

What do cement objects have in common with the passion for wine-making? Manuela Ghidini Testa tells us, explaining the journey undertaken since 1948 by Cantiere Tri Plok which today, following the premature loss of her husband, she manages together with her daughters. Cantiere Tri Plok was established in '48, thanks to the intuition of its founder, Cav. Severo Testa, who recognised the potential of cement objects and invented what would become the company's "battle horse": the "monolithic", a reinforced concrete barrel which was met with great success in the wine sector and still today is present in the most prestigious cellars of Europe. Testa, together with his only son Pierangelo, brought Cantiere Tri Plok to be a leader at the national and European levels. When the recession in the 80s also hit the wine sector, the idea was to diversify

production, focusing on products for outdoor use, in which aesthetic taste would meet high quality. Pierangelo, with his wife Manuela, launched the series known as "Ghiaino Lavato" which later added other lines of objects with refined details. All of this today includes a very wide range of articles for street furniture, gardens and construction. The result: there is not a wine cellar that does not have Tri Plok barrels, nor tourist area or city that does not utilise the products of this company. "We sell prevalently in Italy, but we are expanding throughout Europe," Manuela Ghidini explains, "with flower boxes, bollards, trash bins, balusters, benches, fountains and many more products." The company has around twenty employees and it serves public and private bodies, commercial centres, construction companies, building warehouses, gardening and



Manuela Ghidini

A family tradition

Cantiere Tri Plok and Tenuta degli Angeli: two passions united in a single great success



PH CANTIERE TRI PLOK

Manuela Ghidini (at the right) with her children Francesco, Laura Roberta and Maria

sales to the public, producing special order objects based on architectural projects, also collaborating with engineering and design studios. But this does not represent the sole activity of the Testa family. Cantiere Tri Plok is located next to the Azienda Agricola Tenuta degli Angeli, which produces brut and extra brut sparkling wine, Valcalepio DOC and Muscat. This was the dream made reality by Pierangelo Testa in 1984, with the purchase of several hectares of land, developed with passion and dedication, so much so that the wines produced have obtained prestigious recognition at national and international levels. If that were not enough, the company produces extra virgin olive oil DOP ("Dagli ulivi degli Angeli") and "Balsamo degli Angeli", a bitter-sweet sauce produced by the Testa family according to the traditions of Modena: the Testa Acetaia today has more than 30 barrels of this exclusive product. "The agricultural products we produce," Manuela Ghidini emphasises, "can be found at our company headquarters, where we welcome the guests who book a visit to our farm." The balsamic vinegar plant is indeed inserted within an international tourist circuit and it periodically hosts the visits of American tourists and European journalists who are interested in this company, one of a kind in Lombardy.