

## GRIGNOLINO "MONFERACE"



### Color

Ruby with garnet hues.

### Fragrance

Elegant, spicy and persistent. Hints of violet.

### Flavor

Soft and persistent tannins with a delicate and round structure.

### Combinations

Particularly suitable with first courses and especially with meats like braised or roasted.

### How to serve it

Serving temperature at 18-20 °. The opening of the bottle is recommended 20/30 minutes before.

### Storing

The bottles must be stored horizontally away from the light and in fresh environment. It has an important density and this year vintage is particularly indicated in order to be aged for more than 10 y

### Wine-making

Maceration at 26 ° for 15/20 days, subsequent aging in Tonneaux for at least 24 months and subsequent 16 months of aging in bottle.

### Grapes

Grignolino 100%

### Vineyard description

Vineyard with South-South East exposure at an altitude of about 350 meters with calcareous clay soil.