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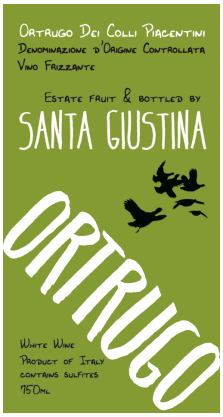

SANTA GIUSTINA
Ortrugo

REGION/ ORIGIN	Emilia-Romagna Ortrugo DOC	WINEMAKER	Gaia Bucciarelli
VINTAGE	2023	WINERY ESTABLISHED	1970
VARIETALS	100% Ortrugo	VINEYARD(S)	Estate fruit (Valtidone)
ALCOHOL	11.75%	AGE OF VINEYARD(S)	19 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay
SECOND FERMENTATION	Charmat method 20 days	VINEYARD(S) ELEVATION	300m
FILTER/FINING	Light/None	FARMING METHODS	Sustainable, organic
TOTAL SULFUR RS	35 mg/l 6.4 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 *2023 Ortrugo Vivace* is a stunning bottling from the estate, offering a delightful white wine from a very native varietal. The grapes reach optimal ripeness in their organic vineyard before being hand-harvested and immediately brought into the cellar. The entire clusters are gently pressed, and then the grapes and must are left to rest at a low temperature for 18-24 hours together (Pellicular Maceration), before being completely pressed off the skins for fermentation in stainless steel. Finished for many days in Charmat tanks, and bringing the wine to about 1.9 atmospheres of pressure, this dazzling white has a lovely light 'vivace' spritz in the glass. A complex nose of sage and roses are backed by tree and citrus fruits, as it leads to the well-balanced palate of bright citrus acidity, round fruit flavors, and a clean persistent finish. A delightful white for many types of cuisine at the table.