



GRIGNOLINO D'ASTI DOC

WINE DESCRIPTION

Grignolino is a Piedmontese red native grape variety, which is believed to have originated from the Monferrato hills. Historically called Barbesino, it was once highly prized by Piedmontese nobility and valued with similar prices as Barolo. The name derives from "grignole", a word in the Piedmontese dialect, which means "pips", alluding to the greater number of pips the berry contains. Val Tiglione, in province of Asti, has proved to be an ideal habitat to grow Grignolino vines. Grignolino d'Asti was awarded DOC back in 1973.

TASTING NOTES

The color is pale red, with light orange reflections. On the nose it allures 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 sip is dry, warm, well-balanced between the tasty tannins and the refreshing acidity; a full-bodied wine with a king pleasant almond finish.

FOOD PAIRING

Ideal with cold cuts, young cheeses, baked blue fish, "fritto misto piemontese," sweetbread risotto.

VINEYARD & PRODUCTION INFO

Vineyard location:	Val Tiglione (Montegrosso d'Asti)
Vineyard size:	1.5 Ha
Soil composition:	Calcareous, sedimentary, sandy-clay loam
Training method:	Guyot
Elevation:	280 m a.s.l.
Vines/hectare:	4,500/Ha
Exposure:	Southeast
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 (14 days at 22°C)
Maceration technique:	On the skins for 4 days/3-4 pumping-over per day
Type of aging container:	Stainless steel tanks of 50 HI
Length of aging:	5 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	< 1 g/L
Acidity:	5.2 g/L
Dry extract:	25 g/L

PRODUCER PROFILE

Estate owned by:
Franco Roero
Winemaker: Franco Roero;
consultant Piero Ballario
Total acreage of vine: (16 Ha)
Winery Production: 85,000 bts
Region: **PIEMONTE**

