



CASTAGNOLE DELLE LANZE

GRIGNOLINO D'ASTI

Grignolino d'Asti DOC

Grignolino d'Asti DOC is the most authentic expression of a proud, ancient, and distinctively original native Piedmontese grape variety. Historically described as "the whitest of reds" due to its pale hue and surprising freshness, it embodies an old-world elegance that captivates modern connoisseurs seeking wines with a unique identity that defy standardization.

GRAPE VARIETY: 100% Grignolino

ALCOHOL CONTENT: 14%

VINE TRAINING SYSTEM: Guyot

SOIL: Sandy and calcareous-marly

HARVEST PERIOD: Late September

WINE MAKING: Total destemming and gentle pressing of the grapes. Yeast selection; temperature-controlled fermentation in temperature-regulated tanks. Maceration for 7–8 days, followed by racking while residual sugar is still present, allowing fermentation to complete in contact with the skins. Aging in steel tanks for 6 months prior to bottling

COLOR: Pale ruby red with slight purple highlights, tending towards orange with age

PERFUME: Subtle and pleasantly fruity, with distinct notes of forest fruits. There are spicy notes as well; the most characteristic feature is a clear, distinct note of black and white pepper, accompanied by nuances of clove and cinnamon

TASTE: Dry, austere, full-bodied, with moderate acidity and slight tannins, and an almond-like aftertaste. Aging gives a certain softness

FOOD MATCH: It pairs excellently with delicate appetizers, spiced cured meats, eggs, soups, dry pasta and risotto dishes, meat-free tortellini or ravioli in broth, pasta with cheese-based sauces, poultry, white meats, grilled meats, and fresh or semi-aged cheeses. Thanks to its spicy notes, many also enjoy it with fish stews

SERVING TEMPERATURE: 12 – 14 °C

AVAILABLE FORMATS: 0,75 l



Dogliotti 1870 Snc

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