



SPLÉ
GRIGNOLINO D'ASTI
D.O.C.

AREA OF PRODUCTION

The vineyard is located in the municipality of Grana at an altitude of 240 m above sea level on calcareous clayey soil with south-western exposure.

GRAPE VARIETY

100% Grignolino. Training system: Simple Guyot. Harvested by hand around the end of September.

VINIFICATION

The crated grapes are subject to a manual selection that allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In steel, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

A still wine with a ruby red colour. On the nose, there are marked notes of small berries and a slight spiciness. Good acidity in the mouth with a fine tannic texture that bestows elegance.

PAIRING

A fine accompaniment for starters of cold cuts, first courses of stuffed egg pasta or with meat sauce, white meats, mushrooms, savoury pies, omelettes and slightly aged or blue cheeses. Try it paired with fish dishes (at 13-15 °C).

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (below 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 2-3 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

11-15 °C