



**Type:** Gutturnio Riserva - only made from exclusive vintages

**Location:** Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

**Grape variety:** 60% Barbera + 40% Croatina

**Vine training:** Guyot and Cordon methods

**Soil:** clay

**Sunlight:** East-West

**Harvesting:** by hand

**ABV:** 13.5%

**Winemaking:** destemming and light crushing of the grapes; fermentation at controlled temperature with selected yeast in stainless steel tanks (fermentini) for 12-13 days

**Refining:** one year in French oak barrels, plus one year in bottle

**Color:** deep garnet red, with ruby reflections

**Aroma:** tangy, with a touch of spice, vanilla, red fruit

**Taste:** dry, warm, well structured

**Pairing:** Piacenza traditional dishes, such as pisarei e fasö (handmade pasta with tomato sauce and borlotti beans), tortelli (ricotta and herb ravioli), braised game

**Best served at:** 18°C/65°F, opened in advance of consumption or just decanted