

LE NOCCHHE

PIEMONTE
GRIGNOLINO

D.O.C.



The Grignolino red berry grape is typical of the hills of Monferrato, in Piedmont. The name probably derives from the dialectal word “grignolo”, meaning grape seed, the abundance of which gives a pleasant bitterish taste to both grapes and wine. The famous Italian critic Luigi Veronelli used to describe it as “an anarchic bungling head”, referring to its often-unpredictable character. In fact, it is a very demanding vine, difficult to grow, requiring the right soil composition and location, but also difficult to vinify. However, it produces a very fine wine. Le Nocche on the label refers to a well-known hamlet of Vinchio.

GRAPE: 100% Grignolino.

SOIL: clayey with some sand.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 5000 vines per hectare.

HARVEST: mid-September, the selection and hand harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to vertical temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 4 days at a constant temperature of 24 °C. During the maceration, very few automatic pumping over is carried and the grape seeds are taken out the second day to avoid any excess in astringency. The malolactic fermentation takes place immediately after the alcoholic fermentation.

AGEING: the wine is aged in stainless steel tanks for about 6 months and then bottled. The wine remains 3 months of bottle ageing prior to be released.

TASTING NOTES

The wine has a light red ruby colour with garnet hues when it is aged. It has an intense fruity nose, vinous and fresh with expressive flowery aromas typical from the grape variety. On the palate, the wine is fresh, persistent, dry, savoury slightly tannic with a pleasant bitterish almond aftertaste on the finish.

PAIRINGS: risotto with Castelmagno, flan of zucchini with fondue, summer carpione (eggs, zucchini, chicken breast), herring, “finanziera”. All meal long.

ALCOHOL CONTENT: 13% vol.

SERVING TEMPERATURE: 15 °C.

SIZE: 0,75 l.