



## PRODUCER PROFILE

Estate owned by: Italo Stupino  
Winemaker: Claudio Roggero  
Total acreage under vine: 65  
Estate founded: 1964  
Winery production: 180,000 Bottles  
Region: Piemonte  
Country: Italy



## Piemonte Grignolino DOC 2016

### WINE DESCRIPTION

This Grignolino is a small-production gem (at 4,000 bottles annually) that is incredibly food friendly. Made from 100% Grignolino grapes, it shows the lightness and finesse which has made Grignolino a widely-appreciated wine. Following fermentation, this wine is aged for 3 months in stainless steel to preserve its fresh, fruit-forward aromas.

### TASTING NOTES

Light ruby in color, aromas of red fruits and roses complement undertones of Bing cherries, strawberries, and hints of spice box. On the palate, crisp acidity and smooth tannins make for a food friendly wine.

### FOOD PAIRING

Pair this wine with fried seafood appetizers, Bagna Cauda, creamy veal-based dishes, and salume.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Messoirano vineyard
Vineyard size:	1 acres
Soil composition:	Calcareous Marl
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	1,520
Yield/acre:	3.6 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1985
Harvest time:	September
First vintage of this wine:	1989
Bottles produced of this wine:	5,000

### WINEMAKING & AGING

Varietal composition:	100% Grignolino
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	77 °F
Maceration technique:	Racking, Pumpovers, and Aeration
Length of maceration:	3 days
Malolactic fermentation:	Partial
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.4
Residual sugar:	3.0 g/L
Acidity:	6.0 g/L
Total SO <sub>2</sub> :	90.0 mg/L