



SANSOERO

PIEMONTE

DENOMINAZIONE D'ORIGINE CONTROLLATA

GRIGNOLINO

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.

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 °F)

Marchesi Alfieri