

GUTTURNIO

SECCO-FRIZZANTE



GRAPE: Barbera (historical variety): The bunch is medium, pyramidal, tendentially close, winged (150-200 gr). The berry is medium, ellipsoidal, with a very pruinous skin, thin but consistent, which tends to deep blue. Bonarda (historical variety): The bunch is small and cone-shaped, little winged, irregular and loose (150-250 gr); the berry is small, round very sweet, with a thick and leathery, slightly tannic, dark pruinous skin.

ALCOHOL: 12,0 % vol. 750.

WINEMAKING: fermentation in stainless steel for 4-5 days, with both autochthonous and selected yeasts.

AGEING: four month in stainless steel tanks and two month in glass.

LONGEVITY : 24+ months.

COLOUR: deep ruby red, purple hints, clean tonality; very good bottle fermentation; good glyceric mass.

FRAGRANCE: pronounced, full, with very delicate wood topsoil and cherry sensations; good supporting acidity and compounds balance.

FLAVOUR SENSATIONS: soft and mildly fruity, good bottle fermentation and sparkling non intrusive sensation, good the total acidity, the pH and the wine balance. Dry taste. An everyday wine: tasty, good consistency of the fruit, easy-drinking, light almond afteraroma.

SERVING: 12°-14°C (summer), 16°-18°C (winter); tall rounded and tulip-shaped glass with a narrow opening.

PAIRING: Salami, hors d'oeuvre, savoury pastas and risotti, red and/or fat meats and any dish according to local tradition and personal taste..

