

GUTTURNIO

FRIZZANTE DOC
RED SPARKLING WINE



CAMPANA
VINI PIACENTINI



GRAPE: Barbera and Bonarda

ALCOHOL CONTENT: 12,5% vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 190 a.s.l.

GROUND: calcareous-clayey soil with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: first half of 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: Ruby red with purple reflections, compact and velvety.

The fine and compact foam contributes to the diffusion of floral and fruity aromas of cherry, pomegranate and red plum, with a light herbaceous note on the finish.

Entry into the mouth very enveloping and full, tasty and flavoursome.

The freshness and softness given by the alcohol come together and contrast with a slight sapidity. It is a very persistent and pleasant wine, easy to drink.

We recommend pairing with focaccia with mortadella and stracchino, tagliatelle with meat sauce, carne salada and beef tartare.

SERVICE TEMPERATURE: 14°-15°C

FIRST HARVEST: 2017

PRODUCT FORMATS: 0,75 lt

