



Linea Sant'Evasio

Grignolino d'Asti D.O.C.

Made from Grignolino grapes, it takes its name from the richness of the grape seeds (gragnole).

HARVEST

Between 20th and 28th September.

WINE MAKING

After pressing the grapes and removing the stalks, the grapes are put in thermo-controlled tanks for the fermentation. When the must is drawn off, the malo-lactic fermentation starts.

At the end the wine is ready to be bottled.



ORGANOLEPTIC FEATURES

Colour : cherry red.

Bouquet: delicate, with hints of cherry and white pepper.

Taste: lightly tannic, an aftertaste of cloves, rose and geranium.

HOW TO SERVE IT

It is a wine to be drunk young at a temperature of 16- 18°C.

Food pairings: it pairs well with starters, main courses, white meat, paired with happy hour.



Red wines