


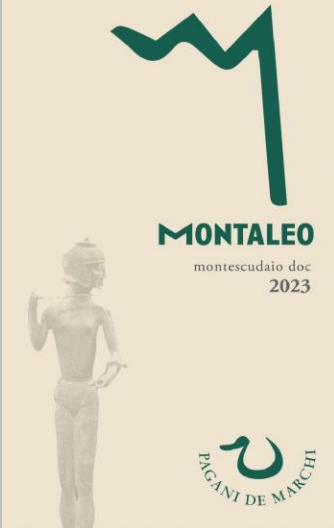




BLUMEA
toscana igt
vermentino
2025



Blumea IGT TOSCANA VERMENTINO 2025

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| 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 |


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|  |  <p style="text-align: center;">Montaleo DOC MONTESCUDAIO RED WINE 2023</p> |
| 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 EXTRACT | 27 g/l |

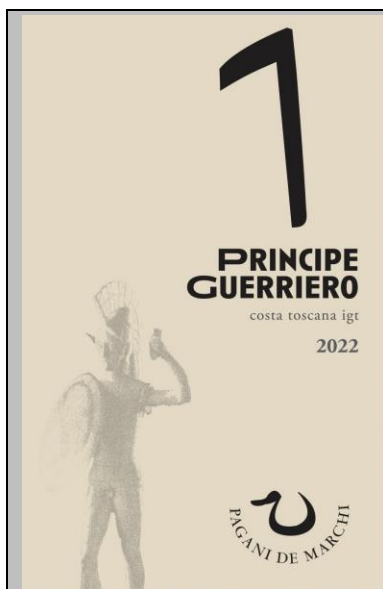


OLMATA
costa toscana igt
2021




OLMATA IGT COSTA TOSCANA RED WINE 2021


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| ORGANIC WINE |  IT BIO 014 AGRICOLTURA ITALIA |
| 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
2022**

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| ORGANIC WINE |  IT BIO 014 AGRICOLTURA ITALIA |
| 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 | 14,00 % vol. |
| TOTAL ACIDITY | 5,20 g/l |
| PH | 3,49 |
| DRY EXCTRAT | 32 g/l |



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| 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 |