

TENUTA
GARETTO

G
IASSÀ



COMMUNE: Agliano Terme

GRAPE: 100% Grignolino

APPELLATION: Grignolino d'Asti doc

HARVEST: beginning of September

MACERATION: stainless steel for 2 days

AGING: stainless steel

Tenuta Garetto estate has an old clone of Grignolino which gives rise to a particularly fine and elegant wine. The vinification aims at preserving the aromas and fragrance, without compromising the excellent aging potential typical of the grape. After a short maceration on the skins, a slow "white" fermentation follows. As the name suggests, Giassà (which in Piedmont means frozen) is at its best when served cold, thrilling for its complexity and great pleasure.

Tasting notes: Notes of Raspberry, supported by an intense and fine floral. Dense palate but at the same time snappy, dynamic and thirst-quenching..

Food pairing: excellent if combined with classical white meat, eggs and mushrooms. It becomes particularly intriguing with fish soups and coquillage.