

STILL RED WINES

GUTTURNIO RISERVE

D.O.C.

ESSENCE
OF
OUR LAND



**GUTTURNIO RISERVA
D.O.C.**

GRAPE VARIETY

This wine is produced by combining the varietals Barbera and Bonarda. The vines are cultivated in our vineyard Fontana Barbera, and are trained following the traditional vertical-trellised espalier system, maintaining a low plant yield, and the harvest is done manually.

VINIFICATION

The maceration takes about ten days in stainless steel wine vats, at a temperature of approximately 30° C. After racking, the wine is left in barriques and 20 hectoliter oak barrels for fourteen months. It is then left to settle in the bottle for roughly six months.

ALCOHOL CONTENT

13-14% vol.

SENSORIAL ANALYSIS

Intense limpid garnet red colour, characteristic aroma, with nuances of blackberry and forest fruits, dry and warm on the palate.

PAIRING

Pair with cheese and truffle gnocchi, ravioli, meat courses and grana cheese.

SERVING TEMPERATURE

18 - 19° C



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