

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.

Uvage type glass.

Closure:

Technical cork.

Sizes available:

Bottle 0,75 L.

Abv:

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

