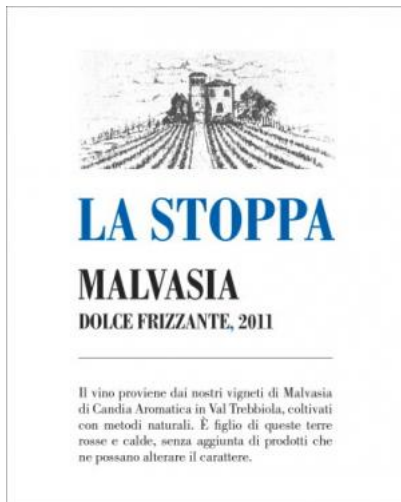


# La Stoppa

## Wines



### IGT Emilia "Malvasia Dolce"

**Soil:** Limestone and clay, with iron and galet subsoils.

**Grape:** Malvasia di Candia Aromatica

**Vinification:** Natural alcohol degree of 6.5 in autoclave and bottled under pressure.

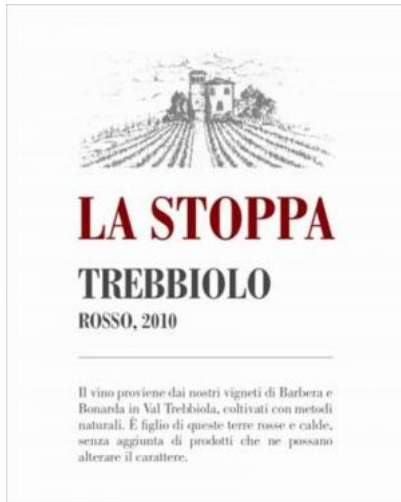


### IGT Emilia "Ageno"

**Soil:** Limestone and clay, with iron and galet subsoils.

**Grape:** Malvasia di Candia Aromatica (60%), Ortrugo and Trebbiano (40%)

**Vinification:** 30 day skin maceration, aged half in stainless steel, half in barrel.



**IGT Emilia "Trebbiolo Rosso"**

**Soil:** Limestone and clay, with iron and galet subsoils.

**Grape:** Barbera (60%), Bonarda (40%)

**Vinification:** Stainless steel fermenting and aging of young vines.

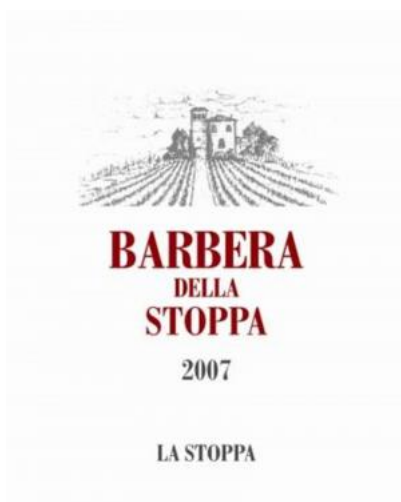


**IGT Emilia "Trebbiolo Frizante"**

**Soil:** Lime and clay on stone soils, with iron and galet subsoils.

**Grape:** Barbera (60%), Bonarda (40%)

**Vinification:** Same as grapes used in the Trebbiolo Rosso, but fermented in autolave to capture carbon dioxide. Bottled under pressure.



**IGT Emilia "Barbera della Stoppa"**

**Soil:** Limestone and clay, with iron and galet subsoils.

**Grape:** Barbera

**Age of vines:** 25-40

**Vinification:** Fermented and aged in barrique for one year, then aged in bottle 2 years before release.



### IGT Emilia "Vigne della Volta"

**Soil:** Limestone and clay, with iron and galet subsoils.

**Grape:** Malvasia di Candia Aromatico (95%), Moscato (5%)

**Vinification:** Harvested from the estate's oldest vines. Grapes are aged for a few months, then pressed.