

MONTALBERA®

GRIGNÈ®

GRIGNOLINO D'ASTI D.O.C.

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:

100% Grignolino in pureness.

Vinification:

traditional red method with partial removal of the seeds after 4-6 days of fermentation (in order to control the surplus of the tannins naturally present).

Ageing:

maturation in stainless steel tanks and subsequently in the bottle positioned horizontally for at least 2 months. Longevity no less than 2 years.

Colour:

faint ruby-red with a tendency towards to orange shades after the first 12 months in the bottle.

Nose:

flowery and delicate with hints of marasca cherry and small berries and delicate exterior of oriental spices.

Palate:

dry and harmonious, warm and pleasant, with a refined bitter aftertaste.

Bottle:

noble bordeaux 500 g - Uvag green color.

Closure:

cork 26×45 single piece.

Sizes available:

Magnum bottle 1.50 L.
bottle 0.75 L.

ABV:

from 12,5 to 13,5 degrees according to year.

Total acidity:

5.3-5.6 g/L.

Residual sugar:

3-4 g/L.

Dry extract:

27-29 g/L.

