



Fratelli Savigliano



<p>DESIGNATION: Dolcetto di Diano d'Alba "Autin Grand" D.O.C.G. 2022. GRAPE VARIETY: 100% Dolcetto. HARVEST PERIOD: late September. TRAINING SYSTEM: Traditional Guyot. AGE OF THE VINEYARD: 60 years. YIELD: 80 q/Ha. PLANTING DENSITY: 5208 vines per Ha. ALCOHOL: 14.5% vol. REDUCING SUGARS: 3,71 g/l. TOTAL ACIDITY: 5,21 g l in tartaric acid. DRY EXTRACT: 30,4 g/l.</p>	<p>VINIFICATION: on skins. The same fermentation times as the other versions of Dolcetto. AGEING: in oak barrels for 3-4 months. REFINEMENT: in oak barrels for at least 3-4 months and in bottles for at least 5-6 months after bottling. To be consumed within 3-4 years. COLOUR: intense ruby red tending towards violet. BOUQUET: fruity, reminiscent of cherry. TASTE: soft, full-bodied, full, very low acidity. PAIRING: To be paired with appetizers, cold cuts, first and main dishes that are generally not too elaborate. SERVING TEMPERATURE: 17-18 °C. STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter bottles. BOTTLES PER BOX: boxes of 6 or 12 bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; 12 bottles 17.3 kg.</p>
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