

FRASCA

LA GUARAGNA



GRIGNOLINO D'ASTI D.O.C.

Grape variety 100% Grignolino

Vineyard municipality of Agliano Terme;
average age of vines 25 years

Soil a balanced mix of clay, sand and silt

Vinification cold pre-fermentation
maceration, fermentation with separation
of the grape seeds, no punch down

Aging steel tanks, period of rest in
the bottle

Longevity best in the 3 years from
harvest, but with a promising future

For us fascinating bright, yet pale red
color, a nose rich in strawberries;
its delicate tannins is typical of this variety

On the label the arches recall
the typical vaults of traditional Piedmontese
buildings, representing a safe place under
which to find shelter in all seasons