

CECI

1938

CASANOVA GUTTURNIO SUPERIORE

Character and fate are two words for the same thing. (Herman Hesse)

Casanova was an adventurer, poet, alchemist, diplomat, philosopher and much more. So is this wine, versatile and charming. Since the time of Julius Caesar, Gutturnio has been appreciated. It takes its name from Gutturnium, a silver cup in which wine was served and then passed from hand to hand as a sign of friendship. Barbera and Croatina, or rather conviviality and character, are the Casanova concepts that make our tables special.



TECHNICAL DATA

Appellation: Gutturnio D.O.C. Superiore

Category: still red wine

Grape variety: Barbera 55% and Croatina 45%

Harvest: late september

Soil: clayey-calcareous of medium texture

Process: red vinification with maceration at controlled temperature

Winemaking: steel tanks

Alcohol level: 12% vol.

Residual sugar: 5 g/l

Total acidity: 6.5 g/l

Serving temperature 16/18° C.

Sizes available: 0.75 l

Code: G-2

— *The data are intended as standard of product*

TASTING NOTES

Appearance: Bright ruby-red colour.

Nose: Intense and vinous. Alongside fragrant aromas of red fruit, marasca cherry, currants and raspberries, we find floral hints of dried violet.

Palate: The good tannic structure and the strong freshness move in balance. Mineral notes and fruity sensations accompany a long salty finish.

Suggested pairings: The good structure of this wine requires important pairings such as roasted, boiled and braised meats, the local tradition sees a perfect match with the roast of the coppa Piacentina. Perfect travel companions for this wine are Italian cured meats and aged cheeses. Try it with dishes of mushrooms or truffles.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013