



## Piemonte Grignolino Doc

**APPELLATION:** Piemonte Grignolino Doc

**GRAPE VARIETY:** 100% Grignolino

**PRODUCTION AREA:** Agliano Terme

**EXPOSURE AND ALTITUDE:** west; 250 m. a.s.l.

**SOIL:** sandy calcareous, with traces of silt

**TRAINING SYSTEM:** Guyot

**HARVEST:** hand-picked grapes during the second half of September

**AGEING:** five-day maceration, racking, aging in stainless steel plus a few months in the bottle

**ALCOHOL CONTENT:** 13° % Vol.

**RECOMMENDED SERVING TEMPERATURE:** 10°-12°

### TECHNICAL NOTES

Grignolino is a Piedmontese variety that unfortunately has been forgotten in recent years, but which has always had great potential. We have decided to add it to our range – we purchase the grapes from a small farmer in Agliano with which we make the wine in our cellar. Our take on Grignolino can be enjoyed straight away – it is a lovely everyday wine that, if desired, becomes very interesting with some aging. The wine is pale ruby red in color. After a couple of years of aging, the color changes to a red brick hue. Its bouquet is very complex and broad and evolve as it ages. It opens up with notes of fresh fruit and to be followed by the spicy notes that are typical of the variety. With aging, tertiary scents emerge. In the mouth, the finesse and elegance are striking but at the same time a pleasant tannicity remains.

### CULINARY COMBINATIONS

Excellent with meat; it goes very well with meat appetizers and pasta dishes. Also worth trying in warmer weather at a serving temperature of 8°-10° C.

### Azienda Agricola Cascina Ca' Rossa

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