

LIEDHOLM

Grignolino of Monferrato Casalese 2018 D.O.C.

MONFERACE



Grapes: 100% Grignolino

Total Alcoholic Strengt: 14%

Acidity: 5.6 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, after a short decantation in stainless steel, is refined in steel barrels for 26 months until bottling.

Features:

Colour: light red with amber undertones;

Scent: hints of small fruits, ground pepper and other spices;

Sapore: dry – fresh and lightly tannic.

Period of consumption: wine for long ageing

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

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