



CAMPANA

VINI PIACENTINI



ANTIQUUM

GUTTURNO CLASSICO RISERVA
DOC

60% Barbera, 40% Bonarda.
Intense red wine, slightly winy, still,
firm and elegant in flavours,
dry and full-bodied.
Tasty and hearty meals, roasted
meals and game meat.
Serve at 19- 20 °C.



GIÒ MARIA

CABERNET SAUVIGNON
DOC

100% Cabernet Sauvignon.
Pleasantly fruity, with a note of
tomato leaf and delicate hints
of vanilla. Tasty grilled meats,
stews. Serve at 18 - 20 °C.



PASSITO

MALVASIA PASSITO
COLLI PIACENTINI
DOC

100% Aromatic Malvasia di
Candia.
Sweet flavours of Acacia honey
and aromatic vanilla scents.
Strong cheeses and dry desserts.
Serve at 10 - 12 °C.



PERLA BRUT

SPUMANTE

Ortugo, Chardonnay, Pinot Noir.
Charmat method, with a long
fermentation. Light yellow-straw
with greenish notes: dry, soft and
fresh. Great for happy hours and for
fish-based dishes. Serve at 8 °C.



PERLA DOLCE

SPUMANTE

100% Aromatic Malvasia di
Candia. Charmat method, with
selected yeasts. A rich bouquet
with apple, peach and flowers
aroma. Straw-yellow, sweet and
elegant. Hard and spicy cheeses,
dry desserts. Serve at 10 – 12 °C.



GUTTURNIO VIVACE DOC

60% Barbera, 40% Bonarda. Intense red sparkling wine, winy and with pleasant fruity scents. Soft and full-bodied. An incredibly versatile wine: best with dry pastas, risottos and grilled meat. Serve at 16 – 18 °C.



ORTRUGO DEI COLLI PIACENTINI DOC

100% Ortrugo. Straw-yellow colour, with greenish notes and delicate scents. Sparkling, with a dry taste, but soft and full of aromas with a pleasant bitter final note. Hors d'oeuvre, fish and white meats. Serve at 12 – 14 °C.



GUTTURNIO SUPERIORE DOC

60% Barbera, 40% Bonarda. Intense red wine, winy and with pleasant fruity scents. Soft and full-bodied. An incredibly versatile wine: best with dry pastas, risottos and grilled meat. Serve at 16 – 18 °C.



MALVASIA SECCO COLLI PIACENTINI DOC

100% Aromatic Malvasia di Candia. Bright straw-yellow colour with intense and fruity scents. Dry but round, soft and fresh. Sparkling, with pleasant fine bubbles. Happy hours, Italian cold cuts and hors d'oeuvre, delicate pastas and risotto. Serve at 10 - 12 °C.



MALVASIA DOLCE COLLI PIACENTINI DOC

100% Aromatic Malvasia di Candia. Bright straw-yellow colour, with intense and fruity scents. Sparkling, sweet and aromatic. Desserts, especially with creams and jams. Serve at 10 – 12 °C.



BONARDA DOLCE COLLI PIACENTINI DOC

100% Croatina, locally known as Bonarda. Intense ruby red with winy hints. Intense and pleasant smell, balanced, sweet and sparkling. Good body. Dry desserts and jam cakes. Serve at 14 – 16 °C.

LA VINERIA

il gusto della tradizione



BONARDA SECCO COLLI PIACENTINI DOC

100% Croatina, locally known as Bonarda. Sparkling wine, of an intense ruby red, fruity scents, soft and firm taste. Tasty dishes and stews. Serve at 16 – 18 °C.



BARBERA VIVACE COLLI PIACENTINI DOC

100% Barbera. Intense ruby red, fruity smell. Dry, round and sparkling. Better as a young wine. An all-round wine, great with grilled meat and game meat. Serve at 16 – 18 °C.



MONTEROSSO FRIZZANTE COLLI PIACENTINI DOC

Malvasia, Trebbiano, Ortrugo and others. Bright yellow, intense fruity aroma. Medium sweet, balanced and fresh. Italian cold cuts and hors d'oeuvre, tasty pastas and risotto and middle-seasoned cheeses. Serve at 10 - 12 °C.



MONTEROSSO FERMO COLLI PIACENTINI DOC

Malvasia, Trebbiano, Ortrugo and others. Bright yellow, intense fruity aroma. Lightly sweet and fresh. Italian cold cuts and hors d'oeuvre, tasty pastas. Serve at 10 - 12 °C.

Winery Tours **Tastings and purchases** **of the best wines of Piacenza**

Cantine Campana welcomes you to “La Vineria”, new obligatory stop for wine lovers and for tourists who discover the wonderful Castelli del Ducato, the suggestive Veleja Romana, the Parco del Placenziano or many other hidden corners of the province of Piacenza.

Whether it is a tasty stop, or a trip entirely dedicated to the pleasures of wine, whether you are a group of friends or professional operators, you can combine moments of leisure and conviviality with the opportunity to visit the Winery, comprising the wines work processes and tasting them in combination with the gastronomic excellence of the territory.

On request we can offer you a personalized visit, stitched on your needs and your desires.





CAMPANA
VINI PIACENTINI

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