




nato Bio

The word 'nato' is in a simple, lowercase, rounded font. 'Bio' is in a large, bold, black serif font. A red ladybug with black spots is positioned over the 'i' in 'Bio'. A green vine with leaves and a single green leaf are also part of the decorative elements.

CAMPANA
VINI PIACENTINI

Wine was born organic. Our ancestors cultivated
vines with expert hands looking at the sky,
The only true guardian of their harvest.

So today our wine is nato  Bio.

Kept in a bottle of yesteryear, which distinguishes
a sincere, rustic and passionate wine. The opaque glass, for
remember the dust that reflects the time spent in the cellar
waiting to return to the light, with the protruding cap, symbol
of the imperfection of a handmade work and a label in
natural paper, as well as the box material.

Finally the ladybug on the leaf of our vine,
witness and messenger of the commitment that we put into
each day in the care of the environment through practices and
eco-sustainable choices, from the vineyard to the cellar.





COLLI PIACENTINI DOC BARBERA

GRAPE: Barbera 100%
produced by cultivating the vineyard
scrupulously following the directives
imposed for Organic productions.

ALCOHOL: 14% vol. 750 ml

WINEMAKING: very soft
pressing of grapes and fermentation
in stainless steel tanks, with both
autochthonous and selected yeasts.

COLOUR: deep ruby-red
with purple hints.

AROMA: very intense,
fruity with sensations of
blueberry and cherry jam.

FLAVOUR: elegant and enveloping,
round and balanced. Good acidity
and balance of compounds.

SENSATIONS: wine with a strong
structure, pleasant nose-palate harmony.
Lightly tannic.

SERVING: 16° - 18° C; to serve in
a tall, rounded, tulip-shaped glass
with a narrow opening.

FOOD PAIRING: well matched
with strong flavourful dishes, from
appetizers to middle courses,
as well as with grilled meats,
game and well-aged cheeses.

COLLI PIACENTINI DOC MALVASIA

GRAPE: Malvasia aromatica di Candia 100% produced by cultivating the vineyard scrupulously following the directives imposed for Organic productions.

ALCOHOL: 12% vol. 750 ml

WINEMAKING: very soft pressing of grapes and fermentation in stainless Steel tanks, with both autochthonous and selected yeasts.

COLOUR: straw-yellow with greenish hints. Clear and clean.

AROMA: the aromatic notes of Malvasia di Candia is refined and pleasant sensations of medlar and pear are also perceived. Excellent olfactory balance.

FLAVOUR: fresh and elegant, pleasantly aromatic with a light mineral note.

SENSATIONS: wine that surprises for its pleasantness, very easy to drink. Dry but smooth at the same time due to its delicate aromatic note.

SERVING: 8° - 10° C in summer 11° - 14° C in winter; to serve in a tall, rounded, tulip-shaped glass with a narrow opening.

FOOD PAIRING: well matched with seafood dishes, cold cuts and medium-aged cheeses. Excellent as cocktail.



VINO FRIZZANTE DOC GUTTURNIO

GRAPE: Barbera 60% + Bonarda 40%
Grapes produced following the directives of organic regulations, with the ideal of preserving the environment and nature in the best possible way.

ALCOHOL: 13% vol. 750 ml

WINEMAKING: soft press with crusher-destemmer, fermentation of 4-5 days in contact with the skin in stainless steel tanks, adding selected organic yeasts.

COLOUR: strong purple red with ruby reflections.

AROMA: deliberately rustic, vinous with hints of ripe red fruits, cherry, plum and black cherry.

FLAVOUR: good balance with a marked acidity given by the youth of the wine and the composition of the grapes used which is balanced by the sweet taste.

SENSATIONS: Fairly young and wrinkled tannin, softened by the intensity of alcohol. Excellent balance between nose and mouth, strong perception of black cherry.

SERVING: 12° - 14° C in a tall tulip-shaped glass with a wide opening that favors the transport of aromas to the nose.

FOOD PAIRING: We recommend pairing with typical Piacenza salami, anolini, beef, or it can be served after a couple of hours in the refrigerator accompanied by a salmon tartare.





CAMPANA
VINI PIACENTINI

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