



Grignolino

Tasting notes:

Ruby red more or less pale, with subtle amber highlights. The nose gives a delicate fragrance, with notes of wild berries, dried flowers and often accompanied by characteristic hints of white pepper. The palate is vivid and full-bodied but elegant, dry to the typical presence of tannins with a pleasantly almond.

Name of label: Grignolino d'Asti DOC.

Vine: 100% Grignolino.

Maceration: in inox tank for 10 days.

Maturation: cement tank for 6/8 months.

Altitude of vineyards: 200m.

Average ag of plants: 30 years.

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