



Indicazione Geografica Tipica
Colline Savonesi

U PICETTU

Characteristics

It has a rich ruby red colour. Deep and mellow to the smell: blackberry and cherry perfumes get more and more intense with spicy black pepper and brushwood notes.

Tannin is pleasant and velvety and the flavour turns out to be full and armonic with a sapid and persistent aftertaste.

Grape varieties and area of production

It is produced with syrah grapes harvested in the vineyards in Ortovero. About 30% of the grapes has been left to dry on the vine while the remaining 70% has been collected at full maturity.

Type of cultivation

Pruned-spur cordon-trained

Grape total per hectare

Max 110 q/l

Total in wine

Max 70%

Alcohol content

13/14 % vol. depending upon the vintage.

Total acidity

Around 4.5-5.5 g/l

Dried extract

19-23 g/l

Food matching

U Picettu is a good pair for tasty first courses such as porcini mushrooms risotto, ravioli with "U tuccu" meat sauce, ideal with grilled meat, roasts, venison and medium-ripened cheese.

How to serve and to store

Store horizontally in the cellar, away from light sources, at a constant temperature between 10° and 15° with a 70-75% humidity level. Serve at a temperature of 18° in big balloon glasses, in order to appreciate its intense bouquet to the fullest. At its best within the two to five years period.