

nugareto  
organic wines

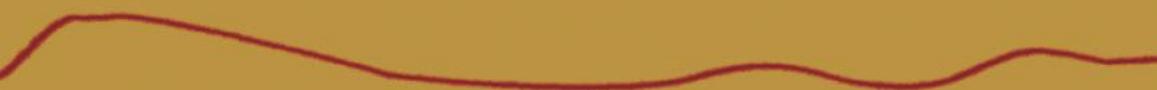


Bologna Hills



100 hectares of land, of which 15 farmed as an organic vineyard, over 1100 olive and fruit trees, are some of the essential features of the organic, wine-growing farm, known as Nugareto. An “environmental restoration” process to valorise an authentic area in the Colli Bolognesi and make it accessible. Wine-growing is favoured by suitable soil and that balance between growing traditional vines and the main local vine Grechetto Gentile known as wine Pignoletto. The organic wines produced by Nugareto want aim mean to create a historical link with Bologna.

A UNIQUE LAND





BEAUTY  
STORY  
CULTURE  
FOOD  
AGRICULTURE  
UNIVERSITY  
ART



BOLOGNA CITY OF  
ART AND CULTURE



Of Etruscan origin, the city has been a major urban centre for centuries, first under the Etruscans, then under the Romans (Bononia), then again in the Middle Ages, as a free municipality and signoria, when it was among the largest European cities by population. Home to the oldest university in the world, the University of Bologna, established in AD 1088. In 2000 it was declared European capital



CAPITAL OF  
ITALIAN TASTE

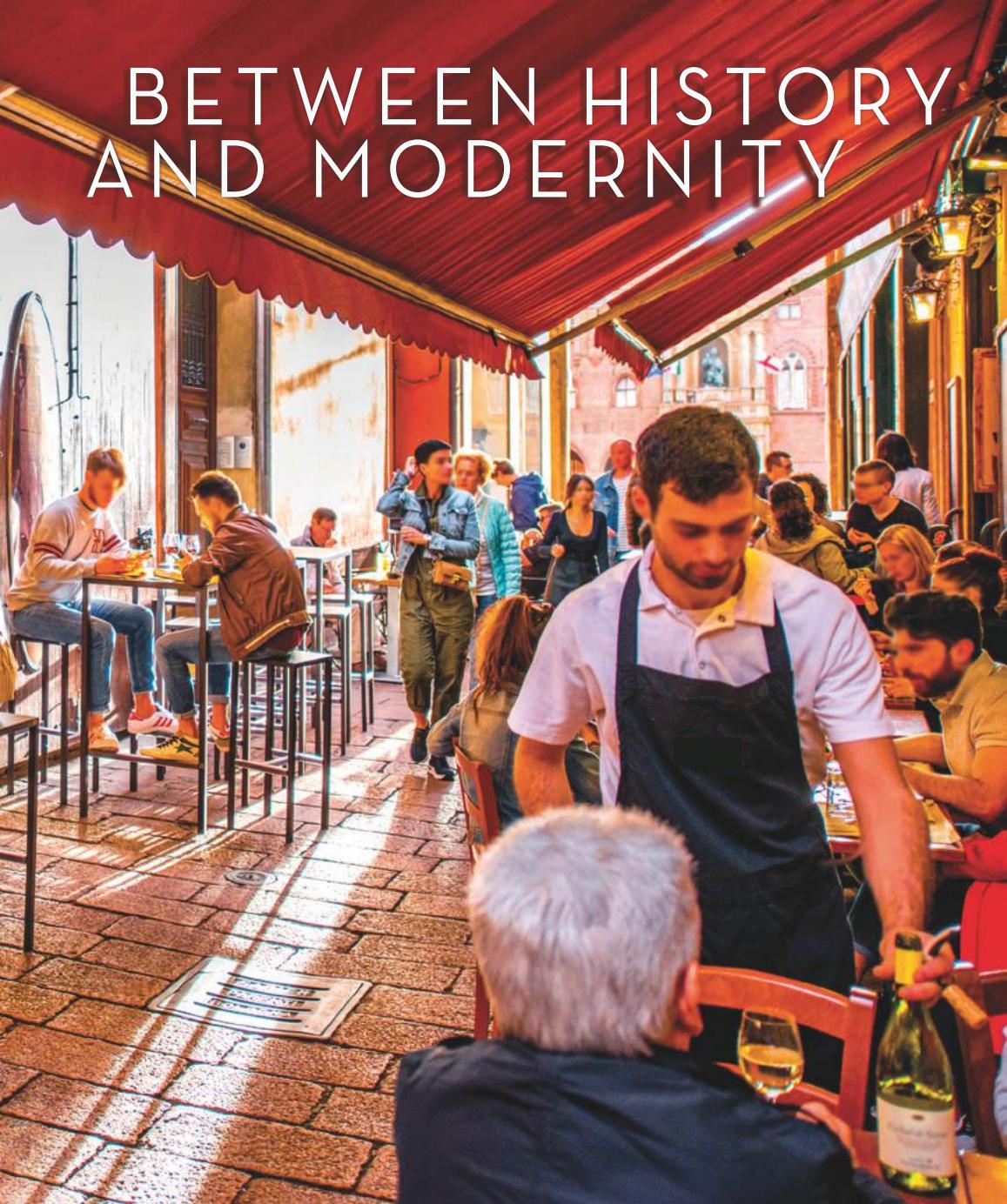


Bologna “the fat one” “FAT” because Bologna is well-known all around the world for its cuisine: Tortellino the famous ring shaped pasta. Ragù the meat based Bologna sauce. Mortadella the traditional flavoured sausage of Bologna. Pignoletto the sparkling or still white wine that takes its name from a small town near Bologna.

Bologna has a large students population that gives it a cosmopolitan character, ranking as one of the top cities in terms of quality of life in Italy. In the historic centre of Bologna, surrounded by an immense wealth of medieval, renaissance and baroque artistic monuments, you can listen to some good music and taste excellent dishes with Pignoletto wine.



# BETWEEN HISTORY AND MODERNITY



OUR GREAT



NUGARET  
AGRICOLTUR

PROJECT

TO BOSCHI E VIGNE  
RA BIOLOGICA





## THE NUGARETO VINEYARDS

We believe in Organic Agriculture. And our Organic Vineyards are the heart of the “environmental restoration” of Nugareto. The 15 hectares of vineyards make Nugareto one of the largest wineries of “Colli Bolognesi” area.

The 30 years old vines are flanked by younger vineyards; traditional vines like Grechetto Gentile, for our BOLOGNA HILLS PIGNOLETTO SPARKLING D.O.C.G. and PIGNOLETTO SUPERIORE STILL D.O.C. Sauvignon Blanc for our BOLOGNA HILL WHITE WINE.

We believe in the work of men.  
We believe in passion  
We believe in our story.





## T A S T I N G

An old barn, completely renovated, offer the perfect tasting moment. You can drink a glass of wine in our tasting room on the hills facing Bologna. The sparkling air from the Nugareto woods make the tasting of our wines suggestive.

OUR

W I N E S

Organic Wine



# GIULLARE

## *PIGNOLETTO DOCG - Sparkling*

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Pale but bright straw-yellow color with delicate shades of green, it shows a fine and continuous rise of small bubbles. Fine and delicate scent, hawthorn flowers and almond, vegetal notes of vine leaf, fruity, crisp green apple and white melon, lightly chalky minerality. Agile to drink, it brings out the vibrant youth of its components that make it pleasing to the palate and makes one want to try more. Excellent as an aperitif, together with light finger food, fish starters and pasta dishes with vegetables.

### TECHNICAL SPECIFICATIONS

**Type:** Bologna hills, Pignoletto DOCG sparkling

**Grape Harvest Alcoholic Strength:** 12 % vol.

**Grapes:** 100% Grechetto Gentile historically known as Pignoletto

**Area of Production:** Vineyards of property.

**Location:** Nugareto, Sasso Marconi

**Type of installation:** wire frame method with guyot at distances of 2.30 x 0.90 and GDC

**Yield per hectare:** 5.0 T/ha

**Wine-making:** white, soft pressing of the grapes

**Maturation:** in stainless steel tank on its yeasts for 6 months.

Organic Wine



# CANTASTORIE

## PIGNOLETTO SUPERIORE DOCG - Still

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Crystalline, from straw yellow medium intensity, rather compact in the glass. Intense and fine scent, it opens on vegetal notes of tomato leaves wildflowers and window, fruity ripe kaise pear, pineapple and passion fruit, almond finish, mineral salt puffs. Excellent fresh structure - savory taste, with dry input and alcohol, in a progressive balance with the body of the wine that can evolve a few years in the bottle. Full and rich sip of good reach and pleasant almond final. Excellent with medium structured first dishes, vegetable lasagna, tortellini in broth, seasoned white meat, raw sausages, fish.

### TECHNICAL SPECIFICATIONS

Type: Bologna hills, Pignoletto Superiore DOCG Still

Grape Harvest Alcoholic. Strength: 13.5% vol.

Grapes: 100% Grechetto Gentile historically known as Pignoletto

Area of Production: Vineyards of property

Location: Nugareto, Sasso Marconi

Type of installation: wire frame method with guyot at distances of 3,00 x 0.80

Yield per hectare: 4 T/ha

Wine-making: white, soft pressing of the grapes

Maturation: in stainless steel containers on its lees for 6 months

Organic Wine



# CANTO

## BOLOGNA WHITE DOC - *Still*

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Bright color, crystal clear, intense straw yellow hue with greenish veins, it's thicker during the rotation in the cup. Powerful olfactory impact, a mix of natural notes of aromatic herbs, sage, rosemary and wild shrub. Fruity white peach, with echoed notes of citrusy grapefruit. Wisteria flowers peep out against a background of chalky矿ality. Dry stem, invigorating alcohol, softness in the process of evolution, freshness and avor give more volume to the tasting. It impresses the entrance to the palate, enveloping and characte- ristic, expressing vibrant taste for a long time before the mentho- lated and balsamic final. Pasta with ham and asparagus. Fish llets with herbs.

### TECHNICAL SPECIFICATIONS

Type: Bologna hills, white DOC - Still

Alcoholic Strength: 12% vol

Grapes: 100% Sauvignon blanc

Area of Production: Vineyards of property

Location: Nugareto, Sasso Marconi

Type of installation: wire frame method with guyot at distances of 2.30 x 0.90 and GDC

Yield per hectare: 3.0 T/ha

Wine-making: Soft pressing in white, using only the first pressing juice. Fermented in steel tank with controlled temperature of with selected yeast

Refinement: In stainless steel containers on its own yeasts for 6 months

Organic Wine



# PETRONIANO

*BOLOGNA SPUMANTE DOC BRUT - Sparkling*

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Shiny appearance with bright greenish yellow hue from lunar reflections, embellished by a fine and persistent perlage. Intense and elegant scent, fresh tropical fruit, pineapple and mango, citrine sensations, floral lily of the valley, fragrant pastry memories, thin closure of sage with sea breeze remembrance. It's dynamic to the palate, fresh and tasty, generous and enveloping citrusy impact that stretches to nuanced iodine sensations, leaving the mouth pleasantly satisfied. Perfect for a toast in the company of elegant seafood or land appetizers seafood salads and sauces and white meat.

## TECHNICAL SPECIFICATIONS

Type: Bologna hills, Spumante DOC Brut - Sparkling

Alcoholic Strength: 12.5% vol.

Grapes: 60% Grechetto Gentile (historically known as Pignoletto) 40% Chardonnay

Area of Production: Vineyards of property

Location: Nugareto, Sasso Marconi

Type of installation: wire frame method with guyot at distances of 2.30x0.90

Yield per hectare: 5.0 T/ha Grechetto Gentile and 5.5 T/ha Chardonnay

Refinement: In stainless steel containers on its own yeasts for 5 months

Second fermentation: In autoclave at a temperature of 13-14 ° C. At thirty least days on its yeasts after second fermentation.

Organic Wine



# MONELLO

## RED BOLOGNA DOC - Still

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The wine shows a beautiful ruby red reflections with pink and violet traits, good texture in the glass. Aromas of good intensity, raw vegetables at the beginning that immediately reveal true fruity notes of fresh and crunchy berries, slightly sour as red blackberries, raspberries and red currants, accompanied by puffs of fleshy red plum, and spicy pepper in a discretely and complex set. The taste is dry and taut, soft enough and properly alcoholic, and it immediately reveals its youthful character. Monello is well supported by tannins and the flavor is not over powering. The structure of the wine is balanced in its type and denotes good care in the cellar, intense on the palate, fairly persistent and harmonious.

### TECHNICAL SPECIFICATIONS

Type: Bologna hills, Red Bologna DOC -Still

Grape Harvest

Alcoholic Strength: 13,5% vol.

Grapes: Cabernet Sauvignon 55%, Merlot 25% and  
Barbera 20%

Area of Production: Vineyards of property

Location: Nugareto, Sasso Marconi

Type of installation: wire frame method with guyot at  
distances of 2,50 x 0,90 Yield per hectare: 6 T/ha

Wine-making: red, with maceration on the  
skins for 6 days

Maturation: 90% in stainless steel tank and 10% in  
small oak barrels.





NOT ONLY

W I N E S

Organic Oil



# ORGANIC EXTRA VIRGIN OLIVE OIL

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Nugareto organic extra virgin olive oil is made only from organically farmed olives: the trees are grown in an absolutely natural way, using the organic growing method, in which no pesticides, chemical fertilisers or weed-killers are used.

Extra-virgin olive-oil from biological agriculture is obtained by working olives cultivated with natural methods.

## SUGGESTIONS

Ideal for use raw. Its forceful character is ideal for making any dish truly special with just a few drops, and it also brings out the best in bean stews, soups or cooked vegetables.

## CONSERVATION SUGGESTIONS

To conserve our oil's sensory and nutritional properties intact for longer: seal the container carefully after each use, use dark bottles or cans and store at below 20°C (the ideal range is between 12 and 18°C).

**NUGARETO - ORGANIC EXTRA VIRGIN  
OLIVE OIL 0,25 / 0,50 / 1 lt.**







C O N T A C T



**Nugareto Società Agricola Vinicola S.r.l.**

Vineyards and taste point

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nugareto  
organic wines



Bologna Hills