

LA CAPLETTA – Grignolino



Region: Piemonte DOC, Italy

Description: Grignolino is an old Piedmont grape variety, which origin is of Monferrato; the name refers to the word *grignole*, which in their dialect means a grape with a lot of pips, so it makes you grin your teeth. Difficult to cultivate, it produces an original, unpredictable wine which is widely appreciated. Despite what perceived by too many 'experts', Grignolino is also a wine that can age and actually it gets better. It shows a pale red color, delicate in the nose with notes of fruit and brushwood often accompanied by characteristic scents of white pepper. It is austere and refined on the palate, dry with a characteristic presence of tannins and a pleasantly bitter aftertaste. Perfect with white meat as chicken or turkey, first dishes, grilled fish. Gambero Rosso 2008 Guide defines Casalone Grignolino "a masterpiece of balance".