



Fratelli Savigliano



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| <p>DESIGNATION: Piedmont Grignolino D.O.C. 2022. GRAPE VARIETY: 100% Grignolino. HARVEST PERIOD: late September. TRAINING SYSTEM: Traditional Gouyot. AGE OF THE VINEYARD: 30 years. SOIL: calcareous. YIELD: 95 q/Ha. PLANTING DENSITY: 4630 vines per hectare. ALCOHOL: 13.5% vol. TOTAL SUGARS: 2,5 g/l. TOTAL ACIDITY: 5 g/l. DRY EXTRACT: 24,3 g/l. VINIFICATION: on skins. Alcoholic fermentation on skins for 2-3 days at a controlled temperature in steel tanks. As with all other red wines, frequent pumping over is carried out. After drawing off, malolactic fermentation follows in steel tanks placed in sheltered areas.</p> | <p>AGEING: in steel until mid-January. REFINEMENT: in bottles for at least 1 month after bottling. To be consumed within 2 years. COLOUR: not very intense ruby red. BOUQUET: fruity, delicate. TASTE: moderately dry, pleasant on the palate, very low acidity and tannins thanks to the characteristics of the soil. PAIRING: a wine for all meals. To be paired with starters, first courses and dishes that are not too elaborate in general, cured meats, medium-aged cheeses. SERVING TEMPERATURE: 17°C. STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter 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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