



GUTTURNIO

Appellation:	Gutturnio D.O.C. Frizzante
Region:	Emilia Romagna
Characteristics:	Bright, intense red colour. Ample, fragrant scent reminding of berries and fruit. Fresh, young and lasting taste.
Alcohol content:	12% vol.
Grape Variety:	60% Barbera - 40% Bonarda.
Vinification:	After a gentle pressing and a 10-day long maceration at 23° C., this wine slowly ends its fermentation at 18° C. to maintain all its fruity fragrances. Second fermentation in close tanks.
Serving Temperature:	Cellar's temperature (18° C.)
Accompaniments:	Ideal with soups, first courses, white and red meats, seasoned cheese.
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