

**4 VALLI**



4Valli, the historical brand of *Cantine 4 Valli*, offers a line of authentic and genuine wines that best represent the Piacenza tradition.

For over seventy years, the 4Valli wines have been appreciated all over the Italian territory and families have been choosing to have them on their everyday tables because they are perfect for those who look for a simple and genuine pleasure.

Starting from 2022, the 4Valli line features new graphics that highlights the number four, an element that has always distinguished its brand name.



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# Ortrugo dei Colli Piacentini Doc Frizzante

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## TECHNICAL SHEET

CATEGORY	Ortrugo dei Colli Piacentini Doc Frizzante
GRAPE VARIETY	100% Ortrugo
ALCOHOLIC STRENGHT	11% vol
RESIDUAL SUGAR	14 g/l
SERVING TEMPERATURE	8-10°C
KIND OF BOTTLE	Bordeaux 0.75 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils having a deep calcareous vein
WINEMAKING	After a soft pressing and a settling period, the must ferments at 16°C with cultured yeasts, follow. Then the slow secondary fermentation in pressure tank starts in order to obtain a wine with a fine perlage

## SENSORY ANALYSIS

COLOUR	Straw-yellow colour tending to greenish
FRAGRANCE	Intense, very fresh with mint and fresh-cut flowers hints
TASTE	Fresh and delicate with a floral aftertaste
GASTRONOMIC SUGGESTIONS	Excellent as an aperitif with typical Piacenza cured meats, as well as with fish courses and first courses like the "tortelli" filled with ricotta and spinach



# Gutturnio dell'Angelo Doc Frizzante

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## TECHNICAL SHEET

CATEGORY	Gutturnio Doc Frizzante
GRAPE VARIETY	60% Barbera, 40% Bonarda
ALCOHOLIC STRENGHT	11,5% vol
RESIDUAL SUGAR	15 g/l
SERVING TEMPERATURE	14-16°C
KIND OF BOTTLE	Bordeaux 0.75 L and Bordeaux 1.5 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soil made up of slightly calcareous clays
WINEMAKING	After a soft pressing and a maceration at a temperature of 20-25°C, the wine completes slowly its fermentation at 18°C to keep its fruity aromas unchanged. Then the secondary fermentation in pressurized tank takes place in order to obtain a delicate sparkling wine

## SENSORY ANALYSIS

COLOUR	Bright ruby red colour with pleasant and persistent bubbles
FRAGRANCE	Full and aromatic with hints of wild berries and red fruit
TASTE	Fresh, young, aromatic, with hints of cherry and mature fruit
GASTRONOMIC SUGGESTIONS	It pairs well with thin soups, red meats, roast meats and cheeses. Excellent with the typical courses of Piacenza tradition, such as the "pisarei and fasò" (pasta and beans) and "piccola di cavallo" (minced horse meat)



# Bonarda Colli Piacentini Doc Frizzante

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## TECHNICAL SHEET

CATEGORY	Bonarda Colli Piacentini Doc Frizzante
GRAPE VARIETY	100% Bonarda
ALCOHOLIC STRENGHT	11,5% vol
RESIDUAL SUGAR	15 g/l
SERVING TEMPERATURE	14-16°C
KIND OF BOTTLE	Bordeaux 0.75 L and Bordeaux 1.5 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays
WINEMAKING	After a soft pressing and a maceration at a temperature of 23°C, the wine completes slowly its fermentation at 18°C to keep its fruity aromas unchanged. Then the secondary fermentation in pressurized tank takes place to obtain a wine with a delicate perillant
SENSORY ANALYSIS	
COLOUR	Bright ruby red colour with persistent bubbles
FRAGRANCE	Full and aromatic with hints of red berries and viola
TASTE	Fresh, young, aromatic and soft, with hints of raspberry and currant
GASTRONOMIC SUGGESTIONS	It pairs well with thin soups, white meats and aged cheeses

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# Gutturnio Superiore Doc

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## TECHNICAL SHEET

CATEGORY	Gutturnio Superiore Doc
GRAPE VARIETY	60% Barbera, 40% Bonarda
ALCOHOLIC STRENGHT	12,5% vol
RESIDUAL SUGAR	<4 g/l
SERVING TEMPERATURE	18°C
KIND OF BOTTLE	Bordeaux 0.75 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays
WINEMAKING	After a soft pressing and a maceration at a temperature of 23°C, appropriate ageing and bottling take place on next spring

## SENSORY ANALYSIS

COLOUR	Deep ruby red colour
FRAGRANCE	Full and persistent, with spicy notes of mature cherry and fleshy red berry fruits
TASTE	Firm and spicy, with hints of mature fruits
GASTRONOMIC SUGGESTIONS	Thin and thick soups, red meats and medium-aged cheeses



# Malvasia Colli Piacentini Doc Frizzante Secco

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## TECHNICAL SHEET

CATEGORY	Malvasia Colli Piacentini Doc Frizzante
GRAPE VARIETY	100% Malvasia di Candia Aromatica
ALCOHOLIC STRENGHT	10,5% vol
RESIDUAL SUGAR	14 g/l
SERVING TEMPERATURE	9-10°C
KIND OF BOTTLE	Special champagne 0.75 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils having a deep calcareous vein
WINEMAKING	Cold skin contact. Fermentation with cultured yeasts at a temperature of 16-18°C. The wine is then placed in a pressure tank where a slow secondary fermentation completes its fragrance with a fine perlage

## SENSORY ANALYSIS

COLOUR	Bright straw-yellow colour
FRAGRANCE	Fruity with hints of white peach and apricot
TASTE	Fresh, fruity with a typical aromatic vein and hints of white peach and apricot
GASTRONOMIC SUGGESTIONS	Aperitifs, appetizers and baked fish. Excellent with Piacenza cured meats



# Bonarda Colli Piacentini Doc Frizzante Dolce

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## TECHNICAL SHEET

CATEGORY	Bonarda Colli Piacentini Doc Frizzante
GRAPE VARIETY	100% Bonarda
ALCOHOLIC STRENGHT	8,5% vol
RESIDUAL SUGAR	55 g/l
SERVING TEMPERATURE	14°C
KIND OF BOTTLE	Special champagne 0.75 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays
WINEMAKING	After a soft pressing and a maceration at a temperature of 23°C, the wine completes slowly its fermentation at 18°C to keep its fruity aromas unchanged. Then the secondary fermentation in pressurized tank leaving a residual sugar completes its fragrance
SENSORY ANALYSIS	
COLOUR	Bright ruby red colour with pleasant red bubbles making it very drinkable
FRAGRANCE	Full and aromatic with hints of red and mature fruits
TASTE	Pleasantly sweet, fresh and young, persistent
GASTRONOMIC SUGGESTIONS	Thin soups, white and boiled meats, mixed boiled meats and fresh pastries



# CANTINE 4 VALLI

WINES · ITALY · 1882

*Cantine 4 Valli* is the largest private wine company in the Piacenza area, leader in the production of wines which are appreciated nationally and exported all over the world.

Owned by the Ferrari and Perini families for several generations, *Cantine 4 Valli* represents the brands *4Valli*, *Il Poggiarello*, *Borgofulvia* and *Perini&Perini*.

The name *Cantine 4 Valli* wants to highlight the fact that the company has become the main center for production of wines obtained from grapes from the 4 valleys of Piacenza: Val Tidone, Val Trebbia, Val Nure and Val d'Arda.

Visit the website: [www.cantine4valli.it](http://www.cantine4valli.it)





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