



montefiorito

PIEMONTE DOC GRIGNOLINO



NAME

Piemonte DOC Grignolino

VARIETY

Grignolino 100%

SOIL

Astian sands

HARVEST

Half September

VINIFICATION

The grapes are de-stemmed and fermented in steel on the skins, drawn off after a soft maceration of about 2 weeks

REFINING

After the vinification and a small passage in steel, the wine ages for 6-8 months in 750 liter amphorae

ANNUAL PRODUCTION

2,600 bottles

FIRST HARVEST BOTTLED

2019

ALCOHOL

13,5%