



CONGEDO

GUTTURNIO DOC CLASSICO RISERVA

Still Red Wine

2016

Collection Wines in Showcase: through the interpretation of the terroir, we produce wines with a strong personality, made with traditional grapes.

*Its spicy notes and its round body will delight even the most discerning palate.
It enhances the flavor of your finest food and it is the perfect gift to bring to a dinner party.
Decant at least one hour before serving.*



GRAPE VARIETY: 70% Barbera, 30% Croatina

TERROIR: vineyards are located in the district of Ziano Piacentino (Piacenza); the Barbera plantation dates back to 2000 and the Croatina one to 1975. They are both placed on a hillside with a gradient of 15%. The plots have a clay soil, they are 200 m above the sea level and they are facing South-West. Vines are trained using the espalier technique and pruned by the Guyot system with a planting pattern of 2.4 x 1.4 m. Planting density is 3000 vines/ha and the yearly yield per hectare is 10000 kg.

HARVEST AND VINIFICATION: grapes are hand-picked at the end of September. Maceration lasts 10-12 days. Frequent pumping over and a careful macro-oxygenation allow an optimization of the extraction and fermentation process. Fermentation takes place at a temperature between 25°-28° C.

MATURATION: 24 months, partly in large barrels and partly in barriques

REFINEMENT: at least 3 months in the bottle

ALCOHOL CONTENT: 14.5% vol

RESIDUAL SUGAR: <2 g/l

TOTAL ACIDITY: 6 g/l in tartaric acid

COLOUR: ruby red with garnet highlights.

NOSE: ethereal, intense tobacco and spices aromas (white pepper, cinnamon and cloves).

PALATE: dry, good structure; spicy notes with tobacco in the background.

FOOD PAIRING: perfect for meat filled dumplings and meat dishes like game, stew, braised meat, poultry. Excellent with blue cheese and with mushrooms or truffles dishes.

RECOMMENDED GLASS: large Ballon glass; to be served at 18°-20° C.

FIRST VINTAGE: 1976

PACKAGING: 750 ml antique Bordeaux bottle, 6 per case and gift box; 1500 ml only in gift box.

PRODUCTION: 10000 bottles/year (750 and 1500 ml).

AWARDS AND SCORES

2018: silver medal at [Concours Mondial de Bruxelles](#) and at [Women's Wine & Spirits Awards](#), bronze medal at [Decanter World Wine Awards](#) (87 points), at [Decanter Asia Wine Awards](#) (86 points) and at [WOW - The Italian Wine Competition](#).

