

# ROMEO

## GUTTURNIO CLASSICO RISERVA DOC



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 2.5 ha  
**Soil composition:** medium texture with white marl-limestone clays  
**Training method:** Guyot  
**Elevation:** 853 ft a.s.l.  
**Vines/ha:** 4,500 vines/ha  
**Exposure:** South  
**Vines age:** 35 years  
**Harvest time:** end of September, beginning of October  
**First vintage:** 1990  
**Production:** 4,500 bottles



### WINEMAKING & AGING

**Varietal composition:** 65% Barbera, 35% Croatina  
**Fermentation**

**Container:** stainless steel tanks

**Length:** 25 days

**Temperature:** 82-86 °F

#### Maceration

**Technique:** manual pumping overs

**Length:** 25 days

**Malolactic fermentation:** yes

#### Aging

**Container:** barriques (33% new, 33% second passage, 33% third passage)

**Wood:** French oak

**Length:** 18-20 months

**In bottle:** 12 months



### TECHNICAL DATA

**Alcohol:** 14%

**Residual sugar:** 2.4 g/l

**Acidity:** 5.6 g/l

**Dry extract:** 30.5 g/l



### FOOD PAIRINGS

Pairs well with roasted or smoked red meats, game, and aged cheeses.



### TASTING NOTE

Ruby red in color.

Features an elegant, intense bouquet with aromas of black fruits, spices, and an earthy note.

On the palate, it exhibits perfect harmony, with flavors of black cherry and pepper, complemented by a light oakiness that yields a pleasing finish.

### PRODUCER PROFILE

**Estate owned by:** Giovannella Fugazza

**Winemaker:** Stefano Testa

**Total land under vine:** 70 ha

**Winery production:** 100,000 bottles

**Region:** Lombardy (Italy)

