

REBUS GRIGNOLINO DEL MONFERRATO CASALESE - DOC



Appellation: Grignolino del Monferrato Casalese DOC

Varietal: 100% Grignolino

Tasting notes: It has a light ruby red color and the grape's typical firm and pleasant tannicity is pronounced in the wine. Grignolino should generally be drunk young or within 2-3 years from harvesting, but this does not hold true for ours, which just improves over time; it's an ideal wine for accompanying typical Piedmont appetizers and first courses, but can also be drunk throughout the entire meal. Alcohol content: 13% vol.

Notes about the wine: Grignolino is a typical grape from Piedmont's Monferrato region that is fairly unknown outside of this territory, but which has many staunch admirers and enthusiasts. Made using only grapes from an old vineyard facing south, and vines planted in marly and calcareous soil, our Grignolino del Monferrato Casalese DOC 2010 fully expresses the characteristics of this rustic and austere varietal.

Presentation of the grower: Agricola Dellavalle, a family of wine makers from Camino, on the hills of Monferrato Casalese (in the province of Alessandria in Piedmont), only produces small batches of wine, carefully selecting the grapes exclusively of its own production, which are then made into wine by combining modern technology with rigid tradition. Our wines stand out for their excellent personality and their intense aromas that can be traced back to the varietal characteristics of the grapes from which they originated.

The firm belief that compels us to intervene as little as possible with the wines in the cellar causes our products to be greatly influenced by the characteristics of that particular year. Our wines are able to age very well thanks to their full-bodied nature, the high concentration of polyphenols and their above average alcohol content. This is why we sometimes wait more than a year before bottling some of our wines.