



## “VIGNAMORELLO” GUTTURNIO D.O.C. SUPERIORE

This structured still red wine comes from our Gutturnio cru, the Morello vineyard, located in an elevated position with north-south exposure. Each year a significant thinning of the bunches is carried out and the grapes are harvested at an advanced stage of ripeness. These are the main reasons for the difference between our basic Gutturnio and Vignamorello: a difference in structure, maturity, depth, longevity. A difference in grapes, therefore, but also in vinification, especially the intervention of wood. Which, however, is not conceived in the Vignamorello, as a ‘school’ that profoundly shapes and modifies the character of the wine, as happens in most red wines of a similar level, but as a pure source of spices, to increase the complexity of the wine. All this to obtain a wine that is concentrated and important, but also with an immediate approach and a thoughtfully sunny character, a reflection in grapes of the serenity that emanates from our beautiful Piacenza hills.

<b>Grapes</b>	55-60% Barbera, 40-45% Bonarda.
<b>The Vineyards</b>	Morello vineyard; altitude 200-210 metres above sea level; clayey-loamy soil (old red soil), not very fertile; planting years 1980 50%, 1983 30%, 2000 20%; training system Guyot 70%, Casarsa 30%; plants per hectare 3,300 80%, 5,000 20%; bunch thinning 30-45%.
<b>Vinification</b>	harvest time end of September-first half of October; duration of maceration on the skins 12-15 days fermentation temperature 28-30°C; ageing in barriques of 2, 3 and 4 years for 6 months; no clarification or filtration; bottling about 10 months after harvest.
<b>Other news</b>	first year of production 1988; average production 12,000 bottles; can be drunk immediately or within 15-18 years.
<b>Vignamorello at the table</b>	with white and red meat dishes, duck, some very sustained and loaded first courses, some mature cheeses.

