



PIEMONTE DOC GRIGNOLINO

Grignolino is one of the ancient local vine varieties in Piemonte. Probably the name "Grignolino" comes from the dialect "grignole", meaning "seeds" (that are really copious in the grapes) or it comes from "gringnè", meaning "to gnash" (that refers to its acidulous taste). Actually, it is a very complicated grape, due to its unstable productivity and its difficulty adapting to different microclimates. Although this, Grignolino wine is appreciated for its acidity and the fine tannic frame, which let it be very versatile in terms of food pairings.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south, south-west.

Grape: Grignolino

Date of harvest: manual harvesting, usually performed in the second ten days of September, based on best ripeness level.

Year of planting: 2001, 2011, 1975

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 8,5 t

AT THE WINERY

Winemaking: destemming and crushing, followed by temperature-controlled fermentation for 5 days, devatting and malolactic fermentation. To conclude the process, racking and storage in steel tanks until bottling.

Ageing: no

Bottling period: in the spring following the harvest

Bottle ageing: no

Size: 0,75l

TASTING NOTES

Cherry red colour and fine fruity scents, delicate tannic frame.

Food pairings: it suites very well with starters and white meat.

Serving temperature: 16°



Az. Agr. Alle Tre Colline
di Carossa Franco
Albugnano (AT), Italia

www.alletrecolline.com
info@alletrecolline.com