

DATA SHEET



NAME OF THE WINE: GRIXA

APPELLATION: MONFERRATO NEBBIOLÒ DOC

GRAPE VARIETY: 100% NEBBIOLÒ

DESCRIPTION: AT THE END OF 1200, NEBBIOLo WAS THE MOST WIDESPREAD AND APPRECIATED GRAPE VARIETY IN THE ASTI AREA AND WAS MENTIONED AS GRIXA (GREY) GRAPE IN THE AGRICULTURAL TREATISES. THE WINE IS THE RESULT OF A SELECTION OF OLD NEBBIOLo VINES CARRIED OUT BY THE FACULTY OF AGRICULTURAL SCIENCES OF THE TURIN UNIVERSITY AND TESTED IN THE ASTI WINE DISTRICT, WHERE NEBBIOLo WAS THE MOST COMMON VINE VARIETY FROM 1200 TO 1880.

PRODUCTION AREA: OUR VINEYARD IN AGLIANO TERME

AGE OF THE VINES: 15 YEARS OLD

EXPOSURE: SOUTH

VINEYARD ALTITUDE: 260 M

TRAINING SYSTEM: GUYOT

SOIL COMPOSITION: CALCAREOUS-MARL WITH PREVALENCE OF SILT AND WHITE SOIL

VINIFICATION: MACERATION WITH SKIN CONTACT AND SOFT PUMPING OVER THE SKIN CAP

AGING: 18-24 MONTHS IN 500 LITER FRENCH OAK CASKS (TONNEAU)

SERVING TEMPERATURE: 18°- 20° C.

SIZE: 0,75 L.

