



Viticoltori dal 1914

GRIGNOLINO D'ASTI DOC "BRIC D'LA RIVA"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTAR: 80 quintals

AVERAGE AGE OF WINES: 10-20 years

GRAPES: 100% Barbera

VINIFICATION AND AGING: Selection and picking of the grapes. After a soft crushing we have pressing. Fermentation at 25/26°C takes place in stainless steel tanks for 5 days by submerged cap macerations. The ageing continues in steel tanks for at least 6 months and in bottles for 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 on the palate.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: <4 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

2023 GAMBERO ROSSO > 2 BICCHIERI ROSSI (ANNATA 2021)

2022 GAMBERO ROSSO > 2 BICCHIERI ROSSI (ANNATA 2020)

2023 AIS VITAE > 3 VITI (ANNATA 2021)

2022 AIS VITAE > 3 VITI (ANNATA 2020)

2022 LUCA MARONI > 92 PUNTI (ANNATA 2020)

QUALITA' PREZZO - BEREbene > ANNATA 2020

2021 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2019)

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