Grignè®

Grignolino d'Asti DOC

Area of production:
Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:
Low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:
Grignolino.

Vinification:
Traditional red method.

Ageing:
Maturation in stainless steel tanks.

Colour:
Faint ruby-red which tends to orange shades after the first 18 months in the bottle.

Nose:
Floral and delicate with hints of marasca cherry and small berries and delicate exterior of oriental spices.

Palate:
Dry and balanced, warm and pleasant, with a bitter aftertaste.

Bottle:
Burgundy bottle.

Uvag type glass.

Closure:
Technical cork.

Sizes available:
Bottle 0,75 L.

Abv:
From 12,50 to 14,50 % depending on the vintage.

