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 - Italy - Piemonte
RYPÄLEET	Grignolino
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / Orders : order@careliawines.fi