

SPARKLING RED WINES

LIVELY
GUTTURNIO

D.O.C.

ESSENCE
OF
OUR LAND



LIVELY GUTTURNIO

D.O.C.

GRAPE VARIETAL

Made from the combination of Barbera and Bonarda varieties.

VINIFICATION

The froth is developed in pressurized steel vats during the second natural fermentation of the blend, composed of the dry base and the must of the Barbera and Bonarda grapes.

ALCOHOL CONTENT

12% vol.

SENSORIAL ANALYSIS

Intense ruby red, with a fruity aroma.

PAIRING

An easy match to the traditional dishes of the Piacenza area, such as pisarèi e fasò (small gnocchi with beans), ravioli with sauce, fried dishes, roasts, aged cheeses. If it is served chilled it is very good with light dishes, young cheeses and cold platters.

SERVING TEMPERATURE

16 – 18° C; in summer it can be served chilled) (12 – 13° C).



MARIA
POGGI AZZALI
TENUTA PERNICE®

LOCALITÀ PERNICE 283
29011 CASTELNOVO VAL TIDONE
BORGONOVO V.T. PIACENZA
TEL. E FAX 0523 860050
WWW.TENUTAPERNICE.IT

