



Fratelli Savigliano



<p>DESIGNATION: Barolo Boiolo Riserva D.O.C.G. 2017 GRAPE VARIETY: 100% Nebbiolo. HARVEST PERIOD: mid-late October. TRAINING SYSTEM: Traditional Guyot. AGE OF THE VINEYARD: 20 years. SURFACE: 10750 m² SOIL: clay. YIELD: 80 q/Ha. PLANTING DENSITY: 4620 vines per Ha ALCOHOL: 15% vol. REDUCING SUGARS: 2,23 g/l. TOTAL ACIDITY: 5,16 g/l. DRY EXTRACT: 31,1 g/l. VINIFICATION: on skins. Alcoholic fermentation lasts 10-12 days at a controlled temperature. After drawing off, the wine is placed in oak barrels, where the malolactic fermentation begins, and is left to age for 3 years. Some racking takes place during this time.</p>	<p>AGEING: In oak barrels for 4 years. REFINEMENT: in bottles for at least 2-3 years. To be consumed within 10-15 years after bottling. COLOUR: ruby red (indicator of a young Barolo), tending towards garnet red with the passing of the years. BOUQUET: fruity and floral, like violet and young, spicy vanilla and goudron after a few years of ageing. TASTE: full, excellent structure, acidity not too marked, contained in pleasant tannins. A wine that evolves over time. PAIRING: elaborate dishes, game, aged cheeses, braised meats and roasted red meat. SERVING TEMPERATURE: 18°C. STORAGE OF BOTTLES: horizontal position. BOTTLE SIZE: 0,750 liter bottles. BOTTLES PER BOX: boxes of 6 or 12 bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; 12 bottles 17.3 kg.</p>
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