



Gutturnio

RISERVA

GRAPE: Barbera 60% - Bonarda 40%.

ALCOHOL: 14 % vol.750

WINEMAKING: fermentation in stainless steel tanks for 15 days, with both autochthonous and selected yeasts.

AGEING: Twelve-month ageing in barrique and six month ageing in glass.

LIFESPAN: 5 - 6 years

COLOUR: deep ruby tonality with purple hints;

AROMA: Complex, from flowery to fruity and spicy sensations; good hints of wild berries and cherry;

FLAVOUR: Elegant, spicy and fruity, round and with a faint hint of Modena cherry, carob and vanilla; dry and almond-like taste.

SENSATIONS: Firmly structured wine, good nose-palate harmony. Slightly tannic, with a final hint of toasted almond.

SERVING: 16°-18° C; tall rounded and tulip-shaped glass with a narrow opening.

FOOD PAIRING: The wine is perfectly matched with strong taste dishes, from hors d'oeuvre to main courses, grilled meats, wild game and whatever suits your personal taste and local traditions.

