



# ANTICA PLACENZIA

P I A C E N Z A

CAMPANA  
VINI PIACENTINI



# Our Story

Cantine Campana was born in 1972, thanks to the commitment of the founder Giò Maria Dante Campana. Today the passion for vines and for wine is handed down from one generation to the other in Campana family.

Our history of nearly half a century has improved our quality and our production capacity. All our wines have the DOC certification.

Cantine Campana is located at the foot of the Piacenza Hills, between Piedmont and Tuscany: these gentle hills are home to the majority of our grapes and the tradition of our products.

The Colli Piacentini are an Italian wine-growing area at the western end of Emilia Romagna. Gutturnio is the most famous and most consumed wine in Piacenza and its name derives from "Gutturnium", a large silver cup that the Romans used to drink wine, found in an ancient Roman settlement near the river Po.

Going back in time, the abundance of fossils takes us back to an era called "Placenziano", when the Po river didn't exist yet and everything was covered by the Adriatic Sea.

Even today it is quite common to find fossil shells and remains in our vineyards.

These limestone remains are the perfect soil for our grapes, and our wines transmit all these centuries of history and traditions to your glass.

# Dante 72

## Gutturnio Frizzante D.O.C.



60% Barbera, 40% Bonarda



Intense ruby red color,  
pronounced and full bouquet of cherries  
and violets, soft and fruity to the taste.



Tasty and easy to drink wine,  
suitable for all occasions.



14 – 18° C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 17



Layers per pallet: n°4



Boxes per pallet: n° 68



Bottles per pallet: n° 408



8 015273 075350



# ANTICA P

# Dante 72

## Ortrugo Frizzante D.O.C.



100% Ortrugo,  
native Piacenza grape.



Straw yellow color,  
delicate and with floral aromas,  
soft and fruity (green apple), fresh and balanced.



Cured meats and appetizers,  
creamed risottos, white meats and fish.



11 -14 °C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 17



Layers per pallet: n° 4



Boxes per pallet: n° 68



Bottles per pallet: n° 408



# LACENZIA

# Gutturnio Frizzante

## D.O.C.



60% Barbera - 40% Bonarda



Bright red color, vinous and fruity aroma, it retains a soft vein in the taste.



Wine suitable for many occasions, mainly with dry first courses and grilled meats and throughout the meal.



16 -18 ° C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 25



Layers per pallet: n° 4



Boxes per pallet: n° 100



Bottles per pallet: n° 600



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# ANTICA P

# Gutturnio Superiore

## D.O.C.



60% Barbera - 40% Bonarda



Bright red color, vinous and fruity aroma, soft and full-bodied taste.



Dry first courses, grilled meats and throughout the meal.



16 - 18 °C



0,75 lt.



Bottle per box: n° 6



Boxes per layer: n° 25



Layer per pallet: n° 4



Boxes per pallet: n° 100



Bottles per pallet: n° 600



# LACENZIA

# Bonarda Dry Frizzante

## Colli Piacentini - D.O.C.



100% Bonarda



Bright red color, fruity aroma,  
soft and full-bodied taste.



Tasty first courses  
and stewed meats.



16 -18 ° C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 25



Layers per pallet: n° 4



Boxes per pallet: n° 100



Bottles per pallet: n° 600



# ANTICA P



# Bonarda Sweet Frizzante

## Colli Piacentini - D.O.C.



100% Bonarda



Intense red color with purple veins,  
intense and pleasant aroma, harmonious  
with a sweet taste, full-bodied.



Dry tarts or pies  
garnished with jams.



14 -16 °C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 17



Layers per pallet: n° 4



Boxes per pallet: n° 68



Bottles per pallet: n° 408



# LACENZIA

# Ortrugo Frizzante

## D.O.C.



100% Ortrugo



Straw yellow color with greenish reflections and delicate perfume. The taste is dry, but soft and harmonious with a bitter aftertaste.



Aperitifs, appetizers, fish and white meats



12 -14 ° C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 25



Layers per pallet: n° 4



Boxes per pallet: n° 100



Bottles per pallet: n° 600



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# ANTICA P

# Barbera Frizzante

## Colli Piacentini - D.O.C.



100% Barbera



Bright red color, fruity aroma.  
Dry taste, full-bodied,  
it's a wine to be drunk young.



Dry first courses, grilled meats  
and throughout the meal.



16 - 18 °C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 25



Layers per pallet: n° 4



Boxes per pallet: n° 100



Bottles per pallet: n° 600



# LACENZIA

# Malvasia Dry Frizzante

## D.O.C.



100% Malvasia Aromatica di Candia



Brilliant straw yellow color with an intense and fruity aroma. It has a dry but round, soft and fresh flavor, sparkling with a persistent perlage.



Aperitifs, cold cuts and appetizers, delicate first courses



10 -12 ° C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 17



Layers per pallet: n° 4



Boxes per pallet: n° 68



Bottles per pallet: n° 408



8 015273 075251



# ANTICA P

# Malvasia Sweet Frizzante

D.O.C.



100% Malvasia Aromatica di Candia



Straw yellow color with fruity aromas.  
Sweet and aromatic taste.



Dessert with creams and tarts.



10 -12 °C



0,75 lt.



Bottles per box: n° 6



Boxes per layer: n° 17



Layers per pallet: n° 4



Boxes per pallet: n° 68



Bottles per pallet: n° 408



# LACENZIA

# Gutturnio Frizzante

D.O.C.



60% Barbera - 40% Bonarda



Bright red color, vinous and fruity aroma, it retains a soft vein in the taste.



Wine suitable for many occasions, mainly with dry first courses, with grilled meats and throughout the meal.



16 -18 ° C



1,5 lt.



Bottles per box: n° 6



Boxes per layer: n° 16



Layers per pallet: n° 4



Boxes per pallet: n° 64



Bottles per pallet: n° 384



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# ANTICA P

# Gutturnio Superiore

D.O.C.



60% Barbera - 40% Bonarda



Bright red color, vinous and  
fruity aroma, soft and full-bodied taste.



Dry first courses, grilled meats  
and throughout the meal.



16 - 18 °C



1,5 lt.



Bottles per box: n° 6



Boxes per layer: n° 16



Layers per pallet: n° 4



Boxes per pallet: n° 64



Bottles per pallet: n° 384



# PLACENZIA



# CAMPANA

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