

TENUTA
L'ILLUMINATA
LA MORRA



SAVINCATO

Dolcetto d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION ZONE

Savincato is produced from estate grown grapes of the vineyards of Tenuta L'illuminata, situated in La Morra (Cuneo). The grapes grow at an altitude of 250 m above sea level and the vineyards face southwest. Soil is composed of calcareous and sand-silt sediments of Miocene origin.

VARIETALS

Dolcetto d'Alba 100%.

YIELD PER HECTARE

Approx. 7.000 kg of grapes.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 50 hectoliters per hectare.

HARVEST

Harvest takes place from mid to end September at complete maturation of the grapes. They are handpicked in 20 kg baskets. After a careful sorting of the bunches, they are moved to the cellar for vinification.

WINE MAKING AND AGEING

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature to induce a prolonged contact of the must with the skins. Malolactic fermentation occurs in October right after the alcoholic fermentation.

The wine is aged for 6-7 months prior to bottling, followed by a minimum of another 3 months of bottle ageing.

TASTING NOTES

The colour is deep ruby-red with violet glints. The intense and fruity bouquet is reminiscent of small red fruits, including cherry, bilberry and blackberry. The flavour is ample, well balanced and long lasting.

ORIGIN OF THE NAME

The name Savincato derives from the Savincati, a Celtic population that lived in Piedmont region around the first century BC.