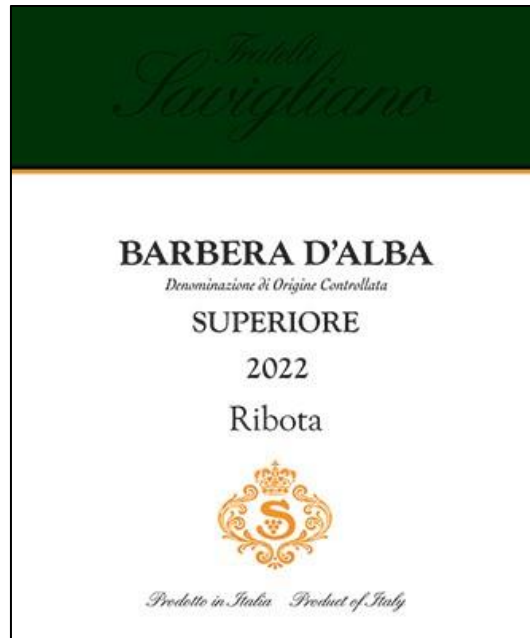




Fratelli Savigliano



<p>DESIGNATION: Barbera d'Alba Superiore D.O.C. 2022 "Ribota" .</p> <p>GRAPE VARIETY: 100% Barbera.</p> <p>HARVEST PERIOD: mid-October.</p> <p>TRAINING SYSTEM: Traditional Gouyot.</p> <p>AGE OF THE VINEYARD: 35 years.</p> <p>YIELD 100 q/Ha.</p> <p>PLANTING DENSITY: 4630 vines per hectare. SOIL: calcareous.</p> <p>ALCOHOL: 15,5% vol.</p> <p>REDUCER SUGARS: 3,12 g/l.</p> <p>TOTAL ACIDITY: 5,71 g/l.</p> <p>DRY EXTRACT: 30,2 g/l.</p> <p>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 French oak barriques for 1 year.</p> <p>REFINEMENT: in bottles for at least 1 year. To be consumed within 8/10 years of ageing.</p> <p>COLOUR: intense ruby red.</p> <p>AROMAS: spicy, licorice.</p> <p>TASTE: full, soft, good structure, acidity not too marked.</p> <p>PAIRING: game dishes, elaborate dishes, braised red meat.</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 or 12 bottles.</p> <p>WEIGHT PER PACKAGE: box of 6 bottles 8,7 kg; from 12 bottles 17,3 kg.</p>
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