



GAIASCHI

· dal 1855 ·

Guarone

It begins at the edge of the courtyard the slope of a gentle hill, which descends from the Gaiaschi estate to the shore of the Guarone creek. Here, the intense colors of the grapes get strength from the beautiful exposure and the white soil. We like to think that our wine tells the voice of these hills.



Grape varieties:

70% Barbera 30% Bonarda

Certification:

D.O.C. Gutturmo Classico Superiore Integrated

Farming system:

Farming

Yield:

60Hl per hectare

Terrain:

calcareous clay

Estates:

Colombaia Guffanti – Ziano

Extension and altitude:

4 hectares – 240 m elevation

Cultivation system:

single curtain

Harvest:

September - October

Alcohol:

14%

Serving temperature:

18°C

Winemaking:

grapes of Bonarda and Barbera, picked between September and October, are crushed together and undergo the fermentation process in stainless steel, temperature-controlled tanks for 12 days. Then, the must is racked-off, separating wine from the lees. After 12 months of ageing in barrels, and 3 more in the bottle, our Guarone is ready to drink.

Tasting notes

red ruby colored with dark shades. Intense on the nose, with layers of spices. Tannic and elegant in mouth, smooth.

Serving suggestion:

best served with red meat and mature cheeses.

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Azienda Agricola Gaiaschi Terenzio