



GRIGNOLINO
DEL MONFERRATO
CASALESE
D.O.C.

GRAPE VARIETY:

GRIGNOLINO 100%

VINEYARDS:

Sourced from exclusive vineyards in select 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.

