

**BRIC  
CASTELVEJ**<sup>®</sup>  
*dal 1956 Produttori nel Roero*

## **Piemonte**

Denominazione di Origine Controllata

## **Grignolino**



**Variety:** Grignolino 100%

**Location of vineyards:** Portacomaro

**Soil:** clay and Limestone

**Harvest:** mid-September

**Winemaking:** Steel

**Format:** 75 cl.

**Serve at:** 18/20°C

**Vinification:** Maceration takes place in steel fermentation tanks, which can be temperature controlled, lasting about 4-5 days.

Subsequently, the wine rests in the steel tanks, where the malolactic fermentation takes place. After malolactic fermentation, the wine stays in steel tanks until bottling.

**Sensory profile:** The color, typical of the grape, is ruby red with orange hues. The bouquet is fresh and lively, with a distinct hint of white pepper, gentian root and delicate spices. The taste is dry, pleasantly zesty, lively, slightly tannic, with a character-istic almond aftertaste.

Due to its characteristic freshness, it accompanies many dishes well such as, risotto, ravioli, vegetable soups and white meat. It is also ideal with some full-flavoured fish dishes, such as sardines and fried anchovies.

It is also the traditional match for cooked salami (“cotechino”), a tasty and flavoursome sausage from Piedmont

