



“GRIGNOLINO D’ASTI”

Grignolino d’Asti d.o.c.

Vine: Grignolino

Production Area: Castagnole Monferrato

Alcohol: 12,0% - 13,5 %

Oenologist: So.Vi.Pi.

Food Matches: Il Grignolino is a red wine, reminiscent rosè wines. It is a wine that goes well with the fines dishes. It is the red for excellence, that matches well with fish, in particular with fat fish like salmon or blue fish in general. With mixed fried fish it’s tannins and acidity get enhanced.

Cellaring: 2-3 anni

Serving Temperature: 14-16° C

Young	●					Aged
Light	●					Full Bodied
Sweet			●			Dry
Steel	●					Wood

Producer’s Notes:

Colour:

Grignolino looks very clear, with particular predisposition to liven up the light. Ruby red colour, by aging tends to have light orange reflections. It is named “the whiter of the reds” and the “redder of the whites”.

Aroma:

Bouquet is wide, ethereal, with spring perfumes of violet and gladiolus. The taste is light, fine and dry.

Taste:

One of the main features is the fresh acidity together with a move to a light tannin and harmoniously thin structure. It fills well the palate leaving it with dry sensation, showing a slightly bitter aftertaste reminiscent of its “Grignole”.



General Information:

Many names have accompanied this wine over the centuries. Already in 755 A.D. from documents with the name Barbesinus, then Arlandino-Verbesino, and today Grignolino.

The King of Spain, Charles V was a big lover of this wine and every year a big amount of barrels left to Madrid. Production area corresponds to the left shore of in the towns is to the left of the river Tanaro in the towns of Castagnole Monferrato, Scurzolengo Portacomaro and pushing up the hills of Casale Monferrato, in the towns of Vignale, Rosignano, Ozzano.

Grignolino is an ancient wine, very modern today, that can fascinate the most demanding palate. Because of its special composition, it is a wine that leaves no room for brokerage or like or leave: because of its peculiarity: “grignolinità”. Inside the berry space and seeds’ number (the so called “grignole” in local dialect) are higher than in the other varieties. Also for this reason, till the end of 800’, Grignolino was used to help people to heal, considered like a drug. This assumption was partially justified by the fact that in Grignolino there is a high presence of Tannins present in the “grignole” working like antiseptics.

Berries’ colours are never uniform, ranging from hot pink to purple.

The clones of old memory produce bunches very compact, hard and small. Harvest for Grignolino is about September the end. Vinification System: submerged cap at controlled temperature.

Grignolino wine isn’t a rosè as many people believe.

It is considered the whiter of the reds and the redder of the whites, and as our friend Veronelli said “it is an anarchic wine, that doesn’t leave space to “gray colour”.