



# VENETO

LONIGO



FILOMENA  
SELECTIONS



IN SORDINA

**“WORKING IN HARMONY WITH NATURE  
THUS HIGHLIGHTING A UNIQUE TASTE  
THAT IS IMPRINTED IN OUR TERRITORY”**

Doing something “on tiptoe” is the philosophy behind Camilla and Michele’s project located amongst the Berici Hills in Lonigo, Vicenza.

The project started in 2019 with the reclaiming of old vines and planting of new ones, totaling 8 hectares on a mix of sedimentary and volcanic basaltic rocky soil.

Through the native grapes they grow they aim to tell the story of their land by making wine that reflects the characteristics of their terroir. They grow biodynamic grapes, with no chemical additives, and use no selected yeasts in the cellar, working in harmony with nature

VARIETIES: GARGANEGA, GARGANEGA, TAI ROSSO

PRODUCTION: 8,000 BOTTLES



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# CIANO MACIA

## SPARKLING WHITE WINE

Grape variety: Glera

Appellation: Veneto IGT vino frizzante

Vintage: 2020

Altitude: 300 meters

Soil: Sedimentary and volcanic basaltic rocks

Vineyard management: According to the principles of biodynamic agriculture

Collection method: manual

Harvest: Early September

Production: 3,000 bottles

In the cellar: After 3 days of maceration with skins, the grape must is left to its spontaneous fermentation with natural yeasts. At the end of April the wine is bottled along with added must for the re-fermentation. This takes place without disgorging leaving the classic deposit of yeasts on the bottom.

10.5% vol.



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# SASSO CARTA FORBICE

## MACERATED WHITE WINE

Grape variety: Garganega

Appellation: Veneto IGT

Vintage: 2021

Exposure: South and south-east

Altitude: 300 meters

Soil: Sedimentary origin with presence of volcanic basaltic rocks

Vineyard management: According to the principles of biodynamic agriculture

Age: 50 years

Collection method: manual

Harvest: End of September

Production: 2,300 bottles

In the cellar: Selection of grapes from our 50 year old Garganega vineyard. 3 days of maceration with skins in stainless steel tanks and spontaneous fermentation with natural yeast. Bottling without fining or filtration.

11% vol.



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# TAITANIC

## RED WINE

Grape variety: Tai rosso

Appellation: Colli Berici DOC

Vintage: 2021

Soil: Sedimentary origin with presence of volcanic basaltic rocks

Vineyard management: According to the principles of biodynamic agriculture

Collection method: manual

Harvest: Mid-September

Production: 2,500 bottles

In the cellar: Spontaneous fermentation with indigenous yeast and 2 weeks of maceration with skins. After rack and press processes, the wine is left to rest for 8 months in concrete before bottling which takes place without fining or filtration.

13% vol.



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