

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

GRIGNOLINO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape Variety:	Grignolino 100%
Production:	9000 bottles
Training system:	Low Guyot
Crop Density:	5000 stocks per hectare
Yield:	8000 kg per hectare (5200 liters)
Vinification:	4-6 days maceration in the marc with frequent pumping over at 26°C. Refinement in stainless steel vats and bottling in April, in the year after the harvest.
Ageing potential:	up to 2 years
Colour:	charming ruby-red hue turning to cherry tones
Bouquet:	wide with hints of fresh fruit, spices and almond
Flavour:	well-balanced, supported by a good persistence and slightly tannic sensations typical of this grape variety, that make the wine pleasant and crisp.