



CROCI

tenuta vitivinicola

Gutturnio

"SUR LIE"



This noble wine with ancient origins comes from the expertly combined Barbera and Bonarda grapes, strictly hand picked in our vineyards.

The colour is deep ruby red. The nose tends to slowly unfold and is intense with fresh and fruity overtones which can be perceived already at the end of fermentation. More complex nuances appear with time, due to contact with yeast.

The natural second fermentation in bottle enhances the flavour on the palate, as well as the aroma. At the start there are hints of fruit together with delicate yeasty overtones. Later, there is more complexity, it is a well-structured wine with characteristic acidity.

A pleasant wine, with good drinkability.

Serve at 15-20°C, being careful of the slight sediment at the bottom of the bottle when pouring. It is ideal all through a meal, but particularly good with soups, boiled meat and Ribollita Tuscan bean soup.

Type: Colli Piacentini DOC Gutturnio

Harvest: October

Grape blend: 60% Barbera – 40% Bonarda

Training system: Guyot

Soil: clayey-sandy, from the Pliocene era

Vineyard location: Monterosso – Castell'Arquato, 260 m above sea level

Vinification: 8 days maceration, with frequent pumping over

Ageing: 8 months in vats

