



Tenuta  
*Olim Bauda* dal 1961®

## Grignolino d'Asti DOC "Isolavilla"

**Variety:** Grignolino 100%.

**Vineyard:** A very demanding vine in terms of climate and soils, difficult to vinify, but able to give an original, unpredictable and whimsical wine.

**Vinification:** Grape selection generally takes place in late September or the first week of October and is conducted entirely by hand. The grapes are pressed the same evening and placed in stainless steel vats for alcoholic fermentation with an assisted temperature not exceeding 28°C. Maturation of the wine continues in the stainless steel vats until bottling.

**Pairings:** Try it with zucchini omelet with ricotta and mint, fried anchovies or tomato ricotta and mint ravioli.

### NOSE

*The nose gives a delicate and fine scent with notes of underbrush, dried flowers and often accompanied by characteristic hints of white pepper.*

### VIEW

*Brilliant ruby red color with subtle amber highlights.*

### MOUTH

*The palate is lively and savory yet refined, dry due to the typical presence of tannins with a pleasantly almondy aftertaste.*



*"Grignolino is the reddest of white wines and the whitest of red wines," Veronelli seems to have said. A red with a rather light color, but never so light as to remind one of a rosé. In spring or summer try it fresh with fava beans and salami or some fried anchovies—my favorite."*

Elisabetta