



Grignolino del Monferrato Casalese *Buslin*

Name: Grignolino del Monferrato Casalese DOC

Grape variety: 100% grignolino

Harvest period: second decade of September

Alcohol content: 13 % VOL

Sensory notes:

- colour: light ruby red colour
- aroma: characteristic, offers fruity, delicate and slightly spicy scents
- taste: spicy, dry, slightly tannic with balanced acidity and almond aftertaste

Maceration takes place with its skins for about 6-10 days; the grape usually has three pips that give a high tannic content and an astringent taste. A controlled fermentation at 22-23°C for 20-30 days to confirm its rose aroma is followed by a light clarification before being transferred to stainless steel tanks for 6-7 months for complete maturation and tannin enhancement. It requires a mycenic-calcareous soil.

Serving temperature: 18°C

Size: 0,75 lt



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