



CASA GRENGHE

San Damiano d'Asti



Cisterna d'Asti Superiore DOC – Royal

Denomination: Cisterna d'Asti Superiore DOC

Grape Variety: 100% Croatina

Production Area: Piedmont, Cisterna d'Asti

Vineyard Characteristics: Well-exposed hillside vineyards of varying age, planted predominantly on sandy soils. The vines are trained using the Guyot system.

Vinification: The grapes, hand-harvested at full ripeness, are destemmed and gently crushed. Fermentation follows with maceration of the must in contact with the skins for 10–12 days. After racking, malolactic fermentation begins immediately.

Maturation and Aging: The wine matures in barriques and tonneaux for approximately 15–16 months, followed by further bottle aging.

Serving Temperature: 20–22 °C (68–72 °F)

Color: Displays a deep, luminous ruby red with reflections that enhance its structure and elegance. The brightness of the color anticipates the aromatic richness and concentration on the palate typical of this wine.

Aroma: Opens with a bouquet characteristic of Croatina, where spicy and lightly fruity notes emerge, harmonized by delicate ethereal nuances that underline its personality and complexity. Extended aging in French oak barrels for 30 months adds depth and refinement, enriching the aromatic profile with warm, enveloping tones.

Palate: Full-bodied and savory, with a solid structure and a balance between power and finesse. Supple tannins combine with the grape's natural freshness, offering an enveloping and persistent sip. The overall impression is harmonious and refined, expressing elegance while maintaining strength and a distinctive sense of place.

Food Pairing: Ideal with red meats, flavorful roasts, game, and aged cheeses. Perfect with characterful dishes that enhance the wine without overpowering its flavors.

Additional Notes: The Cisterna d'Asti DOC has its roots in the ancient winemaking tradition of the Cisterna area, where Croatina cultivation has been documented for centuries and historically associated with the renowned “Bonarda di Cisterna.” Only after the official recognition of the DOC in 2002 did this wine begin to be rediscovered and commercially appreciated, bringing to light a local heritage of remarkable charm.

Fine Wines of Monferrato