

AZIENDA AGRICOLA CAPRI
DI FRANCO BRUNO PIERLUIGI
STRADA VALLESCURA, 22
14035 GRAZZANO BADOGLIO (AT)



GRIGNOLINO D'ASTI DOC BEL NININ (PDO)



APPELLATION

100% d'Asti DOC (PDO).

GRAPE VARIETY

100 % Grignolino.

WINE GROWING

Calcareous soil with silty-clayey texture.

TRAINING SYSTEM

Is in the simple Guyot.

GRAPE HARVEST AND WINEMAKING

The selected grapes are harvested from the end of September until the middle of October. After crushing, fermentation takes place in stainless steel fermenters at 26 ° C and maceration for a period of 4 - 5 days. The malolactic fermentation follows spontaneously.

AGING

In steel for 3 months and for another 5 months in bottle before being put on the market.

TASTING NOTES

Light ruby red color; delicate, persistent fragrance with clear notes of slightly sour red fruit and a sensation of green pepper.

Taste soft, dry with a pleasantly almond and bitterish aftertaste.

Alcohol content: 14% vol.

FOOD SEARCHING

It goes well with hot appetizers, cold cuts, soups, roasted and stewed white meats, Piedmontese mixed fry. It is the ideal red wine for the accompaniment throughout the meal.

Serve at 15-18 ° C. In summer it can be eaten slightly cooler.