



Fratelli Savigliano



<p>DESIGNATION: Dolcetto di Diano d'Alba D.O.C.G. 2022.</p> <p>GRAPE VARIETY: 100% Dolcetto.</p> <p>HARVEST PERIOD: mid-September.</p> <p>TRAINING SYSTEM: Traditional Gouyot.</p> <p>AGE OF THE VINEYARD: 35 years.</p> <p>YIELD: 80 q/ha.</p> <p>PLANTING DENSITY: 5208 vine per Ha</p> <p>ALCOHOL: 13.5% vol.</p> <p>REDUCING SUGARS: 5,72 g/l.</p> <p>TOTAL ACIDITY: 5,25 g/l.</p> <p>DRY EXTRACT: 29,5 g/l.</p> <p>VINIFICATION: on skins. Alcoholic fermentation for 6-7 days at a controlled temperature in steel tanks. Frequent pumping over takes place to extract color and structure. After drawing off, malolactic fermentation follows in barrels placed in sheltered areas.</p>	<p>AGEING: in bottles for at least 2 months after bottling, which takes place in February-March. To be consumed within 2 years.</p> <p>COLOUR: intense ruby red.</p> <p>BOUQUET: fruity, reminiscent of cherry, blackberry and black currant.</p> <p>TASTE: dry, pleasant on the palate, very low acidity, almond aftertaste.</p> <p>PAIRING: a wine for all meals. To be paired with meat based starters, first courses and dishes that are not too elaborate in general, cured meats, medium-aged cheeses.</p> <p>SERVING TEMPERATURE: 16-17°C.</p> <p>STORAGE OF BOTTLES: vertical position.</p> <p>BOTTLE SIZE: 0.750 liter bottles and 0.375 liter half-bottles.</p> <p>BOTTLES PER BOX: boxes of 6, 12 bottles or 24 half-bottles.</p> <p>WEIGHT PER PACKAGE: box of 6 bottles 8.5 kg; 12 bottles 17 kg; 24 half-bottles 18 Kg.</p>
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