



PIEMONTE DOC GRIGNOLINO



Typology: Red Wine

Grape Variety: 100% Grignolino

Production Area: Calosso - 350 m s.l.m.

Soil: Clayey limestone

Pruning : Guyot

Vinification: Fermentation in steel tanks and bottling on the next spring after the harvest

Alcohol: 13 % vol

Colour: Light Ruby Red

Aroma : Intense fruity and spiced aroma,

Flavor : Soft and lively tannic

Ageing Potential : 3-5 years

Serving Temperature : 12/14°C

Food Pairing: Aperitif, Appetizers, Pasta, White meats, fish and cheeses

