Araldica Grignolino, Piemonte DOC 2023

IAR0102023

Araldica Castelvero

— Piemonte, Italy

This has bright, juicy acidity and some grip - which makes this Araldica classic a fantastic food wine.

Production

Produced from Barbera grapes cultivated in vineyards in the Monferrato hills, to the south of the province of Asti. The south-west facing vineyards have clay and limestone soils, and are at altitudes of 250 - 400m. Grapes are hand harvested in September and fermented in stainless steel tanks at 25-30 degrees C. Pressed when dry and racked to stainless steel tanks for malolactic fermentation. The wine spends 4-6 months in stainless steel before bottling.

Tasting note

A fresh and juicy red with aromas of plum and raspberry. The palate is bright and structured with notes of sour cherry, and a savoury spiciness. Refreshing acidity on the finish.

Food Match

Perfect with simple pasta or pizza. Can be served slightly chilled.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Category:
Sustainable

Winemaker:
Claudio Manera

Grape Varieties:
Pinot Nero 4% Barbera 11% Pinot Grigio 85%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8010471000203