



We believe that

a new agriculture

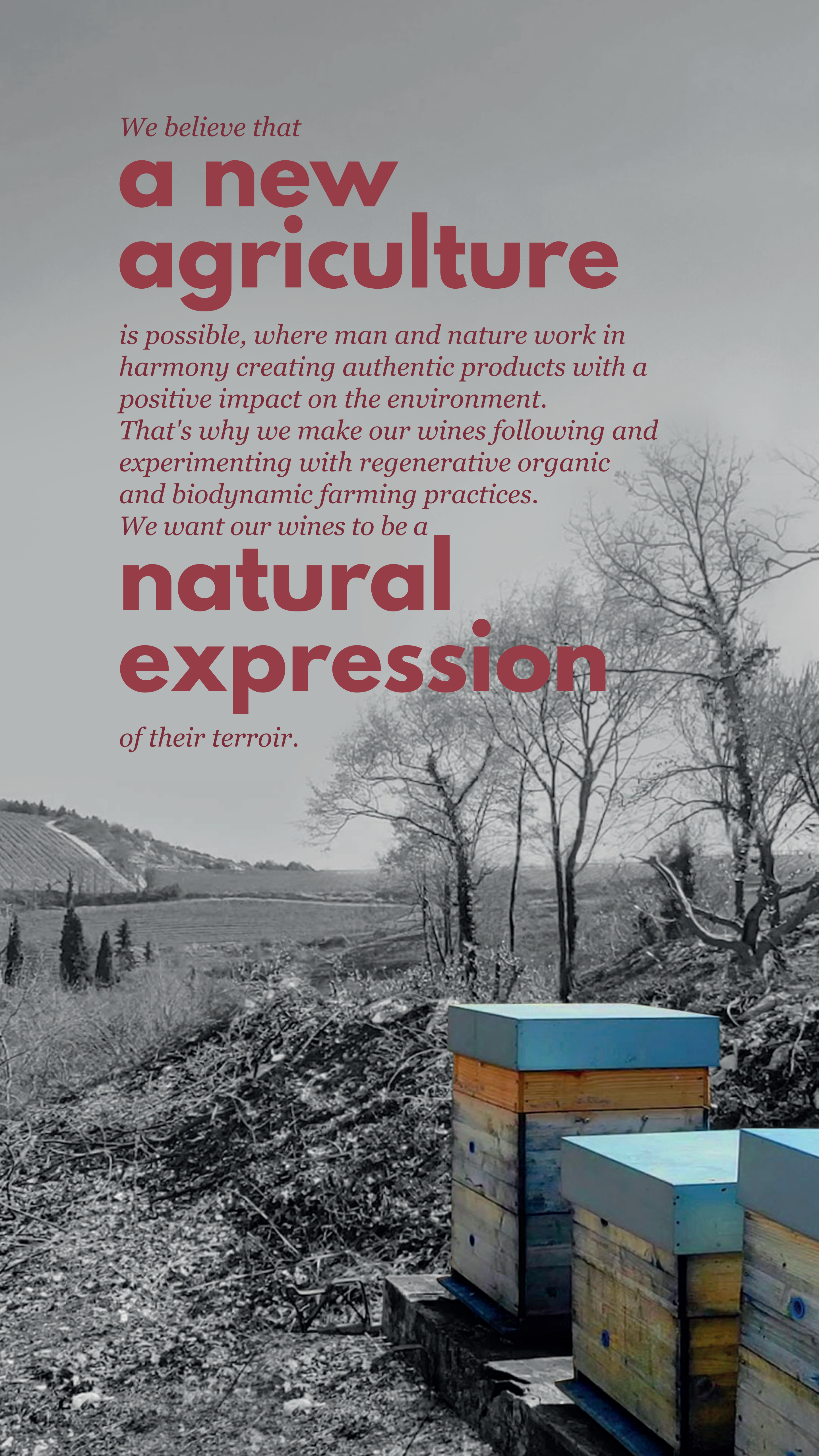
*is possible, where man and nature work in
harmony creating authentic products with a
positive impact on the environment.*

*That's why we make our wines following and
experimenting with regenerative organic
and biodynamic farming practices.*

We want our wines to be a

natural expression

of their terroir.



Our goal is to

regenerate the natural balance

*of the ecosystem that is hosting us, protecting
and promoting biodiversity, rebuilding the
natural fertility of the soil and restoring the
natural resistance of the vines.*

We believe that an

authentic wine

*is a product of a healthy environment and a
true expression of its terroir, its vineyard
and the people who make it.*



the old quarry

The heart of our production is an old quarry, which was abandoned at the end of the '70s and that we have converted into a regenerative organic farm.

Our vineyards are surrounded by 10 hectares of forest which serves as home to the local wildlife. At the edge of the forest there are stables that house horses, goats, sheeps and rabbits. Also, we have hives for our new beekeeping project to help promote our commitment to biodiversity.



red wines from the quarry

The old quarry of Tregnago is located on top of Monte Tomelon (450/500 m asl) at the gateway of the Lessinia Natural Park. We have converted this quarry into a regenerative organic farm.



47% Corvina
28% Corvinone
23% Rondinella
2% Oseleta



limestone at
the edge
of the forest



amarone della valpolicella docg

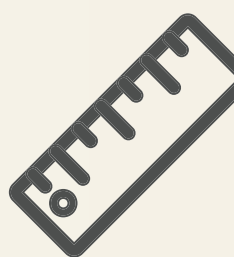


Body and elegance combined with a surprising drinkability, the signature of the old quarry.



Harvest by hand from the end of September.

Grapes are dried for about 3 months. Natural fermentation in steel tanks and aging for 3/4 years in large and old oak barrels.



vintage: 2018

size: 750 ml

available also in Magnum



valpolicella superiore doc ripasso



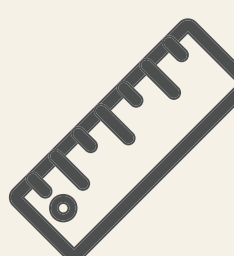
The big brother of our Valpolicella Superiore and you can feel it! Grit and drinkability.



Harvest by hand from the end of September. Natural fermentation

followed by a second one in oak barrels in contact with the skins of dried Amarone grapes.

Ageing in big and old barrels for at least 24 months.



vintage: 2022

size: 750 ml

available also in Magnu



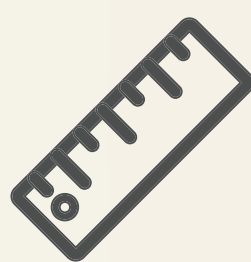
valpolicella superiore doc



Our flagship wine.
Terroir, tension and elegance in a wine that best represents our beliefs.



Harvest by hand from mid October. Natural fermentation in stainless steel vats.
Ageing in concrete vats for 24 months.



vintage: 2021
size: 750 ml
Available also in Magnum and double Magnum



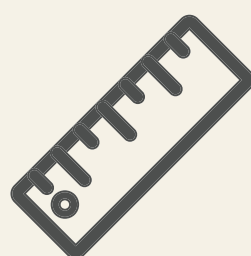
valpolicella doc



Authentic.
Our tribute to the most natural expression of Valpolicella.



Harvest by hand in mid September. Natural fermentation in steel vats and ageing in concrete vats for 6/9 months.



vintage: 2024
size: 750 ml

we love garganega

Old vines with great character that have been sitting for decades in the loam and limestone of Illasi valley



100% Garganega



limestone, loam
and sand



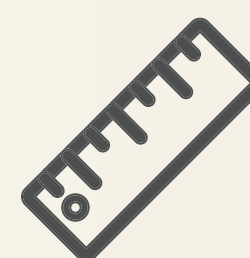
in contact orange



Lively and energetic, with a rich mouthfill perfectly balanced by the drinkability of the Garganega.



Harvest by hand from mid October. 26 days of maceration in concrete vats.



vintage: 2023
size: 750 ml
size: 750 ml



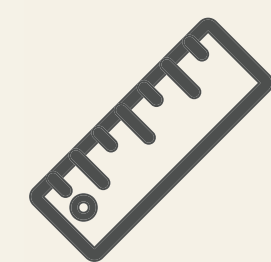
moon nature metodo classico



We dedicate our first “metodo classico” to the crescent moon that inspires it.



Harvest by hand at the beginning of September. Soft pressing followed fermentation in stainless steel vats. 12 months of prise de mousse in the bottle. Brut Nature.



vintage: 2022
size: 750 ml
Available also in Magnum



garganega spumante



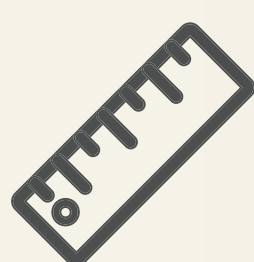
Thirst quenching and a fine and lasting mousse. Our favourite everyday sparkling



Harvest by hand at the beginning of September.

Soft pressing and fermentation in stainless steel.

Prise de mousse for 90 days + 20 days on its own lees.



size: 750 ml

rosè of the lake

Rolling hills of glacial origin a few kilometres from the southern coast of Garda Lake.



Corvina
Corvinone
Rondinella



morenic soil
rich of stones
and clay



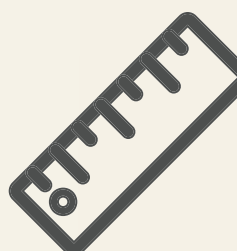
kabloom rosé



Named after the explosion of colours in springtime after the bees work their magic.



Harvest by hand from the beginning of September. Maceration in contact with the skins for half a day, followed by a soft pressing. Fermentation and ageing in stainless steel vats.

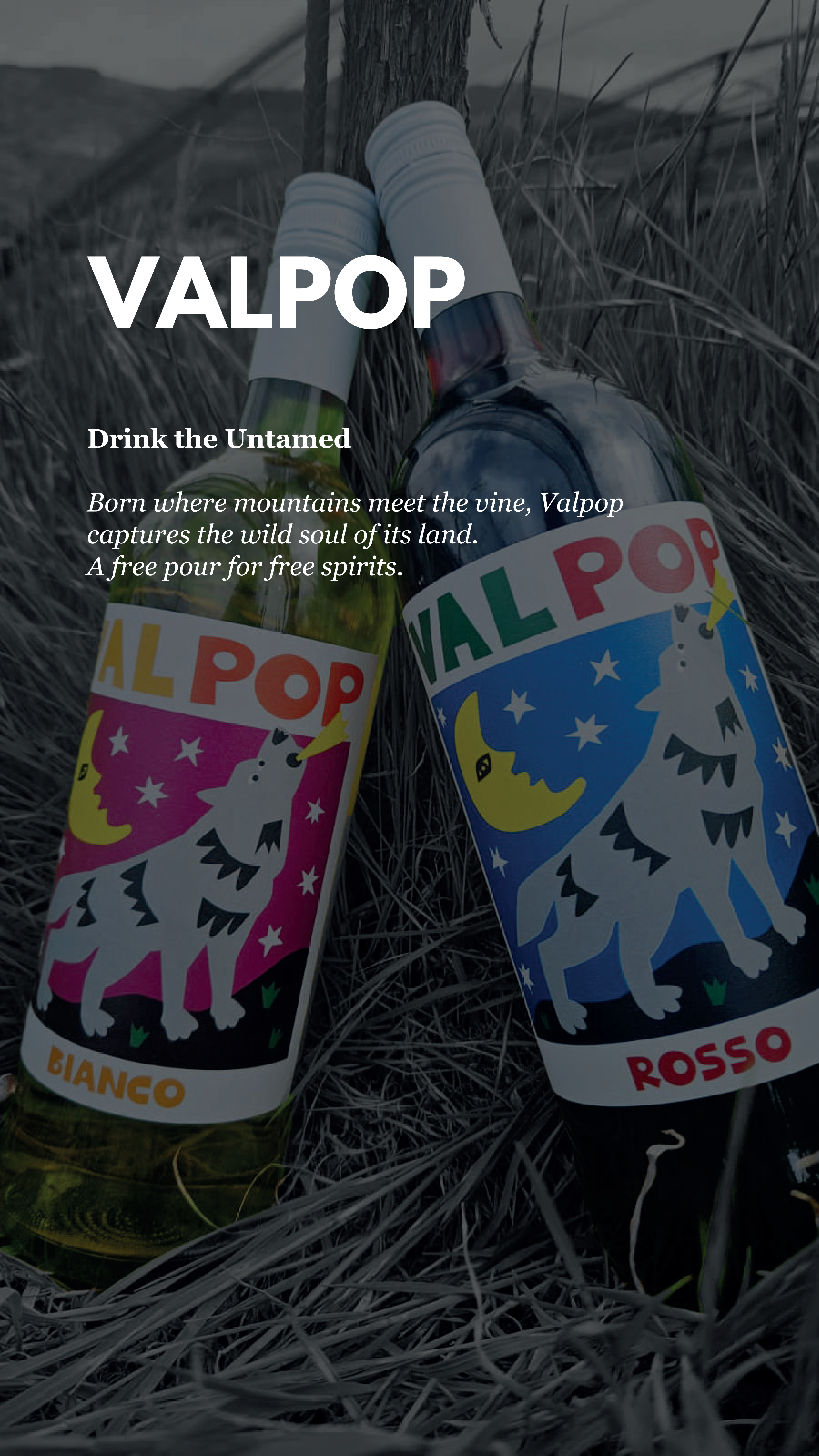


vintage: 2024
size: 1000 ml

VALPOP

Drink the Untamed

*Born where mountains meet the vine, Valpop captures the wild soul of its land.
A free pour for free spirits.*





VALPOP

bianco



Why

Because it's light, but it lingers. Like a quiet thought in the morning or clean air after rain. It doesn't ask to be noticed, but it stays with you.



Story & Pairing

A wayward Garganega, shaped by sun and breeze. Loves the sea, fresh herbs, long lunches, and simple things done well.



VALPOP

rosso



Why

Because it won't solve anything, but t'll sit with you while you figure it out. It doesn't shout, but it speaks the truth. Like those evenings that felt like nothing and ended up meaning everything.



Story & Pairing

A label-less wine (in the best sense), born where Lessinia softens and the Val d'Illasi gets real. It pairs with everything you love for no reason: spaghetti, pizza, good conversation.

volcanic prosecco

*Vineyard in the heart of the Colli Euganei
Natural Park, volcanic terroir with a lot
potential and authenticity.*



Prosecco DOC
100% Glera
Prosecco Rosè
90% Glera
10% Pinot Nero



volcanic soil
rich of marl
and trachyte





prosecco doc

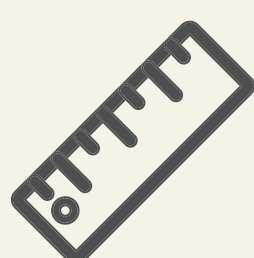


The minerality of the soil perfectly combines with rich aromas and a fine & persistent mousse.



Harvest by hand at the beginning of September.

Soft pressing and fermentation in stainless steel. Prise de mousse for 90 days + 20 days on its own lees.



size: 750 ml

tenuta le cave

Surrounded by vineyards, at the gateway of Lessina Natural Park.

Historically this building was dedicated to the extraction of limestone and now we have restored it into a beautiful relais.

Here you can find charming rooms, a restaurant focused on our local cuisine, SPA and pool for an experience of total relaxation in nature.



**click on the rooster
to get in touch**



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