



*Fratelli Savigliano*



DESIGNATION: ROSATO (TABLE WINE).

HARVEST PERIOD: late September.

TRAINING SYSTEM: Traditional Gouyot.

MUNICIPALITY: Diano d'Alba (CN).

ALCOHOL: 13.5% .

TOTAL SUGARS: 6 g/l.

TOTAL ACIDITY: 5,6 g/l.

DRY EXTRACT: 24 g/l.

VINIFICATION: vinification off skins, at a controlled temperature of 16°C for 15 days.

REFINEMENT: in steel.

COLOUR: pink.

BOUQUET: the fruity aromas are reminiscent of cherry and raspberry, while the floral ones recall rose and broom.

TASTE: soft, full, with a proper balance of tannins and acidity.

PAIRING: appetizers, fish dishes, non-elaborate first courses.

SERVING TEMPERATURE: 10°- 12°C.

STORAGE OF BOTTLES: vertical.

BOTTLE SIZE: 0.750 litre bottles, 0.375 litre half bottles.

BOTTLES PER BOX: boxes of 6, 12 bottles or 24 half bottles.

WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; boxes of 12 bottles 17.3 kg.