

ILICA VINI DI ILICA MAGNANI FABRIZIO & C. SOCIETA' AGRICOLA S.S.
Via Case Barani 2 Vernasca(Pc) 29010 – Italia -
Piva 01543090334
tel. +39 0523898319
INFO@ILICAVINI.IT
WWW.ILICAVINI.IT

Technical sheet and tasting notes



Denomination L'ONGINO
Gutturnio Superiore (still) 2015 organic wine

Grapes

Barbera 65%, Bonarda 35%. Barbera (historical grape of the territory) has a medium bunch, pyramidal form, quite compact, winged (150-200 gr); the berry is medium sized, elliptic, with thin and consistent skin of uniform dark-blue colour, covered by high bloom. Bonarda (historical grape of the territory too) has a small bunch, conical shape, sometimes winged, loose and irregular (150-250 gr).

Type of soils

Medium mixture. The vineyard is situated at 350 meters above sea level, near the Ongina creek.

Density of plants/hectare
3,600

Vineyards age
10 years old

Harvest
The grapes are manually picked up at the end of September

Yield per hectare
80 q/ha

Vinification
Fermentation in stainless steel tanks, with native yeast.
Seven days of maceration with alternate submerged cap.

Aging
6 months in stainless steel tanks, brief oak aging and 6 months in bottle.

Analysis data
Alcohol 13.50 % Vol - 750ml Total acidity 6.4 g/l

Tasting Notes

Colour: Ruby red color, with purple hues.

Nose: Nose with intense aromas of red fruit, especially black cherry and plum, followed by notes of almond, rhubarb, licorices.

Taste: Medium bodied with good acidity, velvety tannins, good persistence.

Food pairings: Perfect pairings with fresh filled pasta, roasted or grilled meats or medium-aged cheeses.

Serving at: 16 -18° C

L'ONGINO