



Gutturnio Riserva is a sumptuous red wine that brings out the taste of main courses, furred and feathered game, and gives the right balance both to a fillet of beef and aged cheeses.

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

Gutturnio Classico Riserva 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 oak barrel from Slovenia, with at least 6 months in bottle

ANALYTIC DATA

Total acidity: 6.0

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red

On the nose, tasteful, deep, with great complexity

On the palate, velvety tannins, good essence, excellent acidity

GASTRONOMY

Dish of meat, roast meat, furred game.

Serving temperature 18–20 °C

AVAILABLE FORMATS

75 cl

