

GUTTURNIO SUPERIORE IMPERO



TECHNICAL SHEET

Category	Gutturnio Superiore Doc
Grape variety	Barbera 60%, Croatina (Bonarda) 40%
Alcoholic strenght	13,5% vol
Residual sugar	4 g/l
Serving temperature	18°C
Kind of bottle	Bordeaux Impero 0,75 l
Winemaking	After the vintage, the grape is macerated with daily pumping over. The fermentation is made with selected yeasts at a temperature of 28-30°. Light clarification and filtration

SENSORY ANALYSIS

Colour	Deep ruby red
Fragrance	The alcoholic strenght is mixed with a taste of spices and liquorice
Taste	Strong flavour of fruit
Gastronomic suggestions	Tasteful soups, red meatand half seasoned cheese



BORGOFULVIA