



- 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: 100% Malvasia di Candia Aromatica

Appellation: Colli Piacentini DOC Malvasia

Production Zone: Colli Piacentini, in Emilia Romagna; altitude 180-210 mt a.s.l.

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

Vinification: Gentle whole pressing, fermentation in temperature-controlled stainless-steel tanks.

Maturation: 5 months on fine lees with batonages, then bottling.

Sorriso di Cielo was created for the first time in 1991 based on the desire to produce a still wine from Malvasia di Candia Aromatica, not only aromatic and pleasant, but also structures, complex and long lasting, something no one had ever tried up to that point.



- *Golden yellow in color. On the nose notes of yellow and tropical fruit with hints of aromatic herbs. On the palate the wine is smooth and savory with a long and lingering finish.*
- *It pairs with foie gras, shellfish, dishes with at the table squash and cheeses with average ageing. Excellent at wine bars and with many aromatic dishes and sweet pickled delicacies.*