



Viticoltori dal 1914

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## GRIGNOLINO D'ASTI DOC "LUIGI"

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**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Sandy, clayey and calcareous.

**CULTIVATION SYSTEM:** The traditional piedmontese "Guyot".

**YIELD PER HECTAR:** 80 quintals

**AVERAGE AGE OF VINES:** 10-20 years

**GRAPES:** 100% Grignolino

**VINIFICATION AND AGEING:** Selection and harvesting of the grapes followed by a soft pressing. Fermentation takes place in stainless steel tanks with maceration for 5 days at a temperature of 25/26°C. The ageing continues in steel tanks for at least 6 months and in bottle for at least 2 months.

**COLOR:** Ruby red with orange highlights.

**FRAGRANCE:** The olfactory sensation refers to the typical scent of the vine, with notes of plum, cherries and roses.

**FLAVOUR:** Intense freshness and tasty tannins make this wine very balanced.

**ALCOHOL CONTENT:** 13%

**TOTAL ACIDITY:** <5,5 gr./l

**RESIDUAL SUGARS:** <2 gr./l

**PAIRINGS:** Fresh ideal to accompany an aperitif or at room temperature with simple dishes, cured meats and medium-aged cheeses.

**SERVICE TEMPERATURE:** 12°C

### AWARDS

2025 VINITALY - 5STARWINE > 93/100 (ANNATA 2023)

2025 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2022)

2024 LUCA MARONI > 89 PUNTI (ANNATA 2022)

2024 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2021)

2024 VINIBUONI D'ITALIA > 4 STELLE (ANNATA 2021)

2024 LUCA MARONI > 89 PUNTI (ANNATA 2021)

2024 AIS VITAE > 3 VITI (ANNATA 2021)

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**N.B.** We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.