



Vicara

UCCELLETTA

DOC Grignolino del Monferrato Casalese

The Monferrato has been for decades the cradle of Vicara and its vineyards. Vicara's plots of land occupy a total surface area of 70 hectares (40 of which under vine) on the beautiful hills rising between the river Po and the plain of Alessandria. Spontaneous ground cover is maintained in the vineyards to ensure that the grapes ripen evenly, healthy, and as environmental protection since the need to work or treat the ground is drastically reduced. Pest control is carried out in accordance with natural strategies allowed under integrated pest management rules and eco-compatible farming, a sector in which Vicara has years of experience.

COUNTRY

Italy

VARIETAL

Grignolino

SOIL TYPE

Marne

Deep sea 30 million yr old

VINEYARD

Top of Uccelletta Vineyard
1.3 ha.

Altitude 320 meters
4.500 vines/ha

HARVEST

Manual harvested & sorted

VINIFICATION

Native yeasts

24 months aging

First and second passage tonneau

Periodic battonage

24 months aging in bottle

1.482 bottles

TASTING NOTES

The pale red color with orange highlights typical of Grignolino is accompanied by spicy and balsamic aromas. In the mouth it is dry, vertical, with soft and silky tannins. The finish is very persistent.

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