

Grignolino

Grignolino is the most characteristic and fascinating wine produced on the hills of Lower Monferrato.

Its name derives from the dialect term for the grape seed, called "grignola", as it contains more of them than other varieties.

There is also another theory on the etymology of the name, according to which it derives from the Piedmontese dialect verb "grignè" which means "to smile"; in fact, a smile always appears on the face of anyone who drinks a good glass of Grignolino, especially because of the tannins.

NAME: Piemonte D.O.C. Grignolino

VINES: Grignolino 100%

VINEYARDS:

- Location: Cella Monte, Monticelli region

- Farming system: Guyot, density 4000 plants/HA

- Altitude: 210-240 m above sea level.

- Exposure: south EAST

- Ground: hilly, white, composed of overlapping layers of limestone and sandstone

HARVEST: manual, mid-September

MACERATION: delicate, lasting 2 days in stainless steel tanks

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 12 days

MALOLACTIC: yes, spontaneous

AGING: stainless steel tanks, subsequently bottled

AGING POTENTIAL: 7 years

AVAILABLE FORMATS: 0.75 I

TASTING NOTES:

At sight it has a brilliant light ruby red color with light orange nuances. The perfume is characterized by delicate floral notes with a prevalence of rose. The flavor is fresh and savory with an aftertaste of sweet ripe tannins.

PAIRINGS:

An extremely versatile wine: it ranges from appetizers based on cured meats to second courses of white meat, passing through the first courses typical of Piedmontese cuisine to complete with soups and stews. Among other things, it is one of the few red wines capable of accompanying fish dishes, enhancing their aromas and flavours. In summer, Grignolino is able to give its best: if served slightly chilled, it is ideal for cheering up warmer evenings of the summer, to be spent in the company of your dearest people.

Serve at a temperature of 10-12°C in spring-summer and 16-18°C in autumn-winter

