

LaSelva[®]

AZIENDA BIOAGRICOLA DAL 1980



AZIENDA BIOAGRICOLA LA SELVA- Tins'vil Spumante Brut

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
Carlotta@tuscanvineyardimports.com

Le Selva: **Tins'vil Spumante Brut**

The founder and organic pioneer of Cantina La Selva is Karl Egger who has spent 35 years developing the property. "I wanted to be outdoor and live according to the seasons and enjoy food that is worthy to be called such and that had the flavors of my childhood: natural, intense and genuine." In 1980 he moved to southern Tuscany, the Maremma where he began to grow organic fruits and vegetables 3 km from the sea and near a regional wildlife sanctuary. It was the first farm outside of Germany to be certified by Naturland as organic. Today 12 wines are produced using EU certified organic practices. In 2002 a cellar was built that is well integrated into the territory and is surrounded by olive groves and vineyards. Part of the cellar is dug into the earth providing ideal climate for the

production of organic wines. Methods are modern with temperature controls and delicate fermentation and pumping. Only estate grown fruit is used and bottling occurs on site. Both traditional and innovative wines are being produced by the winery as it grows and explores the potential of the 668 hectare farm. "Our philosophy is to accompany the grapes in the process of vilification based on the years of experience from past harvests, without use of additives, with a simple but rigorous technique in the cellar and applying with conviction and seriousness the concept of organic for now 30 years. Therefore we invest most of all in native varietals such as Vermentino, Ciliegiolo, Sangiovese, Malvasia Nera and Pugnietello that best express our *terroir*."

web site: <http://www.cantina.laselva-bio.eu/en/Winery>

Tins'vil Spumante brut, NV Sangiovese, Production 2,000 Bottles

Another Tuscan innovation. A dry fruity fresh white wine from Sangiovese grapes, vinified as a white. Straw yellow in color, it breaks the preconceived notions of Sangiovese and of traditional whites. Fermented for 14 days in stainless steel and spends a total of 6 months in ss vats before bottling for 1 month before release.

.750ml

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AZIENDA BIOAGRICOLA DAL 1980



CAZIENDA BIOAGRICOLA LA SELVA- Bianco Toscano

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Le Selva: **Bianco Toscano**

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Bianco Toscano, 2016 **Vermentino & Ansonia,** **Production 8,000 Bottles**

Dry fruity wine from Vermentino and Ansonia grapes, which thrive in the hot sun of Maremma, cose to the sea. Fermented in stainless steel for 18 days, it spends a total of 6 months in ss vats, then bottled for one month before release. Drink young and fresh.

.750ml

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AZIENDA BIOAGRICOLA DAL 1980



CAZIENDA BIOAGRICOLA LA SELVA- Sangiovese Bianco IGT

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Le Selva: **Sangiovese Bianco IGT**

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Sangiovese Bianco IGT, 2016 Sangiovese, Production 3,000 Bottles

Another Tuscan innovation. A dry fruity fresh white wine from Sangiovese grapes, vinified as a white. Straw yellow in color, it breaks the preconceived notions of Sangiovese and of traditional whites. Fermented for 14 days in stainless steel and spends a total of 6 months in ss vats before bottling for 1 month before release.

.750ml

NOTES:

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AZIENDA BIOAGRICOLA DAL 1980



CAZIENDA BIOAGRICOLA LA SELVA- Rosé IGT

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
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Le Selva: **Rosé IGT**

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Rosé IGT, 2016 Sangiovese & Ciliegiolo, Production 5,000 Bottles

Perfect aperitif on a warm summer evening, but will also carry through into fall and winter when accompanied with lighter dishes. Fermented for 18 days at 16 degrees Celsius. Spends 6 months in stainless steel and a minimum of one month in bottle before release. Fresh, intense dry rose' from Maremma with clean, fruity palate. Notes of red berries fresh and prue with a mineral note on the finish.

.750ml

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AZIENDA BIOAGRICOLA LA SELVA- Privo Sangiovese IGT

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Le Selva: Privo Sangiovese IGT

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Privo Sangiovese IGT, 2015 Sangiovese, Production 6,000 Bottles

Cuvee' made from organically grown Sangiovese and Alicante grapes vilified **without added sulfites** which qualifies it to be approved as an organic wine in the US. Fermented at 26 degrees celsius in stainless steel vats for 12 days, Privo then spends 8 months in ss vats and 3 months n bottle before release. Privo can be drunk immediately but best aged 2-3 years.

.750ml

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AZIENDA BIOAGRICOLA DAL 1980



AZIENDA BIOAGRICOLA LA SELVA- Morellino DOCG

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Le Selva: **Morellino DOCG**

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**Morellino DOCG, 2015
Sangiovese (90%) Merlot
(10%), Production 10,000
Bottles**

La Selva's Morellino di Scansano is produced from 90% Sangiovese and 10% Merlot. It is fermented for 18 days in stainless steel vats at 26 degrees celsius, with a total of 8 months in ss and a minimum of 3 months in bottle before release.

.750ml

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AZIENDA BIOAGRICOLA LA SELVA- Colli dell'Uccelina DOCG

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Le Selva: **Colli dell'Uccelina DOCG**

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**Colli dell'Uccelina DOCG
Sangiovese 85% Merlot
15%, 2013, Production
10,000 Bottles**

The blend on this riserva is 85% Sangiovese and 15% Merlot. Fermentation lasts 18 days in ss vats at 26 degrees celsius. In order to develop its complex and elegant character, it is then aged for 12 months in French Tonneau and Barrique barrels and bottled for 12 months before release. Intense and fruity, it shows well balanced tannins and good depth. Drink now or cellar 5-6 years.

.750ml