

Gutturnio Frizzante

60% Barbera, 40% Bonarda
RED SPARKLING WINE

Non-native red grape varieties, Barbera has a rather compact bunch and high acidity, while that of Bonarda is long, conical, of medium compactness and rich in color.

IN THE VINEYARD

TERROIR: Calcareous-clayey with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: second half of September

IN THE CELLAR

After destemming, the grapes are gently pressed and transported to fermentation tanks where the skins and must will remain for several days, during which time alcoholic fermentation begins. After separation from the skins, the must is transferred to an autoclave, where, as alcoholic fermentation continues, it will become sparkling.

IN THE GLASS

A lively and persistent foam enhances the purple color with ruby highlights. The delicate bubbles accompany pleasant aromas of strawberry, cherry, and black cherry on the nose, which persist even after a sip. The palate is enveloped by a pleasant freshness, supported by a good alcohol content and subtle tannins. The wine pairs well with aged cured meats, pasta dishes with meat sauce, medium-aged cheeses, and meat tartare.

ALCOHOL: 12% vol.

SERVICE TEMPERATURE: 8-10 °C

PRODUCTS FORMAT: 0,75 lt



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