



VINI **M**ACCAGNO

GRIGNOLINO D'ASTI D.O.C.



General description:

Grignolino is one of the great, typical Piedmontese wines, and its value is boosted by its limited production. The name “Grignolino” almost certainly derives from “grignòle”, a term used in the Piedmontese language for the many grape seeds contained in this grape, although another theory claims that it comes from the verb “grignare” which, in the Astigiano dialect, means to laugh. Well-known experts of ampelography, such as Demaria and Leardi, claim that the most historical names for the Grignolino and many of its sub-varieties were: Barbesino, Balestra, Verbesino, Arlandino, Rossetto. Although the Grignolino was first mentioned as early as the late 1700s, it seems that it was already known and used to produce “chiaretti” wines as early as the 1500s. Its origin is certainly based in the hills between Asti and Casale, which still form the main production area, even if it has spread to other parts of the province of Alessandria. The grignolino area was once much vaster, but as lethal diseases spread to vineyards throughout Europe, this led to a decrease in the production areas of many varieties of grapes, especially Grignolino, which was more susceptible to these diseases than the others. The grignolino can boast a long list of enthusiasts, some of whom are famous, such as Giovanni Lanza, the Prime Minister from 1869 to 1873, also a producer of this sophisticated grape, and King Umberto I who preferred it above all other wines in his canteen. Even Pope Francis is an enthusiast of grignolino.





VINI **M**ACCAGNO

GRIGNOLINO D'ASTI D.O.C.



Name: Grignolino d'Asti D.O.C.
(Controlled designation of origin).
Grape variety: Grignolino.
Duration: 5-10 years.
Preservation: Horizontal-vertical.
Type: Still.
Colour: ruby red.
Flavour: dry, delicately astringent, full.

Bouquet: clean tasting, red flowers, small
black berries.
Aroma: pleasant, leaning towards bitter, rose,
blackberry.
Serving temperature: 15°-18°.
Alcohol content: Alc./Vol. 12,5%.
Available in: 75 cl e bottle.

Back label

Grignolino d'Asti D.O.C.
(Controlled designation of origin).

More or less deep red colour. Delicate, characteristic bouquet. Dry, slightly tannic, pleasant to the palate. This is a delicate, all-round wine. Serving temperature 15-18°C.

Bottled by Vini Maccagno S.a.s.
Ferrere - Italy.
Contains sulphites. Produced in Italy.
75 cl e Alc./Vol. 12,5%.