



Gutturnio is a genuine, honest and straightforward wine that pairs well with rich meat dishes, furred game or main courses, it pairs well also with creamy cheeses, in contrast with its tannins.

The more it stands, the more you will be delighted to discover its peculiar personality.

Gutturnio Superiore Querce Rosse DOC

GRAPE VARIETIES

Barbera 60%, Bonarda 40%

WINEMAKING

*Crushing-destemming followed by 8 days of maceration with daily pumping overs, malolactic fermentation at the end of the alcoholic fermentation;
refining in steel*

ANALYTIC DATA

Total acidity: 6.3

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright ruby red

On the nose, fruity

On the palate, velvety, soft, and balanced

GASTRONOMY

Dish of meat, roast meat, furred game.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

