

MACCHIONA

In the past, the estate was divided in two parts, one called Stoppa and the other called Macchiona.

Macchiona is the name of a farm located in the heart of the vineyard planted with the most traditional red grapes of the Colli Piacentini appellation. This wine plenty respects these specificities.

Classification	Indication Géographique Typique Emilia
Grapes	Barbera 50%, Bonarda 50%
First year of production	1973
Agriculture	Natural, with spontaneous grass without use of any herbicide neither pesticide. Traitment with cupper and sulphur.
Soil	Lay - loam
Age of the vineyard	10, 30 and 60 years
Pruning	Guyot simple
Density	4.000/6.000 feet/ha
Wine making	Maceration for 30 days, use of native yeasts only
Ageing	12 months aged in Slovenian oak of 10 to 20 hL, no filtration, minimum ageing in bottle : 2 years
Production	30.000 bottles, 500 magnum and 100 Jéroboam