this type of grapes should be restricted only to the small Roero region (Roero Arneis). So they very carefully planted young Arneis on one ha of their vineyard. It took three years until the Arneis plants were strong enough to bear grapes ready for vinification. Our DOC MONFERRATO BIANCO was born – consisting of 100% of Arneis grapes.

VINEYARD

The first vintage year confirmed the judgement of the owners that the special microclimate conditions in the region around Loazzolo helps the grapes to develop fulminantly. The Azienda Agricola di Malte Wandel is now producing Arneis grapes on 1 ha of south west facing slopes, in an altitude of about 450 meters above sea level. This position guarantees bright Mediterranean sunshine nearly over the whole day smoothed from time to time by a veil of mist, which is typical for the region. The Arneis grapes have found here perfect conditions, in the same way as they do in the Roero region.



Azienda Agricola Malte Wandel

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PRODUCTION

Harvesting the grapes starts normally in the beginning of September depending on the weather and exactly in the moment where the grapes have reached their full ripeness stadium. This is usually long before the red grapes are ready to be harvested. Arneis grapes are picked by hand and packed into the typical red boxes only in the very early morning hours. Then the wine farmer with all his family members and each helping hand possible fill the vineyard with a buzzing crowd. It is the most important day of the wine year.

After harvesting the grapes go to a local winemaker who is an absolute expert in producing extraordinary white wine. His name is Carlo Galliano and his famous Azienda Borgo Maragliano is situated directly in Loazzolo. In his huge wine cellar the vinification of our Arneis grapes takes place under the experienced eyes of the Galliano family, but in the name of the Azienda Agricola di Malte Wandel. After being pressed and vinificated using the most modern technologies in winemaking the still young wine has to ripen in large temperature controlled steel tanks until being ready to be filled into bottles which normally happens after five or six months.

TASTING NOTES

After being bottled our MONFERRATO BIANCO needs another twelve months of rest, until the wine has reached its special aroma and developed the typical bouquet of a light, easy and dry white wine with a wonderful fresh note. You can drink the wine fresh, but the wine will taste at its best if you leave it another year in the bottle. Indeed it can be drunk after a period of three or more years. The wine is dry and only slightly perfumed and obviously not in the actual mainstream white wine league. Aromatic, round, accompanied by a little almond note the wine is easily digestible and recommended for the warm summer months.

GASTRONOMIC MATCHING

Our MONFERRATO BIANCO is a summer wine and should be served cold, perhaps in a chilled bucket. The wine accompanies Italian antipasti, grilled or fresh fish dishes and cheese.

OENOLOGICAL CHARACTERISTICS

Alcohol contents 12,5 %; acid total 6 g/l.

PACKAGING

6 bottles of 75cl per carton.

