



Grignolino is an indigenous DOC black grape, known only in the hilly areas of Castegnole Monferrato, Scurzolengo and Portocomaro (Asti, Piedmont). Known since the Romans under the name of Barbesinus, it was greatly appreciated by the king of Spain, Charles V, a great admirer of this rare wine.

Grignolino, with its intense and refined bouquet and with its spring scents of violet and sword-lily, knows how to fascinate the most demanding palates. A wine full of character, whose organoleptic properties do not give room to negotiations: either you love it or you leave it.

It is considered as the whitest of reds and the reddest of whites; it will undoubtedly be appreciated by those who want to distinguish themselves.

Grignolino d'Asti DOC

GRAPE VARIETIES

Grignolino

WINEMAKING

Traditional red method with partial removal of the seeds after 4-6 days of fermentation (in order to control the excess of tannins).

AGEING

Maturation in stainless steel tanks and subsequently in horizontally-positioned bottles for at least 2 months. Longevity no less than 18-24 months.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Faint ruby red with a tendency towards an orangey shade after the first 12 months in the bottle; flowery and delicate with hints of marasca and underbrush and a delicate trace of oriental spices; very fresh and dry, subtle and lingering, slightly tannic, with a refined, pleasantly bitter aftertaste.

GASTRONOMY

One the few reds that pair well with fish courses; it is ideally matched to cold cuts, hors d'oeuvres, soups and white meats.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

