

MONTALBERA

GRIGNOLINO 'GRIGNÈ'



Faint ruby red in color, with shades of orange. Flowery and delicate with hints of Marasca cherry, mint and a touch of spice. Very fresh and dry, subtle and lingering, slightly tannic with a pleasantly refined finish.

Color: Red

Grapes: 100% Grignolino

Soil: Clayey and calcareous

Age of Vines: 40 Years old

Altitude: 270 m above sea level

Aspect: South/Southwest

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: In Stainless Steel Tanks

Aging: In Stainless Steel Tanks, then 2 Months in the bottle

Production: 56,000 bottles per year

Represented by Soilair Selection

[Seventy.com/montalberagrignolinogrigne](https://seventy.com/montalberagrignolinogrigne)