



ORO NERO PIEMONTE D.O.C. ROSSO



GRAPES

Cabernet Sauvignon and Nebbiolo



PRODUCTION AREA

Grapes produced in the vineyards in Monforte d'Alba and Diano d'Alba



ORGANOLEPTIC QUALITIES

Very intense ruby red colour. Bouquet of mature fruit, black cherry, raspberries and plum jam. It is full bodied with a perfect harmony between acidity and softness



VINIFICATION AND REFINEMENT

After a late harvest and drying in crates for 45-50 days, grapes are carefully selected. Then the pressing starts in the middle of November. Vinification takes place in steel tanks and lasts for about 20 days. Cleaned and aged in wooden barrels for 12 months



MINIMUM ALCOHOL CONTENT

14,5% vol.



SERVING TEMPERATURE

17-18°C



BEST WITH

Perfect with braised and roasted meats. Very good as a "meditation wine"

SALVANO

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