



## Lusenti – Gutturnio Frizzante

**Appellation:** Gutturnio Frizzante  
**Type:** Sparkling red, dry  
**Grape Variety:** 60% Barbera 40% Croatina



**Region:** Ziano (PC)

**Production Area:** Near Martina, Casa Piccioni  
**Exposure:** southern, northern and western exposure  
**Elevation:** 250 meters 820 feet of elevation  
**Training system:** Guyot  
**Soil:** Calcareous Clay  
**Density of Planting:** 3800 vines per hectare  
**Yield:** 9 tons per hectare

**Vineyard Notes:**

**Vinification:** Vineyards for sparkling wines are young, sixth or seventh year of production.  
**Fermentation:** Barbera and Croatina grapes have different ripening times and the selected grapes are fermented separately in order to enhance the characteristics of each variety in full. Stainless steel containers.  
**Harvest Period:** September 20 to October 5th  
**Release Dates:** 4 months after bottling

**Winemaking Notes:** **Alcohol Content:** 12.5% vol.

**Color:** Intense ruby red color; violet colored hints  
**Bouquet:** bright fruit with cherry, plum and black fruit aromas  
**Taste:**  
**Food Pairings:** Cured meats, (Parma ham, salami, coppa), tagliatelle with Bolognese sauce, grilled pork and mixed boiled meats

**Tasting Notes:** **Serve:** 14° - 16°