

LIEDHOLM

Grignolino of Monferrato Casalese 2022



Grapes: 100% Grignolino;

Total Alcoholic Strength: 14,5%

Acidity: 5.8 gr/l

Vinification: Harvested during the last week of September. We collect the grapes and put them in small crates that are gently pressed. After the inoculation with selected yeasts we start the fermentation phase at the controlled temperature of 24°. While the fermentation has not yet ended, the wine is drawn from the vats to avoid the passage of too many polyphenols from the peel and seeds to the wine.

Aging process: The wine produced in this way is refined in steel barrels for 4 months until bottling.

Features:

Colour: light red with cherry undertones;

Scent: delicate, with hints of pepper;

Taste: dry – fresh and lightly tannic.

Period of consumption: 3 years since the harvest.

Food pairing: White meats – cold cuts – fat fish (salmon – eel).

Temperature: in summer 12-14C°; in winter 16-18C°.