



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

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GUTTURNIO SUPERIORE DOC

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*Grape variety:*  
60% Barbera - 40% Bonarda

*Trees disposal:*  
4000 Trees/Ha

*Pruning:*  
Simple Guyot

*Production:*  
60/80 Q.li/Ha

*Winemaking:*  
After a delicate pressing, and a maceration for 10 days at a temperature of 23° C. follows a careful maturation and bottling at the beginning of the year.

*Colour:*  
Deep ruby red.

*Taste:*  
Delicate, with leather and liquorice notes.

*Fragrance:*  
Ripe with spicy notes.

*Alcoholic strenght:*  
12,5% vol

*Serving temperature :*  
18°C

*Gastronomic suggestions:*  
Soups, red meat and half seasoned cheese.

*Kind of bottle:*  
Bordeaux bottle 0,75lt.