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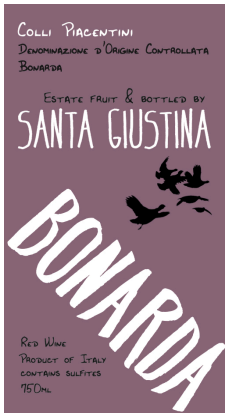

SANTA GIUSTINA
Bonarda

REGION/ ORIGIN	Emilia-Romagna Colli Piacentini DOC	WINEMAKER	Gaia Bucciarelli
VINTAGE	2022	WINERY ESTABLISHED	1970
VARIETALS	100% Croatina	VINEYARD(S)	Estate fruit (Valtidone)
ALCOHOL	12.23%	AGE OF VINEYARD(S)	18 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay
AGING	No oak	VINEYARD(S) ELEVATION	300m
FILTER/FINING	Light/None	FARMING METHODS	Sustainable, organic
TOTAL SULFUR RS	23 mg/l 4.2 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 *2022 Bonarda* is one of the absolute treasures of this unique region of Italy. Although entirely made from Croatina grapes, the local word used for wine from Croatina is known as Bonarda (not to be confused with the actual grape Bonarda). The young vines are hand-harvested and brought in immediately for a soft pressing, and slow fermentation in stainless steel. No sulfites are used in the cellar, and the wine is only lightly filtered before bottling. Bright and explosive fruits with red currants, raspberries, and plums hit the palate while being backed by persistent and clean acidity and soft but grippy tannins. The overall balance and structure is full yet playful, calling for cured meats, pasta dishes, cheeses, and red meats.