

GRIGNOLINO MONFERRATO CASALESE DOC



Color

pale ruby red and, if aged, gains an orangey tone.

Fragrance

delicate, persistent and very pleasant: reminiscent of roses.

Flavor

dry, pleasant, and fresh with a gently robust body and slightly noticeable tannins.

Combinations

Perfect with meat starters, and mild first courses.

How to serve it

between 16°C and 18°C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment.

Wine-making

Wine made and stored in steel.

Grapes

Grignolino 100%