



Tenuta
Olim Bauda

Grignolino d'Asti DOC "Isolavilla"



Grape variety: 100% Grignolino.

Tasting notes: rather pale ruby red colour, with subtle amber highlights. The fine, delicate bouquet offers notes of brushwood and dried flowers, often accompanied by characteristic scents of white pepper. Lively and tart on the palate, but refined and dry, with a typical presence of tannins and a pleasantly almond aftertaste.

Serving temperature: 13°-14° C

This is one of the oldest grape varieties native to Piedmont. The name definitely originates from a term used in the Asti dialect, "grignole", which indicates the presence of numerous grape seeds. It is a demanding grape variety in terms of climate and soils, and, while being hard to vinify, it offers an original, unpredictable and whimsical. Apparently, Veronelli said "Grignolino is the reddest white wine and whitest red". It has a rather dull red colour, but never so pale as to resemble a rosé. Try it chilled in spring or summer, with fava beans and salami, or a few fried anchovies... Valentina's favourite.