



# MONFERRATO DOC ROSSO

## Red Wine

**Certified organic by Icea & No added sulfites**



### VINEYARD

**Location:** Piedmont region - municipality of Ovada

One hour southern from Milan, thirty minutes norther from the Genoa's see

**Aspect:** south facing, at an altitude of around 300 meters above sea level

**Soil type:** silt loam with a subalkaline reaction

**Grapes:** Barbera and Dolcetto

**Training System:** Vertical Shoot Positioning with Guyot pruning

**Vines per hectare:** 4500

**Growing Techniques:** Castello di Grillano uses organic methods of agriculture, thereby avoiding the use of synthesizing pesticides, herbicides, and "chemical" fertilizer. Organic methods also serve to preserve the fertility of the soil, thanks to appropriate working techniques and green fertilization (manure), and are in accordance with nature's rhythms. Thus the soil is revitalized. The vineyards are managed in a balanced way carefully managing the foliage (green pruning and defoliation) exclusively by hand to obtain grapes of an extremely high quality that are a sincere expression of the *terroir*.

**Harvesting period:** Half September - Beginning of October

### WINE CELLAR

**Vinification:** the grapes are rigorously selected and hand-picked. After a naturally initiated fermentation and 8-10 days of maceration, an important wine is obtained thanks to spontaneous malolactic fermentation and appropriate ageing in stainless steel tanks.

**No sulphur dioxide is added at any of these stages.**

### TASTING NOTES

Ruby red in colour tending towards purple. Fresh, clean and characteristic aroma.

Round and intense on the palate with a lingering finish and a slightly sweet aftertaste.

### ANALYTICAL DATA

	2015	2017
Alcoholic strength	13,51 %vol	14,13 %vol
Total acidity	4,87 g/l	5,61 g/l
Dry Extract	24,3 g/l	28,2 g/l
Sugars	< 1,0 g/l	2 g/
Total sulphur dioxide	< 10,0 mg/l	< 10 mg/l



**CERTIFICATION:** Castello Grillano' wines are certified ORGANIC by ICEA.