

Sfusobuono Grignolino Piemonte DOC

Brand: Sfusobuono Bag in Box **Winery:** Cascina Isabella **Category**: Wine – Still – Red **Grape Variety**: Grignolino

Region: Monferrato Casalese / Piemonte/ Italy

Appellation: Piemonte DOC

Vineyard: Estate

Feature: Organic farming



Product Information

Soil: Soils rich in limestone and clay. South-East exposure

Elevation: 300 meters (984 feet)

Age of vines: 25 years

Vinification: Gentle pressing, alcoholic fermentation with native yeasts in temperature controlled

stainless steel tanks. Aged for 4 months in concrete tanks. Vegan friendly.

Tasting Note: Light red color. Nose: fresh, fruity aromas of small berries and cherries, balanced by the signature spicy note of black pepper and almond at the end. Taste: Light bodied, juicy, enjoyable and

fresh (we suggest to enjoy it slightly chilled)

Alc: 12.86 % Acidity: 4.9 g/L RS: 0.8 g/L

Total sulfites: 60 mg/L

Producer Information

Sfusobuono has renewed a historically little-considered packaging for high quality products and by selecting small artisans of the vineyard, they have enhanced the bag in box making it beautiful, even when empty. Sfusobuono chooses winemakers who practice organic farming in the vineyard and those who use indigenous yeasts and a few sulphites in the cellar. They establish a human relationship with the winemakers in order to create a sustainable collaboration for everyone. The wines are easy and gastronomic wines to enjoy every day.

Sfusobuono translates to "good bulk wine" – a great solution for wine bars and restaurants, as well as for parties and casual dinners at home.

Cascina Isabella is today guided by Athos (under 30 winemaker from Piemonte) that represents the fifth generation of this family-owned winery. He learned how to make natural wines with Valfaccenda in Roero and Luli in Monferrato and now is finally using his skills in his cellar and vineyards of Cascina Isabella in Murisengo village. The property size is 10 hectares (25 acres).