



Arlandino

Grignolino d'Asti DOC



Italy > Piedmont > Monferrato

Variety

100% Grignolino



Terroir

A total of 1.5 hectares (3.7 acres) on white calcareous soils with sand from three specific vineyard sites (Podere dei Mossetti, Penango, and Bisoglio) an average of 300 meters above sea level (984 ft.) with South/Southeast exposure in the rolling hills of Monferrato.



Winemaking

Winemakers: Luciana Biondo, Mario Ronco consulting oenologist

Hand harvested grapes, no use of chemicals or non-organic fertilizers. Fermented with indigenous yeast and aged in tank.



Production

600 cases



Grignolino is a finicky grape with a delicate color, tart acidity, and edgy tannins. It goes against the grain of the traditional American palate that craves soft, juicy, fruit-forward wines. The name comes from the same word than means “grimace,” because the wine can be tart and tannic.

For hundreds of years, this wine was held in high regard, but trends of the last half of the 20th Century left farmers turning their backs on this noble grape for vines easier to manage and promote, like Nebbiolo and Barbera. Notably, one of the biggest supporters of this unique grape is the current Pope Francis, Jorge Bergoglio, whose affection for this wine has helped garner attention throughout Italy.

We love the tension and energy that emerges from such a delicately colored wine. When well managed on premium sites, this intense but delicate wine exudes remarkably perfumed fresh flowers, red berries, and a crisp, spicy white pepper note that leaves the palate with kinetic finish.

VARIETAL NOTES

Arlandino is one of the many ancient names for the Grignolino grape which was abundant and highly praised as far back as the 13th Century. As recent as the late 1800s, Grignolino was fetching the same prices as Barolo. A native grape to the hills of Monferrato, the grape needs well-exposed, ventilated hillsides to achieve ripeness and ward of rot due to its compact grape bunches.

In the 20th Century, the popularity of Nebbiolo and Barbera soared, squeezing out harder to manage grapes like Grignolino. Today the grape represents only about 1 percent of plantings in the Piedmont.

FOOD PAIRING

Perfect with fatty foods like traditional pastas ‘al Sugo di Carne’ or ‘Agnolotti alla Piemontese.’ Try it with Chinese fried rice with pork for a match made in heaven! Also great with fresh cheeses.



*Personally selected, hand-harvested wines
from the best family vineyards.*

