



GRIGNOLINO S. PIETRO

Linea Terroir

2024

Born from a single vineyard in the heart of the municipality of Olivola, this is our first step towards a deeper vision of the terroir. Elegant and concentrated, with ripe and silky tyearsns, with notes of spice and juicy red fruit.

i GENERAL INFO

- Grignolino del Monferrato Casalese DOC - Vigna San Pietro
- Brilliant ruby red
- Vol 14,5%

📍 PRODUCTION AREA

- Vigna San Pietro - Olivola (AL)
- 290 m AMSL watching South/West
- Soil with a high percentage of limestone and a good balance between silt and clay. Cardona Formation (approx. 30 million years ago)



VINEYARD INFO

- Grignolino 100 %
- Plant age: 2000
- Training system: Guyot
- Production per hectare: 60 tons
- Harvest period: 7th Ocotber 2024
- Harvest method: manual



WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: 14 days at 26°C
- Maturation: 10 months in steel tanks
- Rest in the bottle: minimum 6 months
- Bottling period: 7th July 2025



INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *its noble and precise tyearsn allows it to be paired with succulent foods such as a fillet Rossini, but it does not design more delicate dishes such as a Fassona tartare or even fish.*
- Best evolutionary peak: 7 years
- Available formats: 750 ml, 1500 ml
- Pieces available: 2.400 bottles / 50 magnum

