



SANTA GIUSTINA

Your wine.



www.santagiustina.com

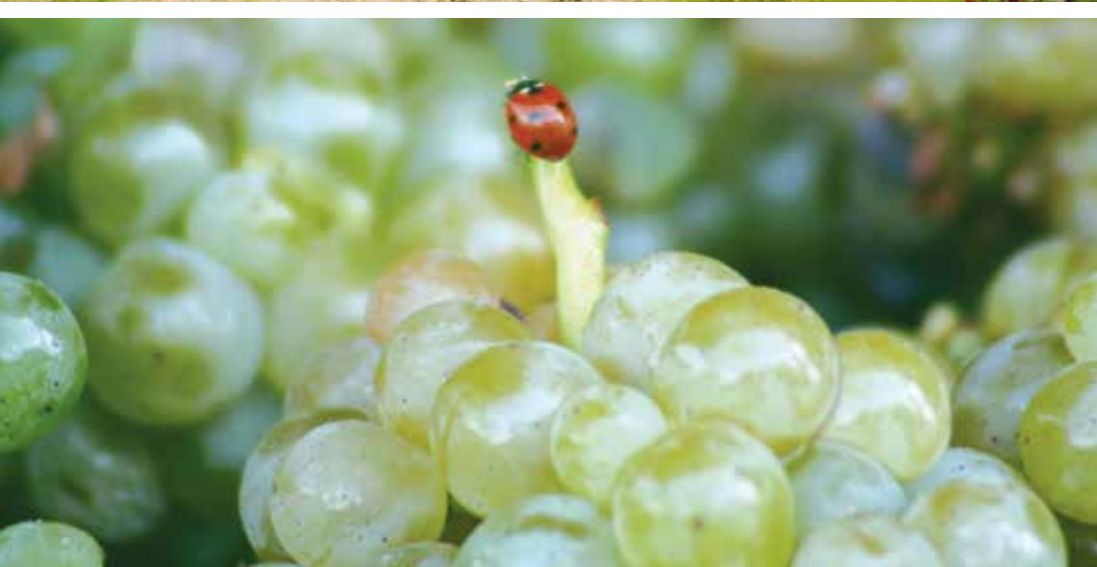
SANTA GIUSTINA YOUR WINE.

Santa Giustina is located in the Piacentini hills, set above the plains of the Pianello Val Tidone, and is a result of the Bucciarelli family's passion for the local area and its old traditions: a magical place where history, wine and nature meet.

The company consists of a modern winery set in an ancient village, and covers about 120 hectares. 30 hectares of vineyards, each with a different exposure, "find a home" in the middle of a land under annual-crop production and woods. The particular conformation of the predominantly-clay land gives the individual vines certain unique features that are further enhanced by the scents and aromas of the different kinds of trees that grow wild in the vicinity. The Santa Giustina vineyards are tended with love and care using a biological approach, and produce wonderful grapes.

Here, DOC controlled-origin wines are made that have links with local traditions, using international and native blends, created exclusively at Santa Giustina to form a range of 16 different wines, each with its own soul and story.

A different label colour has been chosen for each wine, freely inspired by the sensory suggestions of the wines themselves. The entire collection has been conceived as a whole: through a single vision, the whole spectrum of the colours of the countryside around the village and vineyards has been recreated. A rainbow that leads you into the wonders of a village and its wine-cellar.





From its panoramic setting, the village of Santa Giustina lets you enjoy a view of the surrounding hills that has no rival, including witnesses from the past like the striking Rocca d'Olgisio fortress.

Santa Giustina is not just a winery; it is a place with a magical and natural alchemy, the ideal location for any kind of event: from the most romantic wedding, to the liveliest private function, to a business convention. Santa Giustina is also a wildlife reserve: an area where the natural habitat of local animals is respected through strict controls, and it is the only place in Italy where the Grey Partridge, represented in our logo, reproduces naturally.







GUTTURNIO

SANTA GIUSTINA

GUTTURNIO

Barbera 60%, Croatina 40%

SPARKLING DOC

Vinification: immediate soft pressing of the harvested grapes. Fermentation in steel tanks at controlled temperature and maceration on the skins for approximately 20 days with frequent repassing of the must. Second fermentation in autoclaves for the sparkling version.

Description: brilliant red, finely sparkling. Fragrant at nose, with pleasant fruits of the forest flavour. Fresh and effervescent at taste with good acidity balanced with roundness. Fruity ending that remind to the sensation received by the nose. Perfect with salami, game meat and fat dishes.





BARBERA

SANTA GIUSTINA

BARBERA

Barbera 100%

DOC

Vinification: immediate soft pressing of the harvested grapes. Fermentation in steel tanks at controlled temperature and maceration on the skins for approximately 20 days with frequent repassing of the must.

Description: ruby red of beautiful concentration, softer on the edge. Intense, elegant nose, with fruit and floral scents (cherries, blueberries, violet). Full bodied, balanced, finely astringent and round; rightly fresh and sapid. Fruity persistence, with delicately almondy finish. With rich pasta dishes, medium cooked meat or served with sauce.





MALVASIA

SANTA GIUSTINA

MALVASIA

Malvasia 100%

DOC

Vinification: grapes are harvested when they reach optimal ripeness and then the entire bunches are softly pressed. Pellicular maceration at 7-8°C for 18-24 hours. Fermentation in steel tanks at controlled temperature.

Description: dazzling golden yellow. On the nose it is intense, complex: sage and rose scents emerge followed by bright accents of citruses (bergamot) and other fruits. Significant balance on the palate, divided between the citrus acidity, coherent with the nose, the right sapidity and the pleasant roundness. Clean finish, enjoyable and of long persistence.

On white meat, aromatic risotto and rich pasta dishes.





MALVASIA

Malvasia 100%

SPARKLING DOC

Winemaking: grapes picked at optimum ripeness and light pressing. Skin maceration at 7°/8° for 18-24 hours. Fermentation in stainless steel at a controlled temperature. The sparkle comes from a secondary natural fermentation in autoclaves.

Description: bright straw-yellow colour, and an intense, fruity, herbaceous nose with strong hints of wild mint, peach, pear, and citrus-fruit. Well-balanced taste, part fresh citrus and part full-bodied, and pleasantly pétillant with a slightly-sweet aftertaste. Enjoy with pumpkin and sausage risotto, or ravioli topped with butter and sage.





ORTRUGO

SANTA GIUSTINA

ORTRUGO

Ortrugo 100%

SPARKLING DOC

Vinification: grapes are harvested when they reach optimal ripeness and then the entire bunches are softly pressed. Pellicular maceration at 7-8°C for 18-24 hours. Fermentation in steel tanks at controlled temperature.

Description: bright yellow. On the nose it's fine, intense with floral and fruity scents (golden apple, wisteria and almond flowers). Lightly sparkling at the mouth, it has good freshness, with a citrus delicate minerality. Good structure and pleasant ending, fruity, sapid. With light appetizers, tortelli butter and sage and fish dishes. Only in vivace style.





BONARDA

SANTA GIUSTINA

BONARDA

Croatina 100%

DOC

Vinification: immediate soft pressing of the harvested grapes. Fermentation in steel tanks at controlled temperature and maceration on the skins for approximately 20 days with frequent repassing of the must. Second fermentation in autoclaves for the sparkling version.

Description: ruby red with purple highlights, of beautiful chromatic intensity. Clear and intense scents of ripe fruits (blackcurrants, raspberries and plums).

Full-bodied, tasty palate, fresh, sapid and with right roundness. Balanced, of good structure. Finish recalls fruits of the forest. With cured meat, pasta and red meat. Only sparkling version is available.





Il
SUPERIORE

SANTA GIUSTINA

IL SUPERIORE

Barbera 60%, Croatina 40%

GUTTURNIO DOC

Vinification: harvest at the optimal ripness of the grapes and immediatly soft pressed and frozed for fl avours perfect preservetion.

Description: intense ruby red, with lively purple highlights. Intense, fine nose. Pleasant blackberries and blackcurrant notes with floral scents. Of excellent body, slender, finely balanced between acidity and silky tannins; pleasantly astringent, round and warm. Fruity, long persistence, with delicate almondy finish. With pasta and meat dishes.





ROSA
D'INVERNO

SANTA GIUSTINA

ROSA D'INVERNO

Cabernet Sauvignon and Merlot

"OUR CELLAR EXCLUSIVE RECIPE"

Vinification: collection of the grapes and immediate soft pressing. Fermentation in steel tanks at controlled temperature and maceration on the skins for approximately 20 days with frequent repassing of the must. Maturation in French oak barrique and tonneau for approximately 12 months. Refining in bottle for at least 6 months.

Description: ruby red of beautiful concentration, with garnet edge. Elegant nose, of wilted roses, dark fruits jam and spices. Silky and soft palate, pleasantly astringent and finely balanced. Intense and complex. Long, clean finish, of optimal correspondence with the nose. With game or red meat, roasted or stewed.





ANRICUS

SANTA CRISTINA

ANRICUS

Ortrugo 60%, Sauvignon 40%

"OUR CELLAR EXCLUSIVE RECIPE"

Vinification: grapes are harvested when they reach optimal ripeness and then are softly pressed. Vinification and fermentation are carried out at low temperature in order to preserve scents.

Description: luminous straw yellow, of beautiful chromatic intensity; intense and elegant nose, recalling Williams pear, apple, wisteria and peach, demonstrating an optimal fusion of the Sauvignon, Malvasia and Ortrugo scents. Fresh, clean on the palate, with fine balance and good structure. Pleasant, lengthy persistence. With fresh cheese, fish, and white meat.





ANRICUS

SANTA GIUSTINA

ANRICUS

Ortrugo 60%, Sauvignon 40%

"OUR CELLAR EXCLUSIVE RECIPE"
SPARKLING

Vinification: grapes are harvested when they reach optimal ripeness and then are softly pressed. Vinification and fermentation are carried out at low temperature in order to preserve scents. Second fermentation in autoclaves for the sparkling version.

Description: luminous straw yellow, of beautiful chromatic intensity, with light perlage. Intense and elegant nose, recalling Williams pear, apple, wisteria and peach, demonstrating an optimal fusion of the Sauvignon, Malvasia and Ortrugo scents. Fresh, clean on the palate, with fine balance and good structure. Pleasant, lengthy persistence. With fresh cheese, fish, and white meat. Perfect aperitive.





VILLA
SOLDATI

SANTA GIUSTINA

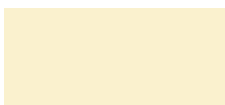
VILLA SOLDATI

Barbera 55%. Croatina 35% and other grapes.

"OUR CELLAR EXCLUSIVE RECIPE"

Vinification: Elegant blend selected by our cellar.
Maturation in steel tanks for 12 months for Barbera and Croatina, 8 months in barriques for the other grapes.
Refining in bottle for at least 6 months.

Description: ruby red with garnet edge. Elegant nose, with notes of blackberry and blueberry jam and delicate sweet spices. Full bodied, on the palate its fine roundness is balanced by thin, very present tannins. Fruity and spicy ending, coherent with the nose, of long persistence. With red meat, roasted or stewed. Service temperature around 18-19°C, open 1 hour before serving.





BARBARO

SANTA GIUSTINA

BARBARO

Barbera 100%

IGT

Vinification: immediate soft pressing of the harvested grapes. Fermentation in steel tanks at controlled temperature and maceration on the skins for approximately 20 days with frequent repassing of the must. Maturation in tonneau for 12 months. Refining in bottle for at least 6 months.

Description: ruby red of medium concentration. Intense, elegant nose, recalling fruit compote and spices.

Slender, elegant on the palate, with fruit notes coherent with the nose. Remarkable balance, being both pleasantly astringent and round. Long, enjoyable finish.

With red meat, roasted or stewed.

Service temperature around 18-19°C, open 1 hour before serving.





I MURI

Barbera 60%, Croatina 40%

GUTTURNIO DOC

Vinification: immediate soft pressing of the harvested grapes. Fermentation in steel tanks at controlled temperature and maceration on the skins for approximately 20 days with frequent repassing of the must. Maturation in tonneau for approximately 12 months. Refining in bottle for at least 6 months.

Description: ruby red, very concentrated. On the nose it bestows intriguing and intense scents of spices, alternated by warm tones of fruits of forest jam. Of excellent structure and complexity, round, it is balanced and finely astringent. Long and complex finish recalling fruit and spices. With red meat, roasted or stewed. Service temperature around 18-19°C, open 1 hour before serving.





1937

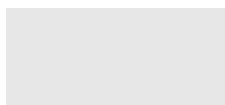
Barbera, Croatina and other grapes

SPUMANTE DRY ROSE'

"OUR CELLAR EXCLUSIVE RECIPE"

Vinification: early harvested and immediatly soft pressed and frozed for flavours perfect preservation. Second fermentation in autoclaves, with charmat method for at least 6 months.

Description: brilliant rose, with fine perlage. Fragrant at nose, with pleasant fruits of the forest flavour. Fresh and effervescent at taste with good acidity balanced with roundness. Fruity ending that remind to the sensation received by the nose. Perfect for aperitive, and for funny parties. With delicate dishes like pumpkin risotto or fishes.





2010

Ortrugo, Chardonnay

SPUMANTE DRY

"OUR CELLAR EXCLUSIVE RECIPE"

Vinification: grapes are harvested a little early and then the entire bunches are softly pressed. Pellicular maceration at 7-8°C for 18-24 hours. Fermentation in steel tanks at controlled temperature.

Description: full, luminous golden yellow, with fine perlage. Intense and persistent on the nose, it offers scents of sage and white rose together with citrus flavours. Perfect balance between freshness, sapidity and roundness, with a pleasant effervescent. Clean and pleasant ending with long persistence. Perfect for funny parties and anniversaries. Fabulous with caviar and truffles.





STELLATO

Malvasia 100%

MALVASIA PASSITO DOC

Vinification: from late harvested grapes, left to wither on racks with natural ventilation and pressed on the week before Christmas. Vinification in steel tanks and maturation for 8 months in barriques of French oak. Refining in bottle for at least 6 months.

Description: full, luminous golden yellow, with amber nuances. Intense and persistent on the nose, it offers scents of candied orange rind, honey, apricots and dry fruit. Sweet palate, finely balanced thanks to acidity and sapidity. Complex, long finish, characterized by the optimal coherence with the nose. With nut biscuits, tarts, cheeses.



SANTA GIUSTINA

LOCATION, NATURE, EMOTION.

The village of Santa Giustina is made up of an ancient church dating from the year 1000, a manor house, an ivy-covered house, and an old restored barn. The village is a priceless jewel nestled in the rolling hills and vineyards of the Val Tidone river valley.

Just close your eyes and imagine that everybody in the village is wearing their best clothes just for you, drawing you into another exciting dimension. Thanks to its fascinating location where prestigious historic buildings meet the charm of natural unspoiled countryside, Santa Giustina is the perfect place to organize a wedding or an unforgettable event. Because we believe that a place is nothing without people, we have assembled an attentive experienced staff, ready to help you every step of the way.



The Church: featuring an elegant baroque facade. After careful restoration by the Bucciarelli family (the owners of the village for over 40 years), the church has now been returned to its former glory, and is a fully-functioning place of worship once more. The church is welcoming and intimate, what better setting to make your wedding vows?



The Barn: a large structure that has been restored to make it attractively modern, without losing its rustic appeal. The inside room features two imposing granite columns, and can accommodate up to 60 people; a further 150 can fit into the covered terrace, located on the upper floor.



The Village: a thousand different settings, each with a different atmosphere, where you can get pleasantly lost. Thus, the village lends itself to any kind of setup that respects the surrounding countryside.



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Your wine.



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Santa Giustina



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