



## Grignolino d'Asti



**APPELLATION**  
DOC



**AREA**  
Portacomaro d'Asti



**GRAPES**  
100% Grignolino



**ALCOHOL LEVEL**  
12,5% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

The Grignolino grapes are picked when absolutely fully ripe and are then vinified in the traditional manner with a maceration on the skins for four days, in order to extract just the right amount of colour and tannins, and also to emphasize the wine's floral perfumes.

### COLOUR

Pale ruby (in fact, more like a deep rosé) with orange highlights.

### BOUQUET

Fruity, with characteristically spicy notes.

### FLAVOUR

Lightly tannic, with an agreeably almondy background.

### SERVING TEMPERATURE

Serve at 15° - 16° C. (59° - 61° F.)

### FOOD MATCHES

It can be drunk throughout the meal, but is especially delicious with cold cuts, roast white meats and particularly highly-flavored fish soups.