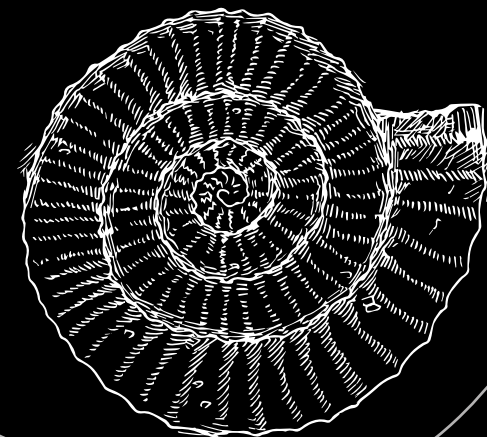




Convinti Ricercatori di Qualità

Winemakers for love and passion

The search for quality is the common thread of all our wines.



La Ciocca winery was born in 2007 with the aim of producing refined and quality wines in a combination of tradition and innovation.

Love for nature stimulates us to work using sustainable techniques and products to protect the ecosystem of our vineyards and preserve biodiversity and soil fertility.

Colli Piacentini



La Ciocca is situated in the heart of Colli Piacentini, one of the most important areas for grape cultivation and wine production in the Emilia-Romagna region.

This area is full of very characteristic villages built in medieval times such as Castell'Arquato, Vigoleno, Castelnuovo Fogliani, Gropparello, Grazzano Visconti that you can enjoy in relax accompanying your visit with tasty local dishes such as "anolini", "pisarei and fasò", the "bortellina", the "sbrisolona" cake, the Vigolo cake.

If, on the other hand, you want to spend a day immersed in nature, you can organize walks or mountain bike tours within the geological reserve of Placenziano, where you can find fossil remains in the soil dating back to the Pliocene era, when in these areas there was still the sea.

To make the experience in the lands of Piacentino unique, La Ciocca organizes wine tastings on reservation in combination with typical local products and guided tours of its production sites.

Barbera, Bonarda, Malvasia Ortrugo



We take care of our 5 hectares of vineyards throughout the year.

Starting from November we carry out pruning and hand cut to be able to choose carefully the shoots that will give life to the best bunches.

To make the most of the resources that nature offers us we use the chopped material deriving from pruning to fertilize the soil. With the arrival of spring, we carefully follow the stages of budding and flowering of the vine in order to choose the best moments in which to carry out the treatments necessary to protect the vineyard from parasites and diseases that could compromise the harvest.

To ensure optimal fruit growth, in July we subject the vineyard to “disbudding” operation, which consists in thinning plants to ensure proper ventilation and the entry of light into the foliage. Around mid-August we start taking samples of grapes in different points of the vineyard to monitor the ripening and choose the best time for harvesting. We harvest by hand, starting from Ortrugo, very delicate and early ripening grapes. Immediately after we proceed with the collection of Malvasia di Candia Aromatica, native vine of Piacenza, ideal for “Passito”. Once the white grapes are finished, there let's dive into the world of redheads, picking up Barbera, Bonarda and finally Cabernet Sauvignon.



Our Wines



Gutturnio
Frizzante



Gutturnio
Superiore



Gutturnio
Riserva



Cabernet
Sauvignon



Malvasia
Fermo



Ortrugo
Frizzante

Gutturnio Frizzante

GRAPE: 60% Barbera + 40% Bonarda



GUTTURNIO
FRIZZANTE

Barbera is a red grape variety with medium-large grapes and a fairly compact bunch, it has a high acidity. Bonarda is a red grape variety with small berries and loose bunches, it has a very thick skin rich in anthocyanins that give the wine a very intense color.

VINIFICATION: the grapes are de-stemmed and then gently squeezed, taking care not to break the seeds, which contain the bitter substances of the grapes; it then rests for about 8 days in steel vats at controlled temperatures and with frequent pumping over, during which the first fermentation begins (the sugar becomes alcohol). Before bottling, we proceed with the second fermentation in an autoclave to obtain the sparklingness

COLOUR: ruby red wine with violet reflections, fine and continuous bubble.

AROMA: intense and vinous, with notes of red fruit.

TASTE: rightly warm, effervescent, mineral and slightly tannic, the blueberry notes are quite evident.

SERVICE: 14 - 16 °C (summer), 16 - 18 °C (winter); we recommend using a tall, rounded glass with a not too wide opening.

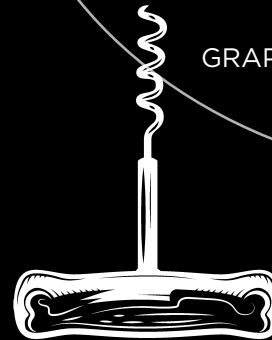
PAIRING: it goes well with Emilian first courses, white meats and medium-aged cheeses; it is a wine that is easily proposed throughout the meal.

ALCOHOL: 13% vol.; 750 cl



Gutturnio Superiore

GRAPE: 60% Barbera + 40% Bonarda



Barbera is a red grape variety with medium-large grapes and a fairly compact bunch, it has an high acidity. Bonarda is a red grape variety with small berries and loose bunches, it has a very thick skin rich in anthocyanins that gives the wine a very intense color.

VINIFICATION: the grapes are de-stemmed and then gently squeezed, taking care not to break the seeds, which contain the bitter substances of the grapes; it then rests for about 10 days in steel vats at controlled temperatures and with frequent pumping over, till the end of fermentation sugars. Remains in refinement for about 2-3 months in stainless steel tanks.

COLOUR: intense ruby red wine.

AROMA: intense with particular notes of blackberry and cherry.

TASTE: perfectly balanced and soft, with hints of black cherry, morello cherry and ripe fruit.

SERVICE: 14 - 16 °C (summer), 16 - 18 °C (winter); we recommend using a tall, rounded glass with a not too wide opening.

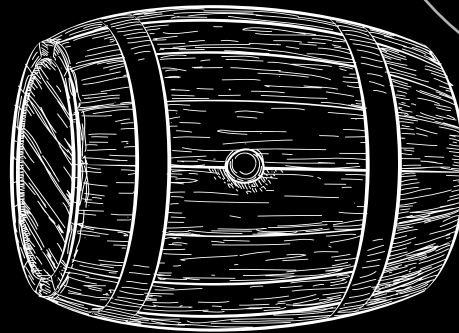
PAIRING: married very well second courses of medium structure and ethnic dishes

ALCOHOL: 14% vol.; 750 cl / 1500 cl



Gutturnio Riserva

GRAPE: 60% Barbera + 40% Bonarda



Barbera is a red grape variety with medium-large grapes and a fairly compact bunch, it has a high acidity. Bonarda is a red grape variety with small berries and loose bunches, it has a very thick skin rich in anthocyanins that give the wine a very intense color.

VINIFICATION: the grapes are de-stemmed and then gently squeezed, taking care not to break the seeds, which contain the bitter substances of the grapes; it then rests for about 15 days in steel vats at controlled temperatures and with frequent pumping over, till the end of fermentation sugars. The wine batch is then divided into two parts, one will refine a year in wooden barrels, the other continues its path in steel. They will come finally reassembled in stainless steel tanks where they will stop for a couple of months until the two parts are totally amalgamated and balanced.

COLOUR: ruby red wine with orange reflections.

AROMA: intense and vinous, it has strong notes of spice, leather, vanilla and dried fruit.

TASTE: pleasant, round, soft and of great structure; there are hints of spices, dried fruit and morello cherries.

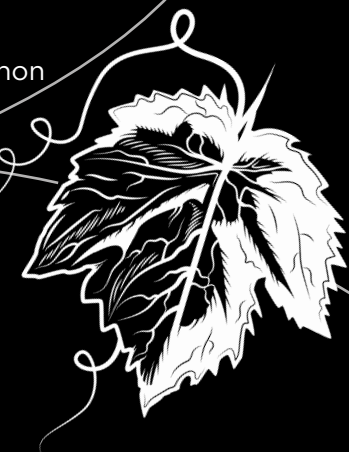
SERVICE: 16 - 18 °C; we recommend using a tall, rounded glass with wide opening

PAIRING: it is a perfect match for red meats and game, well-structured dishes and aged cheeses, also excellent for meditation

ALCOHOL: 14% vol.; 750 cl

Cabernet Sauvignon

GRAPE: 100% Cabernet Sauvignon



This vine comes from spontaneous crossing of Cabernet Franc (grape variety red) and Sauvignon Blanc (grape variety white), summarizing in a single variety the best features of both.

The name "Sauvignon" derives from the French word sauvage (wild), just like the growth of this vine. The berries are small and have a characteristic bluish color, whose skin is rich in tannins and pigments.

VINIFICATION: the grapes are de-stemmed and then gently pressed being careful not to break the seeds, which contain the tannins grape bitters; then it rests for about 10 days in steel tanks at controlled temperatures and frequent pumping over, until exhaustion of fermentation sugars. Refine for one year in wooden barrels.

COLOUR: purple-red wine with orange reflections.

AROMA: vinous with the characteristic leaf of tomato, balsamic notes and leather.

TASTE: in the mouth it is soft and enveloping, with notes of red fruit and herbaceous hints.

SERVICE: 14 - 16 ° C (in summer), 16 - 18 ° C (in winter); we recommend the use of an high and rounded glass with a not wide opening.

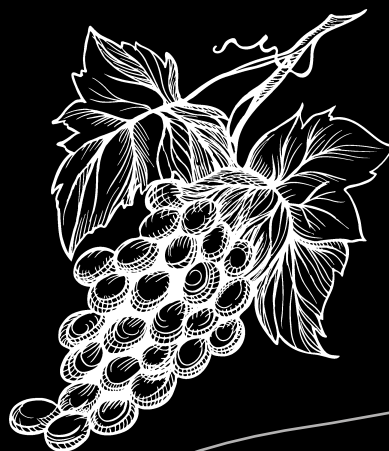
PAIRING: it is easily combined with main courses structured and with a strong taste, grilled or grilled meats.

ALCOHOL: 13% vol.; 750 cl



LA CIOCCA

CABERNET
SAUVIGNON



Malvasia Fermo

GRAPE: 100% Malvasia
Aromatica di Candia

White grape variety typically grown in the province of Piacenza with medium-large grapes and loose bunches. It has a very thick skin which contains a large amount of varietal aromas that make the grape variety immediately recognizable.

VINIFICATION: soft pressing in the absence of oxygen, clarification of the must with selected products and fermentation in steel vats at a controlled temperature. Aging in stainless steel tanks.

COLOUR: pale yellow wine tending to golden, limpid and clean.

AROMAS: the nose is particularly aromatic, of beautiful intensity and enveloping; notes of yellow fruit (peach and apricot), sage and citrus prevail.

TASTE: pleasant on the palate, with the right acidity, slightly savory and persistent.

SERVICE: 8 - 11 ° C (in summer), 11 - 14 ° C (in winter); we recommend using a tall, rounded, tulip-shaped closed glass.

PAIRING: perfect as an aperitif or combined with fried fish, goat and blue cheeses.

ALCOHOL: 12% vol.; 750 cl

Ortrugo Frizzante

GRAPE: 100% Ortrugo



ORTRUGO
FRIZZANTE



White grape variety native to Piacenza of medium size and compact cluster. Anciently this vine did not have a precise name so it came identified as “Other grape” which is said in the Piacenza dialect “Altruga” or “Artruga”, hence the name “Ortrugo”.

VINIFICATION: soft pressing in the absence of oxygen, clarification of the must with selected products and fermentation in steel vats at controlled temperature. Second fermentation in autoclave at controlled temperature to obtain the sparklingness.

COLOUR: straw yellow wine tending to greenish, limpid and crystalline, it has a fine and constant perlage which makes it slightly sparkling.


AROMAS: the nose has a typical, balanced scent and delicate with sensations of white flowers and apple.

TASTE: in the mouth it is soft, pleasant and persistent. A good acidity allows us to have the clean palate after swallowing.

SERVICE: 8 - 11 ° C (in summer), 11 - 14 ° C (in winter); we recommend the use of a high and rounded glass with the shape of a closed tulip.

PAIRING: quality cured meats, fresh appetizers, creamed risottos and white meats. It combines easily also with fish with a delicate taste.

ALCOHOL: 11.5% vol.; 750 cl



Wine passion, experience
and dedication to work
are the bases on which
our company, young,
dynamic and in continuous
evolution is founded.



LA CIOCCA
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