



VILLA ROSA

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VERNASCA

Cutturnio
SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

SENZA SOLFITI AGGIUNTI

Type: still Gutturnio Superiore

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: 12.5%

Winemaking: destemming and light crushing of the grapes; fermentation at controlled temperature with selected yeast in stainless steel tanks (fermentini) for 6-7 days

Refining: six months in stainless steel tanks and two months in bottle

Color: ruby red, with purplish hues

Aroma: opulent, fruity, gently zingy

Taste: dry, hearty, with graceful tannins

Pairing: Piacenza local cuisine, including pisarei e fasö (handmade pasta with tomato sauce and borlotti beans), tortelli (ricotta and herb ravioli), braised meat

Best served at: 18°C / 65°F