



Viticoltori dal 1914

GRIGNOLINO D'ASTI DOC "LUIGI"



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

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)

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