

Fact Sheet

Production Area : Castel San Giovanni

Vineyards : Made with Barbera and Bonarda grapes .

Viticulture : Guyot method

Grapes : Blend of Barbera (50 %) and Bonarda (50 %)

Winemaking : Traditional red wine .

The maceration lasts about 5-8 days where the fermentation is completed at a temperature of 20-25 ° C .

Refinement : The wine is fermented in a tank . There it remains for six months, strictly held under cool temperatures , after which it is placed in an autoclave to ferment again. It is bottled as a lightly sparkling wine.

Features : It is a cheerful , hearty , is sparkling wine its full taste to the Bonarda grape .

Alcohol : 12.5 °

We chose this name for our most full-bodied wine , in remembrance of the people who , with dedication and hard work, have helped us to realize our dream of growing these vines always giving advice “sulla vite e sulla vita” in other words, about the vines and about life .

This wine is a native of the hills of Piacenza , achieved through the merger of Barbera grapes (from 50 % to 70 %) and Bonarda grapes (from 30 % to 45 %) . The color is bright red and the wine has an intense , fruity aroma with a pleasant, full, robust flavor , and a 12.5 degrees alcohol content. It combines well with fine , cold cuts typical of the region . The more mature , classic Gutturnio is particularly suitable for filled pasta and game dishes.

