

# Sansero

PIEMONTE GRIGNOLINO

DENOMINAZIONE D'ORIGINE CONTROLLATA



Made with Grignolino grapes, a typical Piedmont variety traditionally cultivated in Monferrato Astigiano. Presumably, the name Grignolino is derived from "grignola", a dialect word used to describe grape seeds more numerous in this variety than others.

## IN THE VINEYARD

Light cluster thinning in August followed by a manual harvest of the grapes in September.

## IN THE CELLAR

Selection and inspection of the grapes occurs on the sorting table followed by a gentle destemming and crushing. Cold maceration of the crushed grapes for 6-7 days at 8-10°C (46°-50°F) to extract greater colour and more intense varietal scents. The temperature is raised to 20°C (68°F) and alcoholic fermentation begins. Maximum fermentation temperature 24-25°C (75°-77°F). Drawing off occurs after 1-2 days fermentation.

## AGEING

Malolactic fermentation and refining in stainless steel tanks takes place until spring followed by a bottling in April.

## PRODUCTION

7,000 bottles.

## FORMATS

0,75 litres

## SENSORY PROPERTIES

Light ruby red colour, a delicate aroma of violet, and rose and raspberry scents. Full, slightly tannic flavour with a pleasing almond finish.

## FOOD PAIRING

Appetizers, salami and cold cuts, pasta dishes, white meats and oven baked or smoked fish.

## SERVING TEMPERATURE

16 - 18°C (60°-64°)