

Zoppi Cristina

Monferrato



The Wines

- *Grignolino d'Asti DOC*: An adored native, despite the fact that it's difficult to cultivate (the Piemontese are nothing if not stubborn), Grignolino traces its history back to at least the 13th century in Piedmont. If it wasn't born in Monferrato, it certainly grew up there. Some credit the name to *grignole*, which refers to grape seeds in the Asti dialect, and Grignolino certainly does have a high ratio of seeds to pulp. Others point to *grigné*, the local word for smile.

The vines for this wine grow at an average of 285 meters in altitude, and the wine ages for around 12 months in steel following spontaneous ferments. Deceptively light in color--it can even be confused for rosé--Zoppi's rendition jumps with bright, almost alpine aromatics imbued with florals, sage and peppercorn. It's a delightfully red-fruited wine full of punchy acidity and vibrant tannins. It begs for a light chill. It can age surprisingly well in a good cellar. 400 cases on average.

- *Barbera d'Asti DOCG*: Another adored Piedmont native that excels in the Monferrato hills, making for a wine that is especially darkly colored with mouthwatering acidity and low tannins. The vines for this grow at an average of 500 meters in altitude, and the wine ages for around 18 months in steel following spontaneous ferments. Zoppi's rendition offers a bloody, meaty nose, a serious mouthful of vivacious fruit, and great value. 1,500 cases on average.
- *Ruchè di Castagnole Monferrato DOCG*: Yet another local favorite, one that nearly went extinct in the last century (one census showed only 46 hectares existing in all of Monferrato in 2000!). The DOCG of Castagnole Monferrato was created in 2010 and is limited to seven communes. Zoppi's vines grow at an average of 280 meters in altitude, and the wine ages for around 12 months in steel following spontaneous ferments. This rarity is intensely aromatic, with strong notes of roses, violets, lavender; the color is deep; and the fruit is rich with plum and vibrant acidity, finishing with savory notes. 800 cases on average.
- *Monferrato Nebbiolo DOC*: From 0.4 hectares or 1 acre of vines growing at an average of 285 meters in altitude and aged for around 18 months in older 500L barrels and then six months in concrete following spontaneous ferments. Zoppi's rendition is closer to Barbaresco's meaty mid-range than it is to Alto Piedmont's racy high tones, but it does land somewhere in between. 80 cases on average.