



Res  
uvae

Tradizione e Innovazione



# Gutturnio

## SUPERIORE

GRAPE: Barbera 60% - Bonarda 40%.

ALCOHOL: 13% vol. 750

WINEMAKING: Temperature controlled fermentation in stainless steel tanks, with selected yeasts.

AGEING: Four-month ageing in stainless steel tanks and two-month ageing in glass.

LIFESPAN: 2 to 3 years.

COLOUR: Deep ruby red with clean, crimson hints; consistent hues.

AROMA: Consistent, slight aromatic and fruity; hints of "morello" cherry, good olfactory acidity and balance of fragrances.

FLAVOUR: Slightly fruity, with very good gustative balance. Fresh and sapid, with wild flower scents. Dry taste.

SENSATIONS: Smooth and round, velvety. Good consistency of the fruit. 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: The younger brother of traditional sparkling version. Easy to match with meat-based dishes, especially roasted meats, pork meat and grilled meats. An unusual, but great pairing could be with fat seafood-based dishes.

