



C O S T A B I N E L L I

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GUTTURNIO DOC FRIZZANTE

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*Grape variety:*

60% Barbera - 40% Bonarda

*Trees disposal:*

4000 Trees/Ha

*Pruning:*

Simple Guyot

*Production:*

70/90 Q.li/Ha

*Winemaking:*

After a light pressing and maceration at a temperature of 23°C for 10 days, wine ends slowly its fermentation at a temperature of 18°C keeping its fruity aromas inalterated. After this process the refermentation in a pressure tank gives to the wine a delicate and typical petillant.

*Colour:*

Brilliant ruby red with a good intensity.

*Taste:*

Young, fresh and persistent.

*Fragrance:*

Bright fruity with flavour of black fruit

*Alcoholic strenght:*

11,5% vol

*Serving temperature :*

16°C

*Gastronomic suggestions:*

Great with soups, red meat, roasts, stew and cheese.

*Kind of bottle:*

Bordeaux bottle 0,75lt.-150cl.