



SOLISTA 2021



APPELLATION: Grignolino del Monferrato Casalese DOC

COLOR: clear ruby red

ALCOHOL: 13,5% vol

PRODUCTION AREA: San Pietro, Olivola (AL)

SOIL: high % of limestone and good balance between loam and clay

GRAPE VARIETY: Grignolino 100%

ALTITUDE: 290 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 15th September 2021

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2015

YIELD PER HECTARE: 7 tons

FERMENTATION: alcoholic and malolactic in stainless steel

SKIN CONTACT: 6 days

MATURATION: 6 months in stainless steel

BOTTLING: 16th March 2022

QUANTITY: 7.991 bottles

SERVING TEMPERATURE: 14/16 °C or fresh at 10/12°C

ESTIMATED PEAK OF MATURATION: 2 years

NOTES: the nose is delicately spicy with notes of citrus and red fruit. It is a wine with a delicate color and a pleasant tannin.

FOOD PAIRING: during colder seasons it pairs perfectly with delicate flavors such as veal scaloppines. While during warmer days do not hesitate to sip it fresh with some fish crudité's.

FORMATS: 750 ml