



Grigolli Bruno Cabernet Franc

Trento, Italy

The Grigolli family has been farming in the Trento Alps since the 1800s, growing wheat, tobacco, and raising cattle. The family started their journey in viticulture by creating wine exclusively for their own consumption, but with each passing generation, they have evolved into a winery that produces high-quality wines. Presently, the wine production is overseen by Grigolli Bruno, who maintains his family's legacy of ensuring quality throughout the entire production process, from the soil to the bottle. Their vineyards are located in the lower Vallagarina valley, which enjoys a favorable microclimate for producing high-quality red

wines. The presence of Lake Garda to the south and the stunning alpine setting to the north contribute to this. The vines' southeast exposure ensures proper grape ripening, resulting in healthy, thick-skinned grapes rich in aroma precursors while maintaining freshness. The family produces wines that are both structured, and long-lived.

Tasting Notes

Erminio was a man of few words who loved the mountains. This Cabernet Franc represents him - it conveys unique feelings and memories of the past while inspiring confidence for the future.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

This bold Cabernet Franc would pair well with slow-cooked meats such as pot roast and brisket or skirt steak.

Technical Data

Production area:	Trento
Vintage:	2017
Appellation:	IT Vallagarina
Varietals:	100% Cabernet Franc
Alcohol:	13.8%