
GUTTURNIO SUPERIORE DOC



Grape variety:

Barbera 55% Croatina (Bonarda) 45%

Structure of the ground:

Lightly calcareous land with veins of calcium sulphate.

Exposure:

South-west

Trees disposal:

4000 trees/ha.

Pruning:

Simple guyot 50cm height.

Production:

80 Q.li/Ha

Winemaking:

After the pressing, the grape is macerated for 9 days with daily pumping over. The fermentation is with selected yeast at a temperature of 20-25°C. After this there's a passage in barrique for three months, then the process of clarification and filtration ending with the bottling in the first months of the year.

Taste and flavour:

Deep ruby red, strong flavour of fruit, the alcoholic strength is mixed with a taste of wood and liquorice. A fresh and at the same time ripe fragrance of fruit and leather.

Gastronomic suggestions:

Tasteful soups, red meat and half seasoned cheese.

Serving temperature:

18°C

Alcoholic strength:

13% vol

Kind of bottle:

Bordeaux bottle 0,75lt.