



GELSOMORA GRIGNOLINO D'ASTI DOC 2023

COSSETTI

Category: Gelsomora

NAME: Grignolino d'Asti DOC

GRAPE VARIETY: Grignolino 100%

VINIFICATION: Fermentation in steel tanks with controlled temperature for 6/7 days with delicate pumping over. After racking, the must slowly finishes its fermentation phase.

CHARACTERISTICS: The color is slightly pale ruby red, the aroma is intense, fruity with a floral and undergrowth perception. The flavor is fresh, dry, slightly tannic and enveloping with a pleasant bitter aftertaste and a persistent finish with floral notes.

PAIRINGS: Among the few reds suitable for accompanying fish-based dishes, it finds an ideal combination with cured meats, appetizers, soups and white meats.

ALCOHOLIC CONTENT: 12.5%Vol.

SERVICE TEMPERATURE: 15°C