

THE SOURCE LUIGI SPERTINO PIEDMONT



2024 GRIGNOLINO D'ASTI

PRODUCER OVERVIEW

VINEYARD DETAILS

Grignolino d'Asti is harvested from vines planted in 2000, 2015, and 2021 on west-facing steep slopes between 250–300m, on chalk bedrock with deep chalk and siliceous topsoil.

CELLAR NOTES

Grignolino d'Asti is destemmed and naturally fermented at a maximum of 27°C for 12 days, with one daily pumpover. It's then aged for four months in steel, filtered and fined before bottling, with added sulfites.

