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IMPORTERS OF FINE WINES

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Grignolino d'Asti

TENUTADEIRE

Grignolino emerges in the history of the ancient vineyards of Piedmont, and finds its adoption in the territory between Asti and Casale Monferrato. The name derives almost certainly from "grignole" Asti dialect word to indicate the seeds are particularly numerous. It is a vine very demanding in terms of climate and terrain, difficult to grow and vinify, but gives an original and unpredictable wine. It likes sandy soil and limestone, which is a very poor soil, with southern exposure; these soils originate very limited yield per plant.

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 grapes
Maceration:	maceration in inox tank for 10 days
Maturation:	cement tank for 6/8 months
Municipality of vineyards:	Castagnole Monferrato
Altitude of vineyards:	220 m
Average age of plants:	30 years
Exposure of vineyards:	south
Composition of soil:	mainly sandy soil
Harvest period:	beginning of september
Alcoholic volume:	12/13
Total acidity:	6,2 g/l
Sugars:	2 g/l

