

COLLI PIACENTINI

Consorzio Tutela Vini D.O.C.



CONVIVAL, WELL-LOVED, PRIZED, CREATIVE, UNIQUE, INTENSE, GENUINE.



Piace  *Doc*
FIRMA I VINI DEI COLLI PIACENTINI

MIGLIORIAMO PER TRADIZIONE



AMMINISTRAZIONE
PROVINCIALE
DI PIACENZA

Piace  *Doc*
FIRMA I VINI DEI COLLI PIACENTINI

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Camera di Commercio
Piacenza

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■ Encounters in magical places

Piacenza is a city where the pleasantness of daily life rules, a city said to be for good-living and good drinking and it also owes its fame to the wonderful and generous hilly land that surrounds it.

Going along the four valleys, you come to the Val Tidone which goes right up to the border with the province of Pavia, where vine growing is particularly intense and where one of the three ancient production areas of Gutturnio Classico lies.

There is also the Val Trebbia, which gets its name from the river running through it, and according to Hemingway one of the most beautiful valleys in Italy, as well as the production area for Trebbianino Val Trebbia. As you continue, you come to the Val Nure, where there is the second of the three ancient production areas of Gutturnio Classico and Valnure, which gets its name from this valley.

Finally you get to the Val d'Arda, which stretches from Castelvetro Piacentino (where the famous Gutturnium tankard was found on the banks of the river Po) towards the province of Parma.

This area is mainly known for the D.O.C. white wine, Monterosso Val d'Arda, the Vin Santo from Vigoleno and the presence of the third ancient Gutturnio Classico production area.

Four magnificent valleys that wind through a succession of vine-covered hills, medieval hamlets, old castles and archaeological sites.



LIGHT HEARTED AND CONVIVIAL



GENUINE AND RENOWNED

■ A long history

The first evidence of the presence of winemaking in the Piacenza area dates back centuries, when vineyards already covered the hills around ancient Placentia. This history is documented by the finding of fossil vines and grape seeds, parchments and ancient objects.

This history featured personages from 200 BC, such as Saserna the Etruscan vine dresser, who produced and offered his guests "Kilkevetra", a forest wine from the Apennine hills near Piacenza, or Piso, the Roman senator from

Piacenza and Julius Caesar's father-in-law, being accused by Cicero of drinking too big a glass of Placentia wine. A particularly important archaeological find was the famous silver Roman tankard, discovered in the riverbed of the Po near Croce Santo Spirito in 1878, which gave the best-known wine in this area its name.

Among the important documents are the pages dedicated to the nobility of Colli Piacentini wines in the "Natural History of Wines", written by Andrea Bacci in 1597, and a "proclamation" by the Governor of Piacenza on 20th September 1770 dictating the rules and times for selling and serving Nouveau wine, the first wine of the year; a sign of the old local tradition for young, fresh, fruity, quaffable wines.

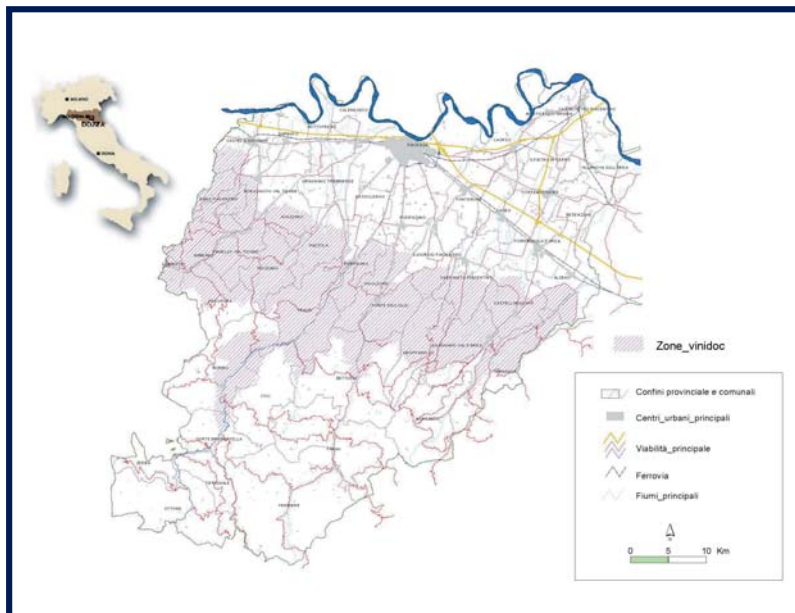
The wineries in Piacenza associated with the Consortium are rich in history and quality, and they preserve this precious, ancient tradition jealously.

■ A treasure to preserve

The Consortium for Colli Piacentini D.O.C. Wines is the authority that has been committed to protecting and promoting D.O.C. wines in this area since 1986. It aims to develop the area and its activity consists in verifying that vine growing and wine production in the hills around Piacenza are carried out in respect of tradition and maximum quality.

The Consortium's task is also to support a series of promotional and communicational enterprises to raise the image of Colli Piacentini wines, proposing them not just to an Italian market, but one this is constantly growing and becoming more expert. To achieve these aims the Consortium collaborates more and more with other local bodies in the area.

The brand of the Consortium, with the wealth of experience and prestige it has accumulated through the years and the careful and constant work with small and large producers, is a guarantee of quality for the entire production of the associated wineries. In 1987 OIV granted Piacenza the title of "City of the Vine and Wine", in 1992 the Ministry of Agriculture gave the Consortium the task of market product control.





CREATIVE AND ORIGINAL

■ GUTTURNIO D.O.C. dei Colli Piacentini

Colli Piacentini GUTTURNIO is a D.O.C. wine, made from Barbera and Croatina grapes, which can only be produced in the province of Piacenza. It is the best-known and most common wine in Piacenza. Gutturnio is made in three types: sparkling, Superiore and Riserva. The Superiore and Riserva can age for years, improving their organoleptic properties. The Riserva must remain for at least 6 months in wooden barrels and must be marketed 2 years after the harvest. The wording "Classico", found on some of the bottles of all three types, identifies a wine produced within the historical D.O.C. areas.

■ GUTTURNIO FRIZZANTE

The colour is a bright ruby red with various intensity, the aroma is characteristically vinous and the flavour is dry, semi-dry, fresh and young. Semi-sparkling. Served at 18°C, it is ideal with soup, white meat and pork. Alcohol content 12%.

■ GUTTURNIO SUPERIORE e GUTTURNIO CLASSICO SUPERIORE

The colour is an intense ruby red, it is slightly vinous, dry and fine with organoleptic properties of high quality. It is released after 1st April of the year following the harvest. The ideal serving temperature is 19-20°C, it is excellent with cheese and red meat. Alcohol content 12.5%

■ GUTTURNIO RISERVA e GUTTURNIO CLASSICO RISERVA

The colour is ruby red, the aroma is sapid and pleasant, with a crisp, dry taste, harmonious and full-bodied. It is aged for at least 2 years, 6 months of which in wood, starting from 1st October of the year the grapes are harvested. Produced only in particularly good years, it preserves its best qualities for a long time. The ideal serving temperature is 20°C, it goes well with game and strong-flavoured braised meat. Alcohol content 13%.



■ ORTRUGO D.O.C. dei Colli Piacentini

Of all the Colli Piacentini wines, Ortrugo is undoubtedly among the most common and the most distinctive in the area.

It is made from the variety of the same name, which is typical and exclusive to the Piacenza area and, until a few decades ago, it was mainly used for blending. The name derives from "Altruga" or "Artruga" which means "the other grape" in Piacenza dialect, in fact in the past it was vinified together with other white grape varieties and hardly ever by itself. Thanks to the foresight of some producers, who started making Ortrugo into a varietal wine, it was rediscovered at the beginning of the 1970s and still enjoys considerable success today outside regional borders. This renewed interest enabled us to obtain the D.O.C. denomination at the start of the 1980s. Ortrugo is most common as a semi-sparkling and sparkling wine, but also the still version has gone down well with the public recently.

■ ORTRUGO

It has a pale straw-yellow colour tending to green, delicate and distinctive with a dry bitter aftertaste; slightly or semi-sparkling, also sparkling. The ideal serving temperature is about 9°C, it is excellent as an aperitif, suited to all courses and goes particularly well with light starters, pasta and risotto dishes, sauces and vegetables. Alcohol content 11%.



UNIQUE AND SPARKLING

STATE OF THE ART PERFECTION



■ Colli Piacentini: the other D.O.C. reds

■ BARBERA

It has a ruby-red colour, a distinctive aroma, slightly vinous and tannic, a sapid body, dry or off-dry, crisp, still or slightly sparkling or semi-sparkling. The ideal serving temperature is about 16°C, it goes well with pasta dishes with sauce, boiled meats and white meat. Alcohol content 11.5%

■ BONARDA

It has a ruby-red colour, it is vinous and full-bodied with a distinctive and pleasant almond aroma, slightly sweet, dry or sweet, slightly tannic, fresh; semi-sparkling, slightly sparkling or sparkling. The ideal serving temperature is 18°C, it goes well with flavoured soups; if sweet it is particularly good with strawberries and pastries. Alcohol content 11.5%.

■ CABERNET SAUVIGNON

It has a ruby-red or sometimes garnet-red colour, a distinctive and pleasant, slightly herbaceous aroma, crisp, dry or off-dry, slightly tannic, particularly good for ageing. The ideal serving temperature is 18-19°C, it is excellent with all kinds of meat dishes and strong-flavoured cheeses. Alcohol content 12%.

■ NOVELLO

It has a ruby-red colour, a distinctive aroma, vinous and fruity, a dry or off-dry taste, acidulous, crisp and fruity, still or sometimes slightly sparkling. Served at 13-14°C, it is excellent with pasta and rice or pork dishes. Alcohol content 11.5%

■ PINOT NERO

It has a red, pinkish or straw-yellow colour of varying intensity, it is dry, sapid, pleasant and well-orchestrated, still, semi-sparkling or sparkling (also made as a white wine). Served at 16°C; the red is excellent with offal starters and enhances the flavour of cheese; the white is ideal as an aperitif and goes very well with fish. Alcohol content 11.5%.



■ Colli Piacentini: the other D.O.C. whites

■ CHARDONNAY

It has a straw-yellow colour with greenish nuances, the aroma is fine, fruity, pleasant and well-orchestrated, dry, fresh, crisp, distinctive, slightly sparkling or sometimes semi-sparkling or sparkling. Served at 10°C, it is excellent with starters, fish dishes, fried seafood, mushrooms and mild cheeses. Alcohol content 11%.

■ MALVASIA

It has a straw-yellow colour with greenish highlights, an intense and persistent aroma, aromatic, well-orchestrated, dry, slightly sweet or sweet, still, slightly sparkling, semi-sparkling or sparkling and even a dried grape wine. Served at 10°C, the dry goes well with soups, egg dishes, and fish soup; the sweet goes well with cakes and pastries. Alcohol content 10.5%.

■ MONTEROSSO VAL D'ARDA

It has a straw-yellow or golden-yellow colour, with a pleasant aroma, slightly aromatic, vinous, subtle, dry or slightly sweet, still or semi-sparkling, also sparkling. Served at 10°C, it goes well with starters, cured meats, risottos; the slightly sweet version is ideal with desserts. Alcohol content 11%.

■ PINOT GRIGIO

It has a pale or pinkish straw-yellow colour, with a subtle rose aftertaste, dry, fine, slightly or semi sparkling, also sparkling. Served at 9°C, it goes well with light starters, fried fish, flans, creams and white sauces. Alcohol content 11%.

■ SAUVIGNON

It has a sometimes intense straw-yellow colour, delicate and fine, crisp, flavours of wild flowers, still, slightly-sparkling or semi-sparkling. Served at 10°C, it is excellent with soups and creamed vegetables, fish dishes with white sauce. Alcohol content 11%.

■ TREBBIANINO VAL TREBBIA

It has a straw-yellow or pale yellow colour, a pleasant aroma, slightly aromatic, vinous, delicate, subtle, dry, slightly or semi-sparkling, also sparkling. Served at 10°C, it is ideal with starters, cured meats, soups, vegetables and delicate fish. Alcohol content 11%.

■ VALNURE

It has a straw-yellow colour, a distinctive aroma, pleasant, aromatic, with a fresh taste, intense but almost off-dry or slightly sweet, slightly sparkling, semi-sparkling or sparkling. Served at 10°C, it goes well with cured meats, fruit, sweets. Alcohol content 11%.

■ VIN SANTO

It has a straw-yellow or golden colour with an intense, distinctive and ethereal aroma. The flavour is dry or sweet, soft and harmonious, intensely aromatic, still. It is aged for at least 48 months, with a minimum of 36 in oak casks from 1st November of the year the grapes are harvested. Served at 13°C, it is excellent with desserts or as meditation wine. Alcohol content 16%.

■ VIN SANTO DI VIGOLENO

It has a golden/amber colour of varying intensity, an intense aroma, aromatic, distinctive with a sweet flavour, harmonious, full, full-bodied, velvety; it is aged for at least 60 months, at least 48 of which in oak starting from 1st November of the year the grapes are harvested. Served at 13°C, it is recommended with desserts or as meditation wine. Alcohol content 18%.



FRAGRANT AND INTENSE

