

**AZIENDA AGRICOLA**  **GIACOMO GRIMALDI**

## **LANGHE SAUVIGNON D.O.C.**



**WINE:** LANGHE SAUVIGNON D.O.C.

**APPELLATION:** LANGHE D.O.C.

**AREA OF PRODUCTION:** MONFORTE D'ALBA

**CRU:** -

**VINEYARD SURFACE:** 1 HECTARE

**GRAPE:** SAUVIGNON BLANC 50% AND SAUVIGNON GRIS 50%

**SOIL COMPOSITION:** CLAY MIXED WITH LIMESTONE

**EXPOSURE:** SOUTH

**VINIFICATION:** grapes coming from the vineyard located in the Municipality of Monforte d'Alba, near the Frazione San Sebastiano with southern exposure, clayey calcareous soil, the average density per hectare is 4000 plants. Fermentation takes place in steel at a temperature that varies between 10-12 ° C, very slow to maintain a fresh and intense fruit. Aging: 60% in stainless still tanks for 7 months and 40% in cask for 7 months.

**ALCHOOL CONTENT:** 13,5%

**BOTTLES 0,75 PRODUCED 5.000**