

---

GUTTURNIO DOC FRIZZANTE “DELL’ANGELO”

---



*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.