

# GRIGNÒLD

## Grignolino del Monferrato Casalese

DENOMINAZIONE  
DI ORIGINE CONTROLLATA



*Grignolino from our best selection.*

*Ages in barrels, rests in bottles.*

*From the earth its structure, from the man its measure  
to be “gold” and named Grignòld.*

**CLASSIFICATION:** Grignolino del Monferrato Casalese DOC.

**NAME:** Grignòld.

### Technical Notes

**GRAPE VARIETY:** Grignolino.

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

**SOIL:** calcareous clay.

**TRAINING SYSTEM:** Guyot.

**VINIFICATION:** traditional method with maceration on the skins for 6-8 days  
and frequent délestages and punching down.

**AGEING:** 36 months in barrel and 12 months in bottle at least.

**SENSORY NOTES:** lovely red hue with soft orange highlights. Layered, highly  
complex aroma of red berries with subtle hints of vanilla and balsamic overtones,  
in the mouth its velvety tannins make it surprisingly soft, full and rich. Lingering  
and fascinating finish.

**PAIRINGS:** it pairs especially well with dishes that have bread as a main  
ingredient, with all first courses, from pasta dishes to soups, with warm vegetable  
based appetizers, such as tarts and flans, red and white meats, fowl, oily fish, fried  
foods, cured meats and cheeses.

**TEMPERATURE:** 18-20°C.

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

**FORMAT:** 0,75L

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