

# Luretta

## Gutturnio superiore

*Red Wine*

*D.O.C. (denomination of controlled origin)*

*colli piacentini gutturnio superiore*

*soil clay and marl alluvium*

*Cultivation*

*vineyard planted from 1965 to 1995*

*no fertilization*

*training method single spurred cordon and simple guyot*

*grapes barbera and bonarda*

*plants per hectare 5000*

*yield per hectare 6000 Kg*

*Wine-making process*

*selected yeasts*

*fermentation time 20 days*

*wood 100% small French oak*

*turnover of wood 30% per year*

*aging in wood 9 months*

*Notes*

*colour intense red*

*scent ripe fruit and spices*

*taste soft with an aftertaste of red fruits*

*suitable with cold cuts and red meat*

*Producer's notes*

*Personality and tradition.*

*The history of a thousand families brings us this mysterious wine of ancient Roman origins, the result of the simultaneous harvest of two different vine species (Bonarda and Barbera) and a refining process in wooden barrels. The name Gutturnio derives from the name of an ancient roman vase which was used for drinking wine during banquets. This wine can be easily recognized for the uniqueness of its flavour that blends the fresh tenacity of Barbera with the red power of Bonarda. Gutturnio is the flagship wine of the province of Piacenza, it is its portrait, with its charming mildness and austere elegance. The wine from the best vintages is collected in a reserve, with grapes from the oldest vineyards, which contributes to the production of our Ala del Drago.*

