

Lanfora®

Grignolino d'Asti DOC

Area of production:

Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:

Low training Guyot system with 8-9 buds on the fruit head.

Grape variety:

Grignolino.

Vinification:

Traditional red method.

Ageing:

For 8-10 months in terracotta amphorae from Impruneta of different capacities.

Colour:

Bright red with orange reflections typical of the grape.

Nose:

Ethereal and intense with hints of raspberry, roots and curry and earthy flavor.

Palate:

In the mouth acidity and tannins are well balanced with recalls of soil, exotic flowers and black pepper.

Bottle:

Bordolese serie 15.

Limited edition.

Wide shoulder.

Color antique green.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.

Abv:

From 13,00 to 15,00 % depending on the vintage.

