



SAN LUPO

GUTTURNIO DOC FRIZZANTE

Dry, Slightly Sparkling Red Wine
2021

Collection Wines in Sideboard: genuine wines that accompany you throughout the meal, versatile to pair with food.

*As powerful as FOX TROT, but simpler and easy to drink;
it is the perfect partner for joyful occasions to share with friends.*



GRAPE VARIETY: 60% Barbera, 40% Croatina

TERROIR: vineyards are located in Albareto, in the district of Ziano Piacentino (Piacenza); the plantation is placed on a hillside with a gradient of 15%. The plot has a clay soil, it is 200 m above the sea level and it is facing South-West. Vines are trained using the espalier technique and pruned by the Guyot system with a planting pattern of 2.5 x 1.3 m. Planting density is 3000 vines/ha and the yearly yield per hectare is 10000 kg.

HARVEST AND VINIFICATION: grapes are harvested at the beginning of September. Maceration lasts 4-6 days. During this phase, pumping over is carried on with moderation: more frequent at the beginning and gradually decreasing towards the end. A gentle colour and tannin extraction is performed. Fermentation takes place at a temperature between 25°-28° C. Foam formation is carried out in autoclave.

REFINEMENT: 1 month in the bottle

ALCOHOL CONTENT: 12.5% vol

RESIDUAL SUGAR: 8 g/l

TOTAL ACIDITY: 6.7 g/l in tartaric acid

CARBON DIOXIDE PRESSURE (20° C): 1.9 atm

COLOUR: bright ruby red.

EFFERVESCENCE: lively froth.

NOSE: intense, elegant, with notes of violet and licorice.

PALATE: fruity aromas of black and red cherry; overall very balanced.

FOOD PAIRING: it goes well with cured meats, grilled meat and vegetables, pulses and cereals soups.

RECOMMENDED GLASS: medium-sized standard red wine glass; to be served at 14°-16° C.

FIRST VINTAGE: 1987

PACKAGING: 750 ml Bordeaux bottle, 6 per case; also available in gift box.

PRODUCTION: 250000 bottles/year (750 ml).



AWARDS AND SCORES

2019: 91 points (2017 vintage) in the Guide [*Best Italian Wines*](#) by Luca Maroni.