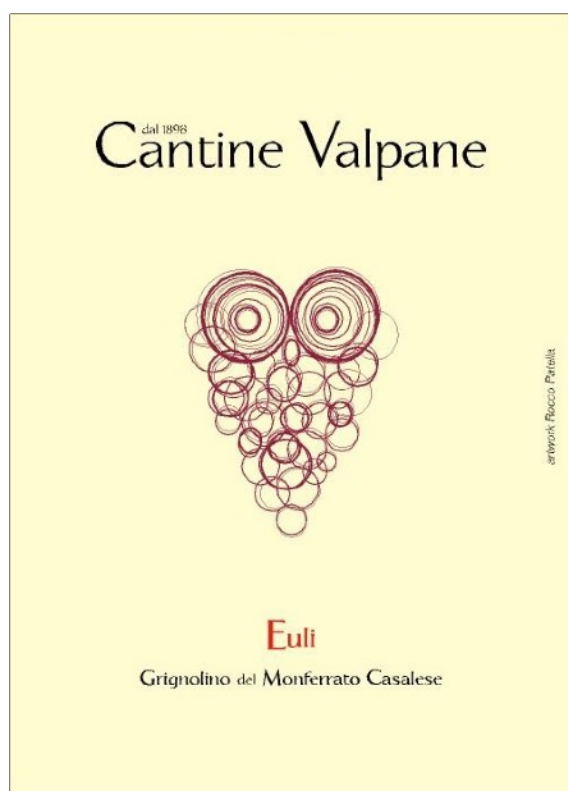


Cantine Valpane

Euli Grignolino del Monferrato Casalese DOC



The name "Euli" comes from the Longobard tribe that once lived in the area where the vineyard stands.

The tribe was called "*Ueel Waigkika*", which in the contemporary German language was written "*Euli-iup-pina*": *euli* = owl, *pina* = tall/above, *iup* = Jupiter, so "the owl which is taller than Jupiter".

Today, many owls live on beams in Valpane, and the name Euli is a sort of homage to them.

Grapes: Grignolino

Vineyard: 2 ha, planted in the year 2005

Soil: clay, limestone

Fermentation: in stainless steel for 21-23 days

Aging: 12-18 months in stainless steel and cement, before bottling

Aging: 6 months in the bottle before sale

Alcohol: 13.0%

Available commercialised vintages:

- 2015

The colour is a light ruby, bright, with light scarlet and small purple nuances. The olfactory note is delicate with wild berries and aromatic herbs. In the mouth, it is thin and rich with notes of pepper and spices and has a slightly tannic and persistent finish.

Try it also in an original combination with fish.