CANTINA DI VICOBARONE
VINI DA UNA TERRA ANTICA E GENEROSA

"GUTTURNIO" DOC Frizzante

Soil	Mix of clay and limestone
Grapes Variety	55% Barbera and 45% Croatina
Harvest	End of September by hand
Vinification	Maceration on the skins and fermentation in stainless steel for 35-40 days
Ageing	At least 1 month, in the cellar, after the bottling
Colour	Deep red with purple hues
Aroma	The perfume recalls spiced red fruits
Taste	The taste is warm, balanced and very well structured
Pairings	The ideal pairing for savoury main courses, for roasts and for cheese
Serving temperature	14°-16°C (57°-61°F)
Alcoholic grade	12,5%
Total acidity	5.4 g/l