



## RUBER

### GRIGNOLINO D'ASTI D.O.C.

One of the oldest indigenous varieties in the Monferrato, it has been known since the Middle Ages as Barbesino, but it actually takes its name from the dialect word "gragnola", which refers to the seeds, which are very numerous in this grape. The long maturing with skin contact without the seeds brings out the full aroma of dried roses and the aromatic complexities of wild strawberry, wild berries and, in particular, raspberries.

The taste profile reveals the personality of a wine that is uninhibited and versatile in terms of food pairing, fairly mouth-filling, with tannins that are present but not aggressive, a suitably crisp, dry finish, and the fruity notes that remind the bouquet. Serve at 17°-18°C.

**Appellation**  
Grignolino d'Asti D.O.C.

**Vintage**  
2021

**Production Area**  
Montemagno (Asti) - Monferrato  
Variety: 100% Grignolino

**Quantity produced**  
N° 4.091

**Soil / Vineyard**  
Calcareous clay with silty marls and alkaline pH with considerable water retention. The average age of the vines is 30 years, Guyot trained, facing south, southwest.

**Vinification / Ageing**  
Crushing-destemming with fermentation and brief maceration to ensure light extraction of astringent tannins. Fermentation takes place at a controlled temperature of 22°C.

**Colours / Highlights**  
Intense, brilliant red.

**Fragrance**  
Notes of dried rose, wild strawberries and wild berries.

**Palate**  
Fairly mouth-filling, with a tannin that is present but not aggressive, a dry, crisp finish, with a good fruity match on the notes perceived in olfactory analysis.

**Analytical data**  
Overall alcohol content: 14 % vol.  
Total acidity: 5,59 g/l PH: 3,45  
Residual sugar: 1 g/l Total dry extract: 25 g/l

**Sulphur Dioxide's rate**  
VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 55 mg/l SO2**.



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**GRIGNOLINO D'ASTI D.O.C.**

Monferrato is a land of historical autochthonous and international vines – from Ruchè to Barbera d'Asti, to Grignolino and Syrah – that create some of the most renowned red wines in Italy.

In our cellar both processes of vinification and refinement of our wines take place and the crowns and medals, bunches of grapes and stars, are results of the numerous prizes of our awarded labels, are proudly displayed.

This recognition of the quality of our red wines, in the region of the great reds, is a source of pride for us and an inspiration to continue pursuing the finest quality in our vineyards and in our cellar.

### Awards 2021



Harvest  
2019



Harvest  
2019



Harvest  
2019



### Awards 2020



Harvest  
2018



Harvest  
2018



Harvest  
2018



### Awards 2019



Harvest  
2017



Harvest  
2017



Harvest  
2017



Harvest  
2017



	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINIUM