

Arlandino Grignolino d'Asti DOC





- A Benedictine Abby (961 AC) sits on the ancient Tenuta Santa Caterina estate, where agricultural is documented as far back as 1737. Guido Carlo Alleva took over this historic property in Grazzano Badoglio with the inspiration to bring back indigenous grapes to their former glory.
- Monferrato translates as 'fertile mountain' and it is here on the hillsides
 with great exposure that the Santa Caterina team farm in a symbiotic
 way, giving back to the soil, using organic fertilizers and other
 microbiological viticulture techniques, avoiding any chemicals.
- The estate focuses on Monferrato's indigenous varieties such as Grignolino, Freisa, Barbera, Nebbiolo, as well as others long-present in the area (Chardonnay and Sauvignon Blanc).

Varietal: 100% Grignolino

Appellation: Grignolino d'Asti DOC

Production Zone: 3 specific vineyards sites (Poderi dei Mossetti,

Penango and Bisoglio) in Asti, Piedmont; altitude 350 mt a.s.l.

Soil: White calcareous

Vinification: Hand harvested end of September. Fermentation with

indigenous yeasts in temperature-controlled stainless-steel tanks

Maturation: 9 months in stainless steel tanks

Arlandino is the ancient name of Grignolino. Arlandino comes from the vineyard of Mossetti Farms in Grazzano Badoglio and from Moncalvo vineyards, land which since 1300 had been selected for the installation of this typical local grape. The soils are characterized by white, calcareous lands, rich in freshness, able to give Arlandino aromas and structure.



- The Arlandino, unlike the usual grignolino, has a mild red color. Intense but delicate this wine
 exudes remarkably perfumed fresh flowers, red berries, and a crisp, spicy white pepper note that
 leaves the palate with kinetic finish.
- Perfect with fatty foods like traditional pastas 'al Sugo di Carne' or 'Agnolotti alla Piemontese.'
 Pairs well also with Chinese fried rice with pork, and with fresh cheeses.

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