

# GRIGNÒ

## Grignolino del Monferrato Casalese

DENOMINAZIONE  
DI ORIGINE CONTROLLATA



*Grignolino a bit of an anarchist who is difficult to raise in the vineyard but for those of us who know it well and those who want to make its acquaintance, we simply call it Grignò ...*

**CLASSIFICATION:** Grignolino del Monferrato Casalese

**NAME:** Grignò

### Technical Notes

**PRODUCTION AREA:** our vineyards in Monferrato.

**GRAPE VARIETY:** Grignolino.

**SOIL:** calcareous clay.

**TRAINING SYSTEM:** Guyot.

**VINIFICATION:** traditional method with 6-8 days of maceration on the skins

**AGEING:** in stainless steel tanks and in bottle for 6 months at least before marketing.

**SENSORY NOTES:** light ruby red colour tending to orange red with further age. It has the original delicate fragrance of pepper and aromatic herbs, with notes of blackberry, raspberry and citrus sensations. Dry in the mouth, slightly tannic, pleasantly astringent, with a typical aftertaste.

**PAIRINGS:** combines perfectly with starters, charcuterie, white meat, soup, fresh cheese and also very good with grilled fish. Excellent as an aperitif

**SERVING TEMPERATURE:** 14-18°C.

**HOW TO CONSERVE IT:** if stored in a cool dark and dry place at 10-18° C, bottles keep well for 3-4 years.

**FORMAT:** 0,75L

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