

VERNACCIA DI SAN GIMIGNANO DOCG



IN THE VINES

Name of the vineyards: Poggio alle corti, Terrerosse

Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Vernaccia di San Gimignano

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 15 years
Plant density (vines/ha): 5000
Production per vine: 1.8 Kg/plant
Production per hectare: 9 tons/Ha

Treatments in the vineyard: Copper & Sulphur as needed Fertilizers: Compost: Green manure with barley, clover

and leguminous

for at least 4.

Harvesting method: Manual

IN THE CELLAR

Careful **handpicking** of the best grapes from the vineyards.

Soft pressing of the macerated grapes with a pneumatic press.

Fermentation at a controlled temperature of about 15 °C in stainless steel and concrete tanks with certified OGM and selected yeasts (Saccharomyces Cerevisiae).

Natural stabilisation in external tanks. Refining in tanks (steel-concrete) for 4-8 months e in the bottle



Number of bottles produced: 30.000

Bottles: Bordolese 750 ml e 375 ml

Certifications: Organic BIOagricert and Vegancert



VERNACCIA DI SAN GIMIGNANO DOCG

Dedicated to our daughter

IN THE VINES

Name of the vineyards: Poggio alle corti, Vallibagni

Soil: Mixed clay and Pliocene sand Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Vernaccia di San Gimignano

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 20 years
Plant density (vines/ha): 4500
Production per vine: 2 Kg/plant
Production per hectare: 9 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual



Careful handpcking of the best grapes. Destemming and pressing. Short cold maceration. Soft pressing of the macerated grapes with the authomatic press. Fermentation at a controlled temperature of about 15 °C in stainless steel tanks with certified OGM and selected yeasts (Saccharomyces Cerevisiae). Ending of the Fermentation in new French oak barriques. Here it remains for 8-10 months in contact with the yeasts which are periodically placed in suspension (batonnages). Natural stabilisation and blending following organoleptic control of the most suitable barriques and pre-bottling filtration. Aging and refining in the bottle for at least 8 months.

Number of bottles produced: 3.000

Bottles: Bordolese 750 ml





VERNACCIA DI SAN GIMIGNANO DOCG

Dedicated to our daughter

IN THE VINES

Name of the vineyards: Poggio alle corti, Etrusco

Soil: Mixed clay and Pliocene sand Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Vernaccia di San Gimignano

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 20 years
Plant density (vines/ha): 4000
Production per vine: 1.8 Kg/plant
Production per hectare: 7 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual



Careful handpcking of the best grapes. Destemming and pressing. Short cold maceration. Soft pressing of the macerated grapes with the authomatic press. Fermentation at a controlled temperature of about 15 °C in stainless steel tanks with certified OGM and selected yeasts (Saccharomyces Cerevisiae). Ending of the Fermentation in new French oak barriques. Here it remains for 8-10 months in contact with the yeasts which are periodically placed in suspension (batonnages). Natural stabilisation and blending following organoleptic control of the most suitable barriques and pre-bottling filtration.

Aging and refining in the bottle for at least 8 months.

Number of bottles produced: 5.000

Bottles: Bordolese 750 ml





VERMENTINO TOSCANO IGT



IN THE VINES

Name of the vineyards: Vallibagni
Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 380 m

Grape variety: Vermentino Toscano

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 25 years
Plant density (vines/ha): 4000
Production per vine: 2 Kg/plant
Production per hectare: 8 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual

IN THE CELLAR

Manual harvest with careful selection of the grapes in the vineyard.

Destemming and crushing. Short cold maceration.

Soft pressing of the macerate with a pneumatic press. The free-run must begins fermentation at

a controlled temperature of 15 $^{\circ}$ C in stainless steel vats with the help of selected yeasts

(Saccharomyces Cerevisiae) certified GMO Free.

Natural stabilization in external tanks and pre-bottling filtration

Refinement in the bottle for at least 4 months.



Number of bottles produced: 5.000

Bottles: Bordolese 750 ml

Certifications: Organic BIOagricert and Vegancert



TOSCANO ROSATO IGT

Dedicated to my mother

Onna Mislanne

IN THE VINES

Name of the vineyards: Vallibagni
Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 380 m

Grape variety: Sangiovese 33%, Syrah 33% e Ciliegiolo 33%

Stocks: 420a, 110r

Cultivation: Part Spurred Cordon, part Guyot

Average age of vines: 25 years
Plant density (vines/ha): 4000
Production per vine: 2 Kg/plant
Production per hectare: 8 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost, green manure with barley, clover and

leguminous

Harvesting method: Manual

IN THE CELLAR

Manual harvest with careful selection of the grapes in the vineyard.

Destemming and slow pressing of the red grapes with extraction of the color at the desired color point.

Long and very **low temperature fermentation** in stainless steel vats with the help of selected yeasts (Saccharomyces Cerevisiae) certified GMO Free.

Natural stabilization in external tanks.

Natural cold clarification and pre-bottling filtration.

Aging in tanks (steel-concrete) for 6 months and in bottle for at least 2 months.



SAN DONA

AN DONATO

Number of bottles produced: 3.000

Bottles: Bordolese 750 ml

Certifications: Organic BIOagricert and Vegancert



SPUMANTE

Gisia Liquida

IN THE VINES

Name of the vineyards: Baciolo

Soil: Mixed clay and Pliocene sand

Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Chardonnay, Vernaccia di San Gimignano

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 20 years
Plant density (vines/ha): 4500
Production per vine: 2 Kg/plant
Production per hectare: 9 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual

IN THE CELLAR

Early manual harvest of the grapes in the vineyard to ensure freshness and aromas.

Destemming and crushing. Soft pressing with the inert pneumatic press.

The must undergoes fermentation at a controlled temperature of about 15 $^{\circ}$ C in stainless steel vats.

Natural stabilization and transfer to one of our partners Rizzotto Spumanti who makes sparkling wine and bottles our Spumante with the Charmant method.

Number of bottles produced: 2.000 Bottles:

Bordeaux 750 ml





SPUMANTE

Primavera Liquida

IN THE VINES

Name of the vineyards: Vallibagni
Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 380 m

Grape variety: Sangiovese, Syrah e Ciliegiolo

Stocks: 420a, 110r

Cultivation: Part Spurred Cordon, part Guyot

Average age of vines: 25 years
Plant density (vines/ha): 4000
Production per vine: 2 Kg/plant
Production per hectare: 8 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost, green manure with barley, clover and

leguminous

Harvesting method: Manual

IN THE CELLAR

Early manual harvest of the grapes in the vineyard to ensure freshness and aromas.

Destemming and crushing. Soft pressing with the inert pneumatic press.

The must undergoes fermentation at a controlled temperature of about 15 $^{\circ}$ C in stainless steel vats.

Natural stabilization and transfer to one of our partners Rizzotto Spumanti who makes sparkling wine and bottles our Spumante with the Charmant method.

Number of bottles produced: 2.000 Bottles:

Bordeaux 750 ml





CHIANTI DOCG

From the harvest of our new vines in Colle Val d'Elsa

IN THE VINES

Name of the vineyards: Colle Val d'Elsa

Soil: Red clay

Exposure: North/East, Southwest

Altitude: 150 m

Grape variety: Sangiovese e altri vitigni

Stocks: Kober 5BB, 1103P

Cultivation: Guyot

Average age of vines: 25 years
Plant density (vines/ha): 4000
Production per vine: 2.5 Kg/plant
Production per hectare: 9 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual

IN THE CELLAR

Careful handpcking of the best grapes.

Destemming and slow maceration of the grapes for 12-14 days in stainless steel tanks at a controlled temperature, not exceeding 30 $^{\circ}$ C.

Maturation and spontaneous malolactic fermentation in concrete vats. The wine stays in the vats for 6 months in contact with the yeasts that are periodically placed in suspension (batonnages) .

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.

Aging and refining in the bottle for at least 6 months.

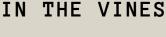
Number of bottles produced: 30.000

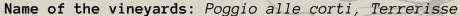
Bottles: Bordolese 750 ml





CHIANTI COLLI SENESI DOCG





Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Sangiovese e altri vitigni

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 20 years
Plant density (vines/ha): 4400
Production per vine: 2 Kg/plant
Production per hectare: 8 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual

IN THE CELLAR

Careful handpcking of the best grapes.

Destemming, and slow maceration of the grapes for 12-14 days in stainless steel tanks

at a controlled temperature, not exceeding 30 $^{\circ}$ C.

Maturation and spontaneous malolactic fermentation in concrete vats. The wine stays in the vats for 6 months in contact with the yeasts that are periodically placed in suspension (batonnages) .

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.

Aging and refining in the bottle for at least 6 months.

Number of bottles produced: 3.000 Bottles:

Bordolese 750 ml

Certifications: Organic BIOagricert and Vegancert



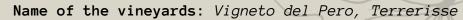
PRIFICATION



CHIANTI COLLI SENESI DOCG SELEZIONE

Dedicated to our daughter

IN THE VINES



Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Sangiovese, Merlot

Stocks: 420a, 110r

Cultivation: Part Spurred Cordon and part Guyot

Average age of vines: 25 years
Plant density (vines/ha): 4400
Production per vine: 1.5 Kg/plant
Production per hectar: 6.5 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed

Fertilizers: Biological manure fertilizers pelleted as needed;

green manure with barley, clover and leguminous

Harvesting method: Manual

IN THE CELLAR

Careful handpcking of the best grapes.

Destemming and slow maceration of the grapes for 12-14 days in stainless steel tanks at a controlled temperature, not exceeding 30 $^{\circ}$ C.

Maturation and spontaneous malolactic fermentation in tonneaux barrels and barriques both new and 2° passage. The wine stays in tonneaux for 12-18 months in contact with the yeasts that are periodically placed in suspension (batonnages).

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.

Aging and refining in the bottle for at least 6 months.

Number of bottles produced: 5.000

Bottles: Bordolese 750 ml





CHIANTI COLLI SENESI DOCG RISERVA

Dedicated to my wife

IN THE VINES





Soil: Mixed clay and Pliocene sand Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Sangiovese

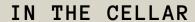
Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 25 years Plant density (vines/ha): 4400/ Production per vine: 1.5 Kg/plant Production per hectare: 6.5 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost; green manure with barley, clover and

leguminous

Harvesting method: Manual

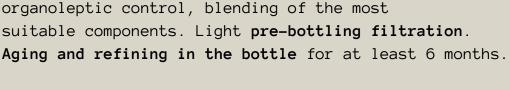


Careful handpcking of the best grapes.

Destemming and slow maceration of the grapes for 18-20 days in stainless steel tanks at a controlled temperature, not exceeding 30 ° C.

Maturation and spontaneous malolactic fermentation in tonneaux barrels and barriques both 2nd and 3rd passage. The wine stays in the barrels for 24 months in contact with the yeasts that are periodically placed in suspension (batonnages) .

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.









SAN GIMIGNANO ROSSO MERLOT

Dedicated to my father

IN THE VINES

Name of the vineyards: Terrerosse
Soil: Mixed clay and Pliocene sand
Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Merlot
Stocks: 420a, 110r

Cultivation: Spurred Cordon

Average age of vines: 25 years

Plant density (vines/ha): 4400

Production per vine: 1.5 Kg/plant

Production per hectare: 6.5 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost; green manure with barley, clover and

leguminous

Harvesting method: Manual



Careful handpcking of the best grapes.

Destemming and slow maceration of the grapes for 24-30 days in stainless steel tanks at a controlled temperature, not exceeding 30 $^{\circ}$ C.

Maturation and spontaneous malolactic fermentation in tonneaux barrels and barriques of 2° and 3° passage. The wine stays in the barrels for 24 months in contact with the yeasts that are periodically placed in suspension (batonnages) .

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.

Aging and refining in the bottle for at least 6 months.

Number of bottles produced: 2.000

Bottles: Bordeaux 750 ml





SAN GIMIGNANO ROSSO SANGIOVESE

Dedicated to my father

IN THE VINES

Name of the vineyards: Baciolo
Soil: Mixed clay and Pliocene sand

Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Sangiovese

Stocks: 420a, 110r Cultivation: Guyot

Average age of vines: 15 years
Plant density (vines/ha): 4400
Production per vine: 1.8 Kg/plant
Production per hectare: 6.5 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost; green manure with barley, clover and

leguminous

Harvesting method: Manual

IN THE CELLAR

Careful handpcking of the best grapes.

Destemming and slow maceration of the grapes for 24-30 days in stainless steel tanks at a controlled temperature, not exceeding 30 $^{\circ}$ C.

Maturation and spontaneous malolactic fermentation in tonneaux barrels and barriques of 2nd and 3rd passage. The wine stays in the barrels for 24 months in contact with the yeasts that are periodically placed in suspension (batonnages) .

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.

Aging and refining in the bottle for at least 6 months.

Number of bottles produced: 2.500

Bottles: Bordeaux 750 ml





SAN GIMIGNANO ROSSO SYRAH

Dedicated to my father

IN THE VINES



Altitude: 395 m Grape variety: Syrah Stocks: 420a, 110r

Cultivation: Spurred Cordon

Average age of vines: 15 years

Plant density (vines/ha): 4400

Production per vine: 1.5 Kg/plant

Production per hectare: 6.5 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost; green manure with barley, clover and

leguminous

Harvesting method: Manual



Careful handpcking of the best grapes.

Destemming, pressing and slow maceration of the grapes for 24-30 days in stainless steel tanks at a controlled temperature, not exceeding 30 $^{\circ}$ C.

Maturation and spontaneous malolactic fermentation in tonneaux barrels and barriques of 2nd and 3rd passage. The wine stays in the barrels for 10-12 months in contact with the yeasts that are periodically placed in suspension (batonnages) .

Natural stabilisation in external tanks and, following organoleptic control, blending of the most suitable components. Light pre-bottling filtration.

Aging and refining in the bottle for at least 6 months.

Number of bottles produced: 2.500

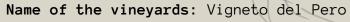
Bottles: Bordolese 750 ml





SAN GIMIGNANO VINSANTO





Soil: Mixed clay and Pliocene sand Exposure: North/East, Southwest

Altitude: 395 m

Grape variety: Malvasia, Trebbiano Toscano, Vernaccia

di San Gimignano
Stocks: 420a, 110r
Cultivation: Guyot

Average age of vines: 15 years
Plant density (vines/ha): 4400
Production per vine: 1.5 Kg/plant
Production per hectare: 6.5 tons/Ha

Treatments in the vineyard: Copper and Sulphur as needed Fertilizers: Compost; green manure with barley, clover and

leguminous

Harvesting method: Manual

IN THE CELLAR

Careful handpcking of the best grapes.

Manual harvest with careful selection of the best grapes in the vineyard, collecting in small crates (caratelli) that are transported and stowed in ventilated rooms.

There they dry for about 3 months.

The naturally dried grapes are **pressed** and the resulting must is placed in **100-liter oak barrels**, where it remains for **5 years**. Fermentation and oxidation.

Natural stabilization and assembly after organoleptic control of the various most suitable components. Prebottling filtration.

Aging for at least 8 months in the bottle.



Number of bottles produced: 2.000

Bottles: Bordolese 500 ml