



## SANTA GIUSTINA Barbera

REGION/ ORIGIN	Emilia-Romagna Colli Piacentini DOC	WINEMAKER	Gaia Bucciarelli
VINTAGE	2015	WINERY ESTABLISHED	1970
VARIETALS	100% Barbera	VINEYARD(S)	Estate fruit (Valtidone)
ALCOHOL	13%	AGE OF VINEYARD(S)	16 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay
AGING	No oak aging	VINEYARD(S) ELEVATION	300m
FILTER/FINING	Light/None	FARMING METHODS	Sustainable, organic
TOTAL SULFUR RS	83 mg/l 6 g/l	PRODUCTION	6,000 bottles

*'Expert hands took care of me while I let nature take its course, lying under the sun of the rolling Val Tidone hills. Now I'm resting, in a safe place, intoxicated by the exquisite scents of French wood. One day I'll be ready to set off on my travels and discover the world.'* - Gutturnio

*Santa Giustina* is located in the heart of the Colli Piacentini, in the most northwestern corner of Emilia Romagna. Picturesque hardly describes the perfect backdrop to what the estate calls their 'village' (a few 1000 year old buildings, a church, and their wine-making facilities), sitting at 300 meters above sea level with the famous Po Valley and Alps in the distance over perfect undulating hills. The most natural of surroundings make up the 100 hectare property, comprised of many different crops, forests, vineyards, and a private game reserve. 30 hectares of organically farmed vineyards produce just over 70,000 bottles a year to create a wide range of wine from the local varietals. Their viticultural and vinicultural practices are extremely natural in principal, finding it completely unnecessary to intervene with the natural magic of the grapes they farm. In addition to their clean and pure winemaking philosophy, and due to the entire family's allergies to sulfur, they choose to use no SO2 whatsoever in the winery, however they do use sulfites during harvest in the picking bins to prevent early fermentation. Simple and delicious juice is found in each and every bottle, and all of which are perfect for enjoying at the table.

*The church of Santa Giustina (whose portrait inside displays the wine label's pheasants and grouse) sits amongst the family house and cellar of the estate. It was built in the year 870.*

*Santa Giustina's 2015 Barbera* is a fresh yet elegant example of the famous Barbera grape but coming from the Emilia-Romagna region. Younger vines are harvested by hand and brought immediately into the cellar for a gentle pressing. About a 20-day fermentation and maceration on the skins takes place in temperature-controlled stainless steel, before a couple months rest prior to bottling. The final result is intense and elegant all at the same time. The nose shows off pretty aromas of violets, red cherries, and fresh blueberries, and is followed by a balanced and full-bodied mouth feel. Fresh and sapid with a consistent bright fruit flavor, and a light almond finish, this tasty red can be enjoyed with rich meat sauce pastas and firm cheeses.