



**AZIENDA AGRICOLA  
TENUTA DEGLI ANGELI**

## VISIT AND TASTING

### VINEYARD, WINE CELLAR, ACETAIA TESTA

*The Family Testa devotes special attention to guests who wish to be wrapped up for a few hours of culture and tradition.*

*All visitors who are looking for a “dip in quality , exclusivity and product excellence”, will live an unforgettable experience in a unique and inimitable territory.*



*After a pleasant walking through the vineyards and olive groves , disposed on terraces, guests can enjoy a wonderful view from the hill.*

*The spectacular fields surrounded by green hills, Bergamo upper city and its walls, the Apennine Mountains, and very distant mountains such as Mount Rosa and the Monviso to the horizon..*



*Our guests will be accompanied then, through a cultural visit into the cellar where will involve them in the discover wine-making techniques of our Metodo Classico sparkling wine , which has been awarded internationally .*





*We will then move with a very short walk in the historic village to Acetaia Testa , where in the attic of an ancient medieval tower rest wooden batteries dedicated to the production of a unique and inimitable product.*

*That is “Balsamo degli Angeli”,a high level dressing, produced according to tradition. Our Balsamo can enrich every kind of dishes with a single drop : from the appetizers to the desserts*



*For our guests, the visit of Acetaia , will be a journey to the discovery of an italian family tradition that will leave an unforgettable memory in the eyes, palate and heart. After visiting Acetaia, the family composed by five Sommelier will propose a guided tasting, with a special attention to details such as glass selection for each type of wine, and wine selection in combination with food; then, the explanation of all the tasting aspects: sight, smell and taste.*



*The tasting that the family suggest is:*

*Extrabrut degli Angeli : sparkling wine, Classic Method, with a second fermentation in bottle, 100% Chardonnay grapes, 48 months of permanence on easts, served in Crystal Flutes.(Gold Medal at Vinitaly 2014 the most important international wine competition)*

*Grana Padano Reserve with drops of Balsamo degli Angeli aged over 40 years*

*Slices of bread with our Extravergin olive oil.”Dagli Ulivi degli Angeli”*



*For visitors who are interested about our products, there is a little shop .  
The total duration is of about two hours, but if the guest will be pleasantly restrained  
and you will need more time, we will be glad to entertain the guest.*

*If the guest wants to taste then other types of our production wines , from Brut  
(Silver Medal Vinitaly 2008), The Raisin wines, Valacleprio Moscato Passito DOC,  
award-winning, Oro degli Angeli, yellow muscate raisin wine, White Valcalepio  
DOC ,White barricaded Chardonnay, will be showed other options of tasting by the  
glass.*

*Spoken languages : English*





## VISIT THE ACETAIA TESTA



*A Family tradition that comes from the experience of Pierangelo Testa , the founder of the company. A unique experience gained over the years and a meeting that now dates back to 70 years away which was decisive for the birth of Acetaia Testa. A beautiful story , a fascinating italian family tradition, a work of passion and dedication that you can feel by visiting Acetaia Testa and leave an indelible mark in the visitors' heart.*



*In the attic of an ancient medieval tower rest wooden batteries dedicated to the production of a unique and inimitable product. That is “**Balsamo degli Angeli**”, high level dressing ,produced according to traditional balsamic vinegar of Modena. Our Balsamo can enrich every kind of dishes with a single drop :from the appetizers to the desserts*



*After visiting Acetaia, the family will propose a guided tasting, with a special attention to details such as glass selection for each type of wine, and wine selection in combination with food; then, the explanation of all the tasting aspects: sight, smell and taste.*



*The tasting that the family suggest is :*

***Extrabrut degli Angeli*** : sparkling wine, Classic Method, with a second fermentation in bottle, 100% Chardonnay grapes, 48 months of permanence on easts, served in Crystal Flutes. (Gold Medal at Vinitaly 2014 the most important international wine competition)

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Medal Vinitaly 2008), The Raisin wines, Valcalepio Moscato Passito DOC, award-  
winning, Oro degli Angeli, yellow muscate raisin wine, White Valcalepio DOC ,  
White barricaded Chardonnay, will be showed other options of tasting by the glass.*



*For groups, the minimum number is of 8 people  
Languages spoken : English*

*Here are some pictures of the farm:*





