



# SOLISTA 2022



**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:** 25th August 2022

**HARVEST METHOD:** hand-picked

**YEAR OF PLANTATION:** 2015

**YIELD PER HECTARE:** 7 tons

**FERMENTATION:** alcoholic and malolactic in stainless steel

**SKIN CONTACT:** 5 days at 22°C

**MATURATION:** 6 months in stainless steel

**BOTTLING:** 22nd March 2023

**QUANTITY:** 7.200 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