



*il Poggiarello*

---

GUTTURNIO DOC FRIZZANTE “TRADIZIONE PIACENTINA”

---



*Grape variety:*

Barbera 60% Croatina (Bonarda) 40%

*Structure of the ground:*

Medium textured soil, subalkaline.

*Exposure:*

south-west

*Trees disposal:*

5000 Piante/Ha

*Pruning:*

Simple Guyot (Croatina) and spurred cordon (Barbera).

*Production:*

80/90 Q.li/Ha

*Winemaking:*

After a light pressing and maceration at a temperature of 23°C for 6 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.

*Taste and flavour:*

Brilliant ruby red color with a fresh and persistent taste. The flavour is fragrant with notes of blueberry and raspberry.

*Gastronomic suggestions:*

Soups, white and tasty meat.

*Serving temperature:*

10-12°C

*Alcoholic strenght:*

12,5% vol

*Kind of bottle:*

Bordeaux mod. Astro 0,75 lt