



**WELL CRAFTED**  
WINE & BEVERAGE CO



## WINERY OVERVIEW

Anacleto Bonelli founded the winery in the 1940s in Rivergaro val Trebbia, the valley that cuts through the Appenines from the Padana Plain to Genova. Cantine Bonelli is now run by his grandchildren who are continuing to develop and reinforce a company with a specific niche in the wine panorama of Emilia Romagna. Since the beginning Cantine Bonelli has specialized in the vinification of native grapes. The wine range comes from grapes grown by the proprietors and from other small growers in the area, mainly in Trebbia valley. Cantine Bonelli stands out for Gutturnio (the most well-known of the Piacenza wines), Ortrugo (a wine made from a unique native grape), and Trebbianino val Trebbia (the symbol of the company since 1975).

## MILESTONES OF THE LAST 20 YEARS

**1996** the 15 hectares of Due Querce vineyard were purchased.

**2004** an ageing cellar with barrels and a tasting room were built.

**2011** installation of photovoltaic panels on the winery roof tops which supplies nearly all of the company power needs the company has been certified IFS at the highest level

**2013** installation of a new bottling plant

**2015** installation of new autoclaves

**Since 2011** the winery has been involved in the “Road to Sustainability” in collaboration with the Università Cattolica del Sacro Cuore of Piacenza - Faculty of Agricultural Science.

## SUSTAINABILITY

Passion and knowledge, together with hard work both in the vineyards and winery, are essential to get from nature the best it can give to us. For this reason we have decided to commit in sustainability and to plan choices respectful of the environment and of the social background for the future.

We want to protect our vineyards and our resources; we do that by working with respect for earth, water, air and biodiversity. We have started to reduce our impact on environment by installing photovoltaic panels on the roof of our winery, but we want to go further, by using water consciously and by reducing CO2 emissions.

We want to improve our territory in many ways: not only by using local resources and creating jobs, but also by organizing meetings and events, protecting the landscape and promoting the valley as a destination for tourists.



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## **SWEET MALVASIA D.O.C. COLLI PIACENTINI**

This sweet wine derives from Malvasia di Candia aromatica, the rarest among the many varieties of the same vine. It is done in a lively, frizzante style and has a wide range of aromas.

TYOLOGY	Frizzante
GRAPE VARIETY	100% Malvasia di Candia aromatica
WINEMAKING	White vinification with immediate skin removal, controlled fermentation at 15°C (59°F). Charmat process for at least 3 months
ALCOHOL LEVEL	7% by volume
RESIDUAL SUGAR	90 g/L
DRY EXTRACT	26 g/L
COLOR	Golden straw yellow
AROMA	Deep varietal aroma with nuances of white flowers
TASTE	Sweet with flavors of ripe peaches and white fruit. Fresh, zesty and lightly sparkling
FOOD PAIRING	Pair with cakes enriched with zabaglione cream
SERVING TEMPERATURE	8-10°C (46-50°F)





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## **SEMI-SWEET MALVASIA D.O.C. COLLI PIACENTINI**

This semi-sweet wine derives from Malvasia di Candia aromatica, the rarest among the many varieties of the same vine. It is done in a lively, frizzante style and has a wide range of aromas.

TYPOLOGY	Frizzante
GRAPE VARIETY	100% Malvasia di Candia aromatica
WINEMAKING	White vinification with immediate skin removal, controlled fermentation at 15°C (59°F). The must is kept at 0°C (32°F) until the Charmat process for at least 3 months
ALCOHOL LEVEL	8.5% by volume
RESIDUAL SUGAR	45 g/L
DRY EXTRACT	22 g/L
COLOR	Straw yellow
AROMA	Deep varietal aroma: white flowers, apple, white peaches, pineapple
TASTE	Semi-sweet with flavors of ripe peaches and tropical fruit. Fresh, lightly sparkling, with a balanced acidity
FOOD PAIRING	Pair with cakes or light dishes, like summer salads
SERVING TEMPERATURE	8-10°C (46-50°F)





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## **SEMI-SWEET BONARDA D.O.C. COLLI PIACENTINI**

This off-dry wine derives from Bonarda, one of the typical vine indigenous to the Piacenza region. Done in a refreshing frizzante style, this is a bright, lively, easy-drinking red.

TYOLOGY	Frizzante
GRAPE VARIETY	100% Bonarda
WINEMAKING	Red vinification of 5-7 days in steel. Second fermentation with Charmat process for 2-4 months
ALCOHOL LEVEL	12% by volume
DRY EXTRACT	24 g/L
COLOR	Ruby red
AROMA	Bright red fruit
TASTE	Semi-sweet with flavors of ripe red fruits and black currant. Medium-bodied, fresh, lightly sparkling, with an acidic finish
FOOD PAIRING	Pair with light meat dishes or filled pasta dishes
SERVING TEMPERATURE	15 – 17°C (58-62°F)





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## GUTTURNIO RISERVA D.O.C.

Gutturnio is the most typical Piacenza wine and it can be vinified and bottled only in our area. This wine dates back to the Roman Empire as its name derives from an engraving on a wine cup found on the river Po banks near Piacenza, precisely "Gutturnium". It was part of D.O.C. Colli Piacentini in 1967, but in 2011 it received its own specific Denominazione di Origine.

TYPOLOGY	Still
GRAPE VARIETY	60% Barbera, 40% Bonarda
WINEMAKING	Red vinification of 10-15 days of skin contact. It is aged for 18 months in different capacity Slavonian oak casks, then for 6 months in bottle. Released after 24 months
ALCOHOL LEVEL	12.5% by volume
DRY EXTRACT	30 g/L
COLOR	Light ruby red. Develops garnet reflections with age.
AROMA	Complex aromas of wild cherry, plum, and cloves
TASTE	Full-bodied and robust, but silky and elegant. Flavors of red fruit and spice.
FOOD PAIRING	Pair with roasted white or red meats or cheese
SERVING TEMPERATURE	15 – 17°C 58-62°F Open the bottle half an hour before consuming.





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