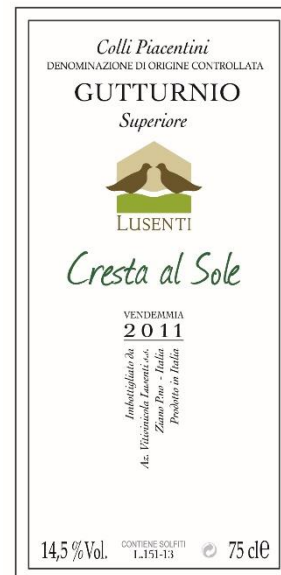




## Lusenti - Gutturnio – Cresta al Sole

**Appellation:** Gutturnio DOC  
**Grape Variety:** Barbera, 60% and Croatina, 40% (Bonarda)  
**Type:** Dry Red



**Region:** Emilia Romagna

**Vineyard Notes:** Production Area: Zaino (PC) – near Pozzolo Piccolo and Martina

**Vineyards:** South- western exposure

**Soil:** Calcareous - clay

**Altitude:** 250 meters above sea level

**Training system:** Simple Guyot

**Planting Density:** 2900 vines/hectare

**Yield:** 6.5 tons/hectare

**Harvest:** from the 20th of September to the 5th of October

**Winemaking Notes:**

**Vinification:** Barbera and Croatina grapes have different ripening times and the selected grapes are fermented separately in steel vats for 2-3 weeks, at 20° with punching down twice a day. After fermentation and blending, the wine is racked into small oak casks where it remains for at least 12 months. Then it is bottled and matured in the cellar for at least 12 months.

**Tasting Notes:**

Gutturnio Cresta al Sole comes from a single vineyard and is aged in wooden casks.

**Color:** intense ruby red

**Food Pairing:** Emilian pasta dishes: *Anolini in brodo*, *tagliatelle* with meat sauce, porcini mushrooms cooked in oil with garlic and parsley, mature cheese and red meat.