

cantinaLaSelva

vini della Maremma 

PORTRAIT



La nuova generazione accompagna la tradizione!

cantinaLaSelva: Next generation wine reflects tradition!

Vegan Barrique, sulphite-free Sangiovese & Blanc de noir: All share common roots in the Maremma organic wine culture and the Tuscan Morellino di Scansano DOCG.

Gräfelting & Tuscany, March 2018: The Tuscan Naturland certified cantinaLaSelva follows pioneering ways back to oenological roots with its 15 wines. The goal of organic pioneer Karl Egger and winemaker Roland Krebsler has always been to mold individual wine characters from the unmistakable power and warmth of the Maremma and Morellino di Scansano DOCG growing regions: the grapes for the sulphite-free Sangiovese ripen alongside those for a Morellino Riserva and a Decanter decorated Supertoscan. The vegan organic wine assortment is based on precise handcraft in the vineyard and cellar. The rediscovered, local Pugnitello grape was developed with patience. "Blanc de noir" is available as a refreshing white wine or as Spumante di Qualità. Since 2015, marketing managers Caroline Egger and Davide Iannace have given new expression to the world of wine and ecological topics. LaSelva's second generation presents projects with young artists from the Maremma in the festival series "arte e vino" and the art edition of the pioneer wine Prima Causa.



Today, by perfecting viticulture, you can find well-crafted wines on the shelf - from simple country wines to complex cru. *"At LaSelva, we experiment using new knowledge, focus our energy on wines of character, and innovate back to the roots of viticulture: fermentation with natural yeasts, use little or no sulphites, local grape varieties and 'Blanc de noir' are our projects,"* says winemaker Roland

Krebsler, who has been managing the Cantina since 2003.

The cantinaLaSelva has quintupled its bottle production in the last 15 years to 220,000 bottles and achieved a turnover of 1.2 million euros in 2017. Frost in the spring and year-round drought resulted in up to 30 percent lower yield compared with the average. As reported by Krebsler, *"We had a difficult year in 2017, but the dry climate meant we had less fungal disease and, all in all, provided the basis of very good quality wine."* Climate change is noticeable and is a motivation at LaSelva to continue to work with nature in finding the way into the future.



cantinaLaSelva

vini della Maremma 

PORTRAIT



LaSelva Tradition and specialities from the Tuscan Maremma:

Who drinks LaSelva wines?

The cantinaLaSelva appeals to the traditional sommelier who cherishes the aroma of 20-year-old wines, as well as the next generation wine. Their approach is open to new methods of vinification and biological approaches, and seeks something special. *“Today, experimental and organic winemaking techniques do not exclude an oenological mature enjoyment experience - as our long-standing customers and sommeliers are. Outstanding awards, whether in the organic wine business or in international tastings such as Decanter confirm this,”* says Roland Krebsler.

Sangiovese vegan diversity in Morellino growing area.

Soil and climate of the southern region of Maremma and the Morellino di Scansano DOCG bring power and warmth to the Tuscan Sangiovese. CantinaLaSelva has been committed to the grape, which is well-known beyond its borders, since 1980. LaSelva today offers five Naturland certified Sangiovese wines with different characters. They range from wines stored in steel tanks or oak barrels, cuvée or pure wines, made from "Blanc de noir", vegan and with little or no sulphur. A fan of LaSelva can choose from the fruity refreshing Rosso Toscano to a full-bodied Riserva in a Magnum bottle.

Super Tuscan cult wines and the Barrique range.

There is the **Prima Causa** in the through-and-through vegan wine range, which has been developed since 2001. It is the LaSelva pioneer wine which replaced the first good, simple LaSelva land wines. Today, it has become a LaSelva cult wine for customers. *“The Super Tuscan is a blend of 60 percent Cabernet Sauvignon, 30 percent Merlot and 10 percent Petit Verdot: an international wine with local expression,”* says Roland Krebsler. The local **Ciliegiolo**, a parent of Sangiovese, a **Morellino Riserva** and the local, revitalized **Pugnitello** rank among the premium range of barrique wines.

From sulphite-free classic over "Blanc de noir" for Italian wine and spumante to the traditional noble range.

In addition to promoting local varieties, LaSelva winegrower Roland Krebsler sees increasing demand for low-sulphite and low-allergen wines. This is the sulphite-free cuvée from Sangiovese and Alicante, the **Privo**, in the LaSelva wine shelf. Unconventional but Italian, LaSelva presents a **Sangiovese Bianco** with fruity pleasant acidity and a **Spumante di Qualità** produced using the “Blanc de noir” technique: the **Tins'vil blanc de noir Sangiovese Bianco**. Also for white wine drinkers LaSelva uses the Vermentino coastal grape to produce intense, fruity and dry white wines: **Bianco IGT** and **Vermentino DOC**.

Spumante Brut, Passito and Grappa from own grapes are produced by external partners. The cantinaLaSelva range is complemented by frizzante variations of the DOC Veneto.



cantinaLaSelva

vini della Maremma 

PORTRAIT



Arte e vino: Art festival, art project and a limited art edition Prima Causa.



LaSelva junior Caroline Egger, marketing colleague Davide Iannace and winemaker Roland Krebsler have already hosted the "Arte e vino" festival twice. Works of art from a lively art scene from the home of the Cantina, from Porto Santo Stefano (Monte Argentario), Grosseto and Orbetello were exhibited. *"These in the second event come from a multi-month art project. Its design was adjusted to match*

the location. Themes such as the study of matter and time, cataloguing of soil, or three realms of the insect world show that this is about sensitive work in line with LaSelva culture," reports Caroline Egger.

BU: from the left Michael Stienen, managing director of Naturland Zeichen GmbH, winegrower Roland Krebsler, arte e vino organizers Caroline Egger and Davide Iannace with porta bicchiere at the opening.

Symbolic of the next reflective generation of wine with the roots of Maremma organic wine culture are tastings and the limited special bottling of the pioneer wine Prima Causa with artist label.

For more information to „arte e vino in cantina“ see press information (<https://www.laselva.bio/presseinfo-und-bilder>), the curator's blog from Samantha Passaniti' (<https://naturespecific.tumblr.com/>) and film and blog (www.laselva.bio).



Working in the vineyard and winery: with Bavarian-Italian bio-pioneer history and the climate-friendly production.

The total of 31 hectares of the Tuscan cantinaLaSelva includes the richly vegetated vineyards directly on the border of the Uccellina Natural Park on the Tyrrhenian coast, the natural vineyards on the estate LaSelva, and the vineyards in the hills around Magliano and Cupi.

In 1980, Munich-based entrepreneur and Naturland co-founder Karl Egger was one of the first to introduce organic fruit and vegetable cultivation to southern Tuscany for his fine-food brand LaSelva. The work in the vineyard was done according to organic farming principles from the beginning - with careful handwork, with love of nature and the natural balance. A 2016 survey showed that the perennial cultivation of the grapevines in combination with the environmentally friendly harvest by hand results in more carbon dioxide being bound in the soil than is released.

cantinaLaSelva

vini della Maremma 

P O R T R A I T



Underground Cantina: Natural elements, winery technology and a solar roof.



Natural stone from the vineyards themselves forms the masonry of the 924m² large cantina. The inside is adorned by "Pietra Dorata", a limestone from Manciano. The materials express where the wine is made and the deep roots of LaSelva in its environment and nature. Well insulated,

two-thirds underground and with a green roof, it has been naturally cool in the summer since 2003 thanks to its design. The photovoltaic system on the roof with a 45 kW capacity contributes to the energy supply.

For winery technique, LaSelva relies primarily on temperature-controlled fermentation and gentle pumps. The 15 organic wines mature in 40 stainless steel tanks and 100 oak barrels with a total capacity of 3,600 hectoliters.

Morellino di Scansano DOCG in the Etruscans' region: Special soils and proximity to the sea.

The southern region of Maremma in Tuscany was an uninhabited marshland in the Middle Ages. In the 19th century, wine growing developed around the municipality of Scansano. The area, which was declared a DOC in 1978, was promoted in 2006 to the DOCG (*Denominazione di Origine Controllata e Garantita*) Morellino di Scansano. Although there from the beginning, its Morellino with the Sangiovese grape now enjoys international recognition.

More information at <http://www.consorziovinimaremma.it>.

Apart from the Etruscans, who produced wine amphorae in Albinia on the coast before Christ's birth, the wine-making potential of the soil of the southern Tuscany region was discovered 20 years ago by the Italian wine scene. The lands of the cantinaLaSelva around Magliano are rich in minerals, lime and clay on Galestro- Alberese- and eroded rock. The rock has a unique porous consistency, so that the vines can absorb the minerals well. The coastal climate, the dry, hot summers and rainy winters give the wine spice.



+++ END +++ No printing charges.

cantinaLaSelva

vini della Maremma 

PORTRAIT



Press service: www.laselva.bio & www.laselva.wine (engl. product overview: www.laselva.en).

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

Trade fairs and exhibitions: Interviews und Degustationen.

MillésimeBio - BioFach - ProWein - Vinitaly

Up-coming dates:

17th of March 2018 - Big Bottle-Party Falstaff, tasting and celebration with 150 winemakers in »Boui Boui Bilk«, Düsseldorf, 16:30 to 23:30.

18 – 20th of March 2018 - ProWein, Düsseldorf, Hall 16, Booth H01 (LaSelva is a guest of Enoteca Nederland, not placed thematically with Italy).

15 – 18th of April 2018 - Vinitaly, Verona. Hall D booth E2.

Festa della cantinaLaSelva: arte e vino May 2019.

For more information about „arte e vino“ see press information (<https://www.laselva.bio/presseinfo-und-bilder>), the blog of the curator Samantha Passaniti (<https://naturespecific.tumblr.com/>) as well as film and blog at www.laselva.bio.



Awards: Award winning wines 2017/18.

MUNDUS VINI 2017 at BioFach 2018 - 3x Gold

Morellino di Scansano Colli dell'Uccellina DOCG 2014

Pugnitello Rosso Toscano IGT 2013

Vermentino Maremma Toscana DOC 2016



International Organic Wine Prize 2017 - Gold

Vermentino Maremma Toscana DOC 2016

Decanter 2017 - Silver: Ciliegiolo Maremma Toscana DOC 2014

Bibenda 2017 - 4 Grappoli:

Prima Causa Toskana IGT 2013 & Privo Maremma Toscana DOC 2016



Tastings 2017:

Falstaff: u.a.

90 Points for Pugnitello Rosso Toscano IGT 2013

92 Points for Prima Causa Toskana IGT 2012

Vinum Toskana: u.a.

Best of the rediscovered Pugnitello-grape:

Pugnitello Rosso Toscano IGT 2013 (17/20 Points)

At the peak of Tuscan wines with DACH roots:

Prima Causa Toskana IGT 2015 (17/20 Points)

cantinaLaSelva

vini della Maremma 

PORTRAIT



All awards and tastings: Slow Wine, Gambero Rosso, Guida Veronelli, Vini d'Italia, Bibenda, a la carte etc.

<https://www.laselva.bio/ueber-laselva/blog/weinauszeichnungen-cantinalaselva-2017>

International: LaSelva in specialised shops.

LaSelva wines are available in the home country (Italy), Germany, Switzerland, Austria, and international in specialist organic food retailers, and in delicatessens and wine merchants.

Product overview: www.laselva.wine and www.laselva.en

At a glance: cantinaLaSelva, 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, Pugnitello 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 the EC Directive 834/2007 controlled, certified through ICEA (Istituto per la Certificazione Etica e Ambientale), Naturland e.V. und NOP (National Organic Program, Organic certification for sales in the USA).

Tasting, farm visit & agriturismo: on enquiry.

Information under <https://www.laselva-bio.it/en/holidays-at-laselva> and booking under tel.: +39-0564-88481.