



Savuto Superiore ***Red Savuto DOC/DOP***

AGRONOMIC SPECS

Grapes: Magliocco (Arvino), Greco Nero.

Exposure: Southeast.

Altitude: 500 m.t.s.

Soil typology: Sandy topsoil texture.

Plant density: 6000 plants /Ha.

Raising system: Sapling.

Production/Ha: 35 q.li.

Harvest time: End of October.

Vineyard average age: 35 years.



750 ml

ENOLOGIC SPECS

Typology: DOC Savuto Superiore.

Harvest making: Manual with selection of grapes.

Fermentation temperature: 24° C.

Fermentation time: 22/24 days.

Ageing 24/26 months in tonneaux then 6 months in bottle.

Alcohol: 13,5 -14 % Vol.

ORGANOLEPTIC SPECS

Colour: Intense ruby red with garnet reflections.

Nose: A complex mixed bouquet of red fleshy and ripe fruits like cherries and plums. Hints of sweet spices, cinnamon and nutmeg with a final that recalls liquorice.

Palate: Full-bodied and well-balanced wine with savoury and mineral taste typical of this territory. Sweet and delicate tannins make the wine harmonious. Aftertaste of ripe fruits and spices with a persistent flavour.

Service temperature: 18°-20° C.

Together with: Roast, grilled meat and braised beef. Great wine for meditation.