



Fratelli Savigliano



<p>DESIGNATION: Dolcetto di Diano d'Alba "Sorì del Sot" D.O.C.G. 2022.</p> <p>GRAPE VARIETY: 100% Dolcetto.</p> <p>HARVEST PERIOD: late 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 vines per hectare.</p> <p>ALCOHOL: 14% vol.</p> <p>TOTAL SUGARS: 6,70 g/l.</p> <p>TOTAL ACIDITY: 5,20 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>REFINEMENT: in oak barrels for at least 2-3 months. To be kept in the bottle for at least 2 months after bottling. To be consumed within 2-3 years.</p> <p>COLOUR: intense ruby red.</p> <p>BOUQUET: fruity, reminiscent of cherry.</p> <p>TASTE: soft, full-bodied, full, very low acidity.</p> <p>PAIRING: To be paired with red meat starters, first courses and dishes that are generally not too elaborate, cured meats.</p> <p>SERVING TEMPERATURE: 17°C.</p> <p>STORAGE OF BOTTLES: vertical position.</p> <p>BOTTLE SIZE: 0.750 liter bottles.</p> <p>BOTTLES PER BOX: boxes of 6 or 12 bottles.</p> <p>WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; 12 bottles 17.3 kg.</p>
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