



ROSSO VALLE CUVÉE



GRAPES

Barbera & Nebbiolo



PRODUCTION AREA

In the villages around Alba



SENSORY QUALITIES

Hints of herbs and balsamic on the nose with fine tannins and acidity on the palate. Its flavor is full-bodied with a pleasant snap on the finish.



VINIFICATION AND REFINEMENT

It is fermented in stainless steel tanks for 8-10 days at a controlled temperature that is between 15°C and 29°C. It is then aged in Slavonian oak barrels for 6-8 months



MINIMUM ALCOHOL CONTENT

13,5% vol.



SERVING TEMPERATURE

18-20°C



BEST WITH

A great everyday wine, this easy drinking red pairs well with pizza, pasta, charcuterie and picnics.

SALVANO

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