

# TERRE DEL BAROLO



## PIEMONTE DOC GRIGNOLINO

**Varietal:** 100% Grignolino

**Growing location:** Municipalities in the Langhe area

**Soil:** mainly sandy-calcareous

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** early October

**Maximum yield:** 9.5 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and maceration for 4-6 days on the skins at a controlled temperature (24-26°C)

**Malolactic fermentation:** complete

**Ageing:** 3-4 months in stainless steel prior to bottling

## TASTING NOTES

**Color:** ruby red

**On the nose:** fruity, lively and slightly spicy

**On the palate:** dry, fresh and easy drinking

**Alcohol content:** 13% vol.

**Serving temperature:** 16-18°C

**Cellar life:** ready to drink

**Food/wine pairings:** goes well with all starters in general, tasty soups and white meats.