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Pairing Perfection: Piedmontese Wines and Cuisine

A Piedmontese Wine Tourism Experience

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Nestled in the verdant hills of Monferrato, Montalbera stands as a beacon of Piedmontese winemaking excellence. Under the guidance of Franco Morando, this innovative estate has not only embraced the deep-rooted traditions of the region but also elevated them, offering wines that capture the essence of Piedmont's terroir. The vineyard's unique offerings—Grignolino d'Asti, Viognier, Timorasso, and Ruchè—are more than just wines; they are expressions of a land where history, culture, and nature converge. When paired with the traditional cuisine of Piedmont, these wines create a symphony of flavors that pay homage to the region's rich culinary and viticultural heritage.

Montalbera's Grignè Grignolino d'Asti DOC is a wine that speaks to the heart of Piedmont's winemaking tradition. With its vibrant red hue and nuanced bouquet, Grignolino offers a delicate balance of fruit and spice, making it an ideal companion to Vitello Tonnato. This classic dish, a staple in Piedmontese cuisine, features thinly sliced veal served with a creamy sauce made from tuna, capers, and anchovies. The wine's subtle tannins and lively acidity cut through the richness of the sauce, while its fruitiness complements the savory notes of the veal, creating a harmonious blend that is both refreshing and satisfying.



For those who appreciate the elegance of white wines, Montalbera's Viognier Calypsos Piemonte DOC offers a vibrant experience. This wine, with its bright straw-yellow color and floral, fruity aroma, is a perfect match for Carpaccio all'albese. This Piedmontese specialty, featuring thin slices of raw beef dressed with olive oil, lemon, and shavings of Parmesan, demands a wine that can both highlight and balance its delicate flavors. The Viognier's crisp acidity and subtle minerality bring out the best in the beef, while its floral notes add an extra layer of sophistication to the dish.

Timorasso, another of Montalbera's standout offerings, is a grape that has seen a renaissance in recent years. The Timorasso Colli Tortonesi DOC Derthona is a complex white wine with a rich bouquet of ripe fruit, almonds, and flint. It pairs beautifully with Piedmontese-style peppers, a dish that features roasted peppers dressed with a savory mix of anchovies, capers, and breadcrumbs. The wine's minerality enhances the earthy sweetness of the peppers, while its full-bodied nature stands up to the robust flavors of the dish, creating a pairing that is both bold and balanced.

Finally, La Tradizione Ruchè di Castagnole Monferrato DOCG is perhaps Montalbera's most iconic wine. Ruchè, a rare and aromatic grape variety native to Monferrato, produces wines that are rich in flavor and character. This wine's intense aroma and warm palate make it an excellent match for Caponet, a traditional Piedmontese dish of savoy cabbage rolls stuffed with minced meat and rice. The wine's aromatic complexity complements the subtle sweetness of the cabbage and the savory filling, resulting in a pairing that is both comforting and refined.

Legacy of Innovation and Tradition



The success of these pairings is no accident; it is the result of Franco Morando's unwavering commitment to quality and innovation. Since taking the helm of Montalbera, Morando has expanded the estate's offerings, combining traditional winemaking techniques with modern practices to produce wines that are both authentic and contemporary. His vision extends beyond the vineyard, encompassing a luxury wine tourism project that offers visitors an immersive experience in the heart of Monferrato.

Montalbera's Wine Suites, located amidst the rolling vineyards and hazelnut groves, provide a luxurious retreat for wine lovers. Each suite is designed to offer a deep connection to the land, with panoramic views of the vineyards and the surrounding countryside. Guests can enjoy curated experiences such as guided tours of the vineyard, private tastings, and bespoke dining experiences that highlight the estate's wines and the flavors of Piedmont.

The estate's dedication to Ruchè, in particular, has earned it a reputation as the leading producer of this unique grape variety. Montalbera's commitment to preserving the heritage of Ruchè, while also pushing the boundaries of what this grape can achieve, is a testament to the estate's respect for tradition and its passion for innovation.

A Celebration of Piedmont's Rich Heritage

Montalbera's wines are more than just beverages; they are a celebration of Piedmont's rich cultural and culinary heritage. When paired with traditional dishes from the region, these wines offer a journey through the flavors and history of Monferrato, bringing the essence of this unique terroir to life. Under Franco Morando's leadership, Montalbera continues to be a pioneer in the world of Piedmontese wine, offering a blend of tradition and innovation that is truly unmatched.

Whether enjoyed on their own or as part of a gourmet meal, Montalbera's wines are a testament to the beauty and complexity of Piedmont's winemaking tradition. They invite us to savor the moment, to appreciate the intricate dance between food and wine, and to celebrate the timeless allure of this remarkable region.