



SOLISTA 2019

BRICCO SAN PIETRO

APPELLATION: Grignolino del Monferrato
Casalese DOC

COLOR: rosso rubino

ALCOHOL: 14% vol

PRODUCTION AREA: San Pietro, Olivola (AL)

SOIL: white soil, sandstone

VARIETAL COMPOSITION: Grignolino 100%

ALTITUDE: 290 m slm

ORIENTATION: Sud/Ovest

TRAINING SYSTEM: guyot

HARVEST PERIOD: end September 2019

HARVEST METHOD: hand picking

YEAR OF PLANTATION: 1998

YELD PER HECTARE: 7,5 tons

SERVING TEMPERATURE: 14/16 °C

MATURATION: 6 months in stainless steel

FERMENTATION: controlled temperature |
complete malolactic fermentation

AGING IN BOTTLE: 4 months

CONSERVATION: 4 years