

# Grignolino d'Asti

Grignolino is one of Piedmont's characteristic wines and its value is even higher given the limited quantities in which it is produced. The name derives from “**grignola**” a word in local dialect meaning grape seed as it contains several seeds compared to other varieties.

**APPELLATION:** Grignolino d'Asti d.o.c.

**VARIETY:** Grignolino.

**FERMENTATION:** in stainless steel vats at a controlled temperature for 8 days.

**AGED:** in stainless steel vats for approx. 4 months and a further 2 months in the bottle.

**CHARACTERISTICS:** very clear ruby red. A floral and very delicate bouquet, with a characteristic hint of rose. A very fresh and full-bodied taste, subtle and constant, with hints of rose even on the palate. A good all-round wine. Particularly delicate, ideal with starters, thin soups and fish.

Serve at 10-12 °C in spring-summer and 15-18 °C in autumn-winter.



“Braidà”