

Ca' del Sandri

PIEMONTE

D.O.C.G.

GRIGNOLINO



“Sandri” is the diminutive of Alessandro (Sandro/Sandrino), whose house located in Via Vignassa was a meeting place well known to all inhabitants in the village of Vinchio. This man of great hospitality, member of the cooperative, used to entertain his guests with incredible anecdotes, some true and some fictional. They used to drink red wine even during summertime, more precisely a Grignolino that had to be excellent due to the high attendance of the participants. 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.

GRAPE: 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 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 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 on 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.

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: 13.5% vol.

SERVING TEMPERATURE: 15 °C.

SIZE: 3 l - 10 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO