
AGOSTINO PAVIA GRIGNOLINO D'ASTI



Region: Piedmont, Italy

Appellation: Grignolino D'Asti DOC

Grapes: 100% Grignolino

Farming: Sustainable

Age of vines: Planted between 1985 and 2005

Altitude, Aspect, & Soil Type: 230 M, SE Facing, Sand/clay

Typical Harvest Time: Mid September

Maceration & Fermentation: 5 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 1 year in stainless steel, 5 months in bottle

Finishing: Fined with bentonite, filtered with diatomaceous earth

Production: 10,000 bottles annually

Notes from Oliver:

The Asti and Monferrato areas of Piedmont, east of the Barolo zone, are Barbera country. Agostino Pavia and his sons Giuseppe ('Pino') and Mauro have been making two styles of Barbera from two different single vineyards since the '80s. Their wines are zesty but balanced, with luscious fruit to match the acidity.

Grignolino has a misleadingly pale color, but is nonetheless a very distinctive and flavorful wine. Aromas of wild strawberries, rhubarb, and a touch of herbs, the perfect wine with salumi or pizza. I put it in the fridge for 20 minutes to bring out the fruit. Screwcap. (Pino says his older customers used to buy all of this, often in huge 'demijohns' to be bottled later at home.)