



CoViBio

CATALOGO 2020

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.

the winemakers:



VILLA
CALICANTUS



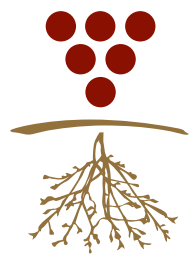
VOLTUMNA



Officina di Lupa

DE-FERMO
LORETO APRUTINO





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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, that here was called "Dorona", not to mention Tai rosso, a peculiarity of Vicenza province that has dwelled on Sant'Urbano hill for over a hundred years.

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 durmast barrels for 12 months and aging in the bottles lasts for minimum 12 months. No filtration or 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 durmast barrels for 6 months. No filtration or clarification.

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 tubs and lasts 12 months. No filtration or clarification.

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.

Mazero

90% Chardonnay

Classico Method - pas dosé

The grapes are picked and immediately pressed. The fermentation is spontaneous in steel and is concluded in acacia barrels, where it rests until the second fermentation. This takes place in the bottles, with a single addition of BOSCHERA grapes must (10%). The bottles are then kept for 24 months on the yeasts.

Moki

97% Pinot gris

On the yeasts

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.

Giusto

100% Tai Rosso

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.





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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.

Sollazzo

Rosato refermented in the bottle

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.

Chiar'Otto

The Rosato of Lake Garda

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.

Soracuna

Red wine of Lake Garda

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.

La Superiore

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.

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.



VILLA
CALICANTUS
il BARDOLINO per Passione

www.villacalicantus.it



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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. Why produce it differently? It is this easy...

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 durmast barrels. No filtration or clarification. An additional ageing of minimum 6 months in the bottles.

VB1

I.G.P. Terrazze dell'Imperiese

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

Rosso...se

I.G.P. Terrazze dell'Imperiese

100% Rossese. Spontaneous fermentation in durmast 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.

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 durmast barrels. Ageing in steel. 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.

Gumbe di Amirai

I.G.P. Terrazze dell'Imperiese

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

TENUTA **SELVADOLCE**
BORDIGHERA
ITALIA



www.selvadolce.it



GUMBE DI AMIRAI VB1 RUCANTÙ ROSSO...se... CRESCENDO REBOSSO



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Orsi Vigneto San Vito Valsamoggia (BO)



We are located on the hills around Bologna, 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, the energy equilibrium of the farm and strengthen the synergy between different crops, 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.

Vigna del Grotto

DOCG Colli Bolognesi Pignoletto
Classico Superiore

100% Pignoletto from our best vine, harvested when completely ripe and exclusively 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). It reaches the bottles without having ever been clarified or filtered; here it rests for 6 months.

Sui Lieviti

DOCG Colli Bolognesi Pignoletto
Sparkling

A Pignoletto base fermented with its indigenous yeasts in concrete or steel, without clarifications or filtrations. Tirage is done in spring with its residual sural plus some own must conserved from the harvest, for the spontaneous re-fermentation in the bottles. No disgorgement is carried out.

Martignone

DOC Colli Bolognesi Barbera

100% Barbera grapes. Spontaneous fermentation without any temperature controls in large Slavonia barrels.

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

Posca

Vino perpetuo white and red

Result of monthly fillings of a perpetual 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 recipients: concrete, oak and amphoras. Synthesis of our terroir for a wine which is continuously evolving.

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, such as the Negretto. Fermentation is spontaneous in big Slavonian oak barrels. Here it lasts for 12 months and than 9 months in the bottle.

ORSI
VIGNETO SAN VITO





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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

Querciolo e Riserva Q

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.

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.

Marcello Colfondo

On the yeasts.

Sangiovese and Pinot Noir

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.

Pinot Grigio

White vinification, fermentation in steel and ageing in concrete. We tried being neutral winemakers but zealous winegrowers.

This Pinot Grigio is full, intense, dry and ironic.

Pinot Nero

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.

Silene

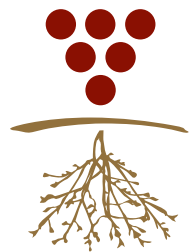
100% Pinot nero

Silene is a rugged version of our Pinot Nero. We only use the free-run must with brief macerations in steel, without exaggerating during the extraction. The name Silene comes from the plant Silene Alba, which produces an extremely delicate and light flower.



VOLTUMNA

www.covibio.com/voltumna



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Macchion dei Lupi Suvereto (LI)



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

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.

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.

Esperienze

Cabernet Sauvignon and Sangiovese

Cabernet Sauvignon and Sangiovese for a long aging wine comes from the only vine that grows on sand and lava in the territory. The fermentation is total spontaneous and takes place in French oak casks without any control of temperature; here the wine matures for close to twenty months and then ages in the bottles for minimum one year.

Profeta

Costa Toscana Merlot IGT

From our highest vineyard. The fermentation is total spontaneous and takes place in French oak casks without any system to manage the temperature; here the wine matures for close to twenty months and then ages in the bottles for minimum one year.

Alós

Costa Toscana Vermentino IGT

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

Macchia Lupiaia

Costa Toscana Trebbiano IGT

The fermentation is total spontaneous and takes place in concrete vat. Maceration in skin-contact for two days and maturation for eight months in concrete vat. A part of the wine aged in terracotta amphoras from Impruneta for eight months.



Macchion dei Lupi

www.macchiondelupini.it





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de Fermo Loreto Aprutino (PE)



De Fermo is located in the highest part of Loreto Aprutino, in the backcountry of the Italian region of 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. This last generation's decision represents a quest to constantly deepen our expertise. We try doing our best at working the soil, producing without any interferences. This is how we manage to produce in average 60,000 bottles of wine solely with our grapes. We also grow olive trees, legumes and cereals, vegetables and we 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

Prologo

DOC Montepulciano d'Abruzzo

Manual grape harvest with double selection. Spontaneous fermentation without temperature control in concrete tanks and wooden big barrel, no stabilisation, clarifications and filtrations. Ageing lasts for 18-20 months in big oak barrel.

Le Cince

DOC Cerasuolo d'Abruzzo

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

Concrete de Fermo rosso

DOC Montepulciano d'Abruzzo

100% Montepulciano grapes: spontaneous fermentation, no stabilisation, no clarifications, no filtrations; maceration: 6 days with the whole grape and end of the fermentation without skins. 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; 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.

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.

Concrete de Fermo bianco

A blend of all of the white grapes present in the vineyard, picked 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.

DE · FERMO
LORETO APRUTINO



Consorzio dei
Vignaioli
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