



Pronti per “arte e vino”

Artistry: Sangiovese for a Spumante di qualità, Merlot from the Maremma and an art festival with its own limited edition wine.

cantinaLaSelva presents a new “Spumante di qualità brut” from “blanc de noir”, a Maremmanian Merlot and “nature specific”, an artistic design project followed by an “arte e vino in cantina” festival with its own limited edition wine.



Gräfelting & Tuscany, March 2017: Last year, it was not only the organic Sangiovese for the new “Tins'vil”, a “Spumante di qualità brut” from “blanc de noir”, and organic grapes for a new Maremmanian Merlot that matured at the Tuscan cantinaLaSelva in the DOCG Morellino di Scansano growing area. The idea for an artistic design project with the theme “nature specific” reflecting the organic values

of the Naturland-certified cantina was born. The results will be presented in an exhibition from 27 to 28 May 2017 on the occasion of the festival “arte e vino in cantina”. From now on, the work can be followed online on the LaSelva Facebook page (www.laselva.bio) and on the blog of the curator Samantha Passaniti (<https://naturespecific.tumblr.com>).

Last year, LaSelva junior partner Caroline Egger, Sommelier Davide Iannace and winemaker Roland Krebsler organized the “arte e vino in cantina” festival. The program included tasting the LaSelva classics and novelties as well as a vertical tasting of the LaSelva pioneer wine “Prima Causa”.

The exhibition of artists from the home region of Cantina was premiered. An active art community from the Maremma, from Porto Santo Stefano (Monte Argentario), Grosseto and Orbetello, exhibited their internationally renowned works of art.



The continuation of the festival against the background of an art project especially for the Cantina provides a good occasion for LaSelva winemaker Roland Krebsler and LaSelva founder Karl Egger to introduce in the spring a red and white “**arte e vino**”-festival edition and a limited art edition of the “Prima Causa” – the Decanter and international organic wine awards gold winning wine. The label for the art wine edition is designed by

cantinaLaSelva

vini della Maremma 

P R E S S I N F O R M A T I O N



Lapo Simeoni, a Maremmane known in artists' circles who lives in Berlin. This art wine edition will be revealed for tasting for the first time on 27-28 May 2017. The Rosso and the Bianco festival editions will be available for sale from May.

More information about “arte e vino in cantina” can be found in further press information (<https://www.laselva.bio/presseinfo-und-bilder>), from now on, on the Blog of the curator Samantha Passaniti (<https://naturespecific.tumblr.com/>) and on Facebook of www.laselva.bio.

Trade fairs & exhibitions: interviews and tastings.

MillésimeBio - BioFACH - ProWein - Vinitaly

Next dates:

18 March 2017 - Big Bottle-Party Falstaff »Boui Boui Bilk«, Düsseldorf, 16:30h to 23:30h.

19-21 March 2017 - ProWein, Düsseldorf, Hall 16/H01 (LaSelva is hosted by Enoteca Netherlands, not placed thematically with Italy).

09-12 April 2017 - Vinitaly, Verona, www.vinitaly.com.

Festa della cantinaLaSelva: arte e vino in cantina 2017.

nature specific: 27 – 28 Mai 2017.

Awarded Gold: wine prizes 2016/17.

MUNDUS VINI BioFach 2017

Prima Causa Maremma Toscana IGT 2012

Vermentino Maremma Toscana DOC 2015

Internationaler Bioweinpreis 2016

Morellino di Scansano Colli dell'Uccellina DOCG RISERVA 2013

Pugnitello Rosso Toscano IGT 2012



NEW

Honouring Jupiter: “Tins’vil” Vino bianco Spumante di qualità brut, blanc de noir from organic Sangiovese (0.75 l, RRP 16.50 €/bottle)

“Tins’vil!” said the Etruscans. That means in honour of Jupiter. Today, LaSelva fans toast the Tuscan organic winery with particular enthusiasm with the similarly named “blanc de noir” spumante. The new “Tins’vil Vino bianco Spumante di qualità brut”, the bright brut from the red Sangiovese grape, fresh and smooth on the tongue. Its grapes tell of their Etruscan homeland, the Maremma, a hilly landscape on the Tyrrhenian coast. Here “Giove”, in English “Jupiter”, is still remembered with a glass of Sangiovese.



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vini della Maremma 

PRESS INFORMATION



The red Sangiovese grape is pressed ‘white’ for this wine in the cantinaLaSelva. This elegant, fruity white wine with pleasantly refreshing acidity is then refined using the charmat method for a further 6 months “sur lie” on fine yeast. It is stored for at least 3 months in the bottle before sale.

Sapore: Balanced and elegant, beautiful vividness, dynamic, persistent and creamy-fine. A pleasantly fine perlage is rounded by floral notes, yellow fruit, bread crust and almonds, complex taste and pleasant freshness.

Abbinamenti: An excellent aperitif for special occasions and an elegant companion to antipasti, fish, shellfish and light meats.

Production area: Toscana-Maremma

Grape variety: Sangiovese

Fermentation: at 16°C for 18 days in steel tanks

Maturation: 6 months “sur lie” and 3 months in the bottle

Yield: 85 qt/ha

Colour: grapefruit yellow

Alcohol: 12.5 vol. %

Acid: 5.68 g/l

pH: 2.99

Extract: 21.4 g/l

SO2 total: 89 mg/l

Residual sugar: 4.50 g/l

Drinking temperature: 8°C - 10°C

Storage: 1 - 2 Years

NEW **Maremmanian interpretation: Merlot Rosso Toscano IGT 2015** (0.75 l, RRP 9.95 €/bottle)

With the new “Merlot Rosso Toscano IGT 2015” the Naturland-certified cantinaLaSelva from Tuscany brings out a Maremmanian interpretation for Merlot fans. In the LaSelva climate of the southern region of Maremma, the early Merlot grape produces a fruity, full-bodied wine, which is ready to enjoy after a short storage period.

Sapore: Fruity, full-bodied wine with balanced texture, elegant, smooth fine tannin. Beautiful vibrancy, dynamic, with fruity lingering bouquet.

Abbinamenti: Fits to pasta, traditional Italian food, meat dishes.

Production: Toscana-Maremma

Variety: Merlot

Maturation: 6 months in steel tanks and at least one month in the bottle.

Yield: 75qt/ha



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vini della Maremma 

PRESS INFORMATION



Colour: strong red
Alcohol: 14 vol. %
Acid: 4.78 g/l
pH: 3.69
Extract: 30.7 g/l
SO₂ total: 61 mg/l
Residual sugar: 1.07 g/l
Drink temperature: 16°C - 18°C,
Storage: 3 - 4 Year

L'edizione "arte e vino": red and white wine edition and limited star with art label testifying for the Cantina "nature specific"-project.

The continuation of the festival "arte e vino in cantina" against this year's background of the special Cantina art project "nature specific" is an exciting step for the initiators Caroline Egger and sommelier Davide Iannace. LaSelva winemaker Roland Krebsler and LaSelva founder Karl Egger take the opportunity to bring out a red and white "arte e vino" festival edition and a limited art edition with their organic cantina.

Festival Edition: "Materia Bianca" – Maremma Toscana DOC 2016 & "Materia Rossa" – Maremma Toscana DOC 2016 (0.75 l, RRP 9.95 €/bottle)

From May, the "arte e vino" festival edition will be available to organic food retailers and wine trade generally. It includes the white wine "Materia Bianca" - Maremma Toscana DOC from Vermentino grapes and the red wine "Materia Rossa" - Maremma Toscana DOC, a cuvée from the classic Maremma grapes. *"The two wines convey the themes 'earth', 'matter', 'maremma' and our earth linked organic philosophy. This reflects precisely what our art project 'nature specific' is about,"* explains wine maker Roland Krebsler.



Limited Art Edition: "Prima Causa" IGT Rosso Toscano 2013 – special edition Lapo Simeoni (0.75 l, RRP 29.50 €/bottle)

The star, a limited art edition of the LaSelva top organic pioneer wine "Prima Causa" IGT Rosso Toscano 2013, now has a special label. The "Decanter" gold award winner of 2013, the international organic wine prize holder as well as the "Mundus Vini" award winner deserves it. The label is designed by Berlin-based Lapo Simeoni, a Maremmaner who is well known in artists' circles. The oak-ripened cuvée contains Cabernet Sauvignon (60%), Merlot (30%) and Petit Verdot (10%).

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vini della Maremma 

PRESS INFORMATION



Newly clothed, the limited art edition will be presented and tasted at the festival on 27/28 May 2017. From then, wine lovers can order this special organic wine directly from LaSelva.

More information

- **about “arte e vino in cantina”** see further press information (<https://www.laselva.bio/presseinfo-und-bilder>), blog of the curator Samantha Passaniti (<https://naturespecific.tumblr.com/>) and Facebook page of LaSelva www.laselva.bio.
- **about the wine edition** see www.laselva.bio from May.

+++ END +++ No printing charges. Please send a copy.

Press service: www.laselva.bio & www.laselva.wine

Press information and image material, films, interviews, press excursions, cooperation.

Contatto: contact

LaSelva Toskana Feinkost-Vertriebs GmbH

Denise Kaltenbach-Aschauer, Pasinger Str. 94, DE-82166 Gräfelfing

Telephone 00 49 (0)89/89 55 80 68-78, Telefax 00 49 (0)89/8 54 56 52

Mobile: 00 49 (0)162 708 40 07, email: denise.kaltenbach-aschauer@laselva.bio

Mobile Winemaker Roland Krebsler at the trade fair: 0039 335/130 49 89

International: LaSelva in specialised shops.

LaSelva fine organic foods are available in the home country (Italy), Germany, Switzerland, Austria, Scandinavia, France, Poland the Czech Republic, Romania, Japan and the USA. LaSelva products are sold by specialist organic food retailers, in health food stores, and in delicatessens and wine merchants.

At a glance: cantina LaSelva, Poderone – Magliano in Toscana (GR)

Vineyard: 31 ha on sloping mineral-, limestone- and clay-rich soils; Galestro, Alberese and eroded stone covered by a red-brown clay.

Climate: moderate temperatures due to the proximity to the sea; dry hot summers and high rainfall in winter.

Grape varieties: Red wine: Sangiovese, Cilieggiolo, Merlot, Cabernet Sauvignon, Malvasia nera, Petit Verdot, Pugnello and Alicante. **White wine:** Vermentino and Ansonica.

Vine density and form: 4,000 to 5,000 vines/ha; pruned according to the ‘cordone speronato’ and Guyot methods.

Harvest: late August to early October.

Cellar capacity: 3,600 hl in tanks and casks, size: 924m² + 300 m² storage, mostly underground.

Maturation: in 40 steel tanks (10-160 hl) and 100 oak casks; part of the wine is stored for 8-14 months in French barrels (Allier oak, medium roasting).

Bottling: cuvées of variety-pure cellared wine.

Production: 180,000 bottles of red wine, 30,000 bottles of white wine und 5,000 bottles of Spumante Brut per year. In addition, Passito and Grappa.

Organic certification: according to EC Directive 834/2007 controlled and certified through ICEA (Istituto per la Certificazione Etica e Ambientale), Naturland e.V. and NOP (National Organic Program, organic certification for the USA market).