

DATA SHEET



NAME OF THE WINE: AMICI MIEI

APPELLATION: GRIGNOLINO D'ASTI DOC

GRAPE VARIETY: 100% GRIGNOLINO

DESCRIPTION: THIS WINE BORN FROM THE IDEA OF WANTING TO RE-EVALUATE A VINE THAT HAS BEEN LEFT ON THE SIDELINES IN THE NATIONAL SCENARIO FOR A FEW YEARS, BUT IF IT IS VINIFIED IN THE CORRECT WAY IT CAN EXPRESS ITSELF GIVING GREAT RESULTS. THE NAME "AMICI MIEI" WANTS TO EXPRESS THE CONVIVIALITY OF THIS WINE, IDEAL TO DRINK IN THE COMPANY OF SOME FRIENDS, MAYBE A LITTLE FRESH, DURING THE MOST SULTRY DAYS. "GRIGNOLINO IS THE MOST RED OF WHITE WINES AND THE WHITEST OF RED WINES" (LUIGI VERONELLI)

PRODUCTION AREA: OUR VINEYARD IN AGLIANO TERME

AGE OF THE VINES: 30 YEARS OLD

EXPOSURE: WEST

VINEYARD ALTITUDE: 250 M

TRAINING SYSTEM: GUYOT

SOIL COMPOSITION: CALCAREOUS-MARL WITH PREVALENCE OF SILT AND WHITE SOIL

VINIFICATION: SHORT MACERATION FOR A COUPLES OF DAYS AND RACKING OFF

AGING: STAINLESS STEEL TANK

SERVING TEMPERATURE: 10° - 12° C.

SIZE: 0,75 L.


AZIENDA AGRICOLA
ROBERTO FERRARIS