



## ORO NERO PIEMONTE DOC



### GRAPES

*About 90% Cabernet and 10% Nebbiolo.*



### PRODUCTION AREA

*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 pressing starts in the middle of November. Vinification takes place in steel tanks and lasts as long as about 20 days. After that, it is cleaned and aged in wood as long as 12 months.*



### MINIMUM ALCOHOL CONTENT

*14,5% vol.*



### SERVING TEMPERATURE

*17/18°C*



### BEST WITH

*Perfect with meat as Brasati and roasted meats. Very good "meditation wine".*

# SALVANO

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