



WINE'S NAME: POGGETO

DENOMINATION: Grignolino del Monferrato casalese DOC

ORGANIC CERTIFICATION: Controlled by CCPB

GRAPES: Grignolino 100%

AREA: Cella Monte, Monferrato, Piedmont

SOIL TIPE: lime-stone, sedimentary soil

VINEYARD EXPOSURE: south and south/east 300 meters high

TRAINING SYSTEM: Guyot with 4000 vines/hectare

PRODUCTION: 70 quintals/hectare of grapes and 9'000 bottles/year



VINEYARD

Organic production since the year 2000, following the European rules. We use only products from natural origins to protect the vines against the majority of diseases. We fertilize with cow manure and we control weeds mechanically. We never use chemical products.

WINEMAKING

The grapes are harvested by hand when they reach perfect ripening and immediately brought into the cellar to be processed. Selection of the grapes is very important for us: we don't want to have under ripe fruits, dried ones or mold.

Fermentation is on the skins for about 3/4 days, after that we get the most out of the tank keeping only the free-run wine without pressing the skins. Grignolino is a very tannic grape variety so with a short skin contact we create a balanced and delicate wine. The wine is aged in steel tanks and bottled after 7/8 months.

THE WINE

Clear bright ruby color, tending to rosè. Airy bouquet, light, reminiscent of roses and spices, with a characteristic raspberry and strawberry aroma. Typical almond aftertaste.

FOOD PAIRINGS

Grignolino pairs well with starters and main courses made with white meat or cheese, it also pairs well with salads and vegetables dishes. This is a rare red wine that can be served with fish. It can be served chilled, the ideal temperature is 12-14 °C.

POGGETO STORY

The name Poggio comes from *Poggio* which means the top of the hill, where Grignolino grapes grow better. When my dad decided to plant a new vineyard of Grignolino in the *Poggio*, the old people from the village told him: "you must be crazy! Why don't you plant Barbera grapes? Grignolino vines are hard to grow and they produce less quantity". But we believed in it and in the potential of this indigenous variety because we knew we had a treasure.

AWARDS

Mention in Slow Wine (Slow Food), Vini d'Italia (Gambero Rosso) and Vini Buoni d'Italia (Touring Club Italiano).

Selected in Merum, Wein-Plus (Germany) and 5 Stars Wines (Vinitaly International) scored 90

EXPORT

We export to United States in New York, North Carolina, California, Massachusetts and Oregon; to Europe Belgium, Switzerland and Germany