



- The estate "La Tosa" was founded in 1980 by the brothers: **Stefano and Ferruccio Pizzamiglio**, with the purchase of 16 hectares of land on the hillsides of Vigolzone, in Val Nure, an ideal location for the production of fine wines. The vines were planted on 10 hectares from 1980 to 1983 and the winery was built in 1985. From the beginning the objective of this winery was to arrive at producing high quality wines with unique characteristic, so they focused only on dry wines and no frizzante as many winemakers have produced in Emilia Romagna.
- The philosophy in the vineyard can be summarized as: working to obtain the maximum concentration, complexity, personality and aromatic richness in the grapes, in order to then transfer these qualities to the wine, with maximum respect for the balance and health of nature.

Varietal: 55-60% Barbera, 40-45% Bonarda

Appellation: Gutturnio Superiore DOC

Production Zone: Colli Piacentini, in Emilia Romagna; altitude 200-210 mt a.s.l.

Soil: Red soils, with a mainly clayey-silty texture

Vinification: Gentle whole pressing, maceration for 12-15 days, fermentation in temperature-controlled stainless-steel tanks.

Maturation: 6 months in barrels, no clarification, no filtration, in bottle after 10 months

A concentrated and important wine, but with an immediate approach and the serenity emanated from our green hills reflected in the grapes. It is a Cru from the Morello vineyard, located in a higher position with north-south exposure, aged in wood for a few months.



- *Dark red with purple tones in color. Notes of aromatic herbs, marjoram, thyme, rosemary, resin, graphite, then an explosion of young fruits, such as cherry, strawberry, blueberry and rose petals in the background. The taste is intense, deeply mineral, oriented to a soft and fresh development. Long finish that brings back the spicy notes.*
- *It pairs with white or red meats, duck, some very hearty at the table and rich first courses, some aged cheeses.*