

Limonte

We really believe in Grignolino. Year after year we are becoming increasingly convinced by the fruit grown in this viticultural property, on one of the hills overlooking Rocchetta Tanaro, where soil rich in clay and silt (limo in Italian) offers the wine its unmistakable structure and its name, Limonte.

Appellation

Grignolino DOC.

Grapes

100% Grignolino, land in the municipality of Rocchetta Tanaro, planted in 2010, a plant density of 5500 vines per hectare, southerly/easterly exposure. Soil composition: 40% silt, 30% sand, 30% clay.

In the Cellar

Temperature controlled fermentation in stainless steel. After spending about four months in steel tanks, the wine ages in the bottle for an additional two months.

Tasting

Bright garnet red with ruby highlights. Floral scents featuring rose, freshly cut hay, fruit such as apricots and yellow plums, accompanied by a corollary of wild strawberry, raspberry and cherry. Fresh and vinous palate, elegantly fleshy, featuring the same rose and fruits expressed in the nose with the same intensity. Initially fine tannins subsequently grow in importance. Good balance and persistence.

Service

Serve at 8-12°C in spring and summer and at 15-18°C in autumn and winter.

Size

0,75 L



“Braidà”