

LA TOSA GUTTURNIO 'TERRAFIABA'



Barbera and Croatina. Aromas of ripe red cherries, plums and a touch of herbs and spice. On the palate, it's medium-bodied with bright acidity and soft tannins, showcasing flavors of fresh red fruits and a hint of earthiness. The finish is clean and lingering, with subtle cocoa and licorice notes. A well-balanced, approachable wine that pairs beautifully with grilled meats, pasta, or aged cheeses. Organic.

From grapes grown in the family-owned La Tosa vineyard in Vigolzone, located in the Colli Piacentini hills of Piacenza, Emilia-Romagna, Italy. The vineyards are at 250-350m with clay and limestone soils. The grapes are harvested by hand at optimal ripeness. Destemmed and lightly crushed. Maceration for 10-15 days.

Fermentation on the skins in stainless steel tanks at controlled temperatures. Malolactic fermentation.

The La Tosa winery, located in the heart of the Colli Piacentini region near Vigolzone, Piacenza, is a family-owned estate managed by Stefano and Ferruccio Pizzamiglio. The Pizzamiglio family has been dedicated to winemaking in this area for generations, with a strong focus on the unique terroir of the Piacenza hills.

They emphasize organic farming practices, aiming to cultivate the land in a sustainable, environmentally friendly manner. The winery is particularly known for its high-quality expressions of Gutturinio, a blend of Barbera and Croatina grapes, which is a hallmark of the region. Under the guidance of Stefano Pizzamiglio, the winery has embraced a mix of traditional and modern winemaking techniques, prioritizing minimal intervention to allow the natural characteristics of the grapes to shine. This approach, combined with a deep respect for the local landscape, results in wines that are fresh, balanced, and reflective of the family's commitment to quality and the region's winemaking heritage.

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Tasting Note:

LA TOSA GUTTURNIO 'TERRAFIABA'

Barbera & Croatina. Aromas of cherries, plums, herbs & spice; medium-bodied, well-balanced, approachable; bright acidity & soft tannins; flavors of fresh red fruits & earthiness; cocoa & licorice on the long finish. Organic.

Shelf Talker:



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