

# Gutturnia

# Classica Riserva

## RED STILL WINE



CAMPANA  
VINI PIACENTINI



**GRAPE:** Barbera and Bonarda

**ALCOHOL CONTENT:** 14% vol.

**IN THE VINEYARD:**

**AVERAGE ALTITUDE:** 230 a.s.l.

**GROUND:** calcareous - clayey soil.

**FARMING SYSTEM:** Guyot

**HARVEST TIME:** second ten days of September

**IN THE CELLAR:** The grapes, harvested in crates in the cooler hours of the day, are taken to the cellar, where their transformation process begins.

After a delicate pressing of the berry, the must together with the peel is pushed into steel vats at a controlled temperature, where, also with the help of frequent pumping over, the substances that enrich the color and body of the wine will be extracted.

Once fermentation is complete, the batch of wine is separated into two parts, one will refine in wood, the other will continue its refinement in steel.

After a year, the two parts are brought together in a steel barrel, where they will await bottling.

**IN THE CHALICE:** It has a ruby red color with light garnet notes on the nail.

Intense and very full-bodied bouquet from which notes of ripe red fruit, visiola and sweet spices such as cinnamon and cloves, vanilla and musky notes prevail.

In the mouth elegant and well balanced, warm, soft and with non-aggressive tannins, all supported by a well-balanced freshness and minerality.

A wine with an important structure to be combined with savory and long-cooked dishes, such as braised meats, grilled meats, porchetta and aged and goat cheeses.

**SERVICE TEMPERATURE:** 16°-18°C

**FIRST HARVEST:** 1993

**PRODUCT FORMATS:** 0,75 lt