



## PRODUCER PROFILE

Owner: Giovannella Fugazza  
Winemaker: Stefano Testa  
Total acreage of vine: 173 (70 Ha)  
Winery Production: 100,000 bottles  
Region: Lombardia

# ROMEO GUTTURNIO Classico Riserva DOC

## WINE DESCRIPTION

Gutturnio is the most ancient and most famous wine of the Piacenza hills. Its name derives from that of a silver cup from Roman times a "gutturium", found in the Po river in the early 1800s. It was used at banquets to serve wine drop by drop. Gutturnio was one of the earliest wines in Italy to obtain DOC in 1967. The name Romeo honors the old vineyard workers of Luzzano. Romeo was a beloved worker: a vine grower, a gardener and a grand waltzer. The label they created is also part of Luzzano: it is the design of the wrought iron gate at the entrance to the courtyard.

## TASTING NOTES

Ruby red color. Elegant and intense bouquet on the nose with aromas of black fruits and spices, and a hearty note. On the palate it shows a perfect harmony, with black cherry and peppery flavors, together with a light oakiness that adds a pleasing final touch.

## FOOD PAIRING

Perfect for roasted or smoked red meats, game and matured cheeses.

## VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Gutturnio Classico Riserva DOC
Vineyard size:	2.8 ha
Soil composition:	Calcareous/White clay- medium texture
Training method:	Guyot
Exposure:	South
Elevation:	260 m a.s.l.
Vines/Acre:	4,500/Ha
Age:	35 years
Harvest time:	End of September/Beg. of October
First vintage:	1990
Production:	4,500 bottles

## WINEMAKING & AGING

Varietal composition:	65% Barbera, 35% Croatina
Fermentation container:	Stainless steel tanks
Length of fermentation:	25 days at 28- 30 °C
Length of maceration:	25 days with manual pumping over
Aging container:	French oak barriques (33% new - 33% second passage - 33% third passage)
Length of aging:	18-20 months
Length of bottle aging:	12 months

## ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	< 2 g/L
Acidity:	5.75 g/L
Dry extract	30.5 g/L

