



DANTE 45
CAMPANA

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VINI PIACENTINI

45 years ago, in 1972, the Founder Dante Giò Maria Campana transformed his passion for wine in a job that became his life.

Bubbles, tradition of Piacenza, are ever been his pride. Today his experience, flanked by new generations of the family and modern technologies, merges into two new wines that celebrate his commitment, his determination and his dedication.



Foto di Franco Chiara

45 YEARS OF HISTORY





GUTTURNIO

FRIZZANTE DOC

GRAPES: BARBERA 60%, medium cluster, pyramidal, tendentially compact, winged. Medium, ellipsoidal berry of an intense blue color, with a very pruinose skin, thin but consistent. BONARDA 40%, small cluster in the shape of a pinecone, slightly winged, irregular and loose. Small, round and very sweet berry with a pruinose, thick and rather leathery peel.

ALCOHOL: 12,5 % Vol.

WINEMAKING: fermentation in stainless steel tanks for 4-5 days, with selected and indigenous yeasts.

COLOUR: intense ruby red, purple hues, clean chroming, thick and consistent foam.

PERFUME: pronounced, full, with very delicate sensations of violet and cherry. Good acidic shoulder and good balance of compounds.

TASTE: soft and moderately fruity, good grip of foam, as well as the total acidity and the balance of the wine, clean ending.

SENSATIONS: wine for every situation, tasty, fruity, easy to drink and with a light almond aftertaste.

SERVICE: 12 - 14 ° C (summer), 16 - 18 ° C (winter). Glass tall and convex in the shape of a closed tulip.

PAIRING: salami, various appetizers, pastas and tasty risottos, red even fat meat.



ORTRUGO

DEI COLLI PIACENTINI
FRIZZANTE DOC

GRAPES: ORTRUGO 100%, autochthonous grape from Piacenza. Large, cylindrical, conical and compact cluster. Medium, spheroidal berry. Pruinose skin, thin but consistent, yellow punctuated.

ALCOHOL: 11,5 % Vol.

WINEMAKING: soft pressing without contact with oxygen, fermentation at controlled temperature in stainless steel tanks for 4-5 days with both indigenous and selected yeasts.

COLOUR: pale straw yellow, greenish hues, clear and clean chroming. Thin and constant bubbles.

PERFUME: delicate, fine and with very delicate floral (petals of white rose) and fruity (green apple) sensations.

TASTE: soft and moderately fruity (green apple), sparkling, delicate and persistent. Fresh and balanced with dry taste.

SENSATIONS: easy to drink wine, dry but soft thanks to the good consistency of the fruit and the silky floral and fruity notes.

SERVICE: 12 - 14 ° C (summer), 16 - 18 ° C (winter). Glass tall and convex in the shape of a closed tulip.

PAIRING: quality salami, special appetizers, creamy risottos, tasty pastas, white meat (water-soil).



MALVASIA

SECCO FRIZZANTE DOC

GRAPES: 100% Malvasia di Candia Aromatica. Medium grape with thin and consistent skin, slightly pruinose, golden yellow color.

ALCOHOL: 11% Vol.

WINEMAKING: Soft pressing with vacuum press and fermentation in stainless steel tanks at a controlled temperature for 4-5 days, with indigenous and selected yeasts.

COLOUR: Pale yellow with golden nuances, clear chrome. Fine and constant bubbles.

PERFUME: consistent, aromatic and with good olfactory acidity. Balanced in perfumes.

TASTE: fruity, delicate bubbles, slightly acid. Dry and decisive taste.

SENSATIONS: Pleasant thanks to the harmony between taste and the aromatic notes on the nose and in the mouth. Excellent mineral note.

SERVICE: 8 - 11 °C (summer), 11 - 14 °C (winter). Tall and rounded, closed tulip shaped glass.

PAIRING: Local cured meats, appetizers and dishes with a delicate flavor. Ideal with aperitifs and snacks.



BONARDA

SECCO FRIZZANTE DOC

GRAPES: 100% Croatina, locally called "Bonarda". Small bunch, pyramidal, winged and cone-shaped. Small berry, sweet and round with pruinose skin; thin but consistent.

ALCOHOL: 12% Vol.

WINEMAKING: fermentation in stainless steel tanks for 4-5 days, with selected and indigenous yeasts.

COLOUR: intense ruby red, purple nuances, unblemished chroming and excellent bottle fermentation.

PERFUME: soft with very delicate strawberry and cherry sensations; good balance of compounds.

TASTE: smooth and fruity, good presentation of foam and balance of the wine, final clean.

SENSATIONS: tasty, fruity, easy to drink and harmonic finish.

SERVICE: 12 - 14 °C (summer), 16 - 18 °C (winter). Tall and rounded, closed tulip shaped glass.

PAIRING: whole meal, excellent with appetizers, savoury pasta and risotti, red and fat meats.



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