

# Pianàs

## GRIGNOLINO D'ASTI DOC



### IN THE VINEYARD

Appellation .....	Grignolino d'Asti Doc
Grape variety .....	100% Grignolino
Vineyard .....	Single Parcel
Soil .....	Calcareous, slightly clayey
Average age of the vine .....	20 years
Exposure and altitude .....	East; 250 metres
Yield per hectare .....	80 q l /Ha
Density (vines/ha) .....	4.000
Training system .....	Guyot
Protecting methods .....	Integrated pest control Controlled environmental impact Fertilizer
Weeding .....	mechanical
Harvesting .....	Manual in cassette with selection
.....	in the vineyard

### IN THE CELLAR

Vinification .....	Maceration and fermentation 10 to 15 days in temperature- controlled steel tanks
Aging .....	4 months in steel, 2 months in bottle

### TASTING NOTES

Soft ruby red colour. Fruity scent with hints of geranium, pink and white pepper. In the mouth it is fresh, the tannins are discreet and balanced.

### FOOD PAIRING

Excellent as an aperitif, summer appetizers and first courses.  
Recommended serving temperature 14 °C.



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