



2022



*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: 2017  
alcohol: 16.5%  
total acidity : 6,45 g/l  
residual sugar: 5,4 g/l  
so2: 70-75 mg/l



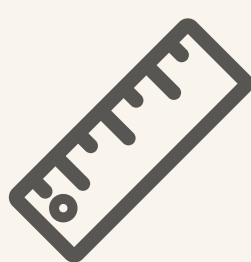
## valpolicella superiore doc ripasso



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.



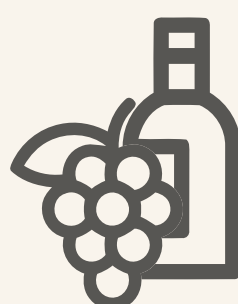
vintage: 2017  
alcohol: 14%  
total acidity: 5,65 g/l  
residual sugar: 0,9 g/l  
so2: 70-75 mg/l



## 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: 2018  
alcohol: 13,5%  
total acidity: 5,39 g/l  
residual sugar: 0,7 g/l  
so2: 55-65 mg/l



## 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: 2021  
alcohol: 12%  
total acidity: 5,6 g/l  
residual sugar: 0,8 g/l  
so2: 45 mg/l





# 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

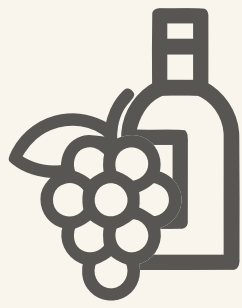




## garganega igt



Not your ordinary everyday wine thanks to the minerality and character given by the old vines.



Harvest by hand from the end of September.  
Soft pressing cold maceration and natural fermentation in stainless steel vats.



vintage: 2020  
alcohol: 12,5%  
total acidity: 5,62 g/l  
residual sugar: 0,6 g/l  
so2: 69 mg/l



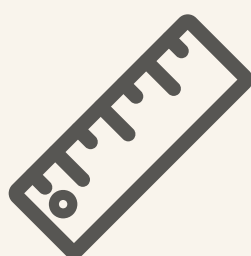
## in contact orange



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: 2021  
alcohol: 11%  
total acidity: 5 g/l  
residual sugar: 0,6 g/l  
so2: 58 mg/l





## 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.



vintage: 2021  
alcohol: 12%  
total acidity: 6 g/l  
residual sugar: 8-10 g/l  
so2: 70-75 mg/l



## 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: 2020  
alcohol: 12%  
total acidity: 6 g/l  
residual sugar: 0.8 g/l  
so2: 70-75 mg/l



# 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.



vintage: 2021  
alcohol: 12%  
total acidity: 5,3 g/l  
residual sugar: 8-10 g/l  
so2: 75 mg/l



## prosecco doc rosé



We make this wine to drink poolside in our favourite lounge chair at Le Cave all summer long.



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.



vintage: 2020  
alcohol: 12%  
total acidity: 5,5 g/l  
residual sugar: 8-10 g/l  
so2: 75 mg/l



# 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







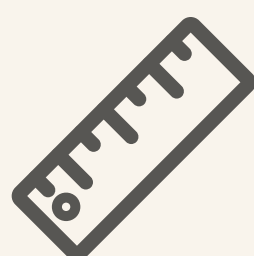
## kabloom rosé



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: 2021  
alcohol: 12,5%  
total acidity: 5,39 g/l  
residual sugar: 0,6 g/l  
so2: 68 mg/l



# 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**



**info@tasi.wine  
www.tasi.wine  
www.tenutalecave.com**