

cantinaLaSelva

vini della Maremma 

P R E S S R E L E A S E



Brillante e maturo:

Carefully matured with patience: A RISERVA, the Sangiovese and organic care brings rewards.

The **cantinaLaSelva** shines with 3 x Gold at BioFach 2016 with the presentation of the first RISERVA from the Sangiovese grape, prosecco, new labels and the new vineyards.



Gräfelfing & Toskana, March 2016: LaSelva's Tuscan organic wines stand for Maremma wine culture and Naturland-certified quality. The cantinaLaSelva triumphs at BioFach 2016 with Gold for its first and newly launched Morellino RISERVA DOCG 2013 and two wines from the local Cilieggiolo and the rare Pugnitello. That is a good start to 2016 along with other news:

After several years in transition to organic production, LaSelva is pleased with the new organic vineyard in Cupi. The naturally fertile soil and good microclimate of the valley slope has provided the first substantial Sangiovese harvest. Along with nine, mainly local, varieties, LaSelva offers the autochthonous Sangiovese grape in wines with different characters. At the top of the list of successes now is LaSelva's first **Morellino di Scansano RISERVA Colli dell'Uccellina DOCG 2013**.

After the successful Sangiovese Bianco, the cantina LaSelva now has its first **Blanc de Noir sparkling wine**. This organic sparkling wine from Sangiovese grapes will reach the market in early summer. For Germans who love sparkling wine, LaSelva has a new **Prosecco DOC Extra Dry** this year with the essential sparkling touch, produced in cooperation with a partner from Veneto.

New, elegant labels have been produced for the new bottling. The MundusVini Gold shines especially beautiful on them, as bright as the **enlarged sunlit photovoltaic** panels on the roof of the Cantina looking to the medieval town of Magliano in Toscana and a sustainable, autonomous future.



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Trade Fairs: Interviews and Degustation.

MillésimeBio - BioFACH - ProWein – Vinitaly

12-16 March **ProWein**, Düsseldorf, Hall 16, Stand J21 (Please note: LaSelva is a guest at **Enoteca Netherland**, not at the Italian stand.)

09-14 April **Vinitaly**, Verona, Hall D Stand E2

NEW **RISERVA-class from cantinaLaSelva: Morellino di Scansano RISERVA Colli dell'Uccellina DOCG 2013** (750 ml, RRP 19.50 €/bottle)

Soil and climate of the southern region of Maremma brings strength and warmth to the Tuscan Sangiovese grape. **CantinaLaSelva** is committed long-term to this grape which is now well-known beyond its home region. The Cantina now offers six Naturland-certified Sangiovese wines with different characters: stored in stainless steel tanks or oak barrels, as Cuvée or as pure varietal wines, vegan and with little or no sulphur.

The wine **Morellino di Scansano RISERVA Colli dell'Uccellina DOCG 2013** with 85 percent Sangiovese and 15 percent Merlot from the 2013 vintage shows how good a Riserva can be. After 12-month aging in French oak barrels, this wine has subtle spicy notes that complete its excellent fruit. After a further 12 months in steel tanks and bottling, it is best enjoyed as a cellared wine after 3 to 6 years.

A concentrated ruby-red tone adds to the enjoyment of the complex structure: the Riserva treats the nose to pleasant spicy, fresh notes of red fruits, black current and vanilla. Full on the palate, elegant and at the same time balanced, warm and soft on the finish, this wine is exemplary of its class.

CucinaLaSelva: The Morellino Riserva is a versatile, full bodied companion. Served in a large glass at 18 °C it brings the pleasure of roasts, grilled meats and mature cheeses to the point. With the full-blown taste of local grapes, it goes particularly well with Tuscan specialties such as wild boar, pot roasts, potato casserole and pasta with chickpeas.

NEW **The necessary sparkle: Prosecco extra dry DOC** (750 ml, RRP 13.50 €/bottle)

For German-speaking Spumante fans, LaSelva has brought a new organic **Prosecco DOC Extra Dry** with the necessary sparkling touch to the market. Enjoyed as a young wine, the freshness, crispness, and the unmistakable flavor of the best sparkling wine is fully



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PRESS RELEASE



expressed. The Glera grape growing in the Valdobbiadene Veneto Province delivers an intense, persistent bouquet with fruity, floral notes. The light straw yellow sparkling wine is smooth on the palate with a pleasant tingling touch.

The cantina chooses special partners in other regions of Italy with controlled production and origin with the same care that it focuses on its own organic viticulture, wine-making and bottling. The Prosecco is aged in French steel tanks according to the Charmat method. It rests for about two months on the lees and contains 11 percent alcohol. Animal proteins are not used for clearing.

CucinaLaSelva: Whether it is a companion for Aperol Spritz, seafood or sushi, it is the right companion with a serving temperature of 8 -10 ° C. There is a trend in Italy towards Prosecco. LaSelva recommends it as a champagne substitute in fish risotto or to accompany green organic olives.



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Cantina-Website: www.laselva.wine

Themes for 2015/16: enjoyment, tradition and responsibility.

Anniversary portrait 2015 and images: Read and see more about LaSelva at www.laselva.bio/presse.

“Sustainable organic!”: As a member of the BNN (Bundesverband Naturkost Naturwaren e.V.) LaSelva is taking part in the online campaign “Nachhaltig bio!” (www.nachhaltigbio.de)

Press information: www.laselva-bio.eu/presse
(under “Service”)

Press information and new pics (about products, LaSelva, nature, processing, growing, harvest), **interviews, press excursions, media cooperation.**



Other service: www.laselva.bio

All product pictures (Benutzername: “plaselva“, Kennwort “feinkost“)

Film in the videotech about cultivation, harvest and processing
(also as DVD in German, English, Italian, and French)

Contatto: Contact

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Mobil winemaker Roland Krebsner at the Trade Fair: 0039 335/130 49 89

International: cantinaLaSelva in specialised shops.

LaSelva wines are available in Germany, Austria and Switzerland as well as further afield in organic food and health food stores, in organic supermarkets, and in the delicatessen and wine trade. The DOC Morellino Cantina produces twelve Naturland-certified wines of different price ranges and produces around 200,000 bottles annually. Prosecco, Grappa and Passito round off the Italian range.

Overview of the range: www.laselva.wine

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Experience wine-making: Tasting, farm visit and Agriturismo.

All who want to learn more about wine are very welcome at LaSelva. Those interested can learn more about organic wine, fruit, vegetables, and high-welfare animal husbandry on our weekend tours. Each tour concludes with tastings of the latest wines. Enjoying fine food and wine fits in well with a holiday in Tuscany. Guests can stay on the farm under the Agriturismo service. In addition to the Tuscan culture, guests enjoy the quiet rural life, the nearby beach, and the fresh food from the farm shop (Information and booking at www.cantina.laselva-bio.eu/en/)

Work in the vineyard: according to organic guidelines.

The species-rich vineyard in the Uccellina Natural Park at the Tyrrhenian coast, the unspoilt vineyard at the LaSelva farm and the vineyard in the hills of Magliano and Cupi make up the 25 hectare wine enterprise of the cantinaLaSelva.

Karl Egger, the entrepreneur from Munich, started growing organic fruit and vegetables 35 years ago at LaSelva in south Tuscany. The vineyards were looked after from that beginning according to organic guidelines, cultivated by hand with love of nature and respect for natural processes.

The cantina was built in 2002. In using wine-making technology, LaSelva places emphasis on precise temperature controls and gentle pumps. The 12 organic wines age in about 40 stainless steel tanks and 100 oak barrels with a total capacity of 3,200 hectolitres. Each year, 200,000 bottles are produced.

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

Vineyard: 25 ha main 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, 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” method.

Harvest: September.

Cellar capacity: 3,200 hl.

Maturation: part of the wine is stored for 6-14 months in French barrels (Allier oak, medium roasting).

Bottling: Cuvées of variety-pure cellared wine.

Production: ca. 200,000 bottles per year.

Organic certification: according to EC Directive 834/2007, controlled and certified through Naturland e.V.