

Darije

PIEMONTE GRIGNOLINO DOC



Darije is born from Grignolino, a vine with a rebellious character and centuries of history shaped by great fortune and long silences. It demands without promising, and won't be tamed easily. But the time has come to bring it back to where it belongs.

In the winery, the grapes require care and respect. A moderate maceration preserves its distinctive character – that personality, at times edgy, always captivating – yielding a wine that's pleasant, provocative and highly drinkable.

COLOUR

Bright cherry red, tending towards garnet with age.

BOUQUET

A bouquet evoking notes of Piedmontese undergrowth: delicate and persistent, it enthralls with the sweetness of blackberry and the liveliness of raspberry.

TASTE

Dry and delicate on the palate, pleasantly bitter, with a slightly tannic finish.

SERVING TEMPERATURE

Serve at a maximum temperature of 16 °C.

Alcohol	13,5% vol.
Sugar	0,8 g/l
Total acidity	5,50 g/l
SO ₂	85 mg/l



A free-spirited, daring personality

Ideal as an aperitif and the perfect companion to charcuterie, white meats and traditional Piedmontese first courses. It surprises when paired with soups and bollito misto, and stands out as one of the few reds capable of pairing with fish too, enhancing its aromas and flavours. In summer, it's excellent served lightly chilled.