



## Grignolino d' Asti 2022

### Vineyards

In the municipality of Montaldo Scarampi.

### Grape Variety

Fermentation in temperature-controlled stainless steel tanks for 8 days. This is followed by aging in stainless steel for several months before bottling in the spring.

### Production

4.000 bottles.

### Vinification

Fermentation in temperature-controlled stainless steel tanks for 8 days. This is followed by aging in stainless steel for several months before bottling in the spring.

### Characteristics

Its light ruby color respects the character of the grape variety. The aroma is delicate and floral. The flavor is fresh and subtle to the palate.

### Serving Temperature

12-15 degrees C

TUOTTAJA

Francesco Rinaldi & Figli

MAA / ALUE

Italia - Piemonte

PULLOKOKO

0,75

HINTA

\*

\* hintatiedot näkyvillä vain kirjautuneille

**Tilaukset / orders :**

Tuomo Laitinen 040 761 4933 [tuomo.laitinen@careliawines.fi](mailto:tuomo.laitinen@careliawines.fi)

Kai Autio 0503525653 [kai.autio@careliawines.fi](mailto:kai.autio@careliawines.fi)