

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: 24 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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BECCARIA
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