



*Fratelli Savigliano*



<p>DESIGNATION: Dolcetto di Diano d'Alba "Sorì del Sot" D.O.C.G. 2023 Vigneto "Autin Gross" GRAPE VARIETY: 100% Dolcetto. HARVEST PERIOD: late September. TRAINING SYSTEM: Traditional Guyot. AGE OF THE VINEYARD: 80 years YIELD: 72 q/Ha. PLANTING DENSITY: 5208 vines per Ha. ALCOHOL: 15% vol. TOTAL SUGARS: 3,17 g/l. TOTAL ACIDITY: 5,35 g/l in tartaric acid. DRY EXTRACT: 30,7 g/l. VINIFICATION: on skins. Alcoholic fermentation for 6-7 days at a controlled temperature in steel tanks. Frequent pumping over takes place to extract color and structure. After drawing off, malolactic fermentation follows in barrels placed in sheltered areas.</p>	<p>VINIFICATION: on skins. The same fermentation times as the other versions of Dolcetti, always at a controlled temperature. AGEING: in oak barrels for 5 months. REFINEMENT: in bottles for at least 7-8 months after bottling. To be consumed within 5-6 years. COLOUR: intense ruby red. BOUQUET: fruity, reminiscent of cherry. TASTE: soft, full-bodied, full, very low acidity. PAIRING: To be paired with fairly elaborate dishes, game, meats that are not too fatty. SERVING TEMPERATURE: 17-18 °C. STORAGE OF BOTTLES: vertical 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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