

CANTINA LaSelva

Cultura Bio dal 1980

PRESS PORTRAIT

CANTINA LASELVA IN MAREMMA

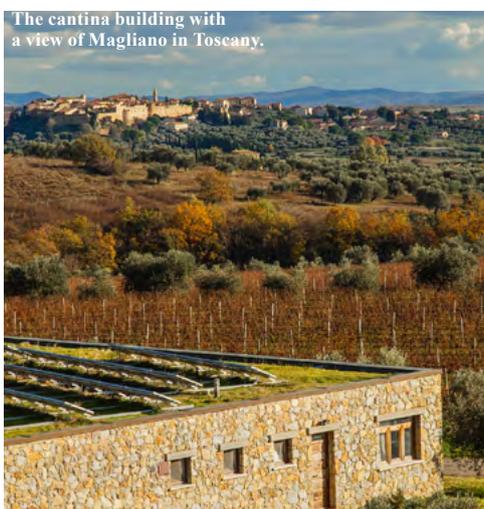
Le Eccellenze di Casa – Espressioni – Origini:

Three next-generation organic wine characters. Historic & excellent barriques, vegan wine & Blanc de Noir, distinctive & young originals: all LaSelva wines have common roots in the organic wine culture of the Maremma and the Tuscan Morellino di Scansano DOCG.



Next-generation organic wine with cellar master Giulio Serafinelli (l.r. r.)

Gräfelfing (Germany) & Poderone (Magliano in Toscana, Italy), January 2021: The Tuscan Cantina LaSelva, certified by Naturland e.V. goes pioneering ways with its 15 wines - back to wine-making roots. It was the goal of organic pioneer and LaSelva Bio-Feinkost founder Karl Egger in 1980 to create individual wine characters from the strength and warmth of the Maremma region. He found his new home in the midst of untamed nature in the south of Tuscany. Today, a team of winemakers works there on 35 hectares in four organically tended vineyards and in the organically managed winery, where LaSelva produces 220,000 bottles a year.



“Grapes are nature, wine is culture. Our work as a winemaker is the bridge between nature and culture. Our aim is to capture the tastes and fragrances of our beloved Maremma in a glass. Balancing tradition and innovation, our wines are authentic and straightforward. The appreciation of nature and the region is very important to us. Courage, conviviality and generosity: that’s what we want to express with our wines” emphasizes Giulio Serafinelli, LaSelva’s cellar master. The winemaking team consists of Giulio and his 14 colleagues in the cellar and vineyard, some of whom have been working together since the wine production was founded. The oenologist Leonardo Conti has also accompanied LaSelva from the start. The cantina is certified by the international organic association Naturland e.V., of which Karl Egger was a co-founder. For all employees, careful manual work with respect for nature and its natural balance has become a matter of course.

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The next generation of organic wine has adopted the winemaker philosophy and the courage for new things from their long-term colleague and winemaker predecessor Roland Krebsler (see photo on page 1, 2nd from right). This also enriches the cantina with environmentally motivated art festivals under the title „arte e vino“ as well as a label relaunch. Above all, however, the next generation is redefining LaSelva wine culture, with clear objectives for three wine characters:



Le Eccellenze di Casa

LaSelva forms historic „Eccellenzies of the House“. The wines are based on strong, full-bodied grapes of a Sangiovese RISERVA, an almost forgotten Pignitellos, and a Ciliogiolos, the noble original grape of the Sangiovese grape variety. Whether international organic awards or traditional decanter tasting, regular awards crown these majesties born in barriques, including the LaSelva pioneer wine, the „Prima Causa“. The blend of Cabernet Sauvignon, Merlot and Petit Verdot is an international wine with a local expression. The premium range also includes a Vino Spumante di Qualità Brut: the „Tins'vil blanc de noir Sangiovese Bianco“ with a fine perlage.



Espressioni

LaSelva has always invested a lot of time in new wine finishing techniques. These produce young dynamic wines, the „Espressioni“. They give the grapes and the growing area new „expression“: fresh, lively flavours, harmonious wines for people and nature. Modernity and tradition merge. Cleared without using animal protein, fermentation with natural yeasts, maturation with little or no sulphite, and ‚Blanc de Noir‘ pressing. The wines „Vermentino“, „Sangiovese Bianco“, „Rosato“, „Privo“ and „Morellino“ express their origins.



Origini

LaSelva fans take a striking path with an „Avorio“, „Sangiovese“ and „Selvabianco“. These are the „original“, fresh and young LaSelva wines. The „Origini“ follows paths through the real Maremma where the food is simple but full of flavours reminiscent of rural life of the past. The rediscovery of the origins of this wine this is characterized by modesty and love for the country. The choice extends from the young, versatile, single varietal Sangiovese to its dynamic, fruity blend up to a hearty, fresh cuveé of the coastal grape Vermentino blended with local grape varieties.

White wines and a noble obligation: from the white coastal grape to grappa, Spumante Brut and Prosecco.

White wine drinkers don't miss out at LaSelva. The winemaker crafts a „Sangiovese Bianco“ with a fruity, pleasant acidity using the „Blanc de Noir“ method. The Tuscans also press their Vermentino coastal grapes into the „Selvabianco“ and „Vermentino“, intense, fruity and dry wines. Sparkling brut and grappa made from their own grapes, as well as frizzante variations from DOC Veneto, complete the range at Cantina LaSelva.

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Caroline Egger (2.f.r), Davide Iannace (3.f.r) und Winemaker Roland Krebsler (1.f.l.) with artist Giorgio Butini at „Arte & vino“ 2019.



LaSelva sculpture on the seafloor as obstacle to sea-bed trawling

Arte & vino: art festival, art project and limited art edition of the „Prima Causa“.

Since 2015, Caroline Egger and Davide Iannace have been organizing the “arte & vino” festival every two years. The Egger family’s marketing colleagues and youngest companions bring the art scene from their region to the cantina. In 2019, the Tuscan Giorgio Butini designed a marble block from Carrara on site. This was sunk in the coastal waters near Talamone and is now expanding the underwater art park of the “Casa dei Pesci” initiative as a barrier against trawling. LaSelva oversaw the project with an exhibition and funded it with the sale of wine.

As part of the arte & vino festivals, LaSelva organizes tastings and gives art editions of the pioneer wine „Prima Causa“ or vintage wines under the names „Materia Rossa“ and „Materia Bianca“.

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 [Consorzio Tutela Vini della Maremma Toscana](#).

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 Cantina LaSelva 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.

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

The total of 35 hectares of the Tuscan Cantina LaSelva 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.



The Maremma is well-suited to organic farming. The low rainfall means that there is less risk of fungal attack on the vines. Features that promote their health and wine quality are a low plant density and targeted reduction in yield. The grapes ripen better if the number of grapes is reduced. With reduced yield, it is possible to harvest healthy and naturally ripened grapes with a strong aromatic flavour.

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. LaSelva winemaking is based on biological principles without unnecessary additives. The cantina uses special technologies in temperature control and fermentation, in circulating the mash and in the gentle re-immersion of the marc.

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No printing charges.

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Presseservice:

www.laselva.bio & www.laselva.wine

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Trade fairs and exhibitions: Interviews and tastings.

ProWein: 27th - 29th March 2022. Dusseldorf (2021: cancelled)
Vinitaly: 20th - 23th June 2021. Verona

Outstanding awards: Wine Awards 2020/21.

MUNDUS VINI 2021 – GOLD
PRIMA CAUSA Rosso Toscano IGT 2016
COLLI DELL'UCCELLINA Morellino di Scansano DOCG RISERVA 2017

INTERNATIONALER BIOWEINPREIS 2020 – 4 x GOLD:

PRIMA CAUSA IGT Rosso Toscano 2016
PUGNITELLO IGT Rosso Toscano 2015
CILIEGIOLO Maremma Toscana DOC 2016
MORELLINO di Scansano DOCG 2019

5StarWines - the Book 2021 of Veronafiere:

PRIVO Rosso Toscano IGT 2018 (94 of 100 points)

Winecritics.com: u.a.

COLLI DELL'UCCELLINA Morellino di Scansano DOCG RISERVA 2017
(92 of 100 points)

2016 Vini buoni d' Italia 2020: golden star

CILIEGIOLO Maremma Toscana DOC 2016

Awards and tastings

Slow Wine | Gambero Rosso | Guida Veronelli | Vini d'Italia | Bibenda |
a la carte | vinum | etc.

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.

 Onlineshop: www.laselva-bio.it/en

 Cantina LaSelva: www.laselva.wine/en

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

Vineyard: 35 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, Ciliegiolo, Merlot, Cabernet Sauvignon, Malvasia nera, Petit Verdot, Pugnitelto 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 capacity) and 100 oak barrels; a portion of the wine for 8-14 months in French 225 liter barriques and 500 liter tonneaux (Allier oak, medium roast).

Bottling: cuvées of variety-pure cellared wine.

Production: 170,000 bottles of red wine, 25,000 bottles of white wine, 5,000 bottles of Spumante Brut per year 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).

In 2018 the Cantina LaSelva was certified according to the guidelines of „Naturland Fair“.

Tasting, farm visit & agriturismo: wine knowledge with all senses.

On a weekly tour of the farm, visitors will learn more about the organic cultivation of wine, fruit and vegetables and the animal welfare of the Naturland certified organic farm LaSelva. Afterwards, guests enjoy tastings of the latest wines.

In the agriturismo, tourists can stay longer on LaSelva. In addition to the Tuscan culture, they enjoy the quiet country life, the nearby sea beach and the fresh tastings, delicacies and wine from the farm shop.

Holidays at LaSelva

Booking information under telephone 0039 0564 88481.

