



i somelieri

PIEMONTE DOC GRIGNOLINO

GRAPE VARIETY: 100% Grignolino

HARVEST: mid-September.

VINIFICATION: traditional red-wine making, grapes destemming and squeezing, maceration on the peels over 5-7 days.

Controlled temperature fermentation, subsequent drawing off and malolactic fermentation.

TECHNICAL INFORMATION

ALCOHOL: 12% vol

ACIDITY: 5,5 g/l tartaric acid

ORGANOLEPTIC FEATURES

COLOR: light ruby red.

SCENT: fruity with hints of morello.

TASTE: fresh and dry, slightly tannic, pleasantly bitterish aftertaste.

IDEAL SERVING TEMPERATURE: 16 - 18°C