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.

