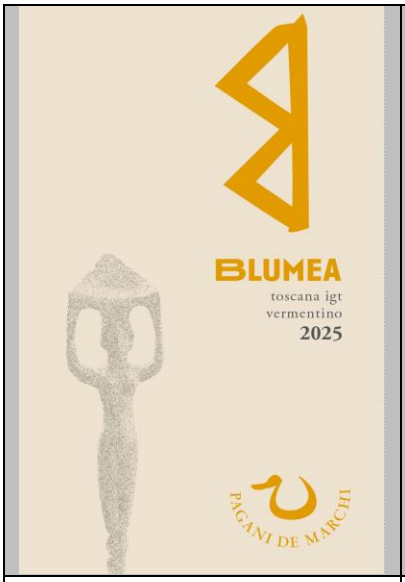
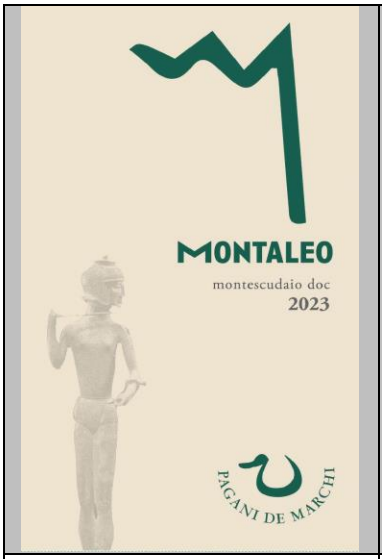


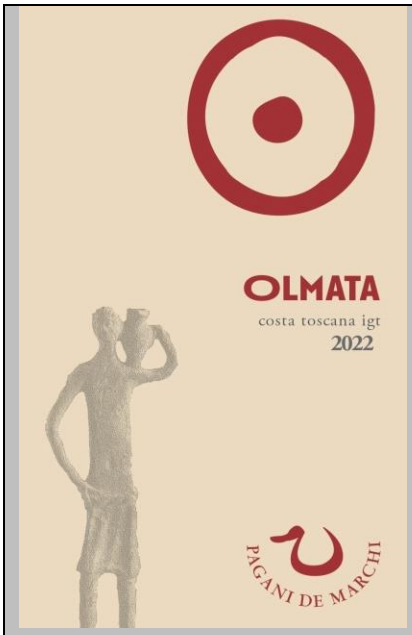
Blumea
IGT TOSCANA VERMENTINO
2025

ORGANIC WINE	**IT BIO 014** **AGRICOLTURA ITALIA**
GRAPE VARIETIES	Vermentino 100%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	0,5 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	70 quintals
YIELD IN WINE	60%
HARVEST PERIOD	Mid September
VINIFICATION	destemming, soft pressing and natural decantation of the cooled must. Fermentation at controlled temperatures
ALCOHOLIC FERMENTATION	controlled temperature, 16-18° C
MATURATION	3 months in stainless steel tanks 3 months in bottle
AVERAGE ANNUAL PRODUCTION	5.000 bottles
ALCOHOL	14 %
TOTAL ACIDITY	5,70 g/l
PH	3,38



Montaleo
DOC MONTESCUDAIO
RED WINE
2023

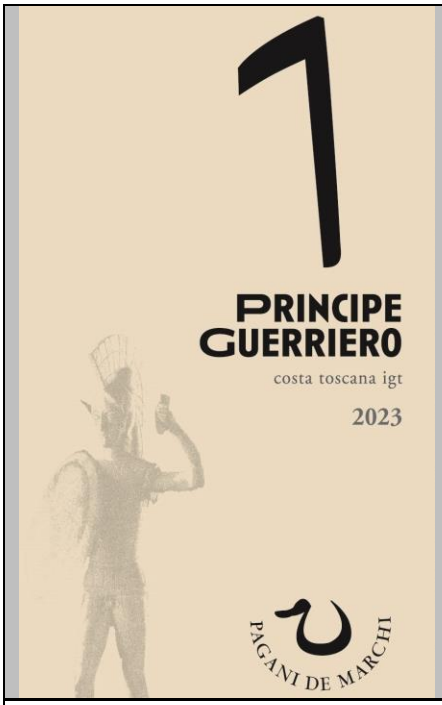
ORGANIC WINE	**IT BIO 014** **AGRICOLTURA ITALIA**
GRAPE VARIETIES	Sangiovese 70%, Cabernet s. 15% Merlot 15%
PRODUCTION AREA	Casale Marittimo, (PI) TOSCANA , ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 mt a.s.l
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	Guyot
VENEYARDS LAYOUT	5.600 pt/ha
PRODUCTION / HA	70 quintals
YIELD IN WINE	65%
HARVEST PERIOD	Depending on the variety
VINIFICATION	In stainless steel-tanks of 50 hl. Traditional pumping over procedures
ALCHOHOLIC FERMENTATION	Controlled temperature, 27/28° C, natural yeasts
MALOLACTIC FERMENTATION	Stainless steel-tanks
MATURATION	5-6 months in stainless steel-tanks 2 months in used 100% french barrels 5-6 month in bottles
ANNUAL PRODUCTION	14.000 bottles
ALCOHOL	14 %
TOTAL ACIDITY	5,1 g/l
PH	3,48
DRY EXCTRACT	27 g/l



PAGANI DE MARCHI

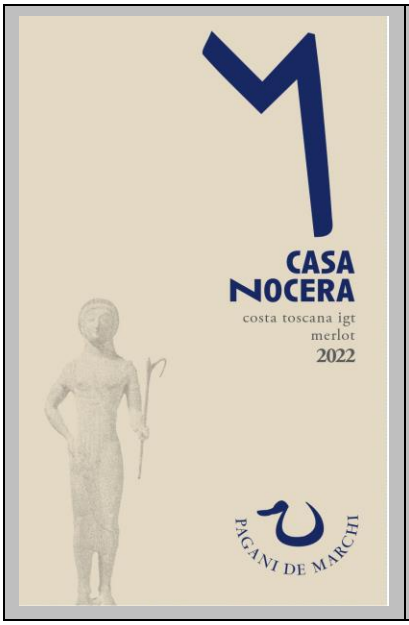
OLMATA
IGT COSTA TOSCANA RED WINE

ORGANIC WINE	
VINTAGE	**2022**
GRAPE VARIETIES	Merlot 50%, Cabernet Sauvignon 30%, Sangiovese 20%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays,calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	60-70 quintals
YIELD IN WINE	60%
HARVEST PERIOD	depends on the variety
VINIFICATION	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
ALCOHOLIC FERMENTATION	at controlled temperature, 27/28° C, natural yeasts.
MALOLACTIC FERMENTATION	in oak barrique
MATURATION	12 months in oak, barrique of 2°/3° passage 12 months in bottle
AVERAGE ANNUAL PRODUCTION	10.000 bottles
ALCOHOL	14,5 % vol.
TOTAL ACIDITY	5,70 g/l
PH	3,46



PRINCIPE GUERRIERO
IGT COSTA TOSCANA
RED WINE

ORGANIC WINE	
VINTAGE	**2023**
GRAPE VARIETIES	MERLOT 60%, CABERNET SAUVIGNON 40%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	3,2 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	60 quintals
YIELD IN WINE	60%
HARVEST PERIOD	September
VINIFICATION	SELECTION OF THE BEST GRAPES IN THE FIELD, DESTEMMING, SOFT CRUSHING AND TRANSFER OF THE MUST IN AMPHORAS OF CRUDE TERRACOTTA OF 8 AND 10 HL, MACERATION OF ABOUT A MONTH, CRUNCHING
ALCOHOLIC FERMENTATION	natural yeasts
MALOLACTIC FERMENTATION	in amphora
MATURATION	12 months in amphora
AVERAGE ANNUAL PRODUCTION	2.000 bottles
ALCOHOL	14,5 % vol.
TOTAL ACIDITY	5,20 g/l
PH	3,49
DRY EXCTRAT	32 g/l



PAGANI DE MARCHI

Casa Nocera
IGT COSTA TOSCANA
RED WINE
2022

ORGANIC	**IT BIO 014** **AGRICOLTURA ITALIA**
GRAPE VARIETIES	Merlot 100%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany , ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 above sea level
SOIL TYPE	Composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	5.600 pl/ha
PRODUCTION PER Ha	50-60 quintals
YIELD IN WINE	50-60%
HARVEST PERIOD	First ten days of September
VINIFICATION	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
ALCOHOLIC FERMENTATION	at controlled temperature, 27/28° C, natural yeasts.
MALOLACTIC FERMENTATION	in oak barrique
MATURATION	18 months in oak barrique 18 months in bottle
AVERAGE ANNUAL PRODUCTION	2.000 bottles
ALCOHOL	14 % vol.
TOTAL ACIDITY	5,42 g/l
PH	3,4
DRY EXCTRAT	37 g/l