



*Fratelli Savigliano*



<p>DESIGNATION: Barbera d'Alba D.O.C. 2023. GRAPE VARIETY: 100% Barbera. HARVEST PERIOD: mid-October. TRAINING SYSTEM: Traditional Gouyot. AGE OF THE VINEYARD: 35 years. YIELD: 100 q/Ha. SOIL: calcareous. PLANTING DENSITY: 4630 vines per Ha. ALCOHOL: 14% vol. REDUCING SUGARS: 2,65 g/l. TOTAL ACIDITY: 5,38 g/l in tartaric acid. DRY EXTRACT: 29,7 g/l. VINIFICATION: on skins. Fermentation for 6-7 days in steel tanks with frequent pumping over to extract color and structure at a controlled temperature. Subsequent drawing off and storage of wine in sheltered areas, resulting in malolactic fermentation.</p>	<p>AGEING: in oak barrels for 2-3 months. REFINEMENT: in bottles for at least 2-3 months To be consumed within 2-3 years after bottling. COLOUR: intense, vibrant ruby red. AROMAS: ripe fruit, hints of plum and blackberry. TASTE: good structure, acidity not too marked, no tannins, fresh. PAIRING: red meat dishes with a good fat content that are not too elaborate. A wine for the whole meal. SERVING TEMPERATURE: 17°C. STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter bottles, 0.375 half-bottles. BOTTLES PER BOX: boxes of 6, 12 bottles or 24 half-bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.5 kg; 12 bottles 17 kg; box of 24 half-bottles 18 Kg.</p>
--	--