



Type: sparkling Gutturnio doc colli piacentini without added sulphites

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

Grape variety: 55% Barbera + 45% Croatina

Vine training: Guyot and Cordon methods

Soil: clay

Sunlight: East-West

Harvesting: mechanical

ABV: 12%

Winemaking: destemming and light crushing of the grapes; fermentation at controlled temperature with selected yeast in stainless steel tanks (fermentini) for 4-5 days

Refining: approximately five months in stainless steel and cement tanks; re-fermentation in autoclave at 18°C / 65°F

Color: brilliant ruby red with flashes of purple

Aroma: bold, plenty of fruit

Taste: well balanced, fresh, sapid, delightfully sparkling

Pairing: Piacenza typical food, such as cured meat (coppa, salame, pancetta), gnocco fritto, semi-hard and semi-soft cheese, pork ribs, roast meat

Best served at: 16-18°C / 60-65°F