



GUIDO MAZZARELLO
Vinicoltori da Generazioni



GRIGNOLINO D'ASTI D.O.C.

VARIETY: Grignolino 100%

YIELD OF GRAPES PER HECTARE: circa 80 q/ha

ZONE OF PRODUCTION:
townships of D.O.C. certification
in the province of Asti

PERIOD OF MATURATION:
last week of September

WINEMAKING:
traditional methods with grapes at controlled
temperatures in stainless steel vats

COLOUR:
deep ruby red with orange reflections

TASTE:
dry, slightly tannic, pleasantly bitter

ALCOHOL CONTENT: 12,5 %ABV

TOTAL ACIDITY: 5,50

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:
within two years

SERVING TEMPERATURE: 10°-12° C (50°-54° F)