



**ferraia**

## Le Staffe

### Gutturnio Classico Superiore

### **Gutturnio D.O.C.**

#### **| Vineyard**

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medium density, slightly calcareous, with veins of calcium sulphite

EXPOSURE:  
South-West

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YIELD PER HECTAR:  
80-90 q.li

#### **| Winemaking**

BLEND:  
60% Barbera e 40% Bonarda

VINIFICATION:  
pressing and maceration on the skins submerged cap.  
Fermentation at controlled temperature with selected yeasts.  
Aging in stainless steel tanks for 3-4 months.

#### **| Wine**

*DRY STILL RED*

COLOUR:  
ruby with garnet

BOUQUET:  
intense and persistent, with notes of ripe red fruits

PALATE:  
dry, smooth, strong with medium tannins

PAIRINGS:  
roasts, red meats and game, medium aged cheeses

SERVING TEMPERATURE:  
18°-20° C

ALCOHOL CONTENT:  
14% vol



**ferraia**

## Gutturnio Vivace Gutturnio D.O.C.

### I Vineyard

AREA OF PRODUCTION:

Val Tidone – Piacenza – Emilia Romagna

TERROIR:

medium density, slightly calcareous, with veins of calcium sulphite

EXPOSURE:

South-West

PLANTING DENSITY:

8000 plants/hectar

PLANTING SYSTEM:

simple Guyot

YIELD PER HECTAR:

80-90 q.li

### I Winemaking

BLEND:

60% Barbera e 40% Bonarda

VINIFICATION:

pressing and maceration with the skins using the cappello sommerso method. Fermentation at controlled temperatures with selected yeasts. Settled in stainless steel tanks, where a slow and careful. Re-fermentation completes the formation of the delicate froth.

### I Wine

*DRY LIVELY RED*

COLOUR:

bright ruby red

BOUQUET:

fresh, winey and fruity, with definite notes of wood fruits

PALATE:

rich and full, persistent, pleasantly harmonious and fragrant

PAIRINGS:

accompanies the complete meal well, but especially first courses and red meats

SERVING TEMPERATURE:

15°-18° C

ALCOHOL CONTENT:

13% vol



## Ortrugo Vivace Colli Piacentini D.O.C.

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone – Piacenza – Emilia Romagna

TERROIR:  
medium density, slightly calcium, with veins of calcium sulphite

EXPOSURE:  
West

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YELD PER HECTAR:  
80-90 q.li

### I Winemaking

BLEND:  
100% Ortrugo

VINIFICATION:  
vinified without the skins.  
Fermentation at controlled temperatures with selected yeasts.  
Further slow and careful re-fermentation in steel vats to reach the perfect maturity and develop the perlage.

### I Wine

*DRY LIVELY WHITE*

COLOUR:  
light straw yellow with greenish highlights

BOUQUET:  
distinct and strong, with the typical nose of the varietal

PALATE:  
dry, smooth and soft, with the slight bitter aftertaste characteristic of this wine

PAIRINGS:  
a pleasing aperitif, and very good with starters and fish

SERVING TEMPERATURE:  
8° C

ALCOHOL CONTENT:  
12% vol



## Malvasia Vivace Colli Piacentini D.O.C.

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone – Piacenza – Emilia Romagna

TERROIR:  
medium density, calcium, marno

EXPOSURE:  
South-Heast

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YELD PER HECTAR:  
80-90 q.li

### I Winemaking

BLEND:  
100% Malvasia di candia aromatica

VINIFICATION:  
crio-maceration for 48 hours.  
Fermentation at controlled temperatures with selected yeasts.  
Settling in steel vats where a slow re-fermentation fully develops the aromatics.

### I Wine

*DRY LIVELY WHITE*

COLOUR:  
light straw yellow with golden highlights

BOUQUET:  
aromatic, fruity and floreal

PALATE:  
moderately dry, delicate and fresh

PAIRINGS:  
aperitif, starters and delicate first courses

SERVING TEMPERATURE:  
8° C

ALCOHOL CONTENT:  
12% vol



## "Il Gri" - Sauvignon Colli Piacentini D.O.C.

### | Vineyard

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medium density, calcium, marno

EXPOSURE:  
South

PLANTING DENSITY:  
7500 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YIELD PER HECTAR:  
75 q.li

### | Winemaking

BLEND:  
100% Sauvignon Blanc

VINIFICATION:  
Fermentation With selected yeasts at controlled temperatures.  
Stainless maturation and subsequent bottle aging for a total of  
12 months.

### | Wine

#### STILL WHITE

COLOUR:  
light straw yellow with golden highlights

BOUQUET:  
distinctive aroma, citrus and vegetable flavor, with notes of  
elderberry, tomato leaf and peach.

PALATE:  
dry, velvety, war and mineral

PAIRINGS:  
fish, cheeses, foie gras and crustaceans

SERVING TEMPERATURE:  
5°-6° C

ALCOHOL CONTENT:  
13,5% vol





**ferraia**

**“Acino d’oro” – Malvasia ferma  
Colli Piacentini D.O.C.**

**| Vineyard**

AREA OF PRODUCTION:  
Val Tidone – Piacenza – Emilia Romagna

TERROIR:  
medium density, calcium, marno

EXPOSURE:  
South

PLANTING DENSITY:  
7000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YELD PER HECTAR:  
70 q.li

**| Winemaking**

BLEND:  
100% Malvasia di Candia Aromatica

VINIFICATION:  
crio maceration on the skins for 48 hours.  
Fermentation with selected yeasts at controlled temperatures.  
Stainless maturation and subsequent bottle aging for a total of 12 months.

**| Wine**

*STILL WHITE*

COLOUR:  
golden yellow with golden highlights

BOUQUET:  
separate and distinct, with typical expression of the varietal characteristics

PALATE:  
dry, velvety, warm and soft

PAIRINGS:  
appetizers and main dishes of fish, salami and cheese slightly arborinati.

SERVING TEMPERATURE:  
6°-8° C

ALCOHOL CONTENT:  
13,5% vol





## "Brigà" Vino Rosso

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medium density, calcium/marl terrain

EXPOSURE:  
South-Ovest

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YIELD PER HECTAR:  
80-90 q.li

### I Winemaking

BLEND:  
50% Merlot - 50% Cabernet Sauvignon

VINIFICATION:  
pressing and maceration in contact with the skins for 12-15 days. Fermentation with selected yeasts. Settled in barriques for 1 year.

### I Wine

*DRY STILL RED*

COLOUR:  
granite red

BOUQUET:  
Intense, herbaceous, fine and persistent, with hints of vanilla, jams and ripe fruit

PALATE:  
Dry, soft, fine and delicate tannins

PAIRINGS:  
Red meat, game, mature cheeses

SERVING TEMPERATURE:  
18°-20° C

ALCOHOL CONTENT:  
14% vol



## Barbera Colli Piacentini D.O.C.

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone – Piacenza – Emilia Romagna

TERROIR:  
medium density, calcium/marl terrain

EXPOSURE:  
South-West

PLANTING DENSITY:  
9000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YELD PER HECTAR:  
80-90 q.li

### I Winemaking

BLEND:  
100% Barbera

VINIFICATION:  
pressing and maceration in contact with the skins for 12-15 days. Fermentation with selected yeasts.. Settled in steel vats for 3 - 4 months.

### I Wine

*DRY STILL RED*

COLOUR:  
Ruby Red

BOUQUET:  
intense, persistent, with notes of violet and red fruits

PALATE:  
enveloping, warm, fine tannins and delicate

PAIRINGS:  
Red meat and seasoned cheeses

SERVING TEMPERATURE:  
18°-20° C

ALCOHOL CONTENT:  
14% vol



**ferraia**

## "Luna" Spumante secco

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medium density, slightly calcareous

EXPOSURE:  
South-East

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YIELD PER HECTAR:  
80 q.li

### I Winemaking

BLEND:  
50% Ortrugo e 50% Chardonnay

VINIFICATION:  
vinification without the skins.  
Fermentation at controlled temperatures with selected yeasts.  
Filtration and transfer to pressurized steel vats for a slow re-fermentation to complete formation of the delicate froth.

### I Wine

*EXTRA DRY WHITE CHARMAT METHOD SPUMANTE*

COLOUR:  
light straw yellow

BOUQUET:  
delicate, fine and elegant

PALATE:  
dry, persistent, pleasing

PAIRINGS:  
aperitif, and very good with starters and fish

SERVING TEMPERATURE:  
5° C

ALCOHOL CONTENT:  
12% vol



**ferraia**

## "Boujardò" Spumante morbido

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medium density

EXPOSURE:  
South

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YELD PER HECTAR:  
85 q.li

### I Winemaking

BLEND:  
100% Bonarda

VINIFICATION:  
pressing and maceration with the skins .  
Fermentation at controlled temperatures with selected yeasts.  
Filtration and transfer to pressurized steel vats for a slow re-fermentation to complete formation of the delicate froth.

### I Wine

*DRY RED CHARMAT METHOD SPUMANTE*

COLOUR:  
intense ruby red with purple hues

BOUQUET:  
fresh, winey and fruity, with definite notes of wood fruits

PALATE:  
rich and full, persistent, pleasantly harmonious and fragrant

PAIRINGS:  
cold cuts first courses and medium aged cheeses

SERVING TEMPERATURE:  
15° C

ALCOHOL CONTENT:  
12% vol



## "Abrakadabra" Rosé Spumante

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone – Piacenza – Emilia Romagna

TERROIR:  
medium density, slightly calcareous

EXPOSURE:  
West

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YIELD PER HECTAR:  
80-90 q.li

### I Winemaking

BLEND:  
40% Chardonnay, 60% Pinot nero

VINIFICATION:  
vinified without the skins.  
Fermentation at controlled temperatures with selected yeasts.  
Filtration and transfer to pressurized steel vats for a slow re-fermentation to complete formation of the delicate froth.

### I Wine

*EXTRA DRY SPUMANTE ROSÉ*

COLOUR:  
soft pink

PROFUMO:  
floral and fruity, with hints of rose, white flowers and black currants

PALATE:  
moderately dry, delicate and fresh

PAIRINGS:  
aperitif, starters and delicate first courses

SERVING TEMPERATURE:  
5° C

ALCOHOL CONTENT:  
12% vol





**ferraia**

## “Fior di Malvasia” Malvasia Spumante Dolce

### I Vineyard

AREA OF PRODUCTION:

Val Tidone – Piacenza – Emilia Romagna

TERROIR:

medium density, slightly calcium/marl terrain

EXPOSURE:

South-West

PLANTING DENSITY:

8000 plants/hectar

PLANTING SYSTEM:

simple Guyot

YIELD PER HECTAR:

80-90 q.li

### I Winemaking

BLEND:

100% Malvasia di candia aromatica

VINIFICATION:

crio-macerations for 48 hours.

Fermentation at 18° C with selected yeasts. Filtration and transfer to pressurized steel vats for a slow re-fermentation to complete formation of the delicate froth.

### I Wine

*SWEET WHITE SPUMANTE*

COLOUR:

giallo paglierino

BOUQUET:

delicate, aromatic, fruity and floreal

PALATE:

sweet, intense, decisive

PAIRINGS:

dry sweet biscuits, Christmas sweets and delicate creams

SERVING TEMPERATURE:

7° C

ALCOHOL CONTENT:

5% vol



## TEOBALDO

### Spumante Metodo Classico Brut

#### I Vineyard

AREA OF PRODUCTION:

Val Tidone – Piacenza – Emilia Romagna

TERROIR:

medium density, slightly calcium/marl terrain

EXPOSURE:

South-West

PLANTING DENSITY:

8000 plants/hectar

PLANTING SYSTEM:

simple Guyot

YIELD PER HECTAR:

80-90 q.li

#### I Winemaking

BLEND:

40% Pinot Nero and 60% Malvasia di Candia Aromatica

VINIFICATION:

vinification at controlled temperature with selected yeasts. Matured for 24 months on the lees.

Disgorgement with addition of liqueur company.

#### I Wine

*SPUMANTE METODO CLASSICO*

COLOUR:

light straw yellow

BOUQUET:

bread crust delicate and elegant

PALATE:

dry, persistent and fine

PAIRINGS:

pleasant aperitif and particularly in combination with fish

SERVING TEMPERATURE:

5° C

ALCOHOL CONTENT:

12% vol



**ferraia**

## Chardonnay Colli Piacentini D.O.C.

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone – Piacenza – Emilia Romagna

TERROIR:  
medio impasto, leggermente calcareo, con venature di solfato di calcio

EXPOSURE:  
South-West

PLANTING DENSITY:  
8000 plants/hectar

PLANTING SYSTEM:  
simple Guyot

YIELD PER HECTAR:  
80-90 q.li

### I Winemaking

BLEND:  
100% chardonnay

VINIFICATION:  
fermentation with selected yeasts at controlled temperature. Maturation in steel and subsequent refinement in the bottle

### I Wine

*STILL WHITE*

COLOUR:  
straw yellow with greenish reflections

BOUQUET:  
delicate fruit and yellow flowers and dried fruit, with hints of fruit tropical

PALATE:  
dry, soft, delicate and fresh

PAIRINGS:  
appetizers, delicate first courses and fish

SERVING TEMPERATURE:  
6°-8° C

ALCOHOL CONTENT:  
13% vol



## "275"

"275" is a red wine obtained from a vineyard located at 275 meters above sea level, in Valtidone. This red is obtained from black grapes vinified in steel tanks with maceration on the skins.

Then it ages for at least 6 months in the bottle. It presents itself as a fruity and structured wine, with hints of mulberries character.

### **Sulphite's free**

### **I Vineyard**

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROR:  
clay

EXPOSURE:  
South-West

ALTITUDE:  
at 275 meters above sea level

PLANTING SYSTEM:  
simple Guyot

### **I Winemaking**

BLEND:  
traditional red grapes

VINIFICATION:  
Soft press, a controlled low temperature  
in stainless steel tanks

AFFINAMENTO:  
6 months in bottle before sale

### **I Wine**

**SYILL RED**

PAIRING:  
Try with roasts , red meat stews , cured meet

SERVING TEMPERATURE:  
16°-18° C

ALCOHOL CONTENT:  
13% vol



## VIGNETI DI COLLINA ROSSO

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medio impasto, leggermente calcareo, con venature di solfato di calcio

PLANTING SYSTEM:  
simple Guyot

### I Winemaking

BLEND:  
60% Barbera e 40% Bonarda

VINIFICATION:  
pigatura e macerazione con bucce a cappello sommerso.  
Fermentazione a temperatura controllata con lieviti selezionati.  
Affinamento in botti di acciaio inox per 3-4 mesi.

### I Wine

*ROSSO FERMO SECCO*

COLOUR:  
rubino intenso

BOUQUET:  
intenso, fine e persistente, con note di frutti rossi maturi

PALATE:  
secco, morbido, dal tannino fine e delicato

PAIRINGS:  
carni rosse, selvaggina, formaggi stagionati

SERVING TEMPERATURE:  
18°-20° C

ALCOHOL CONTENT:  
12.5% vol





## VIGNETI DI COLLINA BIANCO

### I Vineyard

AREA OF PRODUCTION:  
Val Tidone - Piacenza - Emilia Romagna

TERROIR:  
medio impasto, leggermente calcareo, con venature di solfato di calcio

PLANTING SYSTEM:  
simple Guyot

### I Winemaking

BLEND:  
100% Ortrugo

VINIFICATION:  
vinificazione in bianco. Fermentazione a temperatura controllata con lieviti selezionati. Successivo affinamento in botti d'acciaio.

### I Wine

*BIANCO FERMO SECCO*

COLOUR:  
giallo paglierino chiaro con riflessi verdognoli

BOUQUET:  
distinto e spiccato, con tipica espressione dei caratteri varietali

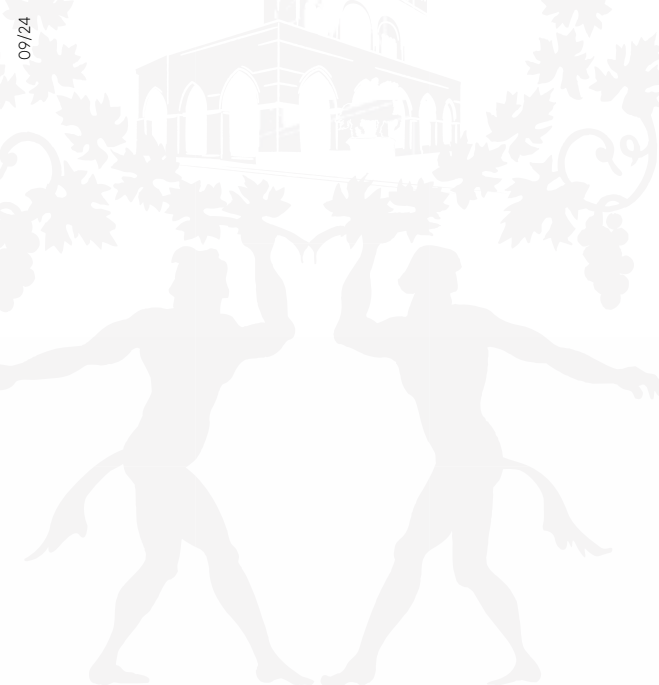
PALATE:  
secco, scorrevole e morbido, fresco e fragrante

PAIRINGS:  
gradevole come aperitivo e in particolare abbinato ad antipasti e pesce

SERVING TEMPERATURE:  
8° C

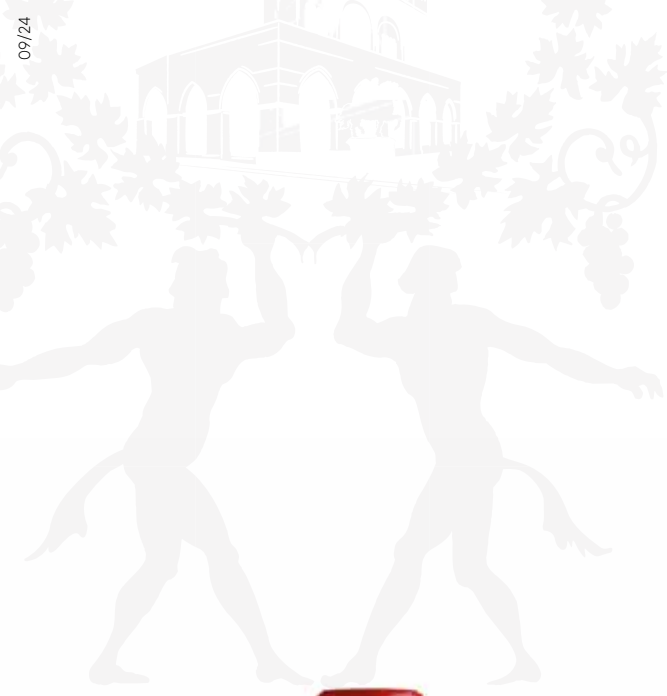
ALCOHOL CONTENT:  
12% vol





TEOBALDO  
Spumante Metodo Classico Brut  
MAGNUM (1,5 litri)

Le Staffe  
Gutturnio Classico Superiore  
**Gutturnio D.O.C.**  
MAGNUM (1,5 litri)  
JEROBOAM (3 litri)



Le Staffe  
Gutturnio Classico Superiore  
**Gutturnio D.O.C.**  
(37,5 cl)



Gutturnio Vivace  
**Gutturnio D.O.C.**  
(37,5 cl)



Ortrugo Vivace  
**Colli Piacentini D.O.C.**  
(37,5 cl)