



GRIGNOLINO **DEL MONFERRATO CASALESE** **D.O.C.**

GRAPE VARIETY:
GRIGNOLINO 100%

VINEYARDS:
Sourced from hillside vineyards exposures in a few selected locations of the hills of Rosignano in the Monferrato region.

VINIFICATION:
In stainless steel. Maceration for six to eight days.

AGEING:
About six months in stainless steel.

NOTES:
Spicy and salty, with ripe fruit. Medium body with great aromas. Optimal with seafood. Serve slightly cool.

