

# Gutturinio

## Red Sparkling



**GRAPE:** Barbera and Bonarda

**ALCOHOL CONTENT:** 12 % vol.

**IN THE VINEYARD:**

- **AVERAGE ALTITUDE:** 170 a.s.l.

- **GROUND:** calcareous-clay soil

- **FARMING SYSTEM:** Guyot

- **HARVEST TIME:** mid-September

**IN THE CELLAR:** after destemming of the bunches, the grapes are softly pressed and transported to the fermenters where the skins and must rest for a few days during which alcoholic fermentation begins. After separation from the skins, the must is transferred to an autoclave for secondary fermentation to produce a sparkling wine.

**IN THE GLASS:** Bright ruby red, fine and elegant bubbles. On the nose, a bouquet of fragrant floral and fruity aromas of rose, cherry, strawberry and pomegranate. It enters the mouth with good liveliness, supported by an enveloping softness and pleasant mineral notes.

It is a simple, easy-drinking wine that will accompany the whole meal from aperitifs with soft cheese and ham canapés, fresh stuffed pasta through to main dishes of young red meats and osso buco. Also pleasant with Recco (cheese-topped) or onion focaccia.

**SERVING TEMPERATURE:** 14-16°C (summer)  
16-18°C (winter)

**FIRST HARVEST:** 1972

**WINE FORMATS:** 0.75 l - 1,5 l

*I vini della Tradizione*