

GRIGNOLINO D'ASTI



GRAPES: 100% Grignolino

HARVEST: beginning September

COMMUNE: Agliano Terme

MACERATION: in stainless steel for 2 days

AGEING: stainless steel

The estate has an old Grignolino clone which gives rise to a particularly fine and delicate wine. The vinification is therefore oriented to the preservation of perfumes and fragrance.