



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 :

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