



ZOPPI CRISTINA GRIGNOLINO D'ASTI

certified organic*

Having met in a Fiat parts factory, Cristina Zoppi and Ezio Chiara moved to the family farm in the Monferrato hills. Ezio kept his day job while Cristina embraced the life of a grower, and in time she cobbled together 37 organic acres in parcels surrounded by forest and hazelnut orchards. Ezio joined her full time in 2017, and today their wines are made under the watchful eyes of acclaimed enologist Cristiano Garella.



VINEYARD

- Site:** The vines grow in the compact, rolling hills of Monferrato at ~285 meters with a southwest exposure.
- Soil:** Remarkably light brown to white marine sands and limestone soils.
- Vines:** Five acres of vines from 10-20 years old. *Certified organic in Italy by Valoritalia but not certified in America by USDA.
- Varieties:** Grignolino, an adored Piedmont native despite the fact it's difficult to cultivate. It's grippy and dried-herb scented.

CELLAR

- Vinification & Aging** The grapes undergo spontaneous ferments followed by 12 months of *élevage* in stainless steel. Only 20 mg/L of added SO₂.
- Production:** ~400 cases.
- Profile:** Deceptively light in color, with bright and almost alpine aromatics imbued with rose, sage, and peppercorn, this is a delightful red-fruited wine full of punchy acidity and vibrant tannins. It begs for a light chill.
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