

# “Arlandino” Grignolino d’Asti DOC

## EXPERIENCE

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**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:** A delicate color of sunburst orange and brick, the aromatics are energetic with tart cherry, pomegranate and orange zest. Notes of alpine herbs, rose petal, and dry earth add complexity. On the palate, the wine is light bodied with a lively minerality and freshness, confirming earthy flavors, spice, and leather on the finish with a touch of tart fruit.

**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

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**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

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**FARMING:** The farming philosophy is holistic, with a symbiotic approach to agriculture, without the use of chemicals or non-organic fertilizers. Techniques encourage natural flora and fungi above and below ground, with added green spaces to diversify 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.



TENUTA SANTA CATERINA

### LOCATION:

Italy > Piedmont > Grignolino  
d’Asti DOC > Monferrato

### VARIETY:

Grignolino

### WINEMAKER:

Luciana Biondo



## SCIENCE

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ABV: 13.5%

SUGAR RATE: < 1 g/L

TOTAL SO<sub>2</sub>: 85 mg/L

TOTAL ACIDITY: 6 g/L

