

STILL RED WINES

GUTTURNIO SUPERIORE

D.O.C.

ESSENCE
OF
OUR LAND



**GUTTURNIO SUPERIORE
D.O.C.**

GRAPE VARIETY

This wine is produced from the varieties Barbera and Bonarda cultivated in our vineyards Pernice, Scuole and Gabà.

The vines are trained following the traditional vertical-trellised espalier system, maintaining a low plant yield, and the grapes are manually harvested.

VINIFICATION

The maceration lasts approximately ten days.

After racking, the wine is settled for several months in wooden barrels, to stabilize the colour and render the tannins more harmonious.

This phase is followed by bottling during the Spring months and settling in the bottle.

ALCOHOL CONTENT

14% vol.

SENSORIAL ANALYSIS

Limpid ruby red colour, intense fruity aroma with notes of red fruits and wood, dry tasting and smooth.

PAIRING

Goes well with traditional Piacentine anolini (ravioli) with braised meat filling, wild game, grana cheese.

SERVING TEMPERATURE

18 - 19° C



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