



“TERRAFIABA” GUTTURNIO D.O.C.

A sparkling red, it stems from the desire to express the most traditional and peasant wine identity of our area, the Barbera and Bonarda grapes in a lively version, using the vocabulary of finesse, elegance, lightness and great drinkability.

Grapes

65% Barbera, 35% Bonarda.

The Vineyards

vineyards Morello, Bellaria and Bel Sorriso;
altitude 180-200 metres above sea level;
clayey-loamy soil (ancient red soil);
planting years 1983 50%, 2000 30%, 2005 20%;
training system Guyot 50%, Casarsa 50%;
plants per hectare 5,000 50%, 2,200 50%.

Vinification

harvest time late September-early October
duration of maceration on the skins 6 days
fermentation temperature 24-26°C
rise de mousse in autoclave;
several weeks sur lies in autoclave at -2°C;
bottling under vacuum.

Other news

first year of production 2013;
average production 12,000 bottles;
to be drunk immediately, maximum within 2 years;
serve chilled.

Terrafiaba Gutturnio at the table

with hors d'oeuvres based on cured meats and first courses, of traditional Emilian cuisine, but not only.

