



Azienda Agricola
PEROCCHIO

Grignolino d'Asti D.O.C.

Production area: Vinchio (AT).

Variety: 100% Grignolino.

Alcohol degree: 13 % vol.

Vinification: careful and controlled vinification in vetrified concrete barrels.

Organoleptic characteristics

Color - Type: ruby red; slightly sparkling.

Bouquet: vinous, fresh, persistent with fruity notes of apricot, plum and cherry.

Taste: light, fine, slightly tannic dry with refined bitter aftertaste.

Gastronomic matches: wine for all the meal, ideal with appetizers, soups and fish.

Tasting temperature: to serve at 16-18°C.



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