



QUERCINO GRIGNOLINO D'ASTI D.O.C.

Classification: Grignolino D'Asti D.O.C.

Variety: 100% Grignolino

Provenance: Vigneto Del Quercino, Agliano Terme.

Exposure: South.

Extension: 1 ha.

Density: 5600 vines/hectare

Yield/ha: 70 quintals/hectare

Vinification and maturing: fermentation in inox-steel vats for about 5 days at max. temperature of 28C. During maceration the march cap is frequently sprayed with the must in order to attain the maximum extraction.

Production: 6.000 bottles

Organoleptic characteristics: light cherry red color, the scent unveils fruity and wild berries notes with hints of white pepper; the taste is dry, slightly tannic and pleasantly bitter.

Serve with: serve with vegetables pies, fried foods, white meat. To try pairing with fresh-water fish.

Serving temperature: 61°F

