



• A L E M A T •

OUR WINES



EMILIO

Grignolino d'Asti D.O.C.

Grape varietal: Grignolino 100%

Wine making: after strimming and pressing fermentation is made in stainless steel vats at a controlled temperature of 24°C on the skins, after some days, as soon as maximum color intensity is reached, we promptly proceed with racking.

Once alcoholic fermentation is completed malolactic fermentation is promoted keeping the wine at a controlled temperature of 20°C.

Aging process: The wine is aging in stainless steel vats for 4-5 months than it is bottled. One more month in bottle before sale.

Colour : Light ruby and bright

Nose : It starts with spicy notes, black pepper and small red fruits, it develops into the glass with a softer and wider finish with notes of sweeter fruits.

Taste: velvety and intense, with good persistence, with light tannin typical of Grignolino, just noticeable.

Serving temperature: 14°C Food pairing: cured meat and starters of piemontese tradition, pasta dishes like agnolotti del plin, white meats, bagna caoda. Very good as an aperitif, try it with fish.