

Gutturnio Superiore

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: first half of September

IN THE CELLAR

Once they reach the cellar, the bunches are destemmed and the berries are gently pressed. The must, along with the skins, is transferred to temperature-controlled steel fermenters where it remains for about ten days to achieve a good structure. Before being bottled, the wine ages for a couple of months in steel vats.

IN THE GLASS

A beautiful, full, and deep ruby color is accompanied by elegant notes of ripe red fruit and sweet spices. On the palate, the alcohol envelops the palate, supported by present but not aggressive tannins and good acidity. It closes with a soft, savory, and persistent finish. Excellent with meat-filled tortelli, heifer burgers, and Piacenza tripe.

ALCOHOL: 13% vol.

SERVICE TEMPERATURE: 14-16 °C

PRODUCTS FORMAT: 0,75 - 1,5 lt

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