



SPARKLING REDS

GUTTURNIO

FRIZZANTE D.O.C.

Type: Sparkling – Charmat method

Grape variety: 60% Barbera, 40% Bonarda (Croatina)

Year of planting: 2000

Training system: Low Guyot

Soil: Clayey / Silty

Average yield per hectare: 8000 Kg

Alcohol content: 12,5% vol.

Serving temperature: 14-15°C

Organoleptic characteristics: Bright ruby-red colour. A fresh, vinous, fruity bouquet with a distinctive scent of berries. Rich, persistent, full-bodied palate with hints of mixed berries.

Pairings: Cold cuts (coppa, salami, bacon). Pasta with tomato and meat sauce, spiced pork sausage, cooked salami.

60%
BARBERA

40%
BONARDA
(CROATINA)

Torre fornello
