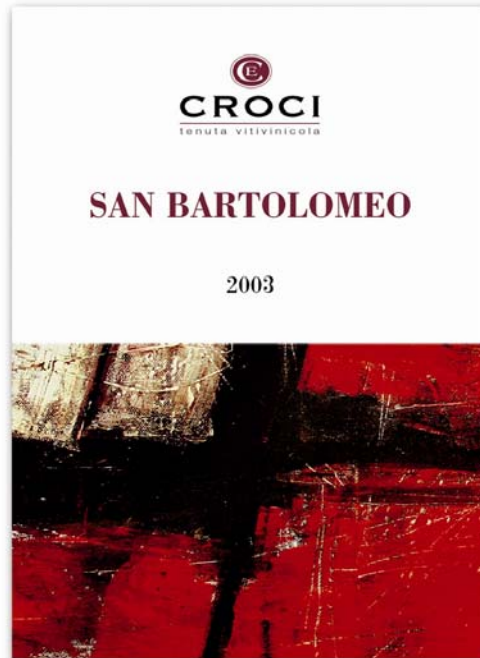




San Bartolomeo

Gutturnio



This wine takes its name from "Monte San Bartolomeo" the old name for the wine type Monterosso. Its origins are really old and it can be considered as a 'wise' combination of two different kind of grapes: the Barbera and the Bonarda. The harvest is strictly picked by hand. The colour is ruby. At smell it is intense and it opens very slowly. At taste it shows a good structure and a good acidity. It must be served at 20/25°C but don't forget to decant it before serving. It goes nicely with grilled meat, venisons and cheese.

Characteristics:

Type: Gutturnio DOC "Colli Piacenti"

Harvest: October

Blended with: Barbera 60%, Bonarda 40%

Type of production: Guyot

Soil: clayey and sandy, Pliocene origins

Vineyards: Castell'Arquato – Monterosso area – 275 mt. sea level

Wine making process: 12 days of maceration

Clarification: - wine tank for 8 months
- barrique for 16 months

