



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



GUTTURNIO SPARKLING *il garrito*

- NAME:** "il garrito" Gutturnio Sparkling
DENOMINATION: Gutturnio Frizzante D.O.C.
TYPE: Sparkling Red Wine
GRAPES: 60% Barbera – 40% Bonarda (Croatina)
PRODUCTION AREA: Castell'Arquato – Colli Piacentini
VINEYARDS: On the first hill of Castell'Arquato, vineyards averaging 14 years old, grown according to the classic Guyot method, using only organic fertilizers and without the use of herbicides.
YIELD PER HECTARE: 8,5 t.
VINIFICATION: The grapes are harvested and strictly hand-picked, destemmed, pressed, and left to macerate for 6 days with frequent pumping over. After the first rackings, the wine is filtered at 2% residual sugar, which is required for secondary fermentation according to the Charmat method.
AGEING: Stainless-steel
ABV: 12,5%
RESIDUAL SUGAR: 10 g/l
FOOD PAIRING: Wine suited to the typical first courses in Emilian cooking, to cold cuts and white meat dishes.
SERVING TEMPERATURE: 16°C
VINTAGE PRODUCTION: 15000 bt.
TASTING NOTES: Il Garrito is the younger, livelier face of Gutturnio wine.

An intense ruby red colour with a fine mousse, its nose carries the aroma of small red berries with notes of sour cherry and wild strawberry.

Its mouthfeel reveals savouriness, a balanced body and an appropriately acidic backbone that makes it fitting for Emilian cuisine.



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