



Gutturnio Riserva

60% Barbera, 40% Bonarda
RED STILL 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: mid-September

IN THE CELLAR

After a gentle pressing of the grapes, the must, along with the skins, is transferred to temperature-controlled steel fermenters, where, with the help of frequent pumping over, the substances that enrich the wine's color and body are extracted. Once fermentation is complete, the wine is separated into two parts: one will age in wood, while the other will continue its maturation in steel. After a year, the two parts are reunited in a steel barrel, where they await bottling.

IN THE GLASS

It displays a beautiful, bright ruby red color with garnet highlights. The nose is very interesting and enveloping, with notes of rose, cherry, red fruit jam, black pepper, cinnamon, vanilla, and light hints of leather and licorice. On the palate, the entry is sumptuous and captivating; the tannins are softened by the softness of the alcohol and the roundness provided by the long aging in wood. It pairs pleasantly with slow-cooked meats such as ossobuco or stewed meats, tagliatelle with game ragù, and aged cheeses.

ALCOHOL: 14% vol.

SERVICE TEMPERATURE: 16-18 °C

PRODUCTS FORMAT: 0,75 lt

AZIENDA AGRICOLA LA CIOCCA

0523 859448 - info@laciocca.it - www.laciocca.it

