Buttafuoco La Guasca



Controlled Designation of Origin CL 75 DRY STILL

The vineyard "La Guasca" is named after the farmhouse situated in the area of the "Rocca di Stradella", the northernmost point in the Apennines, facing south-west. Aged in oak barrels (six months)

COLOUR

Brilliant deep ruby red

AROMA

Intense, spiced, warm with strong scents of red fruits (cherries, plums, blackberries)

FLAVOUR

Warm, with a good structure and strong personality

ALCOHOLIC CONTENT

14% vol

SERVICE TEMPERATURE

16° C

FOOD PAIRING

Excellent with flavourful and rich dishes, quail, partridge, stuffed guinea fowl, roasted red meat, wild boar and rich mature cheeses.

GRAPES

60% Croatina 30% Barbera 10% Ughetta di Canneto



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