

Gutturinio

Red Still



GRAPE: Barbera and Bonarda

ALCOHOL CONTENT: 12.5 % vol.

IN THE VINEYARD:

- **AVERAGE ALTITUDE:** 170 a.s.l.
- **GROUND:** calcareous - clay soil
- **FARMING SYSTEM:** Guyot
- **HARVEST TIME:** second half of September

IN THE CELLAR: Once in the cellar, the grape bunches are destemmed and then gently pressed. The must and skins are moved into steel vats at a controlled temperature where they remain for 5/6 days to favour development of a good structure. Before being bottled, the wine will refine for a couple of months in steel vats.

IN THE GLASS: The colour is a beautiful intense ruby red. The nose highlights pleasant aromas of fruit and jams as well as light herbaceous hints and notes of sweet spices such as cloves. Freshness and minerality stand out on the palate, accompanied by young, non-aggressive tannins. It closes with a soft and persistent finish.

The wine pairs pleasantly with roasts or braised meats, braised oxtail and mature cheeses.

SERVING TEMPERATURE: 16°-18°C

FIRST HARVEST: 1972

WINE FORMATS: 0.75 l - 1.5 l

I vini della Tradizione