



# i somelieri

## PIEMONTE DOC GRIGNOLINO

**GRAPE VARIETY:** 100% Grignolino

**HARVEST:** mid-September.

**VINIFICATION:** traditional red-wine making, grapes destemming and squeezing, maceration on the peels over 5-7 days.

Controlled temperature fermentation, subsequent drawing off and malolactic fermentation.

### TECHNICAL INFORMATION

**ALCOHOL:** 12,5% vol

**ACIDITY:** 5,5 g/l tartaric acid

### ORGANOLEPTIC FEATURES

**COLOR:** light ruby red.

**SCENT:** fruity with hints of morello.

**TASTE:** fresh and dry, slightly tannic, pleasantly bitterish aftertaste.

**IDEAL SERVING TEMPERATURE:** 16 - 18°C