



REDS

SINSÄL

GUTTURNIO SUPERIORE D.O.C.

In the local dialect "Sinsäl" was a term used to refer to those who dealt in the land's products, but also who arranged marriages between the offspring of the various well-off families. This wine is an arranged marriage between two grape varieties (barbera and Bonarda), in the certainty of an excellent union.

Type: Red, still, 20% barrel aged for 3 months, 80% steel

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

Year of planting: 2000

Training system: Guyot

Soil: Silty, with potassium and calcium

Average yield per hectare: 7000 Kg

Alcohol content: 13,5% vol.

Serving temperature: 16-18°C

Organoleptic characteristics: Dark garnet colour with purple highlights. A vinous aroma with hints of plum and cherry accompanies the smooth flavour, with just the right amount of tannins and an ample aftertaste of ripe fruit. Full Body..

Pairings: Strong and tasty dishes with barbecue and grilled meat.

60%
BARBERA

40%
BONARDA
(CROATINA)

Torre fornello
