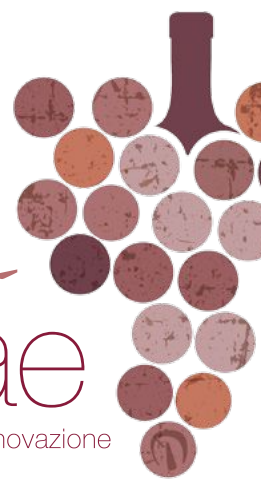




Res
uvae

Tradizione e Innovazione



Gutturnio

SPARKLING



GRAPE: Barbera 60% - Bonarda 40%.

ALCOHOL: 13.0% vol. 750

WINEMAKING: temperature controlled fermentation in stainless steel vats with selected yeasts.

AGEING: Aged for 3 months in stainless steel + 2 months in the bottle; gentle re-fermentation.

LIFESPAN: 2 - 2,5 years.

COLOUR: Deep ruby red, violet nuances. Sound and clear hues. Great Consistency of the fruit.

AROMA: Intense, excellent aromatic and spicy notes, hints of violet and Modena cherry, good olfactory acidity and balance of aromas.

FLAVOUR: Pleasantly fruity, hints of "Morello" cherriy, fresh, full-flavoured and excellently balanced taste; perfect acidity. Pleasantly sparkling.

SENSATIONS: Pleasant, full-bodied and mouth-filling, excellent integrity and overall balance. Pleasant nose-palate harmony.

SERVING: 14 - 16°C (in the summer), 16 - 18°C (in the winter); serve in a tall, rounded tapered tulip wine glass.

FOOD PAIRING: This wine is easy to match: perfect with salumi (Italian cold cuts), strong flavour dishes (especially pastas and creamy risotto) and, in general, meat-based dishes. Perfect with grilled and barbecued meats.

