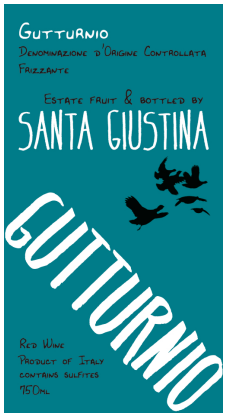

SANTA GIUSTINA
Gutturnio Frizzante

REGION/ ORIGIN	Emilia-Romagna Gutturnio Frizzante DOC	WINEMAKER	Gaia Bucciarelli
VINTAGE	2023	WINERY ESTABLISHED	1970
VARIETALS	60% Barbera 40% Croatina	VINEYARD(S)	Estate fruit (Valtidone)
ALCOHOL	13.40%	AGE OF VINEYARD(S)	17 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay
SECOND FERMENTATION	Charmat tank	VINEYARD(S) ELEVATION	300m
FILTER/FINING	Light/None	FARMING METHODS	Sustainable, organic
TOTAL SULFUR RS	24 mg/l 4.1 g/l	PRODUCTION	4,000 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 *2023 Gutturnio Frizzante* is a delightful and fresh example of this regionally famous blend of Barbera and Croatina. The fruit is hand picked from a beautiful south-west exposed hill and brought to the cellar for full de-stemming and fermentation with the skins for about 15 days. Once the soft pressing is complete, the wine finishes natural fermentation in autoclave to achieve a perfect spritz when bottled under pressure at about 1.2 bars. The color is intense in the glass and puts off gorgeous aromas of black currants, blackberries, and violets. In the mouth, the lively bubbles are very fine and focused to accompany the dark fruits and refined tannins, creating a medium to full bodied wine that is elegant, yet exciting and textural.