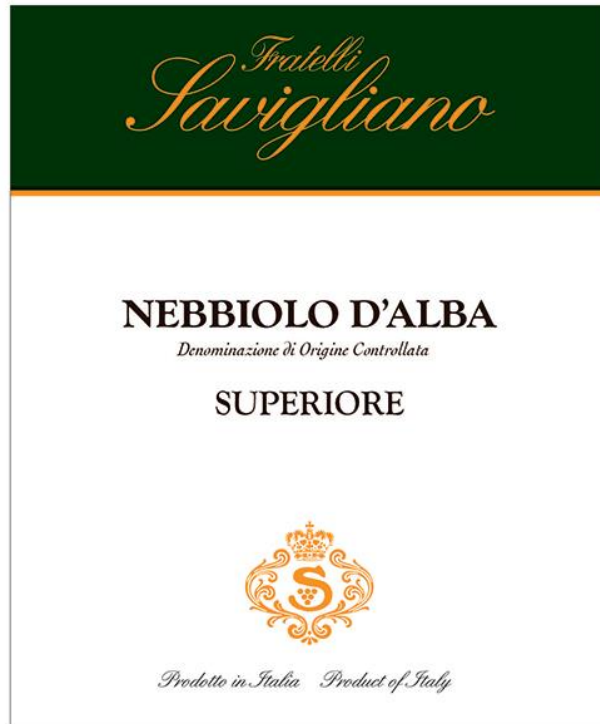




Fratelli Savigliano



<p>DESIGNATION: Nebbiolo d'Alba Superiore D.O.C. 2021 GRAPE VARIETY: 100% Nebbiolo. HARVEST PERIOD: mid-October. TRAINING SYSTEM: Traditional Gouyot. AGE OF THE VINEYARD: 40 years. YIELD: 90 q/Ha. PLANTING DENSITY: 4630 vines per hectare. ALCOHOL: 14,5% vol. TOTAL SUGARS: 3,55 g/l. TOTAL ACIDITY: 6,05 g/l. DRY EXTRACT: 28,3 g/l. 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: In oak barrels for 1 year. REFINEMENT: 1 year in the bottle. To be consumed within 7-8 years of bottling. COLOUR: more or less intense ruby red, with garnet reflections for aged wine. AROMAS: soft and delicate scent that recalls violet and is accentuated and perfected with ageing. TASTE: moderately tannic (wine still evolving), full, with a good structure, harmonious. PAIRING: elaborate dishes red meat based, aged cheeses, elaborate first courses. SERVING TEMPERATURE: 18°C. STORAGE OF BOTTLES: horizontal position. BOTTLE SIZE: 0.750 liter bottles. BOTTLES PER BOX: boxes of 6 and 12 bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; boxes of 12 bottles 17.3 kg.</p>
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