



ORO NERO PIEMONTE D.O.C.



GRAPES

About 90% of Cabernet Sauvignon and 10% of 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 as long as 45-50 days, grapes are carefully selected. Then the pressing starts in the middle of November. Vinification takes place in steel tanks and lasts as long as about 20 days. Cleaned and aged in wood barrels as long as 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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