



**Type:** still Gutturnio Superiore 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:** 12.5%

**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