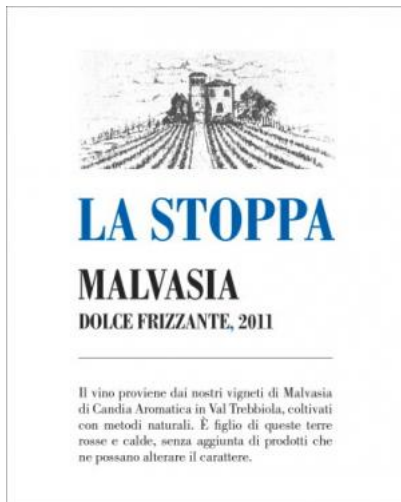


La Stoppa

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.

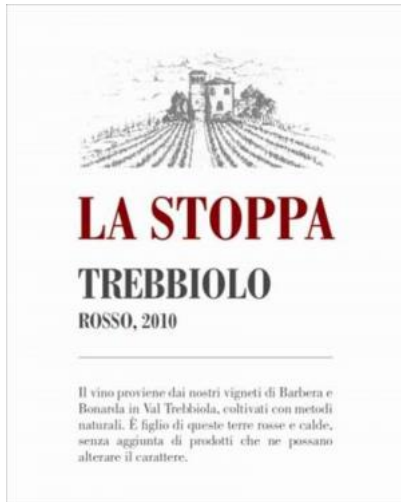


IGT Emilia "Ageno"

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.

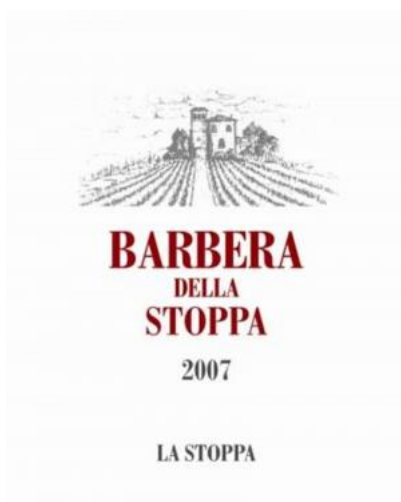


IGT Emilia "Trebbiolo Frizante"

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.