



Fratelli Savigliano



<p>DESIGNATION: Dolcetto di Diano d'Alba D.O.C.G. 2023. GRAPE VARIETY: 100% Dolcetto. HARVEST PERIOD: mid-September. TRAINING SYSTEM: Traditional Gouyot. AGE OF THE VINEYARD: 40 years. YIELD: 80 q/ha. PLANTING DENSITY: 5208 vine per Ha ALCOHOL: 13.5% vol. REDUCING SUGARS: 3,09 g/l. TOTAL ACIDITY: 4,88 g/l. DRY EXTRACT: 28,2 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>AGEING: in bottles for at least 2 months after bottling, which takes place in February-March. To be consumed within 2 years. COLOUR: intense ruby red. BOUQUET: fruity, reminiscent of cherry, blackberry and black currant. TASTE: dry, pleasant on the palate, very low acidity, almond aftertaste. PAIRING: a wine for all meals. To be paired with meat based starters, first courses and dishes that are not too elaborate in general, cured meats, medium-aged cheeses. SERVING TEMPERATURE: 16-17°C. STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter bottles and 0.375 liter 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; 24 half-bottles 18 Kg.</p>
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