

# **WINE PORTFOLIO**

We take great pride in presenting our carefully curated portfolio of natural wine.

We have personally selected, sampled and enjoyed every single bottle in our portfolio.

If it's there, it's because we loved it. And we hope you will too.

All our wines are natural wines. They are crafted with minimal intervention and are grown using organic farming practices that respect the land and the vines.

Our wines are vegan friendly.

To place an order, simply email us or message us on our socials! Free delivery on orders over €50.

E: info@naturalwinemalta.com

I: naturalwinemalta

Items are available until stocks last. Prices are valid until September 2025.

We also stock **non-alcoholic kombucha and other fermented beverages**. These can be viewed on our non alcoholic portfolio <u>here</u>.

# **Our Partners**













Sparkling
White
Colour Codes
Orange
Rose
Red

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
VP1	PetNat de Fabrice	N.V.	Sylvaner/Riesling/Muscat	15.50	18.29
VP2	PetNat de Franck	2020	Gewürztraminer/Muscat	13.90	16.40
VP3	PetNat Si Doux de Raphaël	2018	Gewürztraminer/Silvaner	14.95	16.93
VP4	Crémant d'Alsace	2023	Riesling/Auxerrois/Pinot Gris	16.90	19.94
VP18	Crémant d'Alsace MAGNUM	2022	Riesling/Auxerrois/Pinot Gris	44.90	52.98
VP5	Pulpe	2023	Riesling/Chasselas/Silvaner/ Auxerrois	10.95	12.92
VP6	Blanc Litron (1L)	2024	Pinot Blanc	14.40	16.99
VP7	Plasma de Raphael	2023	Riesling	17.45	20.59
VP8	BLÜEMARAWA de Jean- Paul	2019	Pinot Gris	21.90	25.84
VPg	Grand Cru Frankstein d'Eric	2021	Riesling	25.90	30.56
VP11	Tutti Frutti de Michel	2021	Gewürztraminer/Riesling/ Pinot Blanc/Pinot Gris/Muscat	13.50	15.93

# continued...

Items are available until stocks last. Crossed out items are sold out. Prices are valid until September 2025.



**Sparkling** White **Colour Codes** Orange Rose

Red

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
VP10	UltraViolet de David	2021	Pinot Noir/Pinot Gris/Pinot Blanc/Riesling/Auxerrois	18.50	21.83
VP16	Tutti Frutti de Stephane	2022	Gewürztraminer/Riesling/ Pinot Blanc/Auxerrois	14.90	17.58
VP12	Eros	2023	Gewurztraminer/Riesling/Sylv aner	14.10	16.64
VP15	Grand Cru Mont des Clochettes de David	2019	Gewurztraminer	28.60	33.75
VP17	Qvervi de Stephane	2019	Pinot Gris / Riesling / Gewürztraminer	26.1	30.80
VP21	Brutal de Claude	N.V.	Riesling/Pinot Gris/Sylvaner	19	22.42
VP20	Grand Cru Etalon de Franck	2019	Gewurztraminer	33	38.94
VP13	Pinot Noir	2022	Pinot Noir	16.20	19.12
VP14	Rouge Litron de François (1L)	2023	Pinot Noir	14.90	17.58



Sparkling
White
Colour Codes
Orange
Rose
Red

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
M1	Crazy Crazy	2023	Müller Thurgeau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling	14.49	17.10
<del>M2</del>	<del>Weiss</del>	<del>2022</del>	Müller Thurgeau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling	<del>15.00</del>	<del>17.70</del>
М3	Reisling Reserve	2022	Riesling	25.34	29.90
M4	Pinot Gris Reserve	2022	Pinot Gris	25.34	29.90
M5	Manna	2022	Blauer Portugieser, Scheurebe	13.98	16.50
M6	Pinot Noir	2022	Pinot Noir	17.88	21.10
<del>M7</del>	<del>Big Ass Dornferlder B.A.D</del>	<del>2023</del>	<del>Dornfelder</del>	<del>20.25</del>	<del>23.90</del>
VDL1	Frauenpower Rosé (sparkling)	2023	Dornfelder, Riesling, Siegerrebe	13.14	15.50
<del>VDL2</del>	<del>Frauenpower Red</del> <del>(sparkling)</del>	<del>2023</del>	<del>Dornfelder, Silvaner</del>	<del>13.14</del>	<del>15.50</del>

Items are available until stocks last. Crossed out items are sold out. Prices are valid until September 2025.



Sparkling
White
Colour Codes
Orange
Rose
Red

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
ML1	Rais PetNat (Ancestral)	2023	Nerello Mascalese	12.90	15.22
ML2	Araba Fenice	2022	Nero D'Avola	15.00	17.70
ML3	Bradamente	2022	Catarratto	18.50	21.83
ML4	Angelica	2022	Carricante	29.00	34.22
ML5	Malandrino Red	2021	Nerello Mascalese	23.00	27.14
ML6	Lupo Capuccio Red	2022	Nerello Cappucio	33.00	38.94

# Pét Nat du Fabrice



Winemaker: Fabrice Vintage: Non vintage

**Grape Variety:** Sylvaner/Riesling/Muscat **Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Sparkling. White.

#### Vinification

#### Winemaking:

Grapes hand-harvested. Direct pressing. Aged 8 months in steel-vats. Not filtered. No added sulfites.

# **Analysis**

Alcohol: 12.7% Sulphites: 9 mg/L Residual sugar: 3.7g/l

**Notes from us:** Crowd pleaser. Perfect for a day by the sea or to start off a dinner!









# Pét Nat du Franck

# Introduction

Winemaker: Franck

Vintage: 2020

**Grape variety:** Pinot Auxerrois, Riesling, Pinot Gris

**Type of cultivation:** Organic/Biodynamic

**Harvest:** Hand harvest

Style: Sparkling, Petnat.

# Vinification

#### Winemaking:

Alcoholic and malolactic fermentation in stainless steel vats, aging on Lees for 6 months in stainless steel vats. Addition of 2019 grape juice. Disgorging October 26, 2022

# **Analysis**

Alcohol: 12%

Total SO2: <10 mg/L

**Residual sugar:** <1 g/L limestone

**Notes from us:** Highly rated! Fresh. Unique!







# Si Doux

# Introduction

Winemaker: Raphaël

Vintage: 2022

**Grape variety:** Gewurztraminer, Sylvaner **Soil type:** Clay-limestone soil in Florimont

Yield per hectare: 43HL/Ha

**Type of cultivation:** Organic/Biodynamic

**Harvest:** Hand harvest

Style: Sparkling, Petnat. Sweet wine

## Vinification

**Winemaking:** Direct pressing for 6 to 8 hours Alcoholic fermentation in stainless steel tanks Aged on lees for 11 months in stainless steel tanks. Formation of foam with a natural foot of tank from 2019 juice

# **Analysis**

**Alcohol:** 13.45%

Total SO2: 20 mg/L

**Residual sugar:** 42.5 g/L limestone

**Notes from us:** Semi-sweet wine with fresh

acidity. Dangerously easy to drink!







# Crémant d'Alsace

#### Introduction

Winemaker: Raphaël

Vintage: 2018

Grape variety: Auxerrois, Riesling,

Pinot Blanc, Pinot Gris

Soil type: granitic alluvium, limestone and sandy

Yield per hectare: 50HL/Ha

Type of cultivation: Organic/Biodynamic

**Harvest:** Hand harvest

Style: Sparkling, Traditional method

## Vinification

Winemaking: Direct pressing for 4 hours. Alcoholic and malolactic fermentation in stainless steel tanks. Aged on lees for 5 months in stainless steel tanks. Edulcation with 2022 grape juice. 1st disgorging after 9 months on leth on Neurophen 2022

months on lath on November, 2023

# **Analysis**

**Alcohol:** 12.5%

Total SO2: 10 mg/L

Residual sugar: 0.96g/L limestone

Notes from us: Notes of lees. Elegant. Special

occasion.







# Pulpe

## Introduction

Winemaker: Raphael

Vintage: 2022

**Grape variety:** Auxerrois, Pinot Blanc

**Soil type:** Calcareous marl **Type of cultivation:** Organic

**Harvest:** Hand harvest

Style: White wine

# Vinification

Winemaking: Direct pressing. Aged for 7

months in stainless steel.

# **Analysis**

Alcohol: 12%

Total SO2: 1.5mg/L

Notes from us: Easy drinker. Glou Glou,







# **Blanc Litron**

# Introduction

Winemaker: David

Vintage: 2019

Grape variety: Pinot Blanc Soil type: Granitic terroir. Yield per hectare: 43HL/Ha Type of cultivation: Organic

**Harvest:** Hand harvest

Style: White wine - 1000ml format

# Vinification

**Winemaking:** Direct pressure, Aged 2 years in stainless steel tank, No input during the vinification,

# **Analysis**

Alcohol: 13%

Total SO2: 31 mg/L

**Residual sugar:** og/L limestone

Notes from winemaker: David plays Reggae

music continuously in his cellar.







# Plasma

# Introduction

Winemaker: Stephané

Vintage: 2016

Grape variety: Riesling Soil type: Oolitic limestone Yield per hectare: 60HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: White wine

#### Vinification

**Winemaking:** Natural fermentation with indigenous yeasts. Aged on lees for 12 months in stainless steel tanks. Racking with addition of sulfites (0.3g/hl) just before bottling in March 2018.

# **Analysis**

**Alcohol:** 13.2%

Total SO2: 16mg/L

**Residual sugar:** 1.4g/L limestone

**Notes from winemaker:** A racy, terroirdriven Riesling with fine minerality and good

length





# BLÜEMARAWA



#### Introduction

Winemaker: Jean-Paul

Vintage: 2019

**Grape variety:** Pinot Gris Petits Grains

**Soil type:** Wild with stones. **Yield per hectare:** 28HL/Ha

**Type of cultivation:** Organic/biodynamic

**Harvest:** Hand harvest **Style:** Oxidative white wine

## Vinification

**Winemaking:** Direct long pressing then fermentation in barrels. Aging in old barrels for the first year allowing oxidation. Then assembly and final aging in stainless steel vats.

# **Analysis**

Alcohol: 15%

Total SO2: 11mg/L

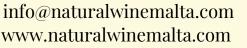
**Residual sugar:** 2.9g/L limestone

Notes from winemaker: A wine of freedom,

which gives me patience

Notes from us: Rare. Very particular oxidative

style, reminds me of Jura wines.









# Frankstein Grand Cru

# Introduction

Winemaker: Eric

Vintage: 2019

**Grape variety:** Riesling **Soil type:** Poor Granite

Yield per hectare: 45 HL/Ha

**Type of cultivation:** Organic/Biodynamic

**Harvest:** Hand harvest

Style: White wine

# Vinification

**Winemaking:** Long pressing, rough settling Very long spontaneous fermentation. Aging 10 month on vats in old barrels. No filtration.

# **Analysis**

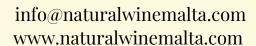
Alcohol: 12.55

Total SO2: 13mg/L

**Residual sugar:** o.6g/L limestone

Notes from us: Rare. Not your ordinary

Riesling. Beautifully blanced.









# Tutti Frutti de Michel

# Introduction

Winemaker: Michel

Vintage: 2022

**Grapevariety:** Riesling, Slyvaner, Gewurztraminer, Pinot Gris, Muscat **Soil type:** Limestone and clay soil

Yield per hectare: 60HL/Ha

**Type of cultivation:** Organic/Biodynamic

**Harvest:** Hand harvest

Style: White wine

## Vinification

Winemaking: Natural fermentation with indigenous yeasts. Aging on lees for 20 months in stainless steel vats.
Racking just before setting in September. Unfiltered.

# **Analysis**

**Alcohol:** 13.3%

Total SO2: 29mg/L

Residual sugar: 1.6 g/L







# **Les Mont Fleuri**

# Introduction

Winemaker: Raphael

Vintage: 2017

**Grape Variety:** Riesling, Grand Cru

Type of cultivation: Organic, biodynamic

Harvest: Hand harvest Style: Still. White.

# **Vinification**

#### Winemaking:

Hand harvested from a low yield grand cru vineyard. Direct pressing. No skin contact. Matured for 24 months in barrels.

# **Analysis**

Alcohol: 14%

Sulphites: 12mg/L Residual sugar: 0.2g /l

**Notes from us:** Only 200 made that year. A perfect expression of the terroir and grape variety.







# Ultraviolet

# Introduction

Winemaker: David

Vintage: 2020

Grape variety: Auxerrois, Pinot-blanc, Pinot-

Noir, Muscat, Pinot-Gris, Riesling,

Gewurztraminer

**Soil type:** Granite soil

**Yield per hectare:** 40HL/Ha **Type of cultivation:** Organic

**Harvest:** Hand harvest **Style:** Rose/Red wine

## Vinification

**Winemaking:** Whole bunch maceration 5

days.

Natural fermentation in stainless steel tank. Aging 7 months in stainless steel tank Plain bottling without filtration.

# **Analysis**

**Alcohol:** 12.6%

Total SO2: 9 mg/L

Residual sugar: 0.2g/L limestone

**Notes from winemaker:** SUPERB Wine from our granitic soils in the town of Saint-Hippolyte. The reasons come from plots in

agroecology.







# Tutti Frutti de Stephane

#### Introduction

Winemaker: Stephané

Vintage: 2022

Grape variety: Gewurztraminer, Riesling, Pinot

Blanc Auxerrois, Pinot Blanc, Muscat **Soil type:** Limestone and loess soil

Yield per hectare: 65HL/Ha

**Type of cultivation:** Organic/Biodynamic

**Harvest:** Hand harvest **Style:** Orange wine

#### Vinification

**Winemaking:** Natural fermentation with indigenous yeasts. Aging on lees for 11 months in cement vats then in a wooden barrel. Racking just before setting in September. Unfiltered.

# **Analysis**

**Alcohol:** 13.9%

Total SO2: 13mg/L

**Residual sugar:** 2.9g/L limestone

**Notes from winemaker:** A real pleasure to play the alchemist to find the better balance







# Eros

# Introduction

Winemaker: David

Vintage: 2023

**Grape variety:** Riesling, Gewurztraminer, Muscat

**Soil type:** Granitic terroir. **Yield per hectare:** 60HL/Ha

Type of cultivation: Organic/biodynamic

**Harvest:** Hand harvest **Style:** Orange wine

# Vinification

**Winemaking:** Maceration for 7 days as whole

clusters.

Aging in stainless steel vats for 7 months,

No input during winemaking,

# **Analysis**

Alcohol: 13%

Total SO2: 10mg/L

**Residual sugar:** 0.52g/L limestone

**Notes from us:** Wonderful orange wine. Slight funk but easy to drink. Ideal for somebody trying out orange wine for the first ime!







# Le Mont des Clochettes

#### Introduction

Winemaker: Daviud

Vintage: 2019

**Grape Variety:** Gewurztraminer Grand Cru **Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Still. Orange.

# **Vinification**

#### Winemaking:

Grapes hand-harvested. Maceration with skin for 5 days. Aged in wooden barrels for 29 months. No added sulfites.

# **Analysis**

Alcohol: 14%

**Sulphites:** 20 mg/L **Residual sugar:** 2,6g/l

Notes from us: Grand Cru Orange

Gewurztraminer. Impressive wine. Rare.







# **Qvervi de Stephane**

#### Introduction

Winemaker: Stephane

Vintage: 2019 Grape Variety:

Gewurztraminer/Riesling/Pinot Gris **Type of cultivation:** Organic, biodynamic

principles

**Harvest:** Hand harvest **Style:** Still. Orange.

# Vinification

#### Winemaking:

Grapes selected skin thickness are allowed to ripen then hand-harvested. Soft press. Maceration with skin for 8 months in Georgian quervi buried underground. Then matures for 11 months in stainless vats. No added sulfites.

# **Analysis**

Alcohol: 14%

**Sulphites:** No added sulphites

**Notes from us:** Aromatic blend which tones down the Georgian style winemaking, making it a special wine for a special occasion







# Le Brutal de Claude!

#### Introduction

Winemaker: Claude

Vintage: N.V

**Grape Variety:** Riesling, Pinot Gris, Slyvaner **Type of cultivation:** Organic, biodynamic

Harvest: Hand harvest Style: Still. Orange.

# Vinification

#### Winemaking:

Hand harvested. Direct pressing. Skin contact for 14 days. Then aged on the lees for 19 months in a mixture of stainless vats and barrels. Not filtered.

# **Analysis**

Alcohol: 14%

Sulphites: 8 mg/LResidual sugar: 2 g/l

**Notes from us:** Brutal!!! A zero-additive natural wine label shared by winemakers worldwide. Always without added sulfites, unfiltered, and unpredictable—raw expressions made in tiny batches with total freedom.







# L'Etalon de Franck

## Introduction

Winemaker: Franck

Vintage: 2019

**Grape Variety:** Gewürztraminer

**Type of cultivation:** Organic, biodynamic

**Harvest:** Hand harvest **Style:** Still. Orange.

# **Vinification**

#### Winemaking:

Hand harvested from low yield grand cru plots. 14 hour gentle pressing. Skin contact for 6 days. Aged on the lees for 14 months in stainless vats. Not filtered.

# **Analysis**

Alcohol: 14%

Sulphites:  $<10 \ mg/L$ Residual sugar:  $<1 \ g \ /l$ 

**Notes from us:** Lovely, aromatic expression of gewürztraminer from grand cru plots.







# **Pinot Noir**

#### Introduction

Winemaker: Raphëal

Vintage: 2020

**Grape variety:** Pinot Noir **Yield per hectare:** 35HL/Ha

Soil type: Granitic terroir from Wineck Schlossberg

**Type of cultivation:** Organic/biodynamic

Harvest: Hand harvest,

**Style:** Red wine

# Vinification

**Winemaking:** Pressed by foot, 25% kept on stem. Maceration for 22 days, Fermentation in stainless steel vats. Aging for 21 months in barrels,

# **Analysis**

**Alcohol:** 13.1%

Total SO2: 27mg/L

Residual sugar: 0.2g/L limestone

Notes from us: Elegant Pinot. Fresh and

Complex.







# **Rouge Litron**

# Introduction

Winemaker: François

Vintage: 2023

Grape variety: Pinot NoirSoil type: Granitic terroir.Type of cultivation: Organic

**Harvest:** Hand harvest

Style: Red wine

## Vinification

**Winemaking:** 15 days of maceration in whole bunches. 9 months maturing in vat.

# **Analysis**

**Alcohol:** 12.4%

Total SO2: 20mg/L

Residual sugar: 1.1g/L limestone

Notes from us: Light and bright. Fresh fruits.







## Introduction

Winemaker: Marto

Vintage: 2023

**Grape Variety:** Müller Thurgeau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling **Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Sparkling, Petnat

# Vinification

#### Winemaking:

Blend of 7 different varieties, all harvested separately and fermented separately, bottled to become sparkling. No added sulfites.

# **Analysis**

Alcohol: 10%

Sulphites: Only naturally occuring

Residual sugar: Minimal

Notes from us: Interesting blend. Enjoyable

on a hot sunny day by the sea!









# Weiss

# Introduction

Winemaker: Marto

Vintage: 2023

**Grape Variety:** Müller Thurgeau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling **Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Still. White

# **Vinification**

#### Winemaking:

Blend of 7 different varieties, all harvested separately and fermented separately, aged in old neutral oak barrels, for ten months before bottling. No added sulfites.

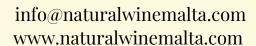
# **Analysis**

Alcohol: 10%

Sulphites: Only naturally occuring

Residual sugar: Minimal

Notes from us: Highly rated! Fresh. Unique!









#### Introduction

Winemaker: Marto

Vintage: 2022

**Grape Variety:** Riesling

Type of cultivation: Organic, some biodyamic

principles

Harvest: Hand harvest Style: Still. White

# Vinification

#### Winemaking:

Riesling hand harvested, undergoes slow direct pressing. Spontaneous fermentation. Aged in 3 year old, 600L traditional wooden barrels for two years on the lees. Bottled in July 2024.

# **Analysis**

Alcohol: 12%

Sulphites: Only naturally occuring

**Residual sugar:** Minimal

**Notes from us:** Delicate expression of Riesling. Rare wine. Only 1 per order!









# **Pinot Gris Reserve**

#### Introduction

Winemaker: Marto

Vintage: 2022

**Grape Variety:** Pinot Gris

Type of cultivation: Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Still. White

# Vinification

### Winemaking:

PG hand harvested, undergoes slow direct pressing. Spontaneous fermentation. Aged in 3 year old, 1200L traditional wooden barrels for two years on the lees. Bottled in July 2024.

# **Analysis**

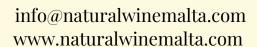
Alcohol: 12%

Sulphites: Only naturally occuring

Residual sugar: Minimal

**Notes from us:** Complex expression of PG.

Rare wine. Only 1 per order!







# Manna

# Introduction

Winemaker: Marto

Vintage: 2022

**Grape Variety:** Blauer Portugieser, Scheurebe **Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Still. Red

# Vinification

#### Winemaking:

Blend of 2 different varieties, which undergo a short co-maceration before light pressing, aged for nine months before bottling. No added sulfites.

# **Analysis**

**Alcohol**: 9.5%

Sulphites: Only naturally occuring

Residual sugar: Minimal

**Notes from winemaker:** Light, fruity red, pepper, smells like white pepper and cherries





natural vine malta





# **Pinot Noir**

# Introduction

Winemaker: Marto

Vintage: 2022

**Grape Variety:** Pinot Noir

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Still. Red

# Vinification

#### Winemaking:

Grapes hand-harvested from a single vineyard. Fermented & macerated as 1/3 destemmed, 2/3 whole bunch. macerated for 2 weeks. Aged in foudre. No added sulfites.

# **Analysis**

**Alcohol**: 11.5%

**Sulphites:** Only naturally occuring

Residual sugar: Minimal

**Notes from winemaker:** My favorite vintage

of this wine thus far. Love it!





# Big Ass Dornfelder (B.A.D)

# Introduction

Winemaker: Marto

Vintage: 2023

**Grape Variety:** Dornfelder

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Still. Red



#### Winemaking:

Dornfelder hand harvested, from a 350m high plot of heavy clay limestone soil. Left to dry out and then pressed. Spontaneous fermentation. Bottled end of August.

# **Analysis**

Alcohol: 13%

Sulphites: Only naturally occuring

Residual sugar: Minimal

**Notes from winemaker:** This wine was actually an accident. We were busy and didn't harvest the plot until September, this cause the grapes to dry out and concentrate.







# Frauen Power Rosé



## Introduction

Winemaker: Alanna

Vintage: 2023

Grape Variety: Dornfelder, Riesling,

Siegerrebe

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Sparkling. Petnat. Rose.

# Vinification

#### Winemaking:

Grapes hand-harvested. Fermented & macerated. Bottled during fermentation. No added sulfites.

# **Analysis**

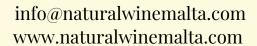
Alcohol: 9%

Sulphites: Only naturally occuring

Residual sugar: Minimal

Notes from us: Fresh, fruity low alcohol

petnat. Perfect for a sunny day!







# Frauen Power Red



## Introduction

Winemaker: Alanna

Vintage: 2023

Grape Variety: Dornfelder, Silvaner

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Sparkling. Petnat. Red.

# Vinification

#### Winemaking:

Grapes hand-harvested. Fermented & macerated. Bottled during fermentation. No added sulfites.

added sumtes

# **Analysis**

Alcohol: 9%

**Sulphites:** Only naturally occuring

Residual sugar: Minimal

Notes from winemaker: GERMAN

LAMBRUSCO!!!







# Rais

#### Introduction

Winemaker: Diego Bongiovanni

Vintage: 2023

**Grape Variety:** Nerello mascalese

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Sparkling. Petnat. White.

#### Vinification

#### Winemaking:

Hand harvested, from vineyards North-East slopes of the Etna. Volcanic soil. Direct press. 12 months of aging in terracotta amphora. Addition of Nerello Mascalese juice after desgorgment. Unfiltered & Unfined.

# **Analysis**

Alcohol: 13%

Sulphites: minimal amounts - only

natural occurring **Residual sugar:** <1g/L

**Notes from winemaker:** This is an arabic term used for chief. For us Rais is a very tender cirnechina that has conquered us with its sweet exuberance. The cirneco, a primitive dog, represents the ancestral essence of our volcanic land.







# **Araba Fenice**

#### Introduction

Winemaker: Diego Bongiovanni

Vintage: 2023

**Grape Variety:** Nero D'Avola

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Still. Rose.

#### Vinification

#### Winemaking:

Hand harvested, from neighbouring vineyards North-East slopes of the Etna. Volcanic soil. Blend of Georgian Quervi macerated juice w/direct press juice. 12 months of aging in cacciopesto amphora & stainless steel vats, blended in the end. Unfiltered & Unfined.

# **Analysis**

Alcohol: 12%

**Sulphites:** 10 mg/L - only natural

occurring

Residual sugar: <1g/L

**Notes from winemaker:** Araba Fenice means phoenix. Part of the cantina's vineyards were burnt during wild fires on the Etna. This bottle signifies the ongoing rebirth & rejuvenation of the area!







# **Bradamente**

#### Introduction

Winemaker: Diego Bongiovanni

Vintage: 2022

**Grape Variety:** Carricante

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Still. Orange.

# Vinification

#### Winemaking:

Hand harvested, from Sofia's vineyard in Calatafimi (north sicily). Chalky soil. Spontaneous fermentation. 80% of grapes 4 day maceration in cacciopesto and aged 12 month aging in cacciopesto amphora. 20% of grapes spend 6 months macerating in Georgian Qvervi then 6 months in caccio pesto amphora. Unfiltered & Unfined.

# **Analysis**

Alcohol: 12%

Sulphites: 16mg/L - only natural

occurring

Residual sugar: <1g/L

Notes from winemaker: From Ariosto's poem, Bradamente, a warrior woman who fights to get her lover back, who manages to free him, a beautiful, sensual, incredibly magnetic woman. Who when she waits for the return of her beloved becomes weak, delicate, poignant







# **Angelica**

#### Introduction

Winemaker: Diego Bongiovanni

Vintage: 2022

**Grape Variety:** Carricante

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest **Style:** Still. Orange.

#### Vinification

#### Winemaking:

Hand harvested, from vineyards North-East slopes of the Etna. Volcanic soil. 30 day whole bunch maceration in cacciopesto amphora. Spontaneous fermentation. 12 month aging in terracotta amphora & accacia barrels. Unfiltered & Unfined.

# **Analysis**

Alcohol: 12%

Sulphites: 16mg/L - only natural

occurring

Residual sugar: <1g/L

Notes from winemaker: From Ariosto's poem, Angelica, victim of her beauty, is loved by everyone and forced to flee for this reason, uses her gifts to stay with those she loves. This name comes from the fascination for this character of the history of the Opera dei Pupi Siciliana.







# **Malandrino**

#### Introduction

Winemaker: Diego Bongiovanni

Vintage: 2021

**Grape Variety:** Nerello Mascalese

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Still. Red

#### Vinification

#### Winemaking:

Late hand harvested, from a 450m high on the North-East slopes of the Etna. Volcanic soil. 17 day maceration in cacciopesto amphora. Spontaneous fermentation. 14 months of aging in cacciopesto amphora. Bottled end of June.

# **Analysis**

**Alcohol**: 12.5%

**Sulphites:** 30mg/L - only natural

occurring

Residual sugar: <1g/L

**Notes from winemaker:** "In Sicily grandmothers usually call u' malandrinu the slightly lively grandson who thinks of one thing and does a hundred things." This wine was the first wine of the cantina.







# **Lupo Cappuccio**

#### Introduction

Winemaker: Diego Bongiovanni

Vintage: 2021

**Grape Variety:** Nerello Cappuccio

**Type of cultivation:** Organic, some biodyamic

principles

**Harvest:** Hand harvest

Style: Still. Red

#### **Vinification**

#### Winemaking:

Hand harvested, from a 450m high on the North-East slopes of the Etna. Volcanic soil. 7 day maceration in cacciopesto amphora. Spontaneous fermentation. 12 months of aging in cacciopesto amphora. Unfiltered & Unfined.

# **Analysis**

Alcohol: 12%

Sulphites: 40 mg/L - only natural

occurring

Residual sugar: <1g/L

Notes from winemaker: This grape variety is not usually produced as a monovarietal, and is usually blended with its bigger brother Nerello Mascalese. This is produced in selected years where the skin matures enough.



