

Grignolino, DOC, 2024

Cantine Sanmatteo

The winery is at an elevation of almost 1,000 feet, located in the small town of Cisterna d'Asti. Grapes have been growing in the vineyards of Cantine Sanmatteo since the first vine was planted in 1837.

The Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true. The winery is certified as a sustainable winery by Equalitas.

Tasting Notes

Light ruby red in color, this wine made from 100% Grignolino grapes, has a delicate aroma with notes of red berries, sage, white pepper, and clove. The wine is dry, with mild tannins and an almond finish.

Region: Piedmont

Classification: Grignolino DOC

Area of Production: Roero

Grape Variety: 100% Grignolino

Soil: Sand on top of sandstone

Average Age of Vines: 39 years

Trellising System: Espalier cultivation – Guyot pruning

Production per Acre: 4.57 tons

Vinification: Stainless steel

Alcohol: 12.5%



Imported by John Given Wines, Inc.

www.jgwines.com Info@jgwines.com Telephone: 845.868.3203