

GRIGNOLINO D'ASTI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Soil composition: calcareous, sedimentary, sandy-clay loam
Training method: Guyot
Elevation: 918 ft a.s.l.
Vines/ha: 4,450 vines/ha
Exposure: South-East
Vines age: 40 years
Harvest time: mid-end of September
First vintage: 1996
Production: 7,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Grignolino
Fermentation

Container: stainless steel tanks
Length: 4 days
Temperature: 72°F

Maceration

Technique: cold
Length: 2 days

Aging

Container: 50hl stainless steel tanks
Length: 5 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: < 1 g/l
Acidity: 5.2 g/l
Dry extract: 25 g/l



FOOD PAIRINGS

Perfect with charcuterie, mild cheeses, roasted bluefish, fritto misto piemontese, and sweetbread risotto.



TASTING NOTE

The color is pale red with light orange reflections. On the nose, it entices with its typical, charming aromas of white pepper and cloves, delicate notes of rose and geranium, and a distinctive scent of raspberry and strawberry. The palate is dry, warm, and well-balanced between the tasty tannins and the refreshing acidity, with a full body and a long, pleasant almond finish.

PRODUCER PROFILE

Estate owned by: Gianluca Roero
Winemaker: Franco Roero & Piero Ballario
Total land under vine: 15 ha
Winery production: 85,000 bts
Region: Piedmont (Italy)

