



*il Poggiarello*

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GUTTURNIO SUPERIORE DOC PERTICATO VALANDREA

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*Grape variety:*

Barbera 55% Croatina (Bonarda) 45%

*Structure of the ground:*

Calcareous land, lightly sandy.

*Exposure:*

South-west

*Trees disposal:*

3600 trees/ha

*Pruning:*

Easy guyot.

*Production:*

70 Q.li/Ha

*Winemaking:*

After the vintage, the grape is macerated for 9 days with daily pumping over. The fermentation is made with selected yeasts at a temperature of 28-30°. After this there's a II and III passage in barrique for twelve months. Light clarification and filtration.

*Taste and flavour:*

Deep ruby red, strong flavour of fruit, the alcoholic strength is mixed with a taste of wood and liquorice. A fresh and at the same time ripe fragrance of fruit and leather.

*Gastronomic suggestions:*

Tasteful soups, red meat and half seasoned cheese.

*Serving temperature:*

18°C

*Alcoholic strength:*

13,5% vol

*Kind of bottle:*

Bordeaux bottle 0,75lt.