



150 years of history, nature, and territory

For **one hundred and fifty years**, we have cultivated the vine following the slow rhythm of nature, combining the **best traditions** of the past with **modern technologies**. It's a patient journey of **enhancing the terroir**, where our understanding of the character of our grape varieties and the potential of the land allows us to practice a **conventional-integrated viticulture** aimed at respecting the **natural balance** and **biodiversity**.

Our wines fully express the characteristics of the **territory**, revealing the best of themselves spontaneously: **uniqueness, originality, and naturalness**, the most complete expression of **Capriano del Colle DOC**.



Our vineyards

Our vineyards are located on **Montenetto**, the heart of the Capriano del Colle DOC, covering 9 hectares with 6250 to 7300 vines per hectare. We cultivate **Marzemino, Sangiovese, and Merlot** for red wines, Turbiana for white wines, and Chardonnay for traditional method sparkling wines.

This area is characterized by a geological formation and microclimate ideal for viticulture. The clayey soil, daily temperature variation, and low rainfall contribute to the intense pigmentation and complex aromas of red wines, while white wines gain minerality and savoriness, complexities that remain even after years of aging.

The precise and meticulous selection of grape clusters allows us to calibrate the proper yield per vine, ensuring the **expression of the grape variety's typicity** in this unique territory. The grapes are harvested exclusively by hand, placed in small crates, and transported to the winery to be immediately destemmed and pressed, thus preserving the fruit's characteristics.



Sustainable viticulture and environmental protection

We love and respect the nature that surrounds us, and we are proud of the progress we have made in sustainable **viticulture**, developed by combining **various strategies** that apply the positive aspects of each method.

These strategies allow us to preserve and protect the environment, using less and less fossil energy and minimizing pollution. Our working philosophy enables us to be sustainable over time, ensuring that we pass on an unspoiled land to our children (the fifth generation of winemakers).

Most importantly, we have **safeguarded** the well-being of our customers by producing **wines free of pesticide residues**.

Respecting and **safeguarding** the **environment** are central to the choices we make in the winery. This is why we have taken the path towards energy independence, investing in renewable and clean energy sources and using single-piece cork stoppers, which are completely **natural, reusable, and recyclable**—a vital resource with countless environmental, economic, and social benefits.

Our commitment to true sustainability is best expressed in our Reserve wines. Monte Bruciato, Bruma, and Ugo Botti are created with the value of total sustainability in mind, thanks to the use of wooden containers that are fully recyclable and renewable, and the absence—or very limited use—of direct temperature control.



The territory of Capriano del Colle

Our wines are crafted to express the **unique characteristics** of the land, naturally revealing their best qualities.

Uniqueness, originality, and naturalness are distinctive traits that can be found in the elegant yet bold soul of each bottle.

This personality matures and **evolves over time** while preserving the original character of its land—sometimes resilient, yet generous—making it both recognizable and intriguing.



CAMPAIN FINANCED
ACCORDING TO EU REG.
NO. 2021/2115



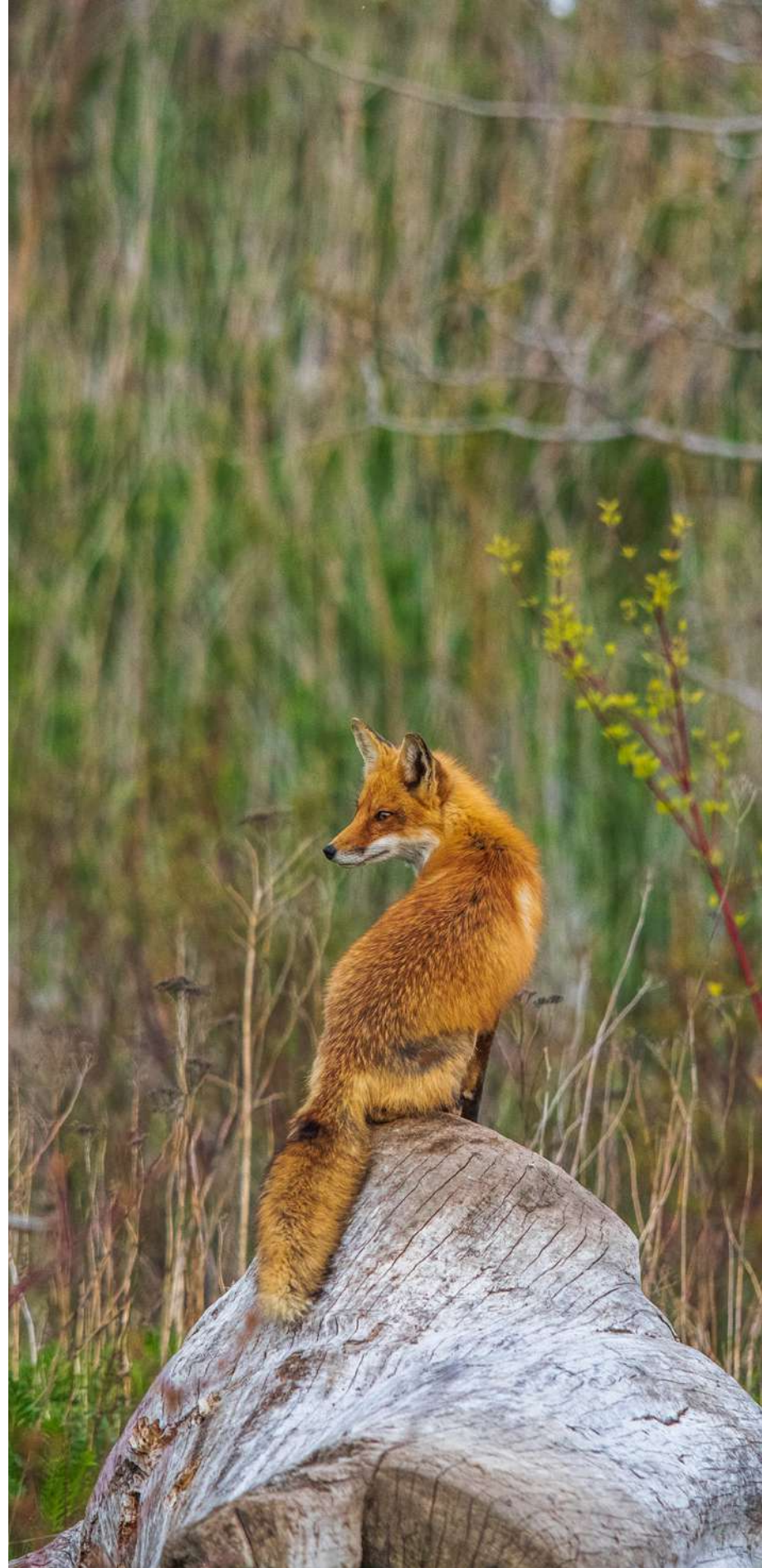
Inspired by nature

The inspiration for our labels is deeply rooted in the strong bond we have established with the surrounding territory, in our dedication to **local biodiversity**, and in the sustainable approach we have embraced for years.

The wildlife of the region has inspired the labels of our **three flagship wines: Bruma, Montebruciato, and Lamettino.**

The animals were chosen based on their physical characteristics, closely tied to the name of the wine, and are depicted in their natural habitat through the illustrations on the labels.

The two labels dedicated to our traditional wines, **Torrazza** and **Rubinera**, tell the story of the harmonious interaction between humans and nature, with activities like cycling and spring picnics emerging as symbols of the hillside experiences.



Montebruciatò

CAPRIANO DEL COLLE DOC · ROSSO RISERVA

Structured texture, length of drink, complexity, fundamental elegance. Monte Bruciatò is a velvety invitation to meditation and relaxation, to a convivial evening with friends in front of the lit fireplace.

WINERY

After a scrupulous qualitative selection of the bunches, the grapes in small crates are brought to the cellar for immediate destemming-pressing. The must and the skins remain in contact during fermentation in order to extract color, aromas and structure for an extremely variable duration (from 10 to 30 days and more) depending on the variety and vintage. Fermentation is carried out at a temperature of about 25 ° C; then follows the racking. Subsequently, it is aged on "noble lees" in wood for one year. The most qualitative carats are assembled in steel tanks to refine for another year. Before being marketed, the wine is aged in the bottle, in an air-conditioned environment, for about 12 months.

SENSORY NOTES



Very deep ruby red with violet hues.



Aromas of cherry, black cherry, black currant, complemented by the toasting of the wood.



The importance and tannic elegance of the vines is striking in a context of velvety-softness. The reserve also lends itself to aging for several years in the bottle.



18 ° C

Elegant, Rich, Harmonious



Lamettino

CAPRIANO DEL COLLE DOC · MARZEMINO

Gracefulness and freshness, Marzemino envelops the senses with its fruity aromas, its pleasant acidity and its strong character. A lively, fragrant, elegant wine of great balance.

WINERY

After a scrupulous qualitative selection of the bunches, the grapes in small crates are brought to the cellar for immediate destemming-pressing. The must and the skins remain and are subjected to a cold treatment for a week in order to extract color and aromas, for an extremely variable duration (from 10 to 30 days and more) depending on the variety and vintage.

Fermentation is carried out at a temperature of about 25 ° C; then follows the racking. Subsequently, it is aged on "noble lees" in wood for one year. Subsequently, it is aged on "noble lees" for a year and a half before being prepared for bottling. Before being marketed, the wine is refined in the bottle, in an air-conditioned environment, for about 90 days.

SENSORY NOTES



Ruby red with a marked purplish hue.



Aromas of violet and rose predominantly. Mouth: It is soft and enveloping, easy to drink.



The palate enters fresh and juicy, with surprising drinkability that recalls all the olfactory traits in the finish.



18 ° C

Fruity, Fresh, Light



Bruma

CAPRIANO DEL COLLE DOC · BIANCO SUPERIORE

Dry, savoury and full-bodied. Fruity and floral aromas at the start, fragrant and spicy as it evolves, Bruma conquers for its dynamism at the table.

WINERY

The harvest takes place after a meticulous inspection of the development of Botrytis Cinerea in its noble form, with the grapes carefully placed in small crates. The botrytized grapes are promptly transported to the winery for immediate pressing. The clarified must ferments at a controlled temperature of 16°C in stainless steel for two-thirds of the process and completes fermentation in second-use barriques. It remains in wood on fine lees for 12 months and for the same amount of time in stainless steel, before being prepared for bottling. Prior to commercialization, the wine is aged for one year in the bottle in a climate-controlled environment.

SENSORY NOTES



Straw-coloured of good intensity with shining golden flashes and consistency.



The bouquet is fine with hints of quince, medlar and citrus fruits intertwined with liquorice and ginger, dried fruit, linden blossom and balsamic closure.



On the palate it is forthright; salinity and freshness always make themselves felt, but at the same time thick and well balanced. It stands out for its elegant structure and persistence with an almondy finish.



10-12°C

Articulate, distinctive and delicious



Rubinera

CAPRIANO DEL COLLE DOC · ROSSO

Delicate, ethereal and soft, Rubinera tells the story of its homeland with every sip. Red like passion, intense like a family tradition that began 150 years ago.

WINERY

After a scrupulous qualitative selection of the bunches, the grapes in small crates are brought to the cellar for immediate destemming-pressing. The must and the skins remain in contact during fermentation in order to extract color, aromas and structure for an extremely variable duration (from 10 to 30 days and more) depending on the variety and vintage. Fermentation is carried out at a temperature of about 25 ° C; then follows the racking. Subsequently, it is aged on "noble lees" in wood for one year. Subsequently, it is aged on "noble lees" for a year and a half before being prepared for bottling. Before being released, the wine is aged in the bottle in an air-conditioned environment for about 90 days.

SENSORY NOTES



Ruby red with violet hues of appreciable intensity.



Aromas of flowers such as violet, cherry, blackberry and raspberry make up the fruity picture. Ethereal and broad.



You can feel the elegance of Sangiovese and the softness of Marzemino, the structure of Merlot, from which a delicate, soft, velvety and full-bodied wine is born.



15-17°C

Soft, Wide, Delicate



Torrazza

CAPRIANO DEL COLLE DOC · BIANCO

Dry, sapid and structured, with delicate floral aromas at the start and fruity evolutions, Torrazza conquers with its intense elegance. The old vintages will bewitch you.

WINERY

The harvest is done manually, with scrupulous qualitative selection of the bunches, placing the grapes in small crates; a timely transport to the cellar for immediate pressing follows. The clarified must ferments at a controlled temperature of 16 ° C; at the end of the fermentation process the separation from the "coarse lees" takes place. This is followed by aging on "noble lees" throughout the winter and then being prepared for bottling only in early summer. Before being released, the wine is aged in the bottle in an air-conditioned environment for about 90 days.

SENSORY NOTES



Straw yellow with evident greenish reflections.



Fine, elegant and at the same time intense, with floral notes such as lily of the valley, wisteria; fruity like peach and pear, closing with spicy notes.



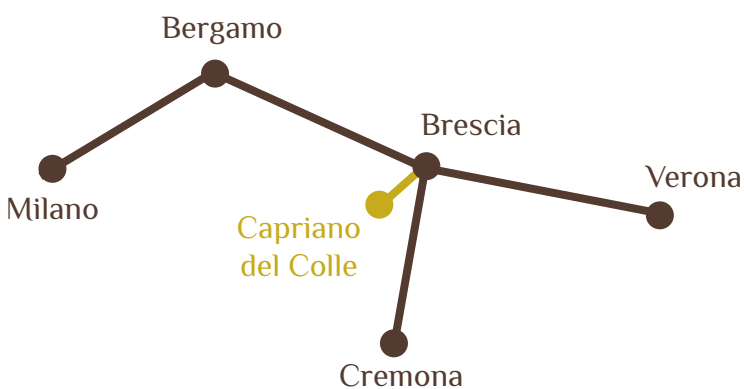
It is well structured, with a good acidic shoulder, tasty, velvety and elegant.



12 ° C

Sapid, Mineral, Intense





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