

GUTTURNIO FRIZZANTE BIOLOGICO

ORGANIC RED SPARKLING WINE



GRAPE: Organic Barbera and Bonarda

ALCOHOL CONTENT: 13% vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 130 a.s.l.

GROUND: calcareous - clayey soil

FARMING SYSTEM: Guyot

HARVEST TIME: mid-September

IN THE CELLAR: after destemming of the bunches, the grapes are softly squeezed and transported to the fermenters where the skins and the must will rest for a few days during which alcoholic fermentation begins. After separation from the skins, the must is transferred to an autoclave where, with the continuation of the alcoholic fermentation, it will become sparkling.

IN THE CHALICE: impenetrable and velvety ruby colour. Intense and delicate bouquet, with hints of ripe red fruit, geranium flowers and lilac and blueberry jam. The taste is intriguing with freshness and tannins balanced by the right alcohol content, all well supported by a slight fizz.

It closes with a light savory note that invites another sip. It goes nicely with pisarei and fasò of the Piacenza tradition, typical Piacenza cured meats and torta frita. Particular if tasted with a salmon tartare

SERVICE TEMPERATURE: 14°-16°C

FIRST HARVEST: 2020

PRODUCT FORMATS: 0,75 lt

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