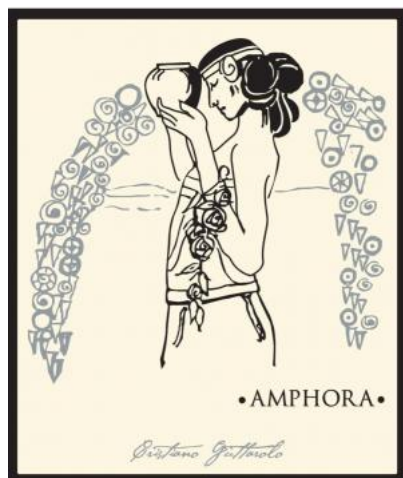


# Cristiano Guttarolo

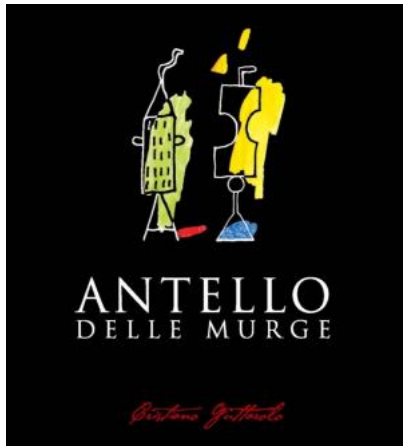
## Wines



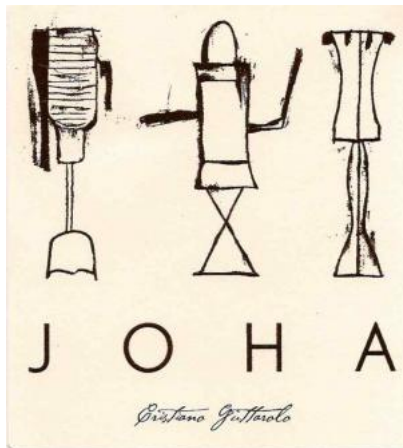
**VdT "Amphora":** 100% Primitivo from a 0.6 hectare plot of 20 year old vines. The grapes are partially de-stemmed and put into in 500 liter clay amphorae from Umbria. After fermentation, the wine is sealed in the amphorae with beeswax and kept for over a year. Final assemblage is done in stainless steel.



**D.O.C Gioia Del Colle Primitivo:** From a 1.5 hectare vineyard consisting of 25 year old vines on a base of limestone and clay. Grapes are hand-harvested in late September/early October and fermented using natural yeasts in stainless steel fermentation tanks. The grapes are then macerated for 16 days and aged in stainless steel tanks for 20 months, followed by an additional six months in bottle before release. The wine is then bottled without clarification, filtration or the addition of sulphur dioxide.



**VdT Antello del Murge**



**VdT "Joha"**