

Grignolino del Monferrato Casalese DOC “Monferace”



Grape variety: 100% Grignolino

Training system: espalier, with short Guyot pruning

Characteristics of the soil: clayey and marly soils

Geological profile of the area: Hilly landscape at 400-450 metres above sea level. South-East hillside position.

Yiel per hectare: 50 q.

Harvest period: end of September, first week of October

Vinification: traditional maceration with pumping over at a gradual frequency with removal of the seeds after about 10 days. Fermentation temperature between 21° and 24°. Malolactic fermentation in stainless steel.

Refining: 24 in french oak Tonneaux and then 24 months in bottles before the sale.

Organoleptic profile: light red colored with orange reflections. Bouquet notes of berries, geranium, rose in evolution. On the palate, it shows an unexpected body with tannins and spicy notes in great balance.

Serving temperature: ideally at 16-18°C

Serving suggestions: meditation wine. It perfectly pairs with red meat dishes, medium- and long-aged cheeses.