

Santa Caterina “Arlandino” Grignolino d’Asti



TENUTA SANTA CATERINA

LOCATION:

Italy > Piedmont > Grignolino
d’Asti DOC > Monferrato

VARIETY:

Grignolino

WINEMAKER:

Luciana Biondo



SCIENCE

ABV: 13.5%

SUGAR RATE: < 1 g/L

TOTAL SO₂: 85 mg/L

TOTAL ACIDITY: 6 g/L

EXPERIENCE

NAME: Arlandino is the ancient name of Grignolino. The name, Grignolino, became more popular because it refers to the pithy, higher concentration of seeds in the grape that can cause one to grimace when eaten if the grapes are not fully ripe, or are pressed too aggressively.

CHARACTER: Flavors are energetic with red fruits like cherry and pomegranate, alpine herbs, rose petal, and dry earthy undertones. A medium to light bodied wine with a lively minerality and freshness that accentuates the earth, spice, and leather of non fruit flavors.

ENJOY WITH: Perfect with fatty foods like traditional pastas ‘al Sugo di Carne’ or ‘Agnolotti alla Piemontese’ or casseroles, terrines, and hamburgers. Also ideal with small game like quail or rabbit.

BEST RESULTS: Serve at 55-60° F, a short decant, with 30 minutes in the fridge will give you maximum pleasure.

EXPRESSION

FERMENTATION & EXTRACTION: Hand harvested, vigorous hand sorting with partial whole cluster, delicately crushed. Fermentation with native yeast and controlled temperature. During the maceration, delestage for 3-4 days before racking off the gross lees.

ELEVAGE: Aged in steel tanks for 9 months before bottling.

FINING AND FILTERING: Lightly clarified with clay, no filtering. Vegan.

SULFUR: Minimal sulfur added at end of fermentation and at bottling.

SOURCE

FARMING: A symbiotic approach to agriculture, without use of chemicals or non-organic fertilizers. Utilizing a mix of species for cover crops, mycorrhizal fungi, and green spaces to protect and strengthen plant and soil health.

LAND: A one hectare parcel in the Mossetti vineyard (called Arlandino) and about half a hectare from the Moncalvo vineyard. Average elevation, 1,100 feet a.s.l, Southeast exposure, and the soil is calcareous clay rich in fossilized seashell remains.

VINE: The average age of vine is 16 years. Training in Guyot.

HARVEST AND PRODUCTION: Hand-harvested, less than 700 cases.

