



Gutturnio Superiore Doc

TECHNICAL SHEET

Category
Gutturnio Superiore Doc

Grape variety
Barbera 55%, Bonarda 45%

Alcoholic strenght
13% vol

Residual sugar
4 g/l

Serving temperature
18° C

Kind of bottle
High Bordeaux 0,75 l

Vineyards

Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays

Winemaking

After pressing, maceration for 9 days with daily pumping overs. Fermentation with cultured yeasts at a temperature of 20-25° C. The wine was put in barriques for 3 months. Blend, slight clarification, final filtration and bottling take place in the first months of the year

SENSORY ANALYSIS

Colour
Intense ruby red colour

Fragrance
Fresh and ripe at the same time with leather and fruit tastes merging

Taste

Dense and rich in fruit – the alcoholic strength merges in the finish of wood and liquorice

Gastronomic suggestions

Roast meats, braised meats, medium and long-aged cheeses



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