

Moncusà

GRAPES: Grignolino 100%.
AREA OF PRODUCTION: north Astigiano
(Calliano and Montemagno).
TERRAIN: sandy.
EXPOSURE: south-west/south-east.
ORGANOLEPTIC CHARACTERISTICS:
Colour: bright red tending towards garnet.
Bouquet: aroma of roses and dried
flowers with spicy nuances.
Taste: pleasing, medium bodied, elegantly
tannic, slightly spicy, good acidity and freshness.
ALCOHOLIC STRENGTH: 13-13,5% vol.
RECOMMENDED WITH: typical Piemontese
hors d'oeuvres, pasta with sauce
or in broth, cured meats, vegetable
flans, white meats, fish soup.
SERVING TEMPERATURE: at 16-18°C.

Bocchino



Grignolino d'Asti

Denominazione di
Origine Controllata