

# colto vitato

GUTTURNIO SUPERIORE D.O.C.  
della BELLARIA

**Grape variety:** 60% Barbera 40% Croatina (Bonarda).

**Structure of the ground:** Red clay of ancient origin.

**Exposure:** South - East.

**Trees disposal:** 4500 Plants/Ha.

**Pruning:** Simple Guyot (Croatina) and spurred cordon (Barbera).

**Serving temperature:** 18 °C.

**Alcoholic strenght:** 13% vol.

**Bottle:** Burgundy Impero bottle 0,75 liters.

**Production:** 75 Q.li/Ha.

**Winemaking:** After the vintage, the grape is macerated for 9 days with daily pumping over. The fermentation is made with selected yeasts at a temperature of 28-30°. Light clarification and filtration.

**Taste and flavour:** Deep ruby red, strong flavour of fruit, the alcoholic strenght is mixed with a taste of spices and licorice.



*colto vitato*

GUTTURNIO SUPERIORE D.O.C.  
della BELLARIA

## PALLETIZING

Bottle Type: Burgundy Impero bottle

Bottles x Box: 6

Box Sizes: 26x33x17 cm

Box Weight: 8,5 kg

Box x Level: 10

Levels x Pallet: 7

Pallet Sizes: 80x120x135 cm

Pallet Weight: 615 kg

