

“TITANO” Gutturnio Classico Superiore DOC

Soil	Mix of clay and limestone
Grapes Variety	Barbera (55%) and Croatina (45%)
Harvest	End of September
Vinification	Traditional on the skins followed by ageing in a tank
Colour	Deep red
Aroma	Intense aroma of fresh fruits, strawberries, raspberries
Taste	Dry, red fresh fruits, velvety tannins
Pairings	Ideal match for traditional recipes, savory main courses and roasted meats
Serving temperature	16°-18°C (61°-64,5°F)
Alcoholic grade	13%
Total acidity	5.4g/l

