



Vicara

.G DOC Grignolino del Monferrato Casalese

The Monferrato has been for decades the cradle of Vicara and its vineyards. Vicara's plots of land occupy a total surface area of 70 hectares (40 of which under vine) on the beautiful hills rising between the river Po and the plain of Alessandria. Spontaneous ground cover is maintained in the vineyards to ensure that the grapes ripen evenly, healthy, and as environmental protection since the need to work or treat the ground is drastically reduced. Pest control is carried out in accordance with natural strategies allowed under integrated pest management rules and eco-compatible farming, a sector in which Vicara has years of experience.

COUNTRY

Italy

VARIETAL

Grignolino

SOIL TYPE

Marne, Silt
Clay, Sand, Limestone

VINEYARD

6 ha.
Vine training system: Guyot

HARVEST

Manual harvested & sorted

VINIFICATION

Destemmed, spontaneous
fermentation
8 months aging in stainless steel
4 months aging in bottle

TASTING NOTES

Ruby red, with purple hues. An intense, wine and ethereal aroma of violet and red fruits such as blueberries and blackberries. On the palate it is fresh and ready to drink, well balanced and persistent, with silky and lively tannin.

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