

# IPARCELLARI

UN VIGNETO UNA PARCELLA UN VINO

*Da Davide Canina*

## GRIGNOLINO D'ASTI "PARCELLA 505" DOC



### Wine Data Sheet

Grapes: 100% Grignolino (from a selection of grapes within the parcel)

Vineyard: Bricco Pizzo

Area: Cioccaro di Penango - Asti - Monferrato - Piedmont

Plot Number: 505

Plot extension: 1.1 ha

Soil: loamy soil (60% silt and 26% sand), 14% clay.

Normal supply of total limestone 138 g / Kg

Exposure: South-West

### Processing data

Harvest: hand picked in box

Maceration: 15 days on skins

Aging: 12 months in 500 LT Tonneaux and 6 months in bottles before the start on the market

Amount of bottles: 2000

Serving temperature: 15/16 °C

### Characteristics of the wine

The wine shows a beautiful bright ruby red color.

The nose is intense and floral. With hints of slightly macerated geranium for a late harvest of the grapes. Spice elegant and soft thanks to the aging in the oak.

In the mouth it is very persistent. Good freshness and flavor with a beautiful verticality. Full and persistent tannin with a silky note thanks to the mix of partly new and partly used tonneaux.

