



ferrara

History

The Manara family is one of the oldest among those operating in the field of viticulture in Ziano Piacentino. Already in the 1930s it took part in the important National Table Grape Show which took place in Piacenza and was among the first, with the brothers Vito and Tino, to transform itself to start the production of must grapes.

In 1939, it was the Fratelli Manara's winery that affixed the first label with the name of Gutturio to the bottles.

Today the property located on the hills of Ziano Piacentino in Val Tidone extends for 33 hectares of vineyards.

For some years the Manara's winery has strengthened its structures, aiming to link the scope of traditional knowledge to modern winemaking techniques and to assume, in Piacenza and national wine landscape, a position marked by the quality of a selected product, unique and unmistakable, with an 'original personality.



*"L'astemio:
un debole che cede alla tentazione
di negarsi un piacere"*

(AMBROS BIERCE)







The cellar

The vinification process is carried out according to strictly natural criteria according to the type of grape. For white berried grapes, transport and pressing take place very quickly.

Once crushed, the bunches are immediately pressed to remove the skins.

The modern membrane press allows a soft and progressive pressing, with a precise selection and fractionation of the musts in the various pressing phases.

Only the best quality must be used, the flower must, which, thanks to the action of the natural yeasts present on the berries, is fermented slowly and at a low temperature, to preserve the aromatic richness of each selected vine.

For red berried grapes, the procedure involves crushing-destemming which allows the stalks to be separated from the berries.

The pulp and the skins are therefore in contact in the fermentation tanks for longer or shorter periods of time.

The maceration can last up to 15 days and in this period all the noble components are extracted from the skins which will ensure the wine the aroma and the right degree of tannins.

After racking, the refinement takes place in steel for sparkling wines, while first and second passage barriques are used for still and structured wines.

The entire winemaking process is carried out on the farm, including bottling.









The Vineyard

Located in the small hamlet of Vicomarino, in one of the happiest areas of the Ziano Piacentino hills from a geo-climatic point of view, the Tenuta Ferraia farm is made up of 33 hectares of vineyards and a building complex used for cellars.

For the Manara family, the quality of the wine begins above all in the vineyard, which gives the grapes the characteristics of the soil and the area in which the vines are grown.

Each grape variety has its own distinctive qualities, aromas and personalities and it is for this reason that over the years each one has been given a vineyard suited to their needs, an adequate planting density and a correct yield per hectare.

The care of the vineyards has thus become over time a combination of tradition and technological innovation.

The classic Guyot training system was thus innovated with short pruning to limit the productivity of the vines and the vineyards were subjected to grassing trials to reduce production and curb soil erosion.

The deep attention given to the vineyards for the entire period of time necessary for the development of the vine and the ripening of the grapes is not betrayed even during the harvest, where the use of modern harvesting equipment has been able to create the right balance between quality and technology.















*"Il Vino..... la Poesia
della Terra"*
(MARIO SOLDATI)





The Tasting Room

A simple, comfortable and modern environment to receive visitors, friends, customers and enjoy a sip of wine in complete tranquillity.

The tasting room is recently built, designed for those who want to savor a good glass of wine in a welcoming environment.

The two large windows that lead to the balcony also offer to enjoy a splendid panorama, where you can admire the hills that give way to the plain.

A small corner of the cellar where you can taste a glass of our wines in complete relaxation.











ferraia



loc. Vicomarino 140
Ziano Piacentino - PC
ITALIA

