Santa Giustina Gutturnio Frizzante
(Gutturnio Frizzante DOC)
60% Barbera, 40% Croatina

Santa Giustina's Gutturnio Frizzante is a delightful and fresh example of this regionally famous blend of Barbera and Croatina. The fruit is hand picked and brought to the cellar for full de-stemming and fermentation with the skins for about 15 days. Once the soft pressing is complete, the wine finishes natural fermentation in autoclave to achieve a perfect spritz when bottled under pressure. In the mouth, the lively bubbles are very fine and focused to accompany the dark fruits and refined tannins, creating a medium to full bodied wine that is elegant, yet exciting and textural.

Bon Vivant