



CASA BENNA[®]
nel vino il frutto dell'esperienza



GUTTURNIO CLASSICO SUPERIORE VIDARÒ

- NAME:** "Vidarò" Gutturnio Classico Superiore
DENOMINATION: Gutturnio Classico Superiore D.O.C.
TYPE: Still Red Wine
GRAPES: 68% Barbera – 32% Bonarda (Croatina)
PRODUCTION AREA: Castell'Arquato – Colli Piacentini
VINEYARDS: On the first hill of Castell'Arquato, falling within the original Gutturnio Classico area with vineyards averaging 19 years old, where it is grown according to the classic Guyot method, using only organic fertilizers on the ground and without the use of herbicides.
- YIELD PER HECTARE:** 8,5 t.
VINIFICATION: After delicately harvesting the grapes by hand, they are destemmed, separately pressed and left to macerate for 9 days with regular pumping over. After the first rackings, the wine is left for more than a year inside temperature-controlled stainless-steel tanks. This is followed by filtering and bottling, with an additional 3 months of ageing before sale.
- AGEING:** Stainless-steel
ABV: 13,5%
RESIDUAL SUGAR: <2 g/l
FOOD PAIRING: Suited to general red meat-based dishes, as well as all sauces, gravies, and grana-like cheeses.
- SERVING TEMPERATURE:** 18° C
VINTAGE PRODUCTION: 10000 bt
TASTING NOTES: Ruby red in colour with good depth and an ethereal bouquet that conveys aromas of small dark berries, enriched by spice notes. A dry wine with good intensity and pulp, endowed with suitable balance, roundness and the appropriate tannins to ensure its longevity.



CASA BENNA Società Agricola di Molinari Andrea & Stabile A. s.s.

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