

Vintesa[★]

AN UNDERSTANDING BETWEEN ORGANIC WINEGROWERS

Discover Vintesa, a group of wine cellars,
but even before people,
which have always chosen organic farming
as a life project.

A unique choice, determined to produce
and promote authentic and vital wines for tables.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

Organic pioneers

We are pioneers in organic cultivation in Italy, and we believe in the strength of the group to spread our experience and promote our thinking.

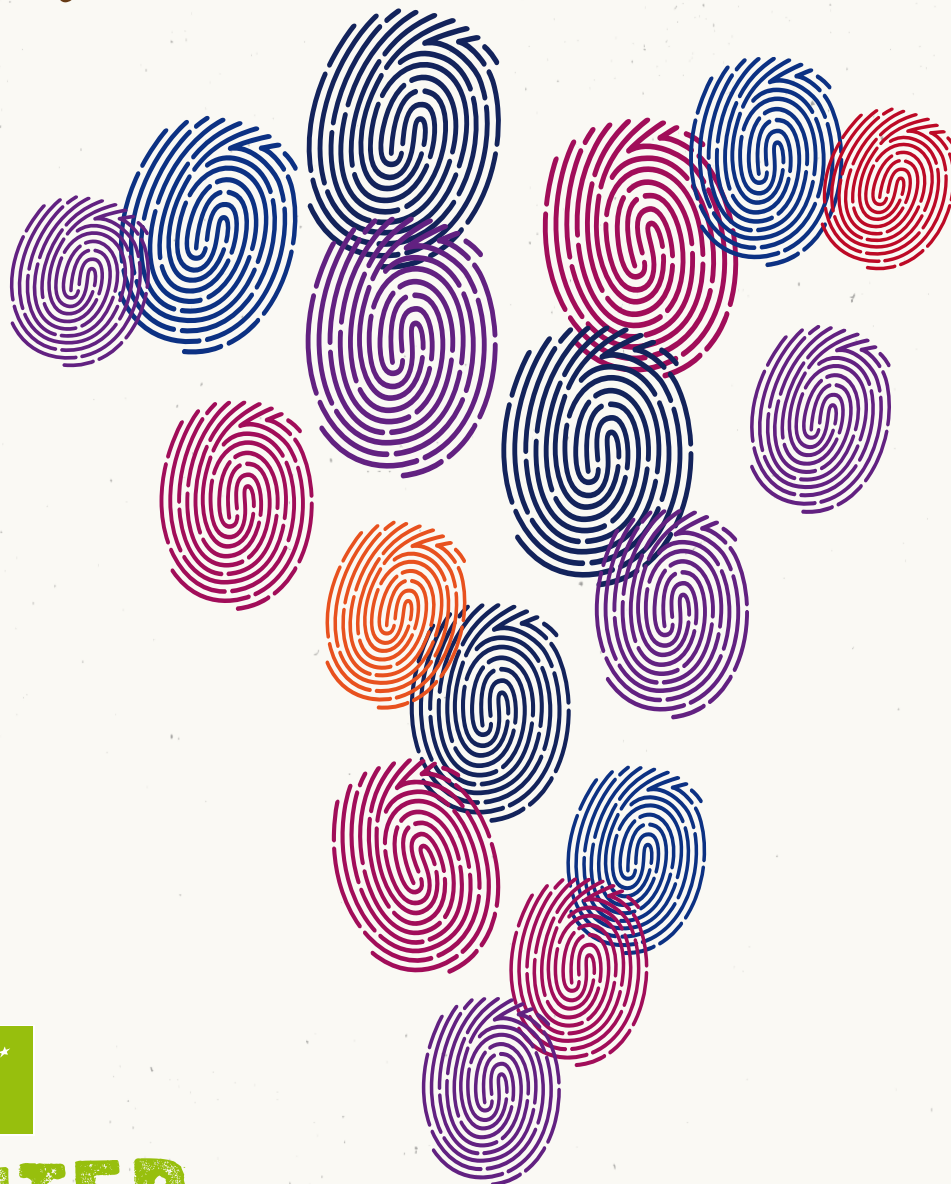
Passion, territoriality, human value and sustainability are the values that unite us, which push us not to confine ourselves to a small niche of "special" producers, but to face the world of great wines head on, offering not only a high range of products but also commercial and logistic solutions.

Our wineries are small, but the passion of the families that manage them is boundless, and it's here that unique wines, like their producers, are born, sincere, expressive and above all alive. In addition, certified organic.

Nature and its respect, are the fundamental principles on which the organization of Consortium Vintesa is based, and organic certification is the guarantee we offer our consumers since 2001, **because we can do well, actually better, when the environment is on our side.**




vinlesa



UNITED_{by}
NATURE

Index

Organic pioneers	2
The wine cellars of Consortium Vintesa	5
Punset – Neive, Piedmont (CN)	7
Antica Enotria – Cerignola, Apulia (FG)	15
Il Palagione – San Gimignano, Tuscany (SI)	25
Loacker Tenute – Bolzano, Trentino Alto-Adige (BZ)	37
Loacker Valdifalco – Migliano, Tuscany (GR)	42
Loacker Corte Pavone – Montalcino, Tuscany (SI)	45
La Luna Del Rospo – Piemonte, Agliano Terme (AT)	49
Wine tasting	53
Contacts	57



“Wine and character
are two names of
the same concept”

A philosopher and drinker

Let yourself be led through the notes of
colour and flavor that biodiversity offers,
in a world where wines speak for us.

By tasting them, you will get to know us
and discover our personalities, so different
from each other, but **united by nature.**



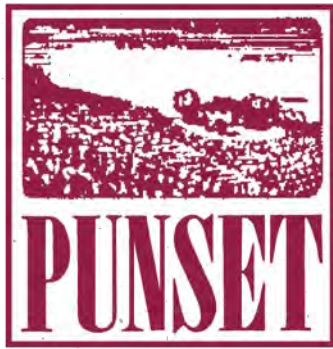
**“Determined,
direct, tireless,
with a soft heart
under the hard rind”**

Marina Marcarino

Organic since 1982

Punset





Punset

Piedmont, Neive (CN)

Wine-growing Area:

Langhe Barbaresco

Punset is in the heart of the Barbaresco area, in Neive, on a hill of the Piedmontese Langhe dominated by a breathtaking and varied landscape. Viticulturists for generations, winemakers for passion, with this love of nature written in their DNA. In the 1980's a selfish choice was made: to go organic to protect themselves and their pas-

sions, and to bring wines to the glass that speak of these places.

Barbaresco, Barbera d'Alba and Dolcetto d'Alba are the symbols of great indigenous vines, Arneis is symbolic for whites: all of them giving the indigenous yeasts of this little paradise free rein.



communicative

Né? • Langhe DOC Bianco

Type: White

Varieties: Arneis, Favorita, in varying percentages

Production techniques: it is the result of assembling a part of a wine capable of becoming Langhe doc Arneis with the other variety. The wine mass is formed in the first months after vinification when the wines have reached organic stability. Before bottling, the wine is cold stabilized.

Tasting notes: very rich and fruity, already at the nose it has intense notes with hints of fruitiness (banana, pear, apple). The aromatic sensation can be easily traced back to the tasting notes, in which the pleasantness of fruit, honey and the slight acidic and savoury notes dominate. The structure is remarkable and the color is straw yellow.

Serving technique with special pairing notes: created for daily consumption, this wine, served fresh, is excellent for any occasion: it can be the consumer product in a wine-bar, perfect as an aperitif or simply accompanying a meal.

Interestingly: "Né?" is a Piedmontese expression that has travelled around the world. This word is used as a reinforcement in positive affirmations and is characteristic of the daily jargon of this region. The same word in other European languages may have a curious and intriguing meaning when referring to a wine. The product, created by the company as an introduction to the brand, has a captivating appearance and is excellent value for money.



independent

Langhe DOC Arneis

Type: White

Varieties: 100% Arneis

Production techniques: the grapes are harvested by hand and placed in perforated boxes to guarantee the best conservation up to the transformation phase. A part of the grapes is de-stemmed and fermented without the aid of the selected yeasts. The must obtained, drawn off after a few days, is added to the one obtained from the soft pressing of the whole grape. Fermentation takes place slowly at a temperature of 19° C. When the specific vintage allows it, the malolactic fermentation follows the alcoholic fermentation. The wine, after a short rest in steel tanks, is bottled and, after about two months, is marketed.

Tasting notes: complex and well structured, this golden coloured Langhe doc Arneis often has intense floral notes that open towards fruit and honey scents, which are persistent to the palate accompanied by a good body, persistence and balance. The light acidity gives a particularly pleasant and fresh note.

Serving technique with special pairing notes: correct service temperature is 10 degrees to enhance the pleasant and complex olfactory sensations. Its structure makes it an ideal match with fresh cheeses and delicate vegetable-based first courses, in addition to fish in general.

Interestingly: thanks to spontaneous fermentation and maceration with the skins, Punset's Langhe doc Arneis is intentionally structured and complex.



sociable

Neh! • Langhe DOC Rosso

Type: Red

Varieties: Dolcetto, Barbera and Nebbiolo in varying percentages, occasionally also other red berry varieties grown in the territory are present

Production techniques: grapes are harvested by hand and placed in perforated boxes to guarantee the best conservation up to the transformation phase. They are de-stemmed and the must is fermented spontaneously, keeping the temperature below 30° C. Frequent pumping over guarantees the extraction of the color limiting the extraction of the most aggressive tannins. Racking is followed by malolactic fermentation and then composition: assembling the wines in variable percentages in order to keep the characteristics of this product constant. After bottling, the wine, which has rested for a short period, is placed on the market.

Tasting notes: the olfactory sensation presents intense fruity notes that are present on the palate, where the pleasure of summer fruit (cherry, plum, marasca cherry) dominates with a wide and persistent finish, slightly tannic and dry. A well structured wine with medium body, it has a rather intense ruby red color.

Serving technique with special pairing notes: created for daily consumption, this wine, served fresh, is excellent for any occasion: it can be served in a wine-bar, perfect as an aperitif or simply accompanying a meal.

Interestingly: "Né?" is a Piedmontese expression that has travelled around the world. This word is used as a reinforcement in positive affirmations and is characteristic of the daily jargon of this region. The same word in other European languages may have a curious and intriguing meaning when referring to a wine.

casual

Dolcetto d'Alba DOC

Type: Red

Varieties: 100% Dolcetto

Production techniques: the grapes, cultivated according to organic farming methods, are carefully selected and harvested by hand into perforated crates then crushed removing the stalks. The must ferments turbulently without added yeast, for about a week, with frequent pumping and periodic delestages. After racking, malolactic fermentation ends the winemaking process; the wine is now limpid, finished in cement tanks until the first heatings, when it is prepared for bottling.

Tasting notes: thanks to the vinification technique the fruity aromas are favoured as much as possible; even the time spent on the skins, which is quite short, gives an intense colour and light, pleasant tannins.

The ruby red color accompanies pleasant scents of summer fruit: cherries, currants, blackberries. This is the preamble of the soft and rounded winey taste, which ends with an intense persistence and a slightly bitter finish, typical of the variety.

Serving technique with special pairing notes: the right serving temperature is around 16-18 degrees. Dolcetto is a classic red wine suitable for the whole meal: a pleasing glass from appetizers onwards - even with pizza.

Interestingly: the wine is produced according to organic farming methods and is certified by Ecogruppo Italia.



cozy

Campo Re • Dolcetto d'Alba DOC

Type: Red

Varieties: 100% Dolcetto

Production techniques: the grapes are cultivated according to organic farming methods in the south facing vineyard Campo Re; they are carefully selected and harvested by hand into perforated crates then crushed removing the stalks. The must ferments spontaneously without added yeast for about ten days, with periodic delestages. After racking, the malolactic fermentation ends the winemaking process; the wine is now limpid, finished in cement tanks for at least 12 months and then, in the following summer, it is bottled. The wine is intended to be bottled for at least six months before being marketed.

Tasting notes: the wine making technique favours the intense fruity aromas as much as possible and the time spent on the skins gives an intense color accompanied by pleasant tannins. The integrity of the grapes and their absolute maturity ensures an intense and persistent full-bodied wine with excellent longevity. The deep red colour is a preamble to fruity aromas such as cherry, currant and blackberry that blend with the flavor in persistent aftertastes.

Serving technique with special pairing notes: the right serving temperature is between 16-18 degrees. Dolcetto d'Alba DOC is a classic red wine suitable for the whole meal; this wine in particular, is pleasantly paired with rich first courses and grilled meats.

Interestingly: the wine is produced according to organic farming methods and is certified by Ecogruppo Italia. Campo Re Dolcetto d'Alba DOC is produced exclusively in the best grape harvests, when the general quality of the grapes is very high. In fact, even in the poorest harvests the quality of Dolcetto d'Alba DOC is enriched thanks to the grapes of this vineyard, guaranteeing qualitative continuity.





cumulative

Barbera d'Alba DOC

Type: Red

Varieties: 100% Barbera

Production techniques: the grapes, cultivated according to organic farming methods, are carefully selected and harvested into perforated crates by hand, then crushed removing the stalks. In order to obtain a pleasant and harmonious wine, the harvest is postponed as much as possible. The vinification is done with "soft" techniques in order to favor the pleasantness and the fruity aromas. After racking, the malolactic fermentation concludes the vinification process; the wine aged in cement tanks for a few months, at least until the first heat, when it is prepared for bottling.

Tasting notes: the ruby red color accompanies pleasant aromas of intense but harmonious red berries. The fruity aroma is also very evident in the mouth, characterized by a slight acidity and a dry, clean finish. The pleasantness of this product is given by its boldness and typicality, so evident thanks to the total absence of wood.

Serving technique with special pairing notes: the ideal service temperature is at 16 degrees. Barbera d'Alba DOC is a red wine suitable for any meal, which also finds the right match paired with platters of cold cuts and cheeses.

Interestingly: the wine is produced according to organic farming methods and is certified by Ecogruppo Italia. The vinification takes place in a natural way, with only the help of indigenous yeasts.



eclectic

Vigneto Zocco • Barbera d'Alba DOC

Type: Red

Varieties: 100% Barbera

Production techniques: the grapes, cultivated according to organic farming methods, are carefully selected and harvested into perforated crates by hand, then crushed removing the stalks. The harvest takes place when the slopes of the hills are enveloped in fog. Vinification follows traditional techniques and long macerations, following which. After malolactic fermentation, the wine rests in wooden barrels, periodically assembled and then placed again to rest. This process lasts for at least forty-eight months. Bottling takes place in the summer, then the bottle rests at least three years before being put on the market.

Tasting notes: the ruby red color takes on slightly orange notes, and accompanies pleasant aromas of wild berries and bitter cherries maintained by a discreet, delicate and harmonious boisé to which autumn hints of leather and spices are bound. The taste sensation is velvety, elegant and persistent, with very balanced acidity and tannins with good freshness.

Serving technique with special pairing notes: the right serving temperature is that of the cellar, around 18 degrees. A surprisingly elegant wine, to pair with white meat, cheeses and slightly spiced dishes.

Interestingly: the wine is produced according to organic farming methods and certified by Ecogruppo Italia. Vinification is carried out using a natural method. The Zocco vineyard is one of the oldest plots of land on the estate; the yield per hectare is very low and failures are abundant. However, the quality of that grape is priceless and justifies the very limited production.



constant

Langhe DOC Nebbiolo

Type: Red

Varieties: Nebbiolo

Production techniques: the grapes, cultivated according to organic farming methods, are carefully selected and harvested by hand into perforated crates then crushed removing the stalks. Like any other company red wine the fruity aromas characterize this wine, which only has a short stay of some years in large barrels then is usually finished in cement until bottling.

Tasting notes: the ruby red color with garnet highlights accompanies pleasant scents of red berries and floral aromas of rose and violet, intense and harmonic. The fruity aroma is also very evident on the palate, characterized by a dry and clean finish.

Serving technique with special pairing notes: the right serving temperature is that of the cellar, around 16-18 degrees. Nebbiolo is a very pleasant wine that goes well with tasty and slightly spicy dishes, cheeses and meats in general.

Interestingly: the wine is produced according to organic farming methods and is certified by Ecogruppo Italia. The wine is made according to natural techniques, with the sole aid of indigenous yeasts.

concrete

Barbaresco DOCG Basarin

Type: Red

Varieties: 100% Nebbiolo

Production techniques: this wine is produced according to traditional and natural methods exclusively with organically grown grapes in the vineyard located in the Basarin sub-area of the Municipality of Neive. In fact, the grapes are placed in spontaneous fermentation after being carefully selected. The maceration lasts for four weeks or more, then the wine is aged in traditional Slavonian oak barrels where it remains for at least eighteen months. Bottling takes place in summer and after a long stay in the bottle it's introduced to the market.

Tasting notes: the elegance and pleasantness characterize this wine: velvety, harmonic, with floral and berry scents that blend with chocolate and spice aromas, graceful, delicate, persuasive. The color is ruby garnet red and with time it takes on slightly orange tones.

Serving technique with special pairing notes: the right serving temperature is 18-20 degrees to enhance its characteristics.

Barbaresco traditionally accompanies second courses, but thanks to its delicate aromas it can also be paired perfectly with risottos, tasty first courses and any cheese. Some also hint at a pairing with chocolate desserts.

Interestingly: the wine is produced according to organic farming methods and is certified by Ecogruppo Italia and this winery was the first, in the territory, to convert its vineyards.

Barbaresco is the spearhead of Punset, the flagship and it has established its reputation all over the world: twice (in 1994 and 2012) it was the only barbaresco included in the prestigious world class "The Top 100 Wines of the Year" written by American magazine The Wine Spectator and the national and foreign trade press gives Barbaresco excellent ratings annually.



click

Barbaresco DOCG Riserva

Type: Red

Varieties: 100% Nebbiolo

Production techniques: this Barbaresco is produced following traditional techniques: the grapes, selected from the vineyards located in the Basarin and San Cristoforo sub-areas, cultivated according to organic farming methods, uses spontaneous fermentation without the inoculation of selected yeasts, reaching a maximum temperature of 25 degrees. The maceration lasts for at least five weeks. The wine obtained is aged in traditional Slavonian oak barrels where it remains for a long time, even up to thirty-six months. Bottling takes place in the summer and a stay of at least twelve months in the bottle prepares it to be released on the market. This Barbaresco, being the result of a particular selection, is produced exclusively in years of particular longevity. It is therefore a unique product, which thanks to its qualities deserves the title of Reserve.

Tasting notes: elegance and pleasantness characterize this wine: warm, velvety, harmonious, with balsamic aromas and wild berries that blend with complex aromas of tobacco, leather, chocolate and spices, graceful, delicate, persuasive. It has a ruby-red garnet color and over the years acquires slightly orange tones.

Serving technique with special pairing notes: the right serving temperature is 18-20 degrees, to enhance its characteristics.

Barbaresco traditionally accompanies main courses but thanks to its delicate aromas it also pairs perfectly with risottos and tasty first courses, as well as all cheeses. Some even dare to match it with chocolate desserts.

Interestingly: the estate has always been recognized for this wine, which has been and will only be produced for vintages that Punset feels deserve this term.



charismatic

Barbaresco DOCG San Cristoforo Campo quadro

Type: Red

Varieties: 100% Nebbiolo

Production techniques: this Barbaresco is the result of a careful selection of grapes coming exclusively from the Campo Quadro vineyard, located in the San Cristoforo di Neive sub-zone. The vinification follows particular techniques, with partly turbulent fermentation with completely submerged cap, then the wine obtained has a short passage in new wood, followed by periods in wood of different uses characterized by frequent assemblages that lead to a pleasing and well balanced influence of the wood. The permanence in wood is not constant but according to the specific characteristics of the vintage and of the product itself, varies from a minimum of fifteen up to thirty-six months. Bottling takes place under favorable conditions and placement on the market follows a long ageing in the bottle, equal in time to the permanence had in wood.

Tasting notes: elegant and structured, with an intense color characterized by a complex and ample aroma that accompanies delicate and even floral secondary scents, with spices, chocolate and butter: it is a continuous evolution towards a very intriguing olfactory heritage that is only a preamble to the pleasantness of taste. It's an extremely complex wine that is already affable in its early years of life, although having remarkable longevity.

Serving technique with special pairing notes: the right serving temperature is 18-20 degrees, to enhance its characteristics. Barbaresco DOCG traditionally accompanies main courses but thanks to its delicate aromas, it also finds a perfect pair with risottos and tasty first courses as well as all cheeses. Some even dare a combination with chocolate desserts.

Interestingly: Campo Quadro is a vineyard of just over one hectare, with exposure to the south-east, located at an altitude of 420 meters. Only the grapes harvested in this vineyard become *Barbaresco Campo Quadro*. The wine is produced with spontaneous fermentation and with organic farming methods. It is certified by Ecogruppo Italia.



eclectic



Quintessenza

Type: aromatized wine (infusion of China)

Production techniques: the wine (obtained from the reclassification of wine suitable to become long ageing Barbaresco DOCG) is infused with a mixture of sugar, aromatic herbs and spices such as China calissaia, orange peel, chamomile, gentian and licorice roots, cardamom and other seeds, according to an ancient recipe.

Tasting notes: garnet red color, slightly orange on the nose, brilliant, limpid and transparent warm flavor, velvety, enveloping and pleasantly complex. Slightly sweet at the beginning, it leaves a pleasant, dry and clean sensation.

Serving technique with special pairing notes: excellent as an aperitif, served fresh with a little seltz or simply smooth, with an ice cube. Served at room temperature it is perfect for dessert, it is ideal with bitter chocolate, hazelnut desserts or vanilla ice cream. It also becomes an excellent cure-all once heated. A wine of great longevity, it can last in the bottle for more than twenty years.

Interestingly: aromatized wine is characteristic of our region, like in Portugal, also in Piedmont there is a tradition of "medicinal" wine. In fact, historically, infusion recipes were jealously guarded by the pharmacists who made these preparations to combat winter illnesses and to be used as a vitamin source and a restorative agent. Nowadays, these wines have been rediscovered by foodies and connoisseurs of specialties, who have bestowed them the ideal marriage with chocolate.



Grappa stravecchia

Grape pomace: Nebbiolo

Production techniques and tasting notes: this grappa is very delicate and particularly gifted with aromatic properties.

After distillation it is aged in oak barrels for 36 months taking on characteristics of almost velvety softness, maintaining a complex intensity of scents.

In addition to aged grappa, the company also proposes monovitigno grappa, not aged in wood.

In this case the aromatic characteristics are just as important, but the product is slightly more intense on the palate.



Grappa di Nebbiolo

Grape pomace: Nebbiolo

Production techniques and tasting notes: thanks to the steam distillation of the nebbiolo grape pomace, this grappa follows the tradition of the classic grappa of yesteryear.

Intense and enveloping in the sense of smell it releases all its alcoholic strength, not at all aggressive, on the palate.

The colour is clear and crystalline. The nose gives off extremely delicate scents of fresh delicate flowers and fruit.

The palate is immediately delicate, soft and enveloping. Ageing takes place exclusively in stainless steel containers for a period of no less than six months.

**“Determined, hard-headed,
curious, humble
and willing”**

Luigi di Tuccio

**Organic since
1993**



Antica Enotria



ANTICA ENOTRIA

Antica Enotria

Cerignola, Apulia (FG)

Wine-growing Area:

Cerignola Puglia daunia

Antica Enotria is a company that was established in 1993 at the foot of the Gargano promontory, in Puglia, a few steps from the sea. From the very beginning it has been an organic company, this is its real calling. The grapes are cultivated and processed with the utmost respect for our native grape varieties, Nero di Troia, Primitivo and Negroamaro, but also Aglianico, Montepulciano and Sangiovese.

The white wines include Falanghina and Fiano. The unique terrain gives the wines a distinct freshness and flavor, well balanced with the soft structure that the climate of the South offers us.

In addition to wines, Antica Enotria produces a wide range of handcrafted preserves produced from raw materials grown exclusively in our fields.



bright

Falanghina • Puglia IGT

Type: White

Varieties: 100% Falanghina

Vineyard: grown using the Guyot technique with a yield of 8,000 kilograms per hectare:

Vinification: the grapes are carried to the cellar in plastic boxes where they are immediately crushed and destemmed. Then the must macerates with the skins and seeds at a temperature of 20 degrees for about six hours. After pressing, the must ferments in steel silos at a controlled temperature.

Tasting notes: Intense straw yellow colour with golden highlights. It has fresh aromas with hints of minerals that precede clear sensations of yellow fruits and citrus. It is full and quite savoury in the mouth.



captivating

Fiano • Puglia IGT

Type: White

Varieties: 100% Fiano

Vineyard: grown using the Guyot technique with a yield of 7,000 kilograms per hectare.

Vinification: the grapes are collected in plastic boxes and carried to the cellar where they are immediately pressed and de-stemmed. The must obtained is then macerated at a temperature of 20°C, together with the skins and the grape seeds, for about 8 hours. After the soft pressing, the must ferments at controlled temperature in steel silos.

Tasting notes: intense straw yellow color with golden highlights. Bouquet of yellow flowers, peach and candied orange fruit, while in the mouth it's tasty, full-bodied and zesty.

cheerful

Contessa Staffa • Daunia IGT Rosato

Type: Rosé

Varieties: 50% Montepulciano, 50% Nero di Troia

Vineyard: grown on Apulian pergolas with a yield of 9,000 kilograms per hectare.

Vinification: after maceration with the skins for six hours, the must is cleared and fermented at 16°C in steel silos.

Tasting notes: pink in color with shades of onion skin, to the nose it offers generous hints of strawberry and other small red fruits. On the palate it is striking for its aromatic persistence and its balance between softness and freshness.





slick

Falù • Puglia IGT Rosso

Type: Red

Varieties: Montepulciano, Nero di Troia

Vineyard: grown on Apulian pergolas using spur pruning with a yield of 9,000 kilograms per hectare.

Vinification: these grapes ripen at the beginning of October. After harvesting and pressing, the must macerates with the skins and ferments at a controlled temperature for 12 days. Frequent traditional pumping and delestages allow proper oxygenation of the fermenting mass and better treatment of colouring and aromatic substances.

Ageing: Falù ages in steel for 12 months and then in the bottle for four months prior to sale.

Tasting notes: ruby red color, characteristic scents of cherries and berries. In the mouth it has tannins well balanced with the alcoholic component.



honest

Sangiovese • Puglia IGT

Type: Red

Varieties: 100% Sangiovese

Vineyard: grown on Apulian pergolas with a yield of 10,000 kilograms per hectare.

Vinification: In our area sangiovese ripens in September. Harvesting is done manually and the grapes are destemmed and crushed only one hour after harvesting. The must macerates in contact with the skins for eight days at a temperature of 26 degrees.

Ageing: this wine ages in steel for 10 months and in the bottle for four months before it is sold.

Tasting notes: ruby red color that acquires garnet highlights with ageing. Intense and characteristic aromas of morello cherry, plum and a touch of spice. Dry and soft with enveloping tannins, it is a structured wine with the right balance.



sincere

Vriccio • Puglia IGT Primitivo

Type: Red

Varieties: 100% Primitivo

Vineyard: grown using spur pruning with a yield of 8,000 kilograms per hectare.

Vinification: Primitivo reaches its full ripeness towards the end of August. After the harvest and the soft pressing, the must macerates with the skins and ferments at a controlled temperature for 12 days.

Ageing: Vriccio ages in steel for nine months and then it is bottled for four months, before being marketed.

Tasting notes: ruby red in color with a characteristic aroma of plum and jam. In the mouth it is fresh and pleasant, it has soft tannins well balanced with the alcohol component, and a generous aromatic persistence of red fruits.



candid

SenzaZolfo • Puglia IGT Rosso

Type: Red

Varieties: Montepulciano, Uva di Troia

Vineyard: grown using spur pruning with a yield of 7,000 kilograms per hectare.

Vinification: The grapes are harvested and processed together in the second week of October. No sulfites are added to the production of this wine, even the fermentation yeasts are indigenous, present on the grape skins themselves. Given the above, the entire winemaking process is completely natural, both in terms of timing and manner.

Tasting notes: intense ruby red color with bright purple highlights. It has a characteristic aroma of cherries and berries. In the mouth it is perceived as dry, soft, slightly tannic, and quite fresh. It is an overall pleasant wine, ready to drink and for all seasons, it can be combined with platters of cold cuts, fresh cheeses, pasta dishes or vegetable soups.



well-balanced

Puglia IGT rosso

Type: Red

Varieties: Nero di Troia, Montepulciano and Sangiovese

Vineyard: grown on Pugliese pergolas with a yield of 9,000 kilogram per hectare.

Vinification: the grapes are harvested in the first week of October. In the cellar, the must ferments and macerates with the skins in steel silos at a temperature of 25 degrees for eight days. The wine then rests for seven months in steel, before bottling.

Tasting notes: It has an intense ruby red color with bright violet highlights with a characteristic scent of cherries and berries. In the mouth it is dry, soft, slightly tannic and very fresh. It is a pleasant wine, ready to drink, in all seasons pairing it with salami platters, fresh cheeses, pasta dishes or vegetable soups.

conciliatory

Aglianico • Puglia IGT

Type: Red

Varieties: 100% Aglianico

Vineyard: grown using spur pruning with a yield of 8,000 kilogram per hectare.

Vinification: in mid-October, when they usually reach ideal ripeness, the grapes are harvested and carried in plastic crates to the cellar, where they are immediately destemmed and crushed. Maceration takes place in stainless steel vats for 14 days with frequent traditional adjustments and delestages. The must ferments at a controlled temperature of 28 degrees.

Ageing: after alcoholic fermentation, the wine undergoes malolactic fermentation in steel silos then after six months it is racked into large 30hL barrels where it ages for 12 months.

Tasting notes: ruby red color, intense and complex aromas of ripe fruit, berries, vanilla and other spices. In the mouth it is soft, warm and full; the right freshness and elegant tannins make it a balanced wine of great character.





disruptive

Puglia IGT Nero di Troia

Type: Red

Varieties: 100% Uva di Troia

Vineyard: grown using spur pruning with a yield of 7,000 kilograms per hectare.

Vinification: the harvest takes place in mid-October and after crushing and destemming, the must macerates in steel vats for 10-12 days. Fermentation takes place at a controlled temperature of 25°C. Carefully managing the pumping over and delestages in maceration to obtain the right extraction of aromatic and coloring substances.

Ageing: after the alcoholic fermentation, the wine ages in steel silos for 12 months and, subsequently, in large 30hL barrels for 14 months.

Tasting notes: a wine of remarkable character and expression of the territory, ruby red in color with violet shades. Elegant and intense bouquet of ripe fruit, spices and light toasting. Soft in taste, with the right freshness and tannins.



strong

Il Sale della Terra • Puglia IGT Nero di Troia

Type: Red

Varieties: 100% Uva di Troia

Vineyard: grown using spur pruning with a yield of 6,000 kilograms per hectare.

Vinification: the manual harvest takes place in the second week of October and, after pressing and destemming, the must macerates in steel vats for 18-20 days. Fermentation takes place at a controlled temperature of 25°C. Carefully managing the pumping over and delestages in maceration to obtain the right extraction of aromatic and coloring substances. After fermentation, the wine ages in 30hL barrels for 12 months. Subsequently, it is aged for another eight months in barrique and six months in the bottle.

Tasting notes: dense ruby color, great balance and elegance of aromas of ripe fruit, spices, balsamic notes and light toasting. On the palate it has a powerful structure supported by a lovely freshness that accentuates its fruit. Very persistent, it ends with a very fine note of vanilla.



robust

Dieci Ottobre • Puglia IGT Rosso

Type: Red

Varieties: 50% Nero di Troia, 50% Aglianico

Vineyard: grown using spur pruning with a yield of 7,000 kilograms per hectare.

Vinification: the manual harvesting takes place in the last week of October and, after pressing and destemming, the must macerates in steel vats for 15-20 days. Fermentation takes place at a controlled temperature of 25 degrees. Carefully managing the pumping over and delestages in maceration to obtain the right extraction of aromatic and coloring substances. After fermentation, the wine passes into large 30hL barrels, where it ages for 18 months. Ageing in the bottle for another six months.

Tasting notes: intense red colour but not impenetrable. On the nose there is a clear hint of raspberry followed by a noticeable flower note. The fresh scents are fully suited to the palate, with a very persistent finish of black cherry. The wood is discreet, barely perceptible.



rigorous

Puglia IGT Negroamaro

Type: Red

Varieties: 100% Negroamaro

Vineyard: grown using spur pruning with a yield of 7,000 kilograms per hectare.

Vinification: the grape harvest takes place in the last week of September and, after the pressing and destemming, the must macerates in steel vats for 10-12 days. Fermentation takes place at a controlled temperature of 25°C.

Ageing: Negroamaro ages in large barrels for 12 months and then in the bottle for four months before marketing.

Tasting notes: ruby red color, characteristic aroma of blackberry and jam, with hints of toasting and vanilla. In the mouth it is full, enveloping, soft but supported by a pleasant freshness and strong but not aggressive tannins.

Extra-virgin Olive Oil

Natural product, endowed with precious nutritional virtues, of high gastronomic qualities as a dressing or also by itself. It is obtained from our production of *coratina* olives, which are typical from the olive cultivation in the *Tavoliere* area, hand-picked, milled and cold-pressed the same day of picking. The *Antica Enotria* oil is characterized by very low acidity which gives it its organoleptic value and robustness.

Bottles of 250mL, 500mL and 750mL. Packs of 12.

Bella di Cerignola • Olives in brine

Typical product of our province, *Bella di Cerignola* olives in brine represent the excellence and simplicity of our agricultural traditions. Our ancient recipe and manual processing allow us to obtain a fragrant product with a unique and delicate taste that will characterize your most tasty appetizers.

Jars of 314mL, 580mL and 3.1L. Packs of six.



Artichokes

Excellent as an appetizer, they contain all the flavor of homemade preserves according to Apulian traditions. Fresh artichokes, grown with care in our fields, are cleaned by hand and transformed with natural treatments made of vinegar, salt and lemon that enhance their taste and fragrance.

Preserved in our extra-virgin olive oil, they have a strong and captivating taste.

Glass jars of 314mL and 3.1L. Packs of six.

Sun-dried Tomatoes

These tomatoes embody all the sun that shines on our lands, by drying them they are enriched with an incomparable flavor. We have created a tasty side dish and appetizer, preserving their unaltered goodness by exploiting the preservative properties of vinegar and our extra virgin olive oil.

Glass jars of 314mL and 3.1L. Packs of six.

Eggplants

The best eggplants grown on the estate are produced and handmade according to an ancient family recipe. The result is a typical product with a strong and fragrant taste. Excellent for delicious appetizers and side dishes.

Glass jars of 314mL. Packs of six.



Tomato Puree

The *Antica Enotria* tomato puree is obtained exclusively from tomatoes grown in our fields as per organic farming methods. A product of remarkable quality due to its high density and the unmistakably sweet taste of fresh tomatoes. Excellent for pasta sauces and tomato based sauces.

Jars of 720g. Packs of 12.

Peeled Tomatoes

Beautiful to see, delicious to eat. We peel them by hand and keep them in water so that the quality and the ripeness are clearly visible.

Jars of 580g. Packs of 12.

Natural Cherry Tomatoes

The cherry tomatoes, harvested and selected by hand in our sunny fields, are washed and packed in glass jars with a very delicate manual procedure. A short pasteurization guarantees their preservation for at least 3 years. This product is an excellent substitute for fresh tomatoes for all their uses. It will make your sauces special and will decorate your appetizers at their finest.

Jars of 580g and 720g. Packs of 12.

Split Tomatoes

Nothing can be more natural than our freshly picked tomatoes, cut in half and preserved in a few hours after harvest. A couple minutes of cooking and your sauce is ready for the table.

Jars of 380g. Packs of 12.



Arrabbiata Sauce

Freshly picked tomatoes, extra virgin olive oil and a touch of spicy pepper to enhance everything: simple but appetizing, our "Arrabbiata" sauce is ideal on *penne* or home-made pasta.



Basil Sauce

A great Italian classic: fresh tomatoes, basil and a drizzle of extra virgin olive oil from Puglia. It has a delicate and very pleasant taste of fresh tomato. To be served, if desired, with a bit of grated pecorino cheese or parmesan.



Eggplant Sauce

Plenty of good, fresh eggplants preserved as soon as they are picked for a fragrant and tasty sauce. From our grandmothers' traditional recipe, it's the ideal condiment for *ziti* and penne pasta with sauce.



Cacioricotta cheese Sauce

Cacioricotta is a very tasty typical Apulian cheese. The sauce is ready to season the classic *orecchiette* or any other kinds of pasta. Extra virgin olive oil completes this classic recipe from Puglia.

**“Romantic,
determined, austere,
courteous”**

Giorgio Comotti

**Organic since
2009**



Il Palagione



il Palagione

Il Palagione

San Gimignano, Tuscany (SI)

Wine-growing Area:

San Gimignano colli senesi

Podere Palagione is situated along the panoramic Volterrana road, on the last hills of the medieval village of San Gimignano. The soil, of marine origin, composed of yellow sands, tufaceous sub-

soil, gravelly conglomerates and shells, combined with a climate that is ideal for the nearby marine presence, gives the ideal condition for the natural cultivation of both vines and olive trees.

romantic



Antajr • Toscana IGT Rosso

Type: Red

Varieties: Sangiovese, Merlot and Cabernet Sauvignon

Yield per hectare: 40hL

Age of vines: since 1997

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot, dry summers with good temperature changes overnight.

Soil: of marine origin, made up of yellow sands and strong, dark clays with gravelly conglomerate and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Color: intense ruby red with violet highlights.

Bouquet: intense and persistent bouquet of red fruit, blackberry and plums in the foreground, the finish accentuates spicy notes of wood complemented by cocoa, vanilla and leather.

Tasting: dense, enveloping of extremely important body, powerful tannic structure with elegant boisé notes that make it long and complex.

Pairing: long-aged cheeses, braised and grilled red meats, excellent with small game and wild boar.

Serving: 16-18°C. Open preferably 60 minutes before serving.

tenacious artisan



Caelum • Chianti colli senesi DOCG

Type: Red

Varieties: 100% Sangiovese

Yield per hectare: 50hL

Age of vines: since 1998

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot, dry summers with good temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Color: ruby red with violet highlights.

Bouquet: hints of well-balanced red berry fruits with scents of sweet violet flowers.

Tasting: good flavor, enveloping with a proper long finish. The presence of red berry fruits are palpable with a light woody note.

Pairing: traditional dishes from Tuscany, medium-aged cheeses, cold cuts, red meat mains and also rabbit and lamb.

Serving: 16-18°C. Open preferably 30 minutes before serving.

passionate



Draco • Chianti colli senesi DOCG Riserva

Type: Red

Varieties: 100% Sangiovese

Yield per hectare: 50hL

Age of vines: since 1997

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot, dry summers with significant temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Vinification: in steel at a controlled temperature of 28°C. Step by step alcoholic and malolactic fermentation in 1st and 2nd passage French oak barriques, short contact with fine lees.

Ageing: 12 months in 225 liter French oak barrels then for at least 180 days in the bottle before being placed on the market.

Color: ruby red with violet highlights.

Bouquet: hints of sour cherry and other red berry fruits well harnessed by the spices of wood.

Tasting: fine and elegant wine with a good tannic structure that preserves its integrity.

Pairing: traditional dishes from Tuscany, medium to long-aged cheeses, grilled red meats and game.

Serving: 16-18°C. Open preferably 30 minutes before serving.

courteous



Hydra • Vernaccia di San Gimignano DOCG

Type: White

Varieties: 100% Vernaccia

Yield per hectare: 50hL

Age of vines: since 1998

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot, dry summers with significant temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Vinification: in steel on yeasts for at least four months.

Ageing: in the bottle for at least 60 days before being put on the market.

Color: straw yellow with greenish highlights.

Bouquet: citrus notes of orange and grapefruit in fine juxtaposition with floral hints of acacia and hawthorn, and fruity green apple and pear.

Tasting: mineral, long-lasting flavor with an almond finish.

Pairing: soups, important soups, fish, white meats and fresh cheeses.

Serving: in glasses that enhance its fine quality, at 8-10°C if served as an aperitif or at 10-12°C if served with a meal.

austere



Ori • Vernaccia Di San Gimignano Docg Riserva

Type: White

Varieties: 100% Vernaccia

Yield per hectare: 40hL

Age of vines: since 1998

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot, dry summers with significant temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Vinification: in steel with yeasts for at least six months with step by step fermentation in small French oak barrels.

Ageing: in the bottle for 120 days before being put on the market.

Color: straw yellow with golden highlights.

Bouquet: complex fruity and floral aromas typical of the variety, complemented by delicate and discreet spices of wood.

Tasting: mineral, long-lasting flavorful wine, fresh but at the same time round, enveloping and harmoniously quite complex.

Pairing: traditional Tuscan soups and dishes with fish, crustaceans, white meats, medium-aged salami and cheeses.

Serving: in glasses that enhance its fine quality at 10-12°C. Open at least one hour before.

daring



Sunrosé • San Gimignano Rosato DOC

Type: Rosé

Varieties: 100% Sangiovese

Yield per hectare: 50hL

Age of vines: since 1998

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot and dry summers with significant temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Vinification: in steel with yeasts for at least four months.

Ageing: at least 60 days in the bottle before being placed on the market.

Color: cherry pink.

Bouquet: intense and persistent with floral hints of rose and violet followed by fruity notes of small red fruits such as pomegranate, currant and cherry.

Tasting: balanced, slightly sapid, with relevant structure and long persistence characterized by a fresh finish.

Pairing: mixed starters, fish, white meats and fresh cheeses.

Serving: at 8-10°C if served as an aperitif or at 10-12°C if served with a meal.

lively adolescent



Trevite • Rosso Toscana IGT

Type: Red

Varieties: 100% Sangiovese

Yield per hectare: 50hL

Age of vines: since 1997

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot and dry summers with significant temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Vinification: in steel at a controlled temperature of 28°C.

Ageing: at least 60 days in the bottle before being placed on the market.

Color: Intense ruby red color with violet highlights.

Bouquet: floral hints of rose, violet and red berry fruit well-balanced with scents of sweet violet flowers.

Tasting: easy to drink, enveloping alcohol balanced with fresh acidity.

Pairing: traditional dishes from Tuscany, medium-aged cheeses, cold cuts and red meat mains but also rabbit and lamb.

Serving: 16-18°C. Open preferably 30 minutes before serving.

elegant

Ares • San Gimignano Merlot DOC

Type: White

Varieties: 100% Merlot

Yield per hectare: 40hL

Age of vines: since 1997

Wine-growing area: San Gimignano, Tuscany

Climate: cold winters alternating with hot and dry summers with significant temperature changes overnight.

Soil: of marine origin, composed of yellow sands and strong, dark clays with gravelly conglomerates and shells.

Altitude: 280 - 320m above sea level.

Vine Growing Technique: spur pruning.

Vinification: in steel at a controlled temperature of 28°C. Step by step alcoholic and malolactic fermentation in 1st passage French oak barrels, short contact with fine lees.

Ageing: in barrels for 15-18 months then in the bottle for at least one year.

Color: Intense ruby red color with violet highlights.

Bouquet: intense and persistent notes of red fruit, plum and black currants in the beginning, the finish enhances the balsamic notes accompanied by cocoa, vanilla and leather.

Tasting: dense, extremely intense enveloping body, round tannic structure with an elegant boisé note that makes it long and complex.

Pairing: long-aged cheeses, braised and grilled red meats, excellent with small game and wild boar.

Serving: 16-18°C. Open preferably 60 minutes before serving.



**“Generous and extroverted,
passionate, genuine”**

Franz Josef Loacker

Hayo Loacker

Organic since 1978



**Loacker
Tenute**



Loacker Tenute

Bolzano, Trentino Alto-Adige (BZ)

Wine-growing Area:

Bolzano Alto Adige, Montalcino, Maremma

The Loacker Family has always distinguished itself for its way of thinking and working closely to Nature, so much so that since the 1970s it has been an authentic pioneer of modern organic and biodynamic viticulture in Italy and Europe.

The vineyards located in Alto Adige, in Maremma, Tuscany and in Montalcino give rise to authentic wines, with soul and character, wines for gourmets who love wholesome products.

Loacker, Alto Adige

La storica proprietà altoatesina della famiglia è composta dai trecenteschi masi Schwarhof e Kohlerhof, situati nella tipica zona di produzione del vino "S. Maddalena", dove i vit-

igni Schiava e Lagrein producono eccellenti vini rossi, e dal vigneto "Kalter Keller", nella valle dell'Isarco, da cui provengono le uve per ottimi vini bianchi.



full of soul

Tasnim • IGT Weinberg Dolomiten Sauvignon Blanc

Type: White

Varieties: 100% Sauvignon blanc

Production techniques: Harvesting by hand followed by fermentation in stainless steel vats and partially (7%) in barrels for 5-6 weeks. Ageing in stainless steel vats.

Description: from greenish yellow to golden yellow; complex on the nose with hints of honey, elderberry flowers, exotic fruits and wild herbs such as rosemary and myrtle. Harmonious on the palate, it displays the fullness of the variety and richness of structure; it is fully expressed in the elegant and pleasant finish. Wine of great finesse.

Serving temperature: it can be paired with asparagus dishes, onion soup, fried or grilled fish, snails, or served alone as an aperitif at 9-11°C.

Interestingly: in the Koran there is talk of a Tasnim spring in Paradise from which flows a sublime water that the blessed drink mixed with wine.



complex

Ateyon • IGT Weinberg Dolomiten Chardonnay

Type: White

Varieties: 90% Chardonnay, 10% Kerner

Production techniques: after harvesting by hand the whole grapes are pressed, which then ferment in large oak barrels and in barriques for 10-18 days. Ageing takes place in large oak barrels and barriques.

Tasting notes: bright yellow straw; pleasant and fruity aroma, this wine develops harmoniously with hints of exotic fruits, with an elegant and persistent development on the palate.

Serving technique: to be served at a temperature of 10-12°C, paired with rich first courses, white meats, elegant fish dishes, even grilled.



righteous

Atagis • IGT Mitterberg Gewürztraminer

Type: White

Varieties: 100% Gewürztraminer

Production techniques: after harvesting by hand, a very long pressing at low pressure is carried out with whole grapes. The fermentation follows in stainless steel vats for 25 days; ageing still takes place in stainless steel with a seven month stirring on the lees.

Tasting notes: bright pale straw yellow; delicate scent of roses, cloves and honey; full on the palate but soft and persistent in the finish.

Serving technique: at a temperature of 11-13°C is recommended. The ideal combinations include, among others, shrimps, lobster, liver paté, desserts or simply served as an aperitif.

Interestingly: in ancient times Atagis was one of the numerous names attributed to the river *Isarco*, which winds in the homonymous valley at the foot of the vineyard producing this wine, which clearly confirms the link between this wine and its territory.



classic

Morit • Alto Adige DOC Sankt Magdalener

Type: Red

Varieties: 90% Schiava/Vernatsch, 10% Lagrein

Production techniques: following the harvest done by hand, fermentation is spontaneous with the exclusive use of natural yeasts and is carried out in large oak barrels for 10 days. Instead, ageing is partly done in large barrels and partly in small barrels.

Tasting notes: ruby red colour marked with a very personal bouquet enhanced by complex aromas of small ripe red berries (raspberries). The careful use of oak contributes a lightly smoked character and an elegant hint of spiciness. The peculiarity of this grape variety is evident through the hints of fruit supported by a fullness and elegant structure.

Serving technique: a versatile wine to be served between 13-15°C with grilled fish, tasty cheeses and even speck.

Interestingly: the Earls of Morit were the lords of the eastern part of the ancient county of Bolzano and characterized the economic and cultural life of the area in medieval times; believing that this wine embodies the uniqueness of the territory of origin, we gave it this name.

earthy

Ywain • IGT Weinberg Dolomiten Merlot

Type: Red

Varieties: 100% Merlot

Production techniques: harvested by hand followed by fermentation in steel vats (one week of cold maceration in addition to ten days of fermentation) carried out by automatic treaders. The ageing phase follows in barriques for 14 months and, subsequently, transferred to stainless steel vats for two months.

Description: deep and intense red color. Prevalent and immediate blackberry aroma; hints of smoke and spices well balanced in the fruity body of the wine which is opulent, full-bodied and structured. Sweet, delicate notes of wood are perceived. Long in the finish.

Serving technique: ideal wine when pairing with fur game (hare, deer, fallow deer, etc.) and spicy cheeses, or with pasta dishes with meat sauce. We recommend serving at a temperature of 15-17°C.

Interestingly: inside the castle of *Rodendo*, there's a splendid sequence of Romanesque frescoes dating back to the year 1200, that depict scenes taken from the Franco-Celtic saga of "Iwain", which means wine.



full of character

Gran Lareyn • IGT Mitterberg Lagrein

Type: Red

Varieties: 100% Lagrein

Production techniques: the manual harvest is followed by three weeks of spontaneous fermentation with natural yeasts, the extraction techniques are punching down and delestage. Ageing: no fermentation; first year in reduction with bâtonnage of yeasts three to four times a month; 11 months in barriques and 500-liter tonneaux.

Tasting notes: deep garnet red color that symbolically recalls the nature of the grapes. Nearly inexhaustible aromatic complexity, that recalls intense notes of blackcurrant, cherry, blackberry, clove and spicy aromas on the nose; a full start with a balanced and harmonious structure further confirmed by a long persistence and accentuated pleasantness; great finesse.

Serving technique: recommended at a temperature of 16-18°C, it goes well with hearty starters, smoked fish and white meats.

Interestingly: in the age of the *Rhaetians* (the ancestors of South Tyrol) a great harpist named "Lareyn" played his songs based on the adventures of the heroes *Ey de Nét*, *Man de Fiér* and *Dolasilla*. This could be the etymological origin of the so discussed *Lagrein* vine, native to South Tyrol.



creative

Kastlet • IGT Mitterberg Cabernet Lagrein

Type: Red

Varieties: 60% Cabernet, 40% Lagrein

Production techniques: following the harvest by hand, three weeks of spontaneous fermentation with natural yeasts for the Lagrein, three and a half weeks for the Cabernet.

Ageing: no fermentation; first year in reduction with batonnage of yeasts from three to four times a month; 22 months in barriques (each type of grape separately), then in large oak barrels (the three types combined).

Tasting notes: deep garnet red, symbolically reminiscent of the nature of grapes. Almost inexhaustible aromatic complexity, reminding the nose of intense notes of blackcurrant, cherry, blackberry, clove and spicy aromas; full attack with balanced and harmonious structure further confirmed by the long persistence and pleasantness accentuated; great neness.

Serving technique: recommended temperature between 16-18°C, ideal in combination with roasted or grilled meats, game, deer and hot cheeses.

Interestingly: this is the name given to the small barrels used during the harvest to transport the grapes from the vineyards on steep mountain paths to the farm. At the Loacker Estate, this cask is still in use today.

CORTE PAVONE

Corte Pavone, Montalcino

Il fascino esercitato dal paesaggio toscano su Rainer Loacker lo spinse, nel 1996, ad acquistare la proprietà di Corte Pavone: quello che potrebbe sembrare un investimento accorto e lungimirante fu invece l'effetto di

un "colpo di fulmine". Oggi a Corte Pavone trova perfetto habitat il vitigno Sangiovese, deputato alla produzione di Brunello e Rosso di Montalcino e dello spumante Perle di Pavone.

pure

Brunello di Montalcino DOCG

Type: Red

Varieties: 100% Sangiovese Grosso

Soil: clay like, calcareous, rich in marl stone.

Implant method: espalier with spur pruning

Yield (hL/ha): 40-50

Fermentation vats: truncated cone-shaped steel vats with automatic punching down.

Maceration and duration: 30 days.

Fermentation temperature: 29°C maximum.

Type of extraction: pumping over, délestage and punching down.

Yeast type: spontaneous fermentation with natural yeasts.

Ageing: 30-40% in 500 litre tonneaux during the first year and the remaining time in large barrels. In total, three years in large barrels.

Tasting: purple with garnet highlights. Elegant on the nose, with hints of dark chocolate, toasted, aromas of plums, dried figs, ripe blackberries and traces of truffle. Good acidity on the palate, soft tannins, ripe berries, hints of sweet spices and subtle minerality. Convincing duration. To be served at 17-18°C.

Pairing: excellent with meat dishes, game and aged cheeses.

Interestingly: the name *Brunello* comes from the way the *Ilcinesi* citizens (from Montalcino) defined this wine. In fact, even before it had been given a name they referred to it in this way because of its particularly intense brown color, and it remained like this.



disenchanted

Brunello di Montalcino Riserva DOCG

Type: Red

Varieties: 100% Sangiovese Grosso

Soil: clay-like, calcareous, rich in marl stone.

Growing technique: espalier with spur pruning.

Yield (hL/ha): 35-40

Fermentation vats: truncated cone-shaped steel vats with automatic punching down.

Maceration and duration: 30 days.

Fermentation temperature: 29°C maximum.

Type of extraction: pumping over, délestage and punching down.

Yeast type: spontaneous fermentation with natural yeasts.

Ageing: 30-40% in 500 litre tonneaux during the first year and the remaining time in large Austrian oak barrels. In total, three years in large barrels.

To be served at: 17-18°C



rough

Rosso di Montalcino DOC

Type: Red

Varieties: 100% Sangiovese Grosso

Production techniques: harvesting by hand. Fermentation of 12-18 days with pumping over, déléstage and punching down, in stainless steel and wooden vats with automatic punching down. The yeasts are exclusively indigenous. Ageing is carried out in oak barrels and barriques for 14 months.

Tasting notes: characteristic full ruby red color with violet hues; very intense on the nose, fresh, fruity enriched with hints of cherries, black cherries and aromatic herbs. Delicately spicy bouquet, with a base of cocoa, coffee and wood aromas. Elegant in the finish.

Serving technique: at a temperature of 16-18°C, traditionally paired with meat dishes, but also with pecorino cheese and dishes seasoned with "new" olive oil, that is to say freshly pressed.

Interestingly: in 1984 this wine earned its DOC certification thanks to the unanimous approval of consumers who have made it an alter-ego of Brunello in recent years, to be appreciated in a less demanding way in terms of both price and style.

emergent

Levante • Toscana IGT Rosso

Type: Red

Varieties: 70% Cabernet Sauvignon, 30% Merlot

Production techniques: the harvest is carried out by hand when each variety is ripe, often with almost a month of difference between the two varieties. Followed by destemming and cold maceration for a period of 5-6 days at about 5-7°C, the alcoholic fermentation starts naturally thanks to the help of spontaneous yeasts. Thanks to pushing down and delestage, the tannins present in the skins are gently extracted. Finally, once the alcoholic phase is over, the wine is decanted, without the use of pumps, into barriques of which a third are new wood.

Tasting notes: bright garnet red color. The great complexity of this wine is immediately perceived on the palate, and a myriad of aromas of great finesse: blackberries, berries, blackcurrant, cinnamon and spices. Widely dry and deep, elegant and tannic.

Serving technique with pairing notes: to be served at a temperature of 16-18°C, it goes well with demanding meals, grilled red meat, game and aged cheeses. It is also a meditation wine.

Interestingly: all the fields of Corte Pavone are baptized with a specific name. Campo Levante is the field where the grapes destined for our Cuvée are born. The vineyard, which faces the sunrise, likes the morning freshness and does not directly suffer from the high afternoon temperatures, two particular microclimatic conditions that give this wine its particular finesse.



inspiring

Le Perle di Pavone • Spumante di Qualità Metodo Classico

Type: Rosè brut

Varieties: 100% Sangiovese Grosso

Soil: clay-like, calcareous, rich in marl stone.

Growing technique: espalier with spur pruning.

Bottles produced: 5,000

Fermentation vats: primary fermentation in steel and second fermentation in the bottle.

Maceration and duration: soft maceration in press of 50% of the grapes.

Fermentation temperature: 18-20°C.

Type of extraction: batonnage.

Yeast type: indigenous yeasts for primary fermentation.

Ageing: in steel vats until bottling, followed by ageing on the lees in the bottle.

Serving technique with pairing notes: recommended temperature of 8-10°C, pleasantly accompanies festive occasions, as well as aperitifs and appetizers.



reserved

Rosa dei Venti • Vino Rosso

Type: Dessert wine

Varieties: Moscato e Sangiovese

Soil: clay-like, calcareous, rich in marl stone.

Growing technique: espalier-Guyot

Yield (hL/ha): 10

Bottles produced: 4,000

Production techniques: short cold maceration, gentle pressing, spontaneous fermentation with natural yeast at a maximum temperature of 22°C in stainless steel vats for a period of 5-6 weeks. Ageing in stainless steel.

Tasting notes: cherry red color with shades of pink, intense notes of fruit reminiscent of rose flowers, cloves, violets and dried fruit. Intense on the palate, very soft tannins, harmonious sweetness and a very long finish.

Serving technique: recommended temperature of 9-11°C, it goes well with different desserts and sweet cheeses.

Interestingly: the name Rosa dei Venti comes from the intense scent of rose that characterizes this wine and from the winds that blow and govern the hills around Montalcino.



Grappa di Brunello di Montalcino

Type: Grappa

Varieties: 100% Sangiovese Grosso pomace

Production techniques: the fresh pomace is vacuum packed in 500 kilogram bags and immediately taken to the distillery. After a brief passage in vats, it ages in the bottle for at least three years before being placed on the market.

Tasting notes: crystalline white color. On the nose beautiful finesse and fruity scents reminiscent of peach and apricot. In the mouth round, soft and pleasant.

Serving technique: we recommend both serving traditionally at room temperature as well as grappa on ice to "refresh" the senses. Although the "classic" tasting technique means that the small tulip-shaped glass is the most suitable, the use of medium sized balloons with narrow edges is increasingly gaining ground, which allows the scents to expand and thus facilitates the aroma analysis of grappa.

Interestingly: Italian grappa is the only brandy in the world that can bear this name: the pomace must come from grapes produced in Italy, and distilled strictly on Italian territory. A product that faithfully reflects tradition and the typical nature of our territory, and which, after having been relegated to the role of popular alcohol for years, is gaining an important place in the public's favour, thanks to the elegance and variety that it is able to express.

VALDIFALCO **Valdifalco, Maremma**

La Maremma di Valdifalco è collocata in felice posizione nelle immediate vicinanze del Parco Naturale dell'Uccellina, la cui vegetazione protegge i vigneti dai venti salmastri provenienti dalla costa. La proprietà

(acquistata nel 1999) coniuga microclima ideale e suoli particolarmente adatti alla coltura dei vitigni selezionati: Sangiovese (vitigno principale del Morellino di Scansano), Syrah e Vermentino.



transparent

Vermentino • Maremma Toscana Bianco DOC

Type: White

Varieties: 100% Vermentino

Soil: clay-like, ferrous.

Growing technique: espalier with spur pruning.

Yield (hL/ha): 55

Fermentation vats: stainless steel.

Maceration and duration: short.

Fermentation temperature: maximum 17°C.

Yeast type: spontaneous fermentation with natural yeasts.

Ageing: stainless steel.

Degustation: this Vermentino is a classic summer wine. Its Mediterranean origin gives a fruity aroma and mineral scents. On the palate it has a juicy acidity and very elegant structure.

To be served at: 11-12°C

Pairing: ideal accompanying appetizers and grilled fish.



playful

Falko Rosso • Toscana IGT Rosso

Type: Red

Varieties: 80% Sangiovese, 20% Merlot

Soil: clay-like, ferrous.

Growing technique: espalier with spur pruning.

Yield (hL/ha): 45

Fermentation vats: stainless steel.

Maceration and duration: short cold pre-fermentation phase, with subsequent vinification of the grapes for 7-10 days.

Fermentation temperature: 8°C, 28°C, 20°C.

Type of extraction: soft pressing.

Yeast type: spontaneous fermentation with natural yeasts.

Tasting: bright ruby red color, fruity perception to the nose with aromas of cherry, blackberry and berries. Inviting and fresh on the palate with soft tannins. Pleasant wine to drink every day. To be served at 14-16°C.

Pairing: excellent with dishes such as risotto with mushrooms, *Pici* pasta with wild boar, *Scottiglia* with wild boar or typical *Pecorino* cheeses.



original

Le Torri del Falco • Morellino di Scansano DOCG

Type: Red

Varieties: 85% Sangiovese, 15% Syra

Soil: clay-like, ferrous.

Growing technique: espalier with spur pruning.

Yield (hL/ha): 55-60

Fermentation vats: steel vats and truncated cone-shaped wooden vats with automatic punching down.

Maceration and duration: 20-25 days.

Fermentation temperature: maximum 30°C.

Type of extraction: pre-fermentation maceration at eight degrees, punching down and délestage.

Yeast type: spontaneous fermentation with natural yeasts.

To be served at: 16-18°C.

Pairing: excellent with "robust" dishes such as steaks, red meats, roasts, legume soups and feathered game.



uncompromising

Morellino di Scansano Poggio Marcone

Type: Red

Varieties: 100% Sangiovese

Soil: clay-like, ferrous.

Growing technique: espalier with spur pruning.

Yield (hL/ha): 50

Fermentation vats: truncated cone-shaped wooden vats with automatic punching down.

Maceration and duration: 20-25 days

Fermentation temperature: 30°C maximum.

Type of extraction: pre-fermentation maceration at 8°C, punching down and délestage.

Yeast type: spontaneous fermentation with natural yeasts.

Ageing: tonneaux for 16 months.

To be served at: 15-17°C

Pairing: with tasty typical dishes from Maremma, like all those based on wild boar and game. Also excellent with seasoned Tuscan Pecorino DOP cheese.



courageous

Lodolaia • Maremma Toscana IGT Rosso

Type: Red

Varieties: 100% Syrah

Production techniques: the harvest is done by hand, always one of the earliest grape varieties to ripen, followed by destemming and cold maceration for a period of 5-6 days at about 5-7°C. Afterwards, alcoholic fermentation is naturally started thanks to the help of spontaneous yeasts. Thanks to pushing down and delestage, the tannins present in the skins are gently extracted. Ageing is perfected in small 225L barrels of wood from different origins for 18 months.

Tasting notes: deep dark red color. A stunning, powerful and pleasant Syrah with beautiful texture that expresses the grape variety, with a slight roughness in the mouth which makes it very appealing and gives it personality. An almost sweet and long finish.

Serving technique: at a temperature of 16-18°C, it complements grilled red meats, game and mature cheese.

Interestingly: the *lodolaia* (Falcon subbuteo) is a bird that prefers open spaces such as farmland, taiga and the savannah. It is an elegant bird of prey, which feeds on large insects such as dragonflies that are brought from the heels to the beak and eaten in flight. Its speed and acrobatic capabilities allow it to capture even small birds such as swallows and swifts in flight.

inventive

Granfalco • Maremma Toscana IGT Rosso

Type: Red

Varieties: 65% Sangiovese, 35% Syrah

Production techniques: the harvest is done by hand, when each variety is ripe; followed by destemming and cold maceration for a period of 5-6 days at about 5-7°C. Afterwards, alcoholic fermentation is naturally started thanks to the help of spontaneous yeasts. Thanks to pushing down and delestage, the tannins present in the skins are gently extracted. Finally, once the alcoholic phase is over, the wine is decanted, without the use of pumps, into barriques except for the Sangiovese which goes into 5hL or more barrels.

Tasting notes: bright garnet red color. The great complexity of this wine is immediately perceived on the palate, and a myriad of aromas of great finesse: blackberries, berries, blackcurrant, cinnamon and spices. Widely dry and deep, elegant and tannic.

Serving technique: to be served at a temperature of 16-18°C, it goes well with grilled red meats, game and aged cheeses.

Interestingly: Given the variety of ecosystems that constitute the *Uccellina Natural Park* and the resulting floristic richness, accompanied by the mild climate in the winter months, the Park is chosen by numerous species of birds for the wintering. The bird of greatest "Maremma tradition" however, is and remains the falcon.



**“Purist at times
even extremist,
philosophical
and passionate”**

Renate Schuetz

**Organic since
1994**

La Luna del Rospo





La Luna del Rospo

La Luna Del Rospo

Agliano Terme, Piedmont (AT)

Wine-growing Area:

Agliano Terme Monferrato astigiano

"La Luna del Rospo" was founded in 1994 and since the beginning it has paid the utmost attention to their vineyards in order to obtain the most extensive and alive biodiversity possible with the conviction that to obtain a great, special quality in

the glass, caring for the environment and plants is fundamental. The farm is located in Monferrato Astigiano, in Agliano Terme, lands from which the most elegant Barbera wines are traditionally obtained.

encouraging

Reietto • Grignolino

Type: Red

Production techniques: the grapes, cultivated according to the most severe and relevant methods of organic farming, are carefully harvested by hand into small perforated baskets. Ageing takes place in steel and bottling is done no earlier than six months from the date of harvest according to the vintage.

Tasting notes: wine with a ruby red color tending towards rosé with highlights and hues tending towards garnet. Delicate, fruity bouquet with floral notes. Contrary to what the color suggests, in the mouth it is dry, with good structure, good persistence and characteristic tannins.

Serving technique with pairing notes: unbeatable with appetizers and cold cuts, perfect with pasta, vegetable-based first courses, minestrone and soufflé. Excellent combination with fried food, meats and mixed grills whose fats will be more pleasant and digestible thanks to the tannins of the wine. Finally, try pairing with exotic dishes, especially with spicy ones. The recommended serving temperature is at 16-18°C.

Interestingly: Grignolino is an indigenous Piedmont red variety of very limited and local cultivation, traditional to Monferrato. Its characteristic feature is its interesting acidity and tannicity thanks to the abundance of grape pomace in the bunches. In fact, its name seems to derive from grignole, which refers to the grape seeds in the Piedmontese dialect of the Asti area. The berries indeed contain many more seeds than average, and this has a considerable influence on the taste of wine. This variety is very sensitive to diseases, with late and irregular ripening and therefore needs excellent sun exposure, which is often reserved for vines considered to be more noble. Instead La Luna del Rospo has developed a strong bond with this vine, believing it necessary to give it the opportunity to express itself fully in order to appreciate the results. The soil rich in fossils, the extreme age of the plants, the exposure, the care during cultivation and winemaking give rise to a wine with a very special personality. When La Luna del Rospo submitted the 2013 harvest of its Grignolino to the DOC Committee for certification, the Commission rejected the wine by dismissing it and denying it recognition. The wine was downgraded to *Red Wine* and with a lot of irony but also stubbornness, the wine was called, "Reietto" ("Outcast" in English).





deep-rooted

Silente • Barbera d'Asti DOCG

Type: Red

Varieties: 100% Barbera

Production techniques: ageing in steel and bottling no earlier than a year after the harvest. After a short two-month rest period in the bottle, this wine is ready for the market.

Tasting notes: ruby red wine with violet highlights, fruity bouquet with notes of fresh fruit, especially red berry, cherry and plum. The taste is dry, sapid, with good structure and persistence, pleasant and easy to drink.

Serving technique with pairing notes: wine goes well with the most varied combinations, ideal for any meal. Excellent with appetizers, pastas, soups and main courses as well as fresh and blue cheeses.

Interestingly: this wine is the classic Barbera, as tradition dictates. A great "no frills" quality: true, direct and authentic. From this characteristic comes its name: if it were a person, it would be "peaceful" ("Silente" in Italian), said about someone who does not need to be noticed "with fanfare", who knows its value well without shouting it to the four winds. Loved by both the occasional drinker and the expert connoisseur. Appreciated by wine bars and restaurateurs for its "easy consumption", its immediate opening and its ability to present itself in all its organoleptic amplitude as soon as it is uncorked, and last but not least its favorable price-quality ratio.

expressive

Bric Rocche • Barbera d'Asti DOCG Superiore

Type: Red

Varieties: 100% Barbera

Production techniques: the grapes for this wine come exclusively from the "Bricco Rocche" plot, renowned in the Asti area for its privileged position and considered among the *eccelsi crus* (Veronelli). Made according to traditional methods, after malolactic fermentation, the wine ages in oak barrels (tonneaux) for at least nine months (even more, depending on the year). Then ageing in the bottle for about two months.

Tasting notes: very intense ruby red wine with intense violet highlights. Rich and complex aroma of considerable concentration and thickness. Fruity with light notes of boisé, vanilla and red berry fruit. The palate is dry, sapid, characteristic, with a remarkable structure and persistence, almond, with evident sensations of ripe fruit and notes of "toasted banana" in the background.

Serving technique with pairing notes: it expresses itself best if uncorked at least an hour or two before consumption. Excellent with soups and pasta dishes, perfect with *bollito* (boiled meat dish), mixed-grills, roasts and game. Ideal with fresh and blue cheeses.

Interestingly: one of the most awarded wines of the company's production (Iowe, Mundus Vini, Biodivino, Wine Trophy) and with numerous mentions in international magazines (Switzerland, Belgium) for its excellent price-quality ratio.



generous



Solo Per Laura • Barbera d'Asti DOCG Superiore

Type: Red**Varieties:** 100% Barbera

Production techniques: wine obtained with selected grapes from the oldest vineyards and that have the best exposure. The harvest takes place only when fully ripe, generally in the first ten days of October. Winemaking takes place with maceration in contact with the skins for 10-12 days, in order to obtain maximum extraction. After malolactic fermentation the wine is aged in small French oak barrels for about 10 months. Then it continues to age in the bottle for a long time. Excellent capability to age.

Tasting notes: purple-red wine with crimson highlights, intense and complex aroma, with light woodiness and notes of vanilla, toasted, tobacco and fruit in syrup. The palate is very generous, enveloping, full-bodied and long-textured. Dry, full, warm, soft, with sweet hints and light tannins, with good structure and persistence. Perfect symbiosis between the peculiarities of the variety and of the contribution of the wood, melted together with great softness and elegance.

Serving technique with pairing notes: ideal pairing with haute cuisine dishes, pasta dishes with meat and mushroom sauces, main courses based on red meats such as braised meats, roasts and game. Perfect with aged or hard cheeses.

Interestingly: "Solo Per Laura" is produced exclusively from the best harvests. A romantic wine, ideal for intimate candlelit dinners, it is the star of the company's production. Particularly appreciated internationally, with important acknowledgments.

zealous

Gli Storni • Monferrato DOC Rosso

Type: Red**Varieties:** 50% Barbera, 50% Nebbiolo


Production techniques: separate vinification of Barbera and Nebbiolo grapes, due to the different ripening period of the two vines (first 10 days of October for Barbera, last 10 days of October for Nebbiolo). After complete malolactic fermentation, the two wines are assembled together and placed in small oak barrels for ageing, which lasts for a period of 9-12 months.

Tasting notes: an important wine and at the same time refined and elegant, born from the union of two great wines. Obtained from the best grapes of Barbera and Nebbiolo, it represents the perfect union between the typical Barbera fruit and the velvety tannins of Nebbiolo. The very different characteristics of the two vines enrich it in color and polyphenols, giving rise to a slightly ruby red colored wine with garnet-orange highlights. The bouquet is complex but delicate, with toasted notes, light vanilla and floral hints, intriguing hints of violet and small berries, sour notes of black chocolate with a warm breath of fresh hazelnuts and nuances of spices such as cinnamon, nutmeg and bay leaves. The palate is dry and elegant, full-bodied, warm with good structure and persistence, with barely perceptible boisé and light, pleasant tannins. Delicate aromas of black cherry, raspberry, sesame and lime flowers. Over the years leather, and balsamic resins are accentuated.

Serving technique with pairing notes: ideal with great and elegant main courses, particularly with poultry, roasts and game. Perfect with aged cheeses, it lends itself nicely to any combination.

Interestingly: like "Solo Per Laura", this wine is also produced exclusively from the best harvests.





“The character of people
is never so clearly
revealed as it is
in wine”

Actress and international activist

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