



PIEMONTE DOC GRIGNOLINO

Varietal: 100% Grignolino

Growing location: as indicated in the production specifications

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 and easy drinking

Alcohol content: 12% 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