Montestregone Società Agricola

Category: Cantine
business description: All of Piedmont is a region dedicated to viticulture, but Monferrato is even more striking: vineyards cover almost the entire hilltops and slopes, alternating with small woods. The reason for this particular vocation lies in an excellent balance of climate and geological composition, which has allowed for the widespread cultivation of grape varieties, most of which are native, and an equally diverse range of wines. In Monferrato, vines and wine are not only a major source of wealth but also an expression of culture and tradition, the fruit of a tenacious attachment to the land and centuries of hard work, necessary to implement an agricultural transformation of exceptional proportions. It is within this context that the Montestregone winery, located in the municipality of Acqui Terme, fits in. From the passion and experience of two Piedmontese winemaker friends, three terroir-rich wines are born, each rich in personality.

The preferred growing area for our wines is the hilly belt of southern Piedmont, between the Po Valley to the north and the Apennine Mountains to the south, with an altitude range of 150 to 350 meters above sea level.
The vines prefer warm, sunny exposures and calcareous soils rich in fine grains: silt, clay, and carbonates. The Monferrato soils and the underlying rock that formed them derive from marine sediments of varying depth. The "beach line" is still recognizable in areas where the light-colored, silty soils become darker, sandy ones.
This calcareous, alkaline, and nutrient-poor matrix determines the characteristics of the soils and, therefore, the wines, rich in fruity notes, that are produced from this particular terroir. Other elements that compose it are the climate, the native grape varieties, and a thousand-year-old viticulture tradition.

In Monferrato, the vines bud in April and flower in early June. The red grapes turn red in August: the harvest begins in early September for the earliest varieties and concludes in mid-October for the later ones, with differences depending on the vintage.

Dolcetto d'Aqui and Barbera d'Asti
phone: +39 0144 363.203
E-mail: info@montestregone.it

Links

http://montestregone.it/

Photos









