

Grignolino del Monferrato Casalese

DENOMINAZIONE DI ORIGINE CONTROLLATA (DOC)

DESCRIPTION: It is a classic wine, from vineyards exposed to the Southeast of the hills of Casalese Monferrato in the Piedmont Region in Italy. Ruby red with light and transparent, with orange reflections. Delicate scent, like wildflowers. Has a dry and harmonious flavor.



GRAPE VARIETY:

Grignolino 100%

TYPE:

DRY RED WINE

PAIRINGS:

Combines perfectly with starters, cured and smoked meats, white meat, soup, fresh cheese and also very good with grilled fish. Excellent as an aperitif.

BEST SERVE TEMPERATURE: 15°-18°c.

ALCOHOL BY VOLUME: 13.0 % vol



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