

VITICOLTORI ASSOCIATI VINCHIO - VAGLIO SERRA



Vinchio-Vaglio Serra “Le Nocche” Grignolino d’Asti DOC

Region of Production: Piedmont, San Pancrazio, Italy

Appellation: Asti

Grape Variety: 100% Grignolino

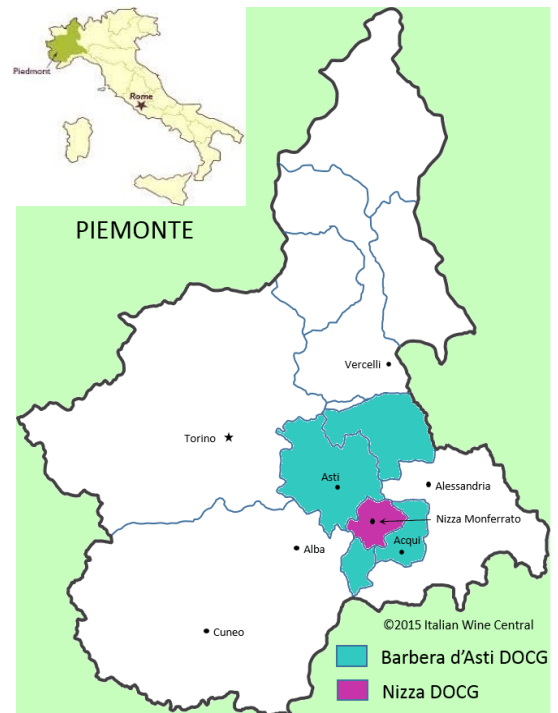
Soil: Sandy, calcareous, clay

Training System: Single guyot

Vinification and Ageing: Grignolino an indigenes varietal- is a grape primarily grown in the Piedmont region. Its name derives from the word *grignole* which means “many pips” in the *Piedmontese* dialect. The abundance of pips in the grape make it a challenging grape to vinify and avoid the strong, bitter tannins that might result. In this wine, the grapes are harvested, stalks removed and pressed before maceration and fermentation at a controlled temperature in programmable stainless-steel tanks where the seeds are removed. It is then aged for 3 years.

Tasting Notes: This is quite a unique wine that has a light ruby-red color with orange overtones. It has a light and floral bouquet. The taste is dry, slightly tannic, bitterish and offers a nice long-lasting finish.

Serving suggestions: Best served at cellar temperature 58 – 60 degrees F. Pairs well with charcuterie, hard cheeses not too strong, appetizer, white meats, grilled fish, and meats- delicately spiced. A perfect Summer chilled red for your palette’s enjoyment.



BACCO FINE WINE
www.BaccoFineWine.com