

# BERSANO

## REDS



## GRIGNOLINO D'ASTI D.O.C.G. VALDELSALTO

**VARIETY** Grignolino

**PRODUCTION AREA** Castagnole Monferrato - AT

**SOIL** Silty clay

**HARVEST** Late September

**VINIFICATION** Maceration on the skins in temperature-controlled automatic steel fermenters for 5/6 days, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and, upon completion of alcoholic fermentation, decanting and aging in contact with fine lees to facilitate malolactic fermentation.

**AGING** Stainless steel tanks, a minimum of 1 month in the bottle

**ALCOHOL CONTENT** 13% abv

**SENSORY NOTES** Cherry-red. Delicate and persistent nose, with characteristic hints of rose and cherry over underlying notes of white pepper. Dry, pleasantly tannic and persistent flavor, with an aftertaste of cloves, rose and geranium

**RECOMMENDED PAIRING** An excellent aperitif, ideal with appetizers and salads

**SERVING TEMPERATURE** 16/18° C, also pleasant when served chilled

**LONGEVITY** Drink young

**SIZE** 50 cl./75 cl.

### Bersano

Piazza Dante 21, Nizza Monferrato (AT)

+39 0141.72.02.11

wine@bersano.it

[bersano.it](http://bersano.it)

