



*Fratelli Savigliano*



<p>DESIGNATION: Nebbiolo d'Alba Superiore D.O.C. 2022</p> <p>GRAPE VARIETY: 100% Nebbiolo.</p> <p>HARVEST PERIOD: mid-October.</p> <p>TRAINING SYSTEM: Traditional Gouyot.</p> <p>AGE OF THE VINEYARD: 45 years.</p> <p>YIELD: 90 q/Ha.</p> <p>PLANTING DENSITY: 4630 vines per hectare.</p> <p>ALCOHOL: 15% vol.</p> <p>TOTAL SUGARS: 2,97 g/l.</p> <p>TOTAL ACIDITY: 5,19 g/l.</p> <p>DRY EXTRACT: 27,5 g/l.</p> <p>VINIFICATION: fermentation on skins for 10-11 days. Drawing off and subsequent malolactic fermentation in sheltered and closed areas. Some racking follows.</p>	<p>AGEING: Total of 18 months ( In oak barrels for 1 year and 6 months in bottles)</p> <p>REFINEMENT: 2/3 year in the bottle. To be consumed within 7-8 years of bottling.</p> <p>COLOUR: more or less intense ruby red, with garnet reflections for aged wine.</p> <p>AROMAS: soft and delicate scent that recalls violet and is accentuated and perfected with ageing.</p> <p>TASTE: moderately tannic (wine still evolving), full, with a good structure, harmonious.</p> <p>PAIRING: elaborate dishes red meat based, aged cheeses, elaborate first courses.</p> <p>SERVING TEMPERATURE: 18°C.</p> <p>STORAGE OF BOTTLES: horizontal position.</p> <p>BOTTLE SIZE: 0,750-liter bottles.</p> <p>BOTTLES PER BOX: boxes of 6 and 12 bottles.</p> <p>WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; boxes of 12 bottles 17.3 kg.</p>
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