



REDS

DIACONO GERARDO 1028

GUTTURNIO RISERVA D.O.C.

In 1028 "Diacono Gerardo" left a testament to a noblewoman in Piacenza. This testament included the Fornello lands.

Type: Red, still, aged 18 months in barrels and barriques of 2nd and 3rd passing, from long aging.

Grape variety: 55% Barbera, 45% Bonarda (Croatina)

Year of planting: 1947

Training system: Guyot

Soil: Not very fertile, melted, silty, calcareous

Average yield per hectare: 6000 Kg

Alcohol content: 13,5% vol.

Serving temperature: 16-18°C

Organoleptic characteristics: Intense ruby-red colour with garnet highlights. Appealing, rich and complex bouquet with perceptible overtones of violets, small fruits, and spices on a pleasant lingering background of plum. Dry, fresh harmonious palate with exceptionally soft tannins which underline its importance. Also fit for ageing.

Pairings: Roasted pork with plums, venison, grilled veal filled with Porcini mushrooms and white polenta, stewed meat and casserole, smoked scamorza.

55%
BARBERA

45%
BONARDA
(CROATINA)

Torre fornello