

# “Braida”

## Grignolino d’Asti



<b>Appellation:</b>	Grignolino d’Asti DOC
<b>Produced using grapes:</b>	100% Grignolino
<b>Harvest:</b>	September
<b>Average yield per hectare:</b>	7000 kg/ha
<b>Vinification:</b>	Fermentation and maceration in stainless steel at controlled temperature for 8 days. Maturation and fining also in steel for at least 5 months.
<b>Alcohol level:</b>	12-12.5% vol.
<b>Fining in bottle:</b>	2 months
<b>Color:</b>	Very light ruby red.
<b>Floral :</b>	Very delicate floral bouquet, with characteristic hints of rose. Quite fresh, full-bodied taste, subtle and lasting; the rose notes are confirmed in the mouth as well.
<b>Serving temperature:</b>	10-12° C in spring/summer and 15-18° C in fall/winter.
<b>Recommended with the following dishes:</b>	a wine for the entire meal, particularly delicate, suitable for appetizers, broth-based soups and fish.
<b>Anticipated duration of the wine:</b>	1-2 years.
<b>Packaging:</b>	in cartons of 6 and 12 750 ml bottles.
<b>FIRST YEAR OF PRODUCTION:</b>	<b>1961</b>