



GRIGNOLINO D'ASTI D.O.C. VALDELSALTO

VARIETY Grignolino

PRODUCTION AREA Castagnole Monferrato - AT

SOIL Silty clay

HARVEST Late September

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters for 5/6 days, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and, upon completion of alcoholic fermentation, decanting and aging in contact with fine lees to facilitate malolactic fermentation.

AGING Stainless steel tanks, a minimum of 1 month in the bottle

ALCOHOL CONTENT 13% abv

SENSORY NOTES Cherry-red. Delicate and persistent nose, with characteristic hints of rose and cherry over underlying notes of white pepper. Dry, pleasantly tannic and persistent flavor, with an aftertaste of cloves, rose and geranium

RECOMMENDED PAIRING An excellent aperitif, ideal with appetizers and salads

SERVING TEMPERATURE 16/18° C, also pleasant when served chilled

LONGEVITY Drink young

SIZE 50 cl./75 cl.