



C A T A L O G U E 2 0 2 3



COVIBIO CATALOGUE 2023

What is CoViBio

CoViBio is a consortium of 7 producers who decided to join forces.

We thought that together we could optimise costly elements of our businesses such as logistics, commercial development, accounting and general business management.

This way we have a constant exchange of ideas and experiences and overall try and offer a better and more efficient service. We all believe in the formula of synergy: $2+2=5$

Our consortium is therefore a shared service provider and not an intermediary: a warehouse in common, centralised shipping and invoicing, a single catalogue and an integrated sales network.

All of its members use their original prices to invoice through CoViBio; we propose a single catalogue, communicate with clients and deal with all commercial and logistics aspects through the consortium. All communications with clients relating to orders, logistics and invoicing, are made through the consortium, improving our sales channel.

Wines without compromises

We all share our belief in a biodynamic winemaking philosophy; we want our wine to be unique and the highest expression of its terroir. Our wines are the product of a spontaneous fermentation processes, no selected yeasts are added and don't require any modern winemaking interventions.

As per regulation, we from CoViBio:

- Follow the principles of modern biodynamic agriculture;
- Harvest by hand;
- Let the grapes ferment spontaneously;
- Don't use: selected yeasts, enzymes, additives (stabilising, aromatic, clarifying) or sterile filtrations;
- Have set limits for sulphur dioxide to: 60mg/l for the reds, 80mg/l for whites and 100mg/l for sweet and fizzy wines.

Villa
Calicantus

Orsi
Vigneto San Vito

Tenuta
Selvadolce

Masiero
viticoltura
biodinamica

de Fermo

Macchion
dei Lupi

Voltumna

VILLA CALICANTUS



VOLTUMNA



MASIERO

Trissino (VI)

Every winemaker has a special bond to his land, this may be difficult to explain with words, but is easily grasped through the authentic aromas and flavours of the wine. In the early 2000's, following the contact with passionate winemakers, Franco planted his first Merlot vine. This was the start of a learning and experimenting process that gradually came to captivate both his wife Francesca and their daughter Giulia. In 2015 they started a project to recover a vineyard with all of the ancient varieties of the territory: from Pinot grigio ramato to Garganega, not to mention Tai rosso.



www.verdugo.it

Verdugo

100% Merlot

The spontaneous fermentation takes place in open wooden vats, where the grapes are left in contact with their skins for 20 days. Aging is done in large oak barrels for 12 months and aging in the bottles lasts for minimum 12 months.

Lazaro

100% Garganega

Grapes are destemmed and macerate in concrete for 3 months; fermentation is spontaneous with its indigenous yeasts in ash wood barrels and aging is concluded in marble barrels. No filtration or clarification.

Giusto

100% Tai Rosso

It comes from ungrafted centenary vines grown in pergolas. After a manual harvest, the grapes macerate in open vats for 10 days and are then aged in barrels for 12 months and then in the bottles, where the process ends without any clarification.

Ciano

100% Pinot Noir

The spontaneous fermentation takes place in open wooden vats, where the grapes are left in contact with their skins for 15 days. Aging is done in large oak barrels for 6 months.

Mazero

Metodo classico - pas dosé

Depending on the vintage, grapes can be Chardonnay, Pinot Noir or a blend. The second fermentation in the bottle takes place with the addition of Boschera must (10%). The bottles are then kept for 48/60 months on the yeasts.

Campo da calcio

100% Merlot

Grapes macerate in concrete barrels for few days, then ferment. After the soft pressing, the wine is left to age until bottling. It's easy to drink with fragrant and intense smell, unfiltered.

Urban

70% Merlot 30% Cabernet Franc

The spontaneous fermentation takes place in open wooden vats, where the grapes are left in contact with their skins for 30 days. Maturation and aging take place in concrete vats and lasts 12 months.

Moki

97% Pinot gris

Sur lie

Maceration lasts for 5 days together with the grape's skins in concrete tubs and fermentation is spontaneous. Tirage is done with Senese must (3%), a local grape, to then get to the second fermentation in the bottle. No disgorgement takes place.

Martha

100% Garganega

Grapes undergo 5 days of skin contact in a concrete barrel. After soft pressure, the wine lies on concrete for one year.





VILLA CALICANTUS

il BARDOLINO per passione

VILLA CALICANTUS

Bardolino (VR)

It is not only a winery, but also a dream, a dream made of passion, respect and love for the land: to prove that it is possible to produce great wine for ageing in the Bardolino area. This is why we want to return to the roots of a denomination that mass tourism and oenology have now declassified to minor. Here at Villa Calicantus we believe that by meticulously working the vines, it is possible to return to the great Bardolino wines from the '60s, where drinkability, elegance and delicacy were synonyms of complexity.



www.villacalicantus.it

Sollazzo

Corvina, Rondinella, Molinara

Pink sur lie

Corvina, Rondinella and Molinara grapes fermented and aged in wood and in steel. It is then transferred to the bottles in spring, where the wine's must, frozen in September halfway through the fermentation process, is added. Ageing then lasts for about a year in the bottles at temperatures never higher than 15°C..

Lassuperiora

DOCG Bardolino Superiore

A blend of Corvina, Rondinella, Molinara and Sangiovese grapes from vines planted in 2009. The fermentation in concrete is followed by a 12 months long ageing process in wood and 6 months in bottles. A wine that expresses all its fineness, elegance and drinkability.

Chiar'Otto

DOC Chiaretto Classico

Corvina, Rondinella, Molinara and Sangiovese grapes, from 50 year old vines grown in Veronese pergolas that are found at the top of a hill at 160 m of altitude, 2 kilometres away from Bardolino. Harvesting takes place in September, maceration lasts for one night and then fermentation and ageing in barrels lasts for 6 months.

Avresir

DOCG Bardolino Superiore

This is our Riserva, the only Bardolino aged for 2 years in wood. Corvina, Rondinella, Molinara and Sangiovese grapes from our best hill, about 2 km away from Lake Garda and 200 metres high. They are harvested at the end of September and are fermented in steel; the wine then ages for 2 years in wood and 1 year in the bottles. In Avresir, we sought the equilibrium between fineness, elegance and complexity that can only be obtained from very high quality grapes.

Soracuna

DOC Bardolino Classico

A wine for when you are feeling thirsty, without having to think it over. Made from typical Garda lake blends and a touch of Merlot, this everyday wine tells a story of freshness, minerality and light heartedness, thanks to its maceration and fermentation in concrete.





TENUTA SELVADOLCE

Bordighera (IM)

The estate is located in the Bordighera area and faces the most western part of Ligurian sea. The heat of the sun of the Riviera is mitigated by a constant sea breeze that sometimes gives way to the impetuous Magistrale wind. Here at Selvadolce we believe that the only way to produce wine is to produce it in a natural way... This way is the only one that we find interesting: working well in the vine, respecting nature and the plants, assist its transformation into wine, and making sure that nature does the best it can.



www.selvadolce.it

Rucantù

I.G.P. Terrazze dell'Imperiese

Pigato Riserva made from the oldest vines, planted back in 1970. Grapes are harvested manually in boxes. A brief maceration with the skins, spontaneous fermentation and ageing on the lees for at least 21 months in small oak barrels. No filtration or clarification. An additional ageing of minimum 6 months in the bottles.

Crescendo

I.G.P. Terrazze dell'Imperiese

Selected Pigato grapes from vines planted in 2005. Harvest is manual in boxes and fermentation is spontaneous in a 25 hl oak barrels. Ageing in steel. No filtration or clarification.

Gumbe di Amirai

I.G.P. Terrazze dell'Imperiese

100% Granaccia, spontaneous fermentation in oak vats and a 2 week maceration. No filtration or clarification.

VB1

I.G.P. Terrazze dell'Imperiese

Vermentino Riserva from old vines. Manual harvest, maceration on the skins and spontaneous fermentation in small French oak barrels. Ageing lasts 21 months on the lees with batonnage. No filtration or clarification.

Rebosso

I.G.P. Terrazze dell'Imperiese

100% Vermentino from vines planted in 2010, fermentation and ageing in steel and concrete with no filtration.

Rosso...se

I.G.P. Terrazze dell'Imperiese

100% Rossese. Spontaneous fermentation in oak barrels and maceration with the skins for 3 weeks. Ageing lasts 21 months on the lees with batonnage. Voluntarily declassified, renouncing the DOC which in 2008 was suggesting its acidification.

Turbolento

Sur lie.

It derives from the second fermentation of our white grapes. Serve it cool!





ORSI VIGNETO SAN VITO

Valsamoggia (BO)

We are located on Bologna hills, an area which is historically suitable for viticulture. We produce wines that have a distinguishable personality that enhance the features of the territory; they are made to be drunk and not to be contemplated. In order to preserve the biodiversity, we decided against making it into a monoculture farm. This is why we also grow vegetables and cereals (even among the vines) and we also breed free range Mora Romagnola pigs; from which we produce mortadella and other cured meats.



www.vignetosanvito.it

Sui Lieviti

Pignoletto

Sur lie

A Pignoletto fermented with its indigenous yeasts in concrete vats, without clarifications or filtrations. After bottling during the spring, it starts the secondo fermentation. No disgorgement is carried out.

Sui Lieviti Plus

Alionza and Pignoletto

Sur lie

Fermentations in old acacia barrels. After bottling during the spring, it starts the second fermentation. No disgorgement is carried out. Its name refers to the pressure, similar to a spumante wine.

Sui Lieviti M&M's

Pignoletto and Malvasia

Sur lie

Pignoletto and Malvasia di Candia aromatica macerate in amphora. After bottling during the spring, it starts the second fermentation. No disgorgement is carried out.

Grotto

Pignoletto

It comes from our best vineyard, harvested when completely ripe and by hand in small boxes. Spontaneous fermentation in large Allier barrels where it then ages for at least 9 months on its own lees (batonnage). Bottled without clarifying or filtering; here it rests for 6 months.

Pro.Vino

Rosso IGT Emilia

50% Barbera 50% Negretto. A wine that wants to go back to the one of the originals Rosso Bologna, with a local, relatively unknown grape variety: Negretto. Fermentation is spontaneous in big Slavonian oak barrels. Here it lasts for 12 months and than 9 months in the bottle.

Posca

Perpetual wine "Bianca" and "Rossa"

Result of monthly fillings of a concrete tank started in 2008 for the red version and 2011 for the white one; harmony of various vintages, with younger wine that has fermented (for the white one, with short and long macerations) in various vats: concrete, oak and amphoras. A wine which is continuously evolving.

Martignone

Barbera

Spontaneous fermentation without any temperature controls in large Slavonia barrels.

12-months long ageing in Slavonia barrels plus another 9 in the bottles.





VOLTUMNA

VOLTUMNA
Dicomano (FI)

After having worked this earth for many years, Voltumna was established in 2012. Since then we have made many mistakes, many breakthroughs and always some steps backwards. We enjoy producing our wines, always experimenting new solutions, adapting ourselves to variations in the climate and hoping that some of our joy makes it into the bottles. We hope for each of our wines to be unique, with a strong character, recognisable and want it to be clear that they are the product of our land, our own minds and hands.
Valeria and Marzio



www.covibio.com/voltumna

Querciolo & RiservaQ

100% Sangiovese

In this wine, we tried to express our winemaking ideas. We harvest the grapes in October, to avoid the first rains, but we allow them to be in the fog and the botrytis to appear. In the most prosperous year we make a riserva that we have called RiservaQ.

Pinot Grigio

Pinot Gris

Fermentation in steel and ageing in concrete. We tried being neutral winemakers but zealous winegrowers. This Pinot Grigio is full, intense, dry and ironic.

Zeno

Sangiovese and Pinot Noir

Zeno is the product of a common fermentation between a mature and fragrant Pinot Noir and a Sangiovese, which is more acidic, edgy and fresh. It derives from Zen, ie Life: Zeno is all that is living.

Pinot Noir

For this one we opted for whole clusters vinification, gently handling the stalk by letting it rest for a long period of time after the turmoil of the fermentations, in wooden casks and in the bottles.

Marcello Colfondo

Sangiovese and Pinot Noir

Sur lie

Marcello Colfondo was born after the vintage 2014, when summer never came. We opted for a white vinification of Sangiovese. We know that we had luck, but also a great intuition to transform a bad and depressing vintage into a peculiarity. In a year of rotten ("marcio", in Italian) grapes... Marcello was born.

12.15

Pinot Noir

A wine lost. A wine found. 12.15 is a sum wine, meaning two very hot vintages of Silene joined together. Dare not to throw away, dare to make a statement, dare to discover and be surprised. The tale without veils - and face masks - of a lost wine and a found wine.





MACCHION DEI LUPI

Suvereto (GR)

Macchion dei Lupi is situated in the hills of the Tuscan Maremma, in a fascinating and arduous territory, which knows how to be harsh on those who try to tame it.

In the bottles you will find all of my passion for the vines. There is an uphill road without compromises to a real sustainable agriculture, to original wines with a strong identity; where you can taste the intense flavour of our grapes, the minerals of our soil and the salt of our sea.

Carlo



www.macchiondeilupi.it

Odyssea

Ansonica Costa Toscana IGT

A local variety which grows on sand and lava and a 4-step harvest, for a complex and original wine. Fermentation and maturation take place both in concrete and in 500 lt acacia tonneau.

A small part of the grapes are harvested while overripe and vinified with a maceration with their skins. There is no clarification or filtration.

Profeta

Costa Toscana Merlot IGT

From our highest vineyard. The fermentation is spontaneous and takes place in French oak casks; here the wine ages for 30 months and then ages in the bottles for minimum one year.

500

Trebbiano Toscano

Sur lie

Rifermented in the bottle. The first production comes from the vintage 2019, when we celebrated the 500 years from the death of Leonardo da Vinci, quoted in the label. The grapes macerates on the skins for few days.

Psyché

Costa Toscana Rosso IGT

Psyché is a blend of nine different harvests in one month, starting a lot earlier than the maturation. The final result is fresh, crunchy, rich and complex. A blend of international and local variety, eight months long aging, partly in concrete, partly in conical french oak cask and partly in steel.

ExTemporaneo

Costa Toscana Ansonica IGT

Long maceration in amphora of Ansonica grape.

Alós

Costa Toscana Vermentino IGT

Alos (salt in ancient Greek) is the idea of a Mediterranean wine. It comes from 50 year-old vineyard which grows on sandy soil very close to the sea. The fermentation is spontaneous and takes place in concrete vat without temperature's control. Maceration in skin-contact for two days and ageing for eight months in concrete vats.

Esperienze

100% Sangiovese

Sangiovese aged half in concrete vats and the other one in old barriques.





DE · FERMO
LORETO APRUTINO

DE FERMO
Loreto Aprutino (PE)

De Fermo is located in the highest part of Loreto Aprutino, Abruzzo, halfway between the Adriatic sea and the most southern glacier of the continent. Since 1785, our family is the guardian of this natural heritage site. We try doing our best at working the soil, producing without any interferences. This is how we produce our wine, solely with our grapes. We also produce olive oil, flours, pasta, chickpeas. While we work we have fun, we love, we suffer and we smile, but we always have one objective in mind: enjoy the moment. Stefano



www.defermo.it

Prologo

DOC Montepulciano d'Abruzzo

Manual harvest with double selection. Spontaneous fermentation without temperature control in concrete tanks and wooden big barrels, no stabilisation, clarifications and filtrations. Ageing lasts for 24 months in big oak barrel.

Concrete bianco

A blend of all of the white grapes present in the vineyard, harvested slightly earlier rather than full maturation. Pressed with the full bunch. Fermentation in concrete tanks. No stabilisation, clarification nor filtration. Ageing in the same concrete tanks for around 8 months.

Concrete rosato

Montepulciano 100%

Harvested at the beginning of September. Pressing and short maceration. Fermentations take place in concrete vats, on the lees until January.

Le cince

DOC Cerasuolo d'Abruzzo

100% Montepulciano. Directly pressed with the whole grape (no extraction); spontaneous fermentation and a period on lees, until bottling; no stabilisation, clarification nor filtration. Maceration: 3-4 hours. Fermentation and ageing in 20hl big oak barrels lasts about 10 months.

Launegild

Chardonnay 100%

The grapes are pressed with the whole grape with the stem (vinification "a grani tondi"), macerates for a couple of hours; spontaneous fermentation without temperature control in a large wooden barrel; no stabilisation, clarification nor filtration. Ageing on their own lees for around 11 months with weekly batonnages in big oak barrels.

Concrete rosso

DOC Montepulciano d'Abruzzo

100% Montepulciano: spontaneous fermentation, no stabilisation, no clarifications, no filtrations; maceration: 6 days with the whole grape and end of the fermentation without skin contact. Ageing in concrete tanks for around 9-10 months.

Don Carlino

Abruzzo Pecorino Superiore DOC

Vinification "a grandi tondi" and spontaneous fermentation in tonneaux and concrete; no stabilisation, clarification nor filtration. Maceration: 3 hours, ageing in tonneaux on their own fine lees for around 10 months with weekly batonnages; no filtration when bottling.





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DOMAINE EMMANUEL GIBOULOT

Bourgogne - FR

Since 1985, Emmanuel has worked his vineyard (10 ha) biodynamically. This results in healthy and autonomous vines, small yield, but excellent ripening, natural sugars in perfect balance with the acidities. Minimal enologic interventions in order to leave the terroir express itself freely: spontaneous fermentations, a controlled use of sulphites (depending on the needs); whites are fermented in barrels, while for the reds, the grapes are de-stemmed in various measures depending on the vintage and vinified in wooden barrels, following the traditional process.



JACQUES LASSAIGNE

Champagne - FR

The Montgueux vineyard can be found close to Troyes, in the southern part of the Champagne area. Here, the wines produced by Emmanuel are the result of 4 hectares of vines and a minimal part of grapes bought from antique vines, that have always been cultivated along the ideals and spirit of the winery. Aged on their lees, the wines are the result of new combinations, that always differ from those of the previous years. Creative blends express the character of each parcel, all vinified separately. Cuvées that are unique and of great character and wines that year after year remind us that "purity" is still present in the Champagne area.



JEAN AND ALEX FOILLARD

Beaujolais - FR

Father and son, their vineyards are located respectively in Morgon and Brouilly, in Beaujolais. Jean owes the rebirth of a denomination otherwise devoted to quantity, allowing Gamay to express its finesse and depth. The different nuances of the two terroirs have in common a great drinkability, body and structure of their wines. An unexpected game of balances.



DOMAINE MARC KREYDENWEISS

Alsace/Rhône - FR

For three centuries, Mark's family has been in the vine growing business in Alsace; he introduced biodynamic agriculture in 1989. The result are the wines that preserve the delicacy that initially made them famous, with improved concentration, complexity and persistence.

Mark moved to his new Domaine in Manvel in the Vallée du Rhône in 1999 and left his son Antoin in charge of the farm in Alsace. His general approach and "homeopathic" treatments make the soil alive and well-balanced and allows them to generate high quality and healthy grapes.



CLOS DU TUE-BŒUF

Touraine/Cheverny - FR

Clos du Tue-Bœuf has a century-old history, which from the 90s coincides with that of the Puzelat brothers. They immediately vinified without invasive interventions in the vineyard or cellar. The vineyards are inserted in a mosaic of wild lands and woods. For the Puzelats, making wine makes them intermediaries between the soil and the glass. The job of the winemaker is to make the best use of the diversity of the parcels to better express the terroir.

QUINTA DE SERRADINHA

Lisboa - P

António Marques da Cruz runs his family business, Quinta de Serradinha, in the isolated village of Leiria. The oldest vines are from 1952 while the youngest ones are from 1995 and the farming has been biological since 1978. The white wines macerate for a few days and then ferment and age in barrels without batonnage for a minimum of 11 months. Reds ferment in barrels and then in 200-year old amphoras; short maceration but long ageing.

JNK

Šempas - SLO

Jnk is a small family estate near the Italian border, which grows local varieties. The soil alternates marl and clay, at an altitude of 100-350 m high. Their main characteristics are small yield and long ageing.

UVA DE VIDA

Toledo - ES

Uva de Vida is a family run business in Toledo area. Carmen and Luis follow biodynamic agriculture, and their aim is to produce ancient-style wines, instead of chemicals. Wines that are not made with technology, and that tell us about the place, the climate and the winemakers.

Coz

Lisboa - P

Coz is a project shared by two Portuguese winemakers, Tiago Teles (Gilda, RAIZ) and António Marques-da-Cruz (Quinta da Serradinha), who have decided to take care of some ancient vineyards together, according to organic farming and with breeding methods innovative. The project also aims to recover the genetic heritage of ancient native varieties such as Vital.





VILLA CALICANTUS



VOLTUMNA



Officina di Lupa



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