


Wine was born organic. Our ancestors cultivated vines with expert hands looking at the sky, The only true guardian of their harvest.

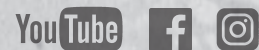
So today our wine is nato  Bio.

Kept in a bottle of yesteryear, which distinguishes a sincere, rustic and passionate wine. The opaque glass, for remember the dust that reflects the time spent in the cellar waiting to return to the light, with the protruding cap, symbol of the imperfection of a handmade work and a label in natural paper, as well as the box material.

Finally the ladybug on the leaf of our vine, witness and messenger of the commitment that we put into each day in the care of the environment through practices and eco-sustainable choices, from the vineyard to the cellar.



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## COLLI PIACENTINI DOC BARBERA

**GRAPE:** Barbera 100% produced by cultivating the vineyard scrupulously following the directives imposed for Organic productions.

**ALCOHOL:** 14% vol. 750

**WINEMAKING:** very soft pressing of grapes and fermentation in stainless steel tanks, with both autochthonous and selected yeasts.

**COLOUR:** deep ruby-red with purple hints.

**AROMA:** very intense, fruity with sensations of blueberry and cherry jam.

**FLAVOUR:** elegant and enveloping, round and balanced. Good acidity and balance of compounds.

**SENSATIONS:** wine with a strong structure, pleasant nose-palate harmony. Lightly tannic.

**SERVING:** 16° - 18° C; to serve in a tall, rounded, tulip-shaped glass with a narrow opening.

**FOOD PAIRING:** well matched with strong flavourful dishes, from appetizers to middle courses, as well as with grilled meats, game and well-aged cheeses.

## COLLI PIACENTINI DOC MALVASIA

**GRAPE:** Malvasia aromatica di Candia 100% produced by cultivating the vineyard scrupulously following the directives imposed for Organic productions.

**ALCOHOL:** 12% vol.

**WINEMAKING:** very soft pressing of grapes and fermentation in stainless Steel tanks, with both autochthonous and selected yeasts.

**COLOUR:** straw-yellow with greenish hints. Clear and clean.

**AROMA:** the aromatic notes of Malvasia di Candia is refined and pleasant sensations of medlar and pear are also perceived. Excellent olfactory balance.

**FLAVOUR:** fresh and elegant, pleasantly aromatic with a light mineral note.

**SENSATIONS:** wine that surprises for its pleasantness, very easy to drink. Dry but smooth at the same time due to its delicate aromatic note.

**SERVING:** 8° - 10° C in summer 11° - 14° C in winter; to serve in a tall, rounded, tulip-shaped glass with a narrow opening.

**FOOD PAIRING:** well matched with seafood dishes, cold cuts e and medium-aged cheeses. Excellent as cocktail.



## VINO FRIZZANTE DOC GUTTURNIO

**GRAPE:** Barbera 60% + Bonarda 40% Grapes produced following the directives of organic regulations, with the ideal of preserving the environment and nature in the best possible way.

**ALCOHOL:** 13% vol. 750 ml

**WINEMAKING:** soft press with crusher-destemmer, fermentation of 4-5 days in contact with the skin in stainless steel tanks, adding selected organic yeasts.

**COLOUR:** strong purple red with ruby reflections.

**AROMA:** deliberately rustic, vinous with hints of ripe red fruits, cherry, plum and black cherry.

**FLAVOUR:** good balance with a marked acidity given by the youth of the wine and the composition of the grapes used which is balanced by the sweet taste.

**SENSATIONS:** Fairly young and wrinkled tannin, softened by the intensity of alcohol. Excellent balance between nose and mouth, strong perception of black cherry.

**SERVING:** 12° - 14° C in a tall tulip-shaped glass with a wide opening that favors the transport of aromas to the nose.

**FOOD PAIRING:** We recommend pairing with typical Piacenza salami, anolini, beef, or it can be served after a couple of hours in the refrigerator accompanied by a salmon tartare.

