

GUTTURNIO DELL'ANGELO DOC FRIZZANTE

TECHNICAL SHEET

| | |
|----------------------------|--|
| CATEGORY | Gutturnio Doc Frizzante |
| GRAPE VARIETY | 60% Barbera, 40% Bonarda |
| ALCOHOLIC STRENGTH | 11,5% vol |
| RESIDUAL SUGAR | 15 g/l |
| SERVING TEMPERATURE | 14-16°C |
| KIND OF BOTTLE | Bordeaux 0.75 L and Bordeaux 1.5 L |
| VINEYARDS | Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soil made up of slightly calcareous clays |
| WINEMAKING | After a soft pressing and a maceration at a temperature of 20-25°C, the wine completes slowly its fermentation at 18°C to keep its fruity aromas unchanged. Then the secondary fermentation in pressurized tank takes place in order to obtain a delicate petillant wine |

SENSORY ANALYSIS

| | |
|--------------------------------|--|
| COLOUR | Bright ruby red colour with pleasant and persistent bubbles |
| FRAGRANCE | Full and aromatic with hints of wild berries and red fruit |
| TASTE | Fresh, young, aromatic, with hints of cherry and mature fruit |
| GASTRONOMIC SUGGESTIONS | It pairs well with thin soups, red meats, roast meats and cheeses. Excellent with the typical courses of Piacenza tradition, such as the "pisarei and fasò" (pasta and beans) and "piccola di cavallo" (minced horse meat) |

4VALLI

