



C A T A L O G U E 2 0 2 6



# COVIBIO CATALOGUE 2026

## What is CoViBio

CoViBio is a consortium of 8 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 sparkling wines.

Villa  
Calicantus

Orsi  
Vigneto San Vito

Tenuta  
Selvadolce

Masiero  
viticoltura  
biodinamica

de Fermo

Macchion  
dei Lupi

Ampeleia

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](http://www.verdugo.it)

## Verdugo

100% Merlot

The fermentation takes place in open wooden barrels, 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.

## 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.

## 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.

## Ciano

100% Pinot Noir

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

## Giusto

100% Tai Rosso

It comes from ungrafted centenary vines grown in pergolas. The grapes macerate in open vats for 10 days and are then aged in barrels for 12 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.

## Urban

Merlot, Barbera, Tai rosso

The fermentation takes place in open wooden barrels, 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.

## Lazaro

100% Garganega

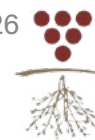
Grapes are destemmed and macerate in concrete for 3 months; then they ferment in ash wood barrels and aging is concluded in marble barrels.

## Moki

97% Pinot gris

Sur lie

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



## 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](http://www.villacalicantus.it)

## 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.

## 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 macerates and ferments in concrete vats.

## 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.

## Sollazzo

Corvina, Rondinella, Molinara

Sur lie rosè

Corvina, Rondinella and Molinara grapes fermented 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.

## 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.

## Lassuperiora in bianco

White vinification of the winery's varieties: Corvina, Rondinella, Molinara and Sangiovese.

From our highest hill, where the soil is sand and stones, the wine is then fermented and aged in wood to become a juice of minerality, flavor and complex playfulness.



## 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.



## Rucantù

I.G.P. Terrazze dell'Imperiese

Pigato Riserva made from the oldest vines, planted back in 1970. 7-10 days of maceration and ageing on the lees for at least 21 months in small oak barrels. 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. Fermentation in a 25 hl oak barrels. Ageing in steel.

## Gumbe di Amirai

I.G.P. Terrazze dell'Imperiese

100% Granaccia, fermentation in oak vats and a 2 week of maceration.

## VB1

I.G.P. Terrazze dell'Imperiese

Vermentino Riserva from old vines. 7-10 days of maceration in small French oak barrels. Ageing lasts 21 months on the lees with batonnage.

## Rebosso

I.G.P. Terrazze dell'Imperiese

100% Vermentino from vines planted in 2010, fermentation and ageing in steel and concrete.

## Turbolento

Sur lie

It derives from the second fermentation of our white grapes.

## Rosso...se

I.G.P. Terrazze dell'Imperiese

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

## Rosso Selvadolce

I.G.P. Terrazze dell'Imperiese

Granaccia and Rossese, fermentation in oak vats.



## 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. We also have a b&b called Casino di Pragatto.



[www.vignetosanvito.it](http://www.vignetosanvito.it)

## Sui Lieviti

Pignoletto sur lie

Fermentation in concrete with short, variable macerations.

In spring, the wine is still sweet, so it ferments again. Blending of wines from the various vineyards, then bottling.

No disgorgement is done.

## Pignoletto cru

Pignoletto

Wines from various Pignoletto vineyards, always vinified separately. Their diversity contributes to the complexity of Sui Lieviti and Posca Bianca. When they are particularly unique, we choose to select them with a dedicated label: **Grotto, Monterodano, Sasso, Sottoquerchia.**

## Pro.Vino

50% Barbera 50% Negretto

A wine that seeks to recapture the traditional red of its origins in Bologna: the tannicity of Negretto combined with the acidity of Barbera. Fermentation in Slavonian oak barrels. Aged in barrel for 12 months, then in bottle for 9 months.

## Posca

Perpetual wine, red and white

From a perpetual tank, begun in 2008 for the red wine and 2011 for the white, that is renewed with younger wines practically on a monthly basis. Blend of various vintages, with different vinification methods, both in terms of container type (cement, wood, and amphora) and maceration time. The synthesis of our terroir for a continually evolving wine.

## Arlecchino

Red wine

At least seven different varieties, whites and reds, from an over 50 years old vineyard. All harvested and vinified together. Maceration for 5 days in a concrete tank. The wine is aged for 9 months in large Slavonian oak barrels.

## Martignone

100% Barbera

Fermentation in large Slavonian barrels. Aging for 12 months in same barrels, followed by 9 months in the bottle.

## Special editions

Variations of Sui Lieviti

**M&M** - Pignoletto and Malvasia macerated for 3 months in amphora  
**Plus** - Pignoletto and Alionza with higher pressure and longer time on the lees.



# 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](http://www.covibio.com/voltumna)

## Querciolo & RiservaQ

100% Sangiovese

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.

## Crio Rosso

Sangiovese and Pinot Noir

Crio in Spanish means child, young boy... just like a child, this wine has all the freshness, lightness, and playfulness of summer. It's a young Sangiovese, refined with Pinot Noir, vinified in stainless steel.

## 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.

## Voluttuario

Pinot Noir - pas dosè

Second fermentation in the bottle with its preserved must in Spring. White vinification, with a light orange nuance from the direct pressing.

## Crio Rosa

Sangiovese and Pinot Gris

The Sangiovese, harvested in late August, is infused with 20% whole-cluster Pinot Grigio for semi-carbonated fermentation. Pressing takes place after approximately 15 days. Fermentation and aging take place in stainless steel.

## 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.

## Crio Bianco

Pinot Grigio

Result of three harvests spaced about a week apart, from mid to late August, to maintain the perfect balance of alcohol and acidity. Fermentation occurs separately, then it is combined for aging in stainless steel.



## 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.macchiondelupi.it](http://www.macchiondelupi.it)

## Odyssea

Ansonica Costa Toscana IGT

A native grape variety on sand and lava soil, harvested in four passes, yields a complex wine. Gentle maceration, without pumping over or punching down. Fermentation and aging in cement.

## 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 30 months. Produced only in the best vintages.

## ExTemporaneo

Costa Toscana Ansonica IGT

Our Ansonica is vinified and aged in unglazed terracotta amphorae, resting on the skins for eight months and then further aging in the same container for two months. The long maceration, achieved through a gentle infusion (no pumping over or punching down), gives it finesse and complexity, with the variety's typical tannins and color.

## Psyché

Costa Toscana Rosso IGT

Multiple harvests, starting well before ripening. The final blend is fresh, crisp, rich, and complex, a versatile wine that can also be served chilled during warmer months. Made from Cabernet Sauvignon, Sangiovese, and Merlot.

## Vermentino

Costa Toscana IGT

A rich and savory Vermentino, reminiscent of the sea and the Mediterranean. Obtained from direct pressing of grapes from the sandiest part of the Baratti vineyard, just a few hundred meters from the sea, it ages in concrete vats.

## 500 and 500R

Trebbiano Toscano - Sangiovese

Sur lie

The first production comes from the 2019 harvest, the 500th anniversary of Leonardo's death, and is recalled by a punk version of the Mona Lisa created by street artist Mart.

High pressure and long aging on the lees.

## Esperienze

100% Sangiovese

A pure Sangiovese from a selection of grapes from the upper vineyard. Aged partly in cement and partly in conical vats.

## Alós

Costa Toscana Vermentino IGT

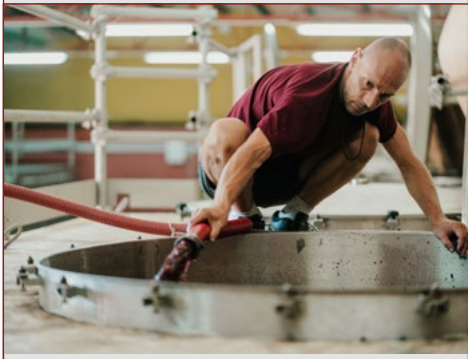
Alos ("salt" in ancient Greek) is born from a selection of grapes from a small parcel in the Baratti vineyard, just a few hundred meters from the sea. A few hours of contact with the skins creates a rich, mineral, and salty Vermentino.



## AMPELEIA

Roccatederighi (GR)

Ampeleia is a wine estate located in Alta Maremma, below the medieval town of Roccatederighi. Established in 2002, the project developed around a clear ambition: to make wines that faithfully represent their place of origin through careful viticulture and precise winemaking. Today the estate is led by winemaker Marco Tait. The estate extends over 120 hectares, of which 35 are vineyards. The parcels are distributed across four distinct areas ranging from 250 to 550 meters above sea level. These high-hills vineyards are surrounded by oak forests and Mediterranean vegetation.



[www.ampeleia.it](http://www.ampeleia.it)

## Ampeleia

Cabernet Franc 100%

Its essence comes from Cabernet Franc, a sensitive grape variety that is difficult to work with and only shows its qualities in the right soil. It ages for 18 months in concrete vats and 1 year in bottle.

## Empatia

Merlot 100%

Intense, lively colour, with aromas of small berries, cassis and menthol notes to the nose. It has a rich matter, sustained by a marked acidity that gives it an intriguing and enveloping mouth and a lasting and elegant finishing note.

Only in magnum bottles.

## Rosato di Ampeleia

Carignano, Alicante Nero

Rosato di Ampeleia is the result of combining two grape varieties: whole clusters of Alicante Nero are left to infuse in the must of Carignano grapes and are pushed to the surface by fermentation, where they sway and delicately release their flavour. It is a wine characterized by a marked sapidity accompanied by specific and lasting acidity.

## Cabernet Franc

Cabernet Franc 100%

It's characterized by a hint of menthol typical of this variety. Vinified with 15% whole cluster, aged for 10 months in a concrete vat

## Alicante Nero

IGT Toscana Alicante Nero

Native variety of Alta Maremma Strawberry and floral notes and then grabs you with notes of earth, graphite and spices. Vinified with 20% whole cluster. Aged for 10 months in concrete vats.

## Bianco di Ampeleia

Trebbiano, Malvasia, Ansonica

Trebbiano, Malvasia, Ansonica vinified with 20% whole bunches. Aged for 10 months in concrete vats. A true gastronomic white perfect with any food.

## 16 and 30 File

Cabernet Franc 100%

Each year we select the best grapes from these rows and vinify them separately. 16 File expresses verticality and precision. 30 File reveals a broader, more textural and enveloping structure.

## Unlitro

Alicante Nero, Sangiovese, Mourvèdre, Alicante Bouschet grapes coming from the youngest vineyards close to the sea. Maceration for 2-3 days, 6 months in concrete vats. One-liter bottle.



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](http://www.defermo.it)

## Prologo

DOC Montepulciano d'Abruzzo

Double selection. Fermentation in concrete tanks and wooden big barrels.  
Ageing lasts for 24 months in big oak barrel.

## Concrete rosso

DOC Montepulciano d'Abruzzo

100% Montepulciano  
Maceration: 6 days with the whole bunch and end of the fermentation without skin contact. Ageing in concrete tanks for around 9-10 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. Ageing on their own lees for around 11 months with weekly batonnages in big oak barrels.

## Le cince

DOC Cerasuolo d'Abruzzo

100% Montepulciano. Directly pressed with the whole bunch (no extraction); fermentation and a period on lees, until bottling. Maceration: 3-4 hours. Fermentation and ageing in 20hl big oak barrels lasts about 10 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.

## Don Carlino

Abruzzo Pecorino Superiore DOC

Vinification "a grandi tondi" and fermentation in tonneaux and concrete. Maceration: 3 hours, ageing in tonneaux on their own fine lees for around 10 months with weekly batonnages.

## 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. Ageing in the same concrete tanks for around 8 months.



F R I E N D S   F R O M   A B R O A D  
ONLY FOR ITALY

Ask for availability

# UGO LESTELLE

Languedoc - FR

In Saint-Chinian, in Languedoc, with vineyards at altitudes between 360 and 500 meters, Ugo grows Grenache, Carignan, Cinsault, Syrah, Mourvèdre, Terret and Vermentino. The soil is clayey-calcareous with a very high percentage of silicon, supported in the cellar with carbonic macerations of the whole bunch and short aging in wood. His work is totally respectful of nature and minimal oenological intervention. The result is easy-drinking wines, with character, intensity and vibrant freshness..

# 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. Cuvees 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.

# DUMONT - DOMAINE DE MONDEVILLE

Champagne - FR

Family-run winery. The new generation started with biodynamic agriculture and low-intervention winemaking. Their 15 hectares of Pinot Noir in the Cote de Bar are the highest vineyards in all of Champagne (369 m.a.s.l.). With increasing energy and depth in their wines, the Dumont family is undergoing an interesting evolution, which we are enthusiastically participating in!

# CHATEAU DES RONTETS

Bourgogne - FR

The winery is located in the Pouilly-Fuissé appellation in Fuissé, a mosaic of soils and microclimates capable of producing wines of great complexity and minerality. The vineyards are located on a hillside that enjoys significant temperature variations, at an altitude between 350 and 400 meters above sea level. The unique terroir, the historic vineyards—some over 100 years old, with an average vine age of 50—and the winemakers' sensitivity are the foundation of elegant Chardonnays, highly representative of the terroir yet fresh and spontaneous. Château des Rontets is run by Fabio and Claire, trained architects, who later decided to dedicate themselves to Claire's family estate, which has been producing wine for over a century.

# CLOS DU TUE-BŒUF

Touraine/Chevigny - 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



Mancini di Lupa



Ampelia  
TOSCANA



## Consorzio Vignaioli Biodinamici

Via Puglie, 12 | 40056 Valsamoggia (BO) - Italia  
tel: +39 051 0017025

[www.covibio.com](http://www.covibio.com) | [info@covibio.com](mailto:info@covibio.com)



commerciale:  
Giovanni Terio  
tel: +39 345 1332979 | [giovanni@covibio.com](mailto:giovanni@covibio.com)

P.IVA 01928690997