



Marchesi Alfieri



SANSOERO

PIEMONTE GRIGNOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from the Grignolino grape, a typical Piedmontese variety traditionally cultivated in the Monferrato hills surrounding Asti. The name Grignolino would seem to derive from the local dialectal word 'grignola', used to refer to the grape pips (seeds) which are more numerous in these berries in respect to other varieties.

In the Vineyard

Light thinning of the clusters during the month of August.

Harvested by hand in September.

In the Cellars

Quality control and hand selection of the grapes on the sorting tables followed by destemming, blowing and crushing. Cold maceration of the crushed grapes at 7-8°C (45-47°F) for approx. 3 days followed by a raising of the temperature to 20°C (68°F) to initiate alcoholic fermentation. Maximum temperature during fermentation is 24-25°C (75-77°F). The wine is racked off after 1-2 days of fermentation.

Malolactic fermentation and finishing in stainless steel vats until Spring.

The wine is bottled in the month of April.

Production

7,000 bottles.

Bottle Format

750 ml.

Organoleptic Characteristics

Light ruby red in colour.

Delicate bouquet characterized by hints of violet, rose and raspberry.

Full, slightly tannic taste with a pleasant finish reminiscent of almonds.

Gastronomic Accompaniments:

Hors d'œuvres, Cold cuts, Pasta dishes, White meats, Baked or smoked fish

Serving Temperature: 16-18°C (61-65°F)



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