

LA STOPPA



The Estate

La Stoppa is an ancient estate with vineyards stretching along the Trebbiola valley, not far from the river Trebbia, in the province of Piacenza. The estate extends over 52 hectares, 30 of which are planted with vines and dominated over by an elegant medieval tower. Over a century ago, the estate's previous owner planted French varieties, producing both wines of significance, as well as others of curiosity through the addition of Italian styles: Bordeaux, White Bordeaux and Pinòt Noir. In 1973 the estate was acquired by the Pantaleoni family who, within a short space of time, had invested in and restructured the vineyards, as well as renewing the cellar. Today the company is headed by Elena Pantaleoni, with the assistance of winemaker Giulio Armani. The naturally low yields (due to the average age of the vines and poor soil) together with the intrinsic quality of the grapes, have made possible the creation of wonderfully characteristic wines, which reflect their vineyards of origin and speak for themselves without the need for excessive reworking in the cellar. This does not mean that no use is made of modern technology or small barrels ; on the contrary. However, these serve to accompany the wine towards its full maturity rather than to falsely modify it in any way. Today La Stoppa produces a limited number of wines: some derived from the local varieties (Malvasia, Barbera and Bonarda), others derived from historically introduced varieties of French origin (Cabernet Sauvignon, Merlot and Pinot Noir). The objective is to create modern wines without betraying the history and expression of the territory, that here manifest themselves through the subtle tones and unique character of the wines produced.

The Vineyard

When the Estate was acquired by the Pantaleoni family, it had been planted with a large number of, mostly, French varieties. Over the years, separate vinification was conducted in order to verify which vines adapted better to the microclimate of the zone and from 1996 a rationalization of the vineyards - by age, but most particularly by variety - was begun. Today, Barbera and Bonarda occupy the greater part of the cultivated area, followed by the aromatic Malvasia di Candia, Cabernet Sauvignon and Merlot. The grapes all come from older vineyards with low vine density, making them more costly to maintain but which provide better quality and consistency than that which can be achieved with younger vineyards. Most of the vineyards are trellised using the Guyot system, with 6000 plants per hectare. All work in the vineyards is done by hand, from the pruning to the fastening, trimming and thinning until harvest, in order to guarantee greater quality control. This control is necessary in order to produce perfect grapes which in turn produce a quality wine that reflects the characteristics of this microzone.





The Winery

The Estate's wine cellar is located in the center of the property, surrounded by vineyards. It is built on two levels, one of which lies underground. The maturation of the wine - both in small French oak barriques and in the larger Slavonian oak barrels of 15 to 20 hectolitres - is carried out here, as well as the stocking of bottled wines for maturation. On the upper level, the modern temperature-controlled stainless steel tanks for the maceration and fermentation of the wine can be found. This area is also where the bottling, corking, and labelling are completed. For the Vigna del Volta wine, the grapes are still pressed in traditional vertical wooden cage presses using hydraulic pistons.

Elena Pantaleoni and enologist Giulio Armani (*below*) of Emilia-Romagna's La Stoppa winery seek to produce modern wines, though never at the expense of nature or tradition. Located among the colli piacentini (the hills near Piacenza), the estate was acquired by the Pantaleoni family in 1973, when Elena was just a small child. In 1997 her mother Angela moved to start a winery in Chile, and so Elena took over as primary owner, since which time La Stoppa, both the winery and the brand, has become a leading player in Italy's natural wine movement.

The People

Elena Pantaleoni

Owner since 1997. Born in Piacenza on May 17th, 1965. Her family purchased the property in 1973 and, although her father Raffaele continued to live and work in the city, winemaking was in his heart. Having completed her schooling, specialising in languages, Elena undertook various study courses overseas. After gaining work experience in a number of other areas, she then joined the company in 1991 to work alongside her mother, Angela, in managing the administrative side of the business. In 1997 Angela moved to Chile, where she has launched her own wine estate, and since then Elena has run La Stoppa on her own. Besides wine, Elena's passions include travel, books, skiing and sailing.



Giulio Armani

Has collaborated with the estate since 1980. Born in Podenzano (PC) on October 16th, 1959. After having obtained a diploma in Agricultural Technology and having gained a degree of experience working on other estates in the area, he joined La Stoppa and after only a few years was made production manager. His job is to accompany the wine from the vine to the bottle. Wine is his great passion.



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Organic (but not Certified)

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Elena Pantaleoni is the driving force behind La Stoppa in Emilia-Romagna. The vines are cultivated organically and minimal interventions in the cellar make for unusually distinctive wines.

From Gambero Rosso

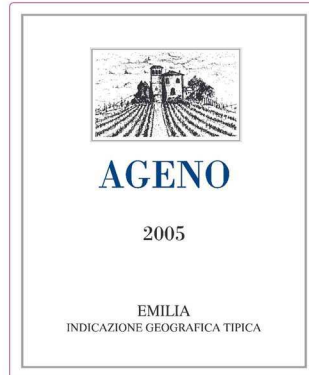
Respect the natural expression of your local corner of the earth is the essence of the credo shared by Elena Pantaleoni and Giulio Armani. They live that approach in Val Trebbiola, teasing out long-lived wines, rich in character and extractive power.



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LA STOPPA



AGENO

A fascinating nose of sage, rose, green tea and balsamic notes. Strong and tannic in the mouth, it is very good with soft cheese and lamb.

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| Classification: | Typical Geographic indication |
| Variety: | Malvasia 60%, Ortrugo e Trebbiano 40% |
| First year of Production: | 2002 |
| Altitude of Vines: | 250 metres a.s.l |
| Soil Type: | Silt Clay |
| Trellis System: | Guyot |
| Age of vines: | 35 years |
| Density: | 2.200/4.September plants per hectare |
| Harvest: | 5/10 September |
| Vinification: | Soaking on the peels for 30 days with native yeasts |
| Maturation: | 12 months, half in steel basin e half in used French Oak barriques |
| Bottled: | First 10 days of February without filtering |
| Production: | 1.950 bottles |
| Ageing: | This wine can be aged |
| Ideal serving temperature: | 15° |



LA STOPPA



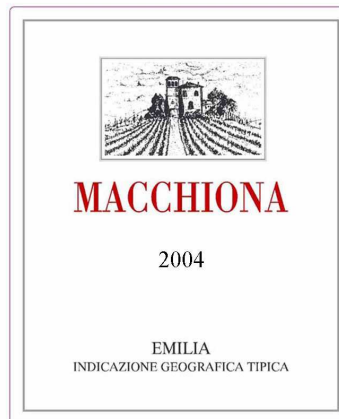
GUTTURNIO FERMO

Very traditional blend of the province, fruity with good acidity. Pairs well with salami and other robust foods.

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| Classification: | Colli Piacentini Gutturnio DOC |
| Variety: | Barbera 60% Bonarda 40% |
| First year of Production: | 1988 |
| Altitude of Vines: | 250 metres a.s.l |
| Soil Type: | Clay/Silt |
| Trellis System: | Guyot and GDC |
| Age of vines: | 4, 5, 20 & 40 years |
| Density: | 4,000/6,000 plants per hectare |
| Harvest: | 15th/25th September |
| Vinification: | 8 days on skins |
| Maturation: | In temperature-controlled closed tanks (charmat method) |
| Bottled: | March |
| Production: | 73,000 bottles, A sparkling wine to be consumed while still young. |
| Ideal serving temperature: | 16/18° |



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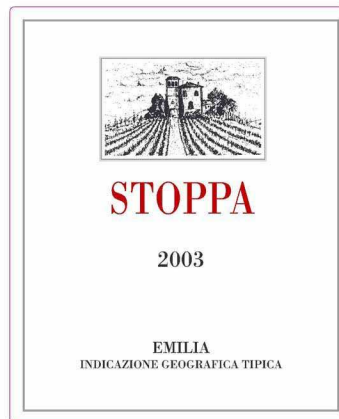
MACCHIONA

Aged for smoothness. Fruity on the nose with good acidity. Pairs well with any meat, especially barbeque.

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| Classification: | IGT Emilia |
| Variety: | Barbera 50% Bonarda 50% |
| First year of Production: | 1973 |
| Altitude of Vines: | 250 metres a.s.l |
| Soil Type: | Clay/Silt |
| Trellis System: | Guyot and GDC |
| Age of vines: | 5, 20 & 40 years |
| Density: | 4,000/6,000 plants per hectare |
| Harvest: | 15th/25th September |
| Vinification: | 20 days on skins |
| Maturation: | 12 months in Slavonian oak barrels of 10 and 20 hectolitres |
| Bottled: | First ten days of January |
| Production: | 22,000 bottles |
| Ageing: | Wine suitable for long-term cellaring |
| Ideal serving temperature: | 18° |



LA STOPPA



STOPPA

Bordeaux blend, very elegant. Spicy on the nose, good with aged cheese such as parmegiano or similar hard cheese.

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| Classification: | Colli Piacentini Cabernet Sauvignon DOC |
| Variety: | Cabernet Sauvignon, Merlot and other Bordeaux varieties |
| First year of Production: | 1973 |
| Altitude of Vines: | 250 metres a.s.l |
| Soil Type: | Clay/Silt |
| Trellis System: | Guyot and GDC |
| Age of vines: | 5, 20 & 60 years |
| Density: | 4,000/6,000 plants per hectare |
| Harvest: | 10th/20th September |
| Vinification: | 25 days on skins |
| Maturation: | 14 months in new and old French oak barriques |
| Bottled: | First ten days of January |
| Production: | 25,000 bottles |
| Ageing: | Wine suitable for long-term cellaring |
| Ideal serving temperature: | 18 ° |

Stoppa is the signature wine of the eponymous winery from Emilia-Romagna. Made from 100% Cabernet Sauvignon grown in the Colli Piacentini (the hills of Piacenza), this wine is an excellent example of what bio-dynamic farming and natural fermentation techniques can bring to a French grape variety. Elena Pantaleoni (a leading member of the natural wine movement in Italy) uses aggressive vineyard management and extremely low yields to make this top Italian Cabernet Sauvignon. Elena's meticulous work in the vineyard shines through her minimalist approach in the cellar. Judicious use of barrique makes for a wine ready to drink now but also a bottling that will age gracefully for 10-15 years.



LA STOPPA



GAMBERO ROSSO®
WINE



MALVASIA PASSITO VIGNA DEL VOLTA

A romantic wine, with apricot and honey on the nose. A good balance between sweetness and acidity with a long finish.

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| Classification: | Colli Piacentini Malvasia Passito DOC |
| Variety: | Malvasia 80%, Moscato 20% |
| First year of Production: | 1995 |
| Altitude of Vines: | 250 metres a.s.l |
| Soil Type: | Clay/Silt |
| Trellis System: | Guyot |
| Age of vines: | 11,25 & 35 years |
| Density: | 2,200/4,000 plants per hectare |
| Harvest: | The Moscato at the end of August. The Malvasia between September 5th and 10th. |
| Drying: | In the sun for around 15 days |
| Vinification: | Processed using a vertical hydraulic press |
| Maturation: | 10 months in French oak barriques |
| Bottled: | Second half of August |
| Production: | 10,000 bottles of 500ml |
| Ageing: | A sweet 'passito' wine suitable for long-term cellaring |
| Ideal serving temperature: | 13° |

Vigna del Volta is a single-vineyard, dried-grape (*passito*) dessert wine made from Malvasia di Candia grapes blended with smaller amounts of Moscato. Awarded the coveted Three Glass prize by the Gambero Rosso Guide to Italian Wines in 2006, Vigna del Volta is produced by one of Northern Italy's leading "natural" winemakers, Elena Pantaleoni. Her winery employed biodynamic farming techniques long before it became the rage across Europe in the 1990s. "I continue to make the wines in the same way that my father did before me," says Elena. "A printer by trade, he made wine only for our family and local sales. I've maintained that tradition: we use only natural farming techniques and you can taste it in the wine." Vigna del Volta is classically paired with cheeses and dried-fruit pastry.

