



**WINE'S NAME:** POGGETO

**DENOMINATION:** Grignolino del Monferrato Casalese DOC

**ORGANIC CERTIFICATION:** Controlled by CCPB

**GRAPES:** Grignolino 100%

**AREA:** Cella Monte, Monferrato, Piedmont

**SOIL TYPE:** Calcareous sedimentary soil

**VINEYARD POSITION:** south, 300 meters high

**TRAINING METHODS:** 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 maturity 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 with the skins for about 3/4 days, after that we get the most out of the tank keeping only the free running juice 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 month.

### **THE WINE**

Clear ruby color, tending to rose. Airy bouquet, light, reminding of roses and spices, with a characteristic raspberry and almond aroma.

### **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 is the top of the hill where Grignolino grapes grow better. When Giovanni, the owner, 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 autonomous variety because we know we have a treasure.

