MONTALBERA®

Lanfora[®] Grignolino d'Asti DOC

Area of production:

Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:

Low training Guyot system with 8-9 buds on the fruit head.

Grape variety: Grignolino.

Vinification: Traditional red method.

Ageing:

For 8-10 months in terracotta amphorae from Impruneta of different capacities.

Colour:

Bright red with orange reflections typical of the grape.

Nose:

Ethereal and intense with hints of raspberry, roots and curry and earthy flavor.

Palate:

In the mouth acidity and tannins are well balanced with recalls of soil, exotic flowers and black pepper.

Bottle:

Bordolese serie 15. Limited edition. Wide shoulder. Color antique green.

Closure: Cork single piece.

Sizes available: Bottle 0,75 L.

Abv: From 13,00 to 15,00 % depending on the vintage.



GRIGNOLINO D'ASTI DENOMENAZIONE DI ORIGINE CONTROLLATA

MONTALBERA