



Indicazione Geografica Tipica  
Colline Savonesi

## ALICANTE

### Characteristics

Dry red wine, clear with an intense ruby red colour.  
Intense and persistent to the smell, fine, ample with scents of slightly withered rose, ripe blackberry, raspberry and marasca cherry.  
Dry to the taste yet soft, mellow, warm, round and very persistent.  
A distinct fruity note stands out in the aftertaste. It expresses a sophisticated harmony.

### Grape varieties and area of production

It is produced with grapes from the Alicante vines harvested in the vineyard of Ortovero.

### Type of cultivation

Spurred cord, small tree in the old vineyards.

### Grape total per hectare

Max 90 q.li

### Total in wine

Max 70%

### Alcohol content

13 / 14,5% vol. depending upon the vintage.

### Total acidity

Min 4,5 g/l

### Dried extract

Min 19 g/l

### Ageing

6 months in French oak barriques, 3 months in bottle.

### Food matching

Dry red wine ideal to accompany dishes such as roast veal, roast and stewed furred game, light to medium cheese. This wine with its intense bouquet together with extraordinary smoothness, adds value and highlights the complex aroma and taste of the foods listed above.

### How to serve and to store

Serve at temperature of 18°C in a long stem balloon glass to better appreciate the intense bouquet. At its best after from two to four five years of ageing.

Store in horizontal position in the lowest racks of the cellar at a constant temperature between 11 and 14°C.