

Grignolino d'Asti, DOC, 2023

Gatto Pierfrancesco

The Gatto Pierfrancesco winery was started in the early 1900's, and is now run by the third generation of winemakers. This tradition is reflected in the label. The winery is located between the municipalities of Castagnole Monferrato and Montemagno.

Tasting Notes

Light bodied red wine with an orangeish hue around the edge of the glass. Scents of rose and raspberry with a hint of pepper greet you alongside elegant tannins and good acidity.

Region: Piedmont

Classification: DOC

Area of Production: Castagnole Monferrato

Grape Variety: 100% Grignolino

Soil: 30% Sand – 70% Marl (Clay/Limestone)

Average Age of Vines: 15 years

Trellising System: Guyot

Production per Acre: 3.5 tons

Vinification Technique: 15 days maceration and fermentation in temperature controlled stainless steel

Maturation: 1 month in Stainless Steel and 3 months in the bottle.

Total Acidity: 5.40 g/l

Residual Sugar: 0.1 g/l

PH: 3.57

Alcohol: 14.50%

Total Cases Produced: 670



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