

Macario I Vigneti

Grignolino

Light ruby red with russet shades, delicate and fruity on the nose with bright cherry and red fruits with floral aromas. On the palate the wine is crisp and dry, with smooth tannins and a pleasant slightly bitter finish.

Grignolino

Appellation	Piemonte Grignolino DOC
Vineyard	Vineyards located on sunny hillsides of Monferrato, composed of loose, light-colored clay soils. Hand harvesting.
Vinification	After a soft pressing of the grapes, the must obtained is fermented on its own skins for 4 to 5 days. Afterwards the must is racked and moved to a controlled- temperature steel tank to develop its characteristic bouquet and flavor. At the beginning of spring Grignolino is ready to be bottled.
Pairing	This wine is perfect with appetizers, main courses, fresh cheeses, and fish.
Serving	Best served with a slight chill at 54-60 °F.

Four generations of the Macario family have lovingly cultivated their vines in the hills of Monferrato for over one hundred years. Currently, Giovanna Macario grows the estate wines alongside her mother and daughter, displaying their deep dedication to family, tradition and respect for the vineyards. Fresh, generous and balanced, their wines honor the typicity of their site with traditional Piemonte varietals.