

LaSelva

First Organic Estate in the world covering over 2000 acres, this reality was created by our friend Carl Eger over 30 years ago. La Selva optimized the Organic agriculture the Bordeaux conception of plantation for the organic Grapes in the Maremma region South East Tuscany where even the migrating birds returned, this simply Sublime.

Prima azienda agricola organica nel mondo a coprire più di 2000 acri, questa realtà è stata creata dal nostro amico Carl Eger più di 30 anni fa. La Selva ha ottimizzato la concezione di coltivazione del Bordeaux nella Maremma, regione sud orientale della Toscana dove fanno ritorno anche gli uccelli migratori, semplicemente Sublime.



LaSelva®

Ciliegiolo LaSelva I.G.T.

Few words from Roland Krebsler. (Enologist.)

The Ciliegiolo LaSelva is made out of 100% organic Ciliegiolo-grapes. It's name reflects the flavours that are strongly redolent of the amarena cherry. Ciliegiolo is an autochthonous grape variety which is cultivated in the Maremma since centuries and was originally used in this area as cuvee-partner for the Morellino. We decided to vinificat it pur. At the base of the Ciliegiolo stays a perfectly matured handpicked grape, with a low crop (5 tonns per hectar), which first is fermented for at least two weeks in stainless steel tanks and then makes the malo-lactic-fermentation in Barriques.. The vineyard of which the grapes for the Ciliegiolo derives is situated beside the vinery, 100m above sea level, hillside, on a mineralic soil. After vinification the wine matures for 8 months in barriques (french allier oak barrells).and after bottling for at least 6 months in bottles before release.

Few Words from the Sommelier Raffi.A.

As this wine is poured in you cup, you know what you will taste, before even the first sip, you see the presentation of a master piece, such a nice and bright perfect ruby color, the perfumes that tickle your senses are of course the mature red fruits that you want always to have,tobacco and musk are the natural surroundings. a worm persisip it slowly with a barbecue and roasted meat, enjoying all what you expect.

A few of the prizes won from this Wine.

Gambero Rosso:

Vintage '03 '04 – “two glasses”

Vintage '05 – “two red glasses” (reached the finale tasting for “three glasses”)

Espresso:

Vintage '04 '05 – two “bottles”

Decanter:

Vintage '05 – 15,75 points



LaSelva®

Morellino di Scansano D.O.C.

Few words from Roland Krebsler. (Enologist.)

The Morellino di Scansano LaSelva is a red wine vinificated in stainless steel It is a cuvee of the organic grape varieties Sangiovese and Merlot. The vineyards of which the grapes for this Morellino derives are situated on a small hill in the Reserve "Parco dell'Uccellina", a beautiful reserve right by the sea,. Morellino stays for the controlled origin and controlled quality and Morellino is always made out of Sangiovese and a small amount of Merlot. The handpicked grapes ferment for around two weeks in stainless steel tanks. After fermentation, we blend the separately vinificated wines and let them maturing for 8 months in stainless steel tanks. After bottling, the wine matures in bottles for at least 4 months before release .

Few Words from the Sommelier Raffi.A.

As this wine is poured in you cup, you know what you will taste, before even the first sip, you see the presentation of a master piece, such a nice and bright perfect ruby color, the perfumes that tickle your senses are of course the mature red fruits that you want always to have,tobacco and musk are the natural surroundings. a worm persistent and dry elixir captures your palate the delicate plumy and smooth sherry after taste will not let you down, they will stay in harmony by all means.

This dry and full body red Chianti Colli Fiorentini red wine can be pared with a Pasta with Ragu or just a piece of bread and cheese party, it is an everyday wine to drink with nonchalance, with any meal , game, sip it slowly with a barbecue and roasted meat, enjoying all what you expect.

A few of the prizes won from this Wine.

Gambero Rosso:

Vintage '05 '06 – "two glasses"

Vintage '03 '04 – "one glass"

Espresso:

Vintage '05 '06 – one "bottle"



LaSelva®

Morellino Colli dell'Uccellina D.O.C.

Few words from Roland Krebser. (Enologist.)

The Morellino di Scansano Colli dell'Uccellina is a red wine which first is fermented for at least two weeks in stainless steel tanks and then makes the malo-lactic-fermentation in Barriques.. The vineyards of which the grapes for this Morellino derives are situated on a small hill in the Reserve "Parco dell'Uccellina", a beautiful reserve right by the sea. We use only the best handpicked and selected Sangiovese- and Merlot-grapes of this vineyard for the Colli dell'Uccellina, the others are dedicated to the Morellino LaSelva. The Colli dell'Uccellina is a cuvee of the organic grape varieties Sangiovese (85%) and Merlot(15%). After vinification we blend the two wines and let it mature for 8 months in barriques (french allier oak barrels). Morellino stays for controlled origin and controlled quality and is always made out of Sangiovese and a small amount of Merlot. After bottling, the wine matures in bottles for at least 6 months before release.

Few Words from the Sommelier Raffi.A.

As this wine is poured in your cup, you know what you will taste, before even the first sip, you see the presentation of a master piece, such a nice and bright perfect ruby color, the perfumes that tickle your senses are of course the mature red fruits that you want always to have, tobacco and musk are the natural surroundings. a worm persists slowly with a barbecue and roasted meat, enjoying all what you expect.

A few of the prizes won from this Wine.

Gambero Rosso:

Vintage '03 '04 – "two glasses"

Vintage '05 – "two red glasses" (reached the finale tasting for "three glasses")

Espresso:

Vintage '04 '05 – two "bottles"

Decanter:

Vintage '05 – 15,75 points



LaSelva®

TERZO LaSelva I.G.T.

Few words from Roland Krebser. (Enologist.)

TERZO LaSelva is a red wine, a cuvée made out of locale organic grape varieties such as Sangiovese and Malvasia Nera, completed with around 10% Merlot and Cabernet Sauvignon. It's a typical maremman red wine, a wine which is drunk here in Maremma as an every day wine: pleasant, vivacious fruitiness, with well balanced tannins.

The handpicked grapes ferment for around two weeks in stainless steel tanks. After fermentation, we blend the separately vinificated wines and let them maturing for 8 months in stainless steel tanks. After bottling, the wine matures in bottles for at least 3 months before release.

Few Words from the Sommelier Raffi.A.

As this wine is poured in you cup, you know what you will taste, before even the first sip, you see the presentation of a master piece, such a nice and bright perfect ruby color, the perfumes that tickle your senses are of course the mature red fruits that you want always to have, tobacco and musk are the natural surroundings. a worm persistent and dry elixir captures your palate the delicate plummy and smooth sherry after taste will not let you down, they will stay in harmony by all means.

This dry and full body red Chianti Colli Fiorentini red wine can be pared with a Pasta with Ragu or just a piece of bread and cheese party, it is an everyday wine to drink with nonchalance, with any meal, game, sip it slowly with a barbecue and roasted meat, enjoying all what you expect.

A few of the prizes won from this Wine.



Gambero Rosso:

Vintage '04 "oscar" for price-quality



LaSelva®

Vermentino LaSelva I.G.T.

Few words from Roland Krebser. (Enologist.)

Vermentino LaSelva is a white wine made out of 100% organic Vermentino Grapes. Vermentino is a locale grape variety, which recently starts to be again very requested, cultivated near the sea since 100's of year's,

We let the Vermentino maturing on the vines as long as possible, so that we often pick the Vermentino after the Sangiovese and the Merlot end of September. In that way we get a tasteful, fruity wine. In the winery I let the wine ferment at low temperatures, at around 16 C and then I let it mature until bottling in stainless stell tanks at 10 C. The wine is bottled at least a month before release. It's a wine which should be drunk jung.

Few Words from the Sommelier Raffi.A.

As this wine is poured in you cup, you know what you will taste, before even the first sip, you see the presentation of a master piece, such a nice and bright perfect ruby color, the perfumes that tickle your senses are of course the mature red fruits that you want always to have, tobacco and musk are the natural surroundings. a worm persistent and dry elixir captures your palate the delicate plumy and smooth sherry after taste will not let you down, they will stay in harmony by all means.

This dry and full body red Chianti Colli Fiorentini red wine can be pared with a Pasta with Ragu or just a piece of bread and cheese party, it is an everyday wine to drink with nonchalance, with any meal , game, sip it slowly with a barbecue and roasted meat, enjoying all what you expect.

A few of the prizes won from this Wine.

Gambero Rosso:

Vintage '03 '04 '05 '06 – “two glasses”

Vintage '04 '05 '06 “oscar” for price-quality

Espresso:

Vintage '04 '05 '06 – two “bottles”

