



**Type:** sparkling Gutturnio

**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:** lively, 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