

Grignolino del Monferrato Casalese DOC



Grape variety: 100% Grignolino

Training system: espalier, with short Guyot pruning

Characteristics of the soil: marly-clay soil

Geological profile of the area: hilly landscape at 400-450 metres above sea level. South-eastern hillside position

Yield per hectare: 60-70 quintals

Harvest period: end of September / beginning of October

Vinification: traditional. The alcoholic fermentation takes place at about 26°C in stainless steel tanks. Even the malolactic fermentation is carried in steel tanks.

Refining: in stainless steel tanks first and then for some months in bottles.

Organoleptic profile: light red in color with orange reflections, it stands out for its olfactory intensity. Floral and strawberry notes stand out in balance with the fragrance of black pepper. On the palate it is harmonious, elegant, pleasantly tannic with a persistent after-taste.

Serving temperature: ideally at 16-18°C

Serving suggestions: Grignolino is best served with appetizers, lentil soup with cotechino, coured meats, fish, medium aged cheese and the typical Piedmontese fritto misto.