



ÈL FÓL

2021

Inspired by the versatility of the jester, Èl Fol breaks the rules with unique and limited productions. at each harvest. This version celebrates the life of Monferrato, highlighting Grignolino as a long-evolving wine.

limited production



i GENERAL INFO

- Grignolino del Monferrato Casalese DOC Riserva
- Ruby red with garnet reflections
- Vol 15,5%

📍 PRODUCTION AREA

- Olivola (AL)
- 290 m AMSL watching South/West
- Soil with a high percentage of limestone with 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: 50 tons
- Harvest period: 11th october 2021
- Harvest method: manual, in the early hours of the morning



WINEMAKING PROCESS

- Fermentation: alcoholic and malolactic in steel
- Skin contact: 14 days at 26-27°C
- Maturation: 27 months in french oak barrel
- Rest in the bottle: 9 months
- Bottling: 4th july 2024



INFO FOR BEST SERVICE

- Temperature of service: 14-16°C
- Food pairing: *ideal companion for the great classics of the table such as braised meat that melts in the mouth or a succulent rib-eye.*
- Best evolutionary peak: 15 years
- Available formats: 750 ml, 1500 ml, 3000 ml
- Pieces available: 1.450 bottles / 51 magnum / 9 jeroboam