

GRIGNOLINO D'ASTI DOC
Designation of Controlled Origin

GRIGNOLINO

APPELLATION : Grignolino d'Asti DOC

GRAPE VARIETY : 100% Grignolino

TRAINING SYSTEM: Guyot

HARVEST: hand harvest in the third week of September- first week of October.

AGEING: stainless steel tanks. 6 months aging in bottle.

ALCOHOL CONTENT: 13-13,50 % vol.

TASTING TEMPERATURE: 14-16° C

TECHNICAL NOTES: Grignolino is part of the history of old Piedmont grape varieties and is collocated in the area between Asti and Casale. Its name almost certainly derives from the word "grignole", which in Asti's dialect refers to the particularly numerous seeds that distinguish this kind of grape. It is a very demanding grape in terms of climate and soil but it generates a very peculiar wine. Its color is more or less pale ruby red with orange reflections from the second year of life.

It releases delicate floral aromas with fruity brushwood notes and characteristic hints of white pepper.

It has a dry taste on the palate, due to the typical presence of tannins, accompanied by a pleasant bitter aftertaste.

FOOD MATCHES:

Soups, risotto, white meats, seafood dishes.

