

Rio Del Lupo



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. Rio del Lupo has a long tradition in winemaking . We are committed to that tradition and enjoy the balance between preserved natural habitats and commercial activity. Vines cover 5 out of 15 hectares of land: refined, fertile soil, alternating with forests and deep ravines. Sun and wind provide for a unique microclimate. In the last three decades, the focus was solely on Brachetto - and Moscato- grapes, very sweet and typical of the area. Since 2003 we have also planted Dolcetto. Three years later we pressed our first own dry red wine. The success encouraged us to try new things. In spring 2007, one hectare of Arneis and half a hectare Nebbiolo have been added —grapes for which we personally have a great fondness. These grapevines, although not traditionally grown on Rio del Lupo develop very well on the heavy, calcareous soil. Already the first vintages of our Monferrato Rosso and Monferrato Bianco showed their potential. The year-round work in the vineyard is performed by an experienced, locally-based team of professional winemakers and the enologist Carlo Galliano. They implement our ideas of sustainability and careful handling of the plants reliably and with great expertise.





MONFERRATO BIANCO DOC

grapes: Arneis 100%

Vinification: After being pressed and vinified 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.

After being bottled it 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.

Tasting notes: 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.

Alcohol: 12.5%



DOLCETTO D'ASTI DOC

Grapes: dolcetto

Vinification: After the grapes are pressed and worked the wine-to-be ripens in large, temperature controlled steel tanks between five and six months. Before being bottled you can already enjoy its characteristic intensive and fresh fragrance with the typical almond note promising the pleasure of a wonderful wine.

Tasting notes: bouquet of a strong, powerful and dry red wine. You will enjoy its individual and lively character, a combination of acid fruit, primarily cherries, and almond notes.

Alcohol: 12.5%



MONFERRATO ROSSO DOC

Grapes: nebbiolo 100%

Vinification: The Nebbiolo ripens in huge temperature controlled steel tanks up to two years before being bottled. When bottled it needs another 5 to 6 months of rest until it reaches its typical flavour and its special bouquet of an aromatic and dry red wine.

Tasting notes: Its wonderfully soft almond note will make you think of truffles and bitter chocolate and a good tobacco.

Alcohol: 13.5%