



Le Staffe

Gutturio Classico Superiore

Gutturio D.O.C.

I Vineyard

AREA OF PRODUCTION:
Val Tidone - Piacenza - Emilia Romagna

TERROIR:
medium density, slightly calcareous, with veins of calcium sulphite

EXPOSURE:
South-West

PLANTING DENSITY:
8000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YIELD PER HECTAR:
80-90 q.li

I Winemaking

BLEND:
60% Barbera e 40% Bonarda

VINIFICATION:
pressing and maceration on the skins submerged cap.
Fermentation at controlled temperature with selected yeasts.
Aging in stainless steel tanks for 3-4 months.

I Wine

DRY STILL RED

COLOUR:
ruby with garnet

BOUQUET:
intense and persistent, with notes of ripe red fruits

PALATE:
dry, smooth, strong with medium tannins

PAIRINGS:
roasts, red meats and game, medium aged cheeses

SERVING TEMPERATURE:
18°-20° C

ALCOHOL CONTENT:
14% vol