



**Grignolino
Valdelsalto**

D'asti

DOP

Data sheet

Grignolino owes its name to the abundance of grape stones (in dialect grignole) that make its taste so special. It 'a historical

vine, generally considered to be very demanding and capricious, that is able to express its best quality only if grown in soils particularly suited.

VARIETY: GRIGNOLINO

SOIL: CLAY-SILT

HARVEST: END OF SEPTEMBER

VINIFICATION: STAINLESS STEEL

Service mode and food pairings

How to serve it: "Bordeaux" wine glasses.

Serving Temperature: 16/18°. Very pleasant also if served chilled.

Pairings: As aperitif, all through the meal, with antipasti and salads.

Ready to drink.

Size 75 cl, 50 cl

Organoleptic notes

Colour: Characteristic cherry red colour.

Bouquet: Delicate but persistent at the nose with notes of rose and cherry combined with a scent of white pepper.

Taste: Dry, fresh, persistent with a finish containing notes of clove, rose and geranium.