



COL TAMARÍE
Bianco Frizzante

AZ. AGR. VIGNA SAN LORENZO: VITTORIO VENETO, TREVISO, VENETO

The photo above was from the end of a very special visit in June 2020 to Az. Agr. Vigna San Lorenzo's new Agriturismo, "Dimora San Lorenzo," that overlooks their vineyards.

I first tried this beautiful wine a few months before from Champagne Socialist's delivery service while we were still under lockdown in Milan. The Italian government thankfully mandated a stay-at-home order, and the police monitored all the regional border crossings for several months. I'm not used to being away from vines for that long, so this trip felt very special to me. It was the first destination I was able to visit after the quarantine, and having my wife and our dog joined made it extra special.

From the post on the hillside seen in the photo above, you can see Venezia, Padova,

and everything in between. After spending a few hours visiting the vineyards and the cellar, Alberto and Marta prepared an exceptionally refreshing all-vegetarian lunch.



We started with an aperitivo of insanely-good bruschetta, fresh bread, lemon and

"Since all the laws of the universe are coherent and since all creatures, apart from man and domesticated plants / animals, behave in a coherent way, the company organism can only function if there is coherence between the parts that composed it, between thought and action."



ALBERTO AND MARTA DALLE CRODE: FARMERS AND WINEMAKERS

orange zest butter (handmade by Alberto's mother), anchovies, and Puntarelle sott'olio.

Once we arrived at about halfway through a magnum of "Col Tamaré" (which they added our Natty Wine label to because they are the sweetest people), Marta came from the kitchen with a massive bowl of tagliolini pasta with capers, local olives, tomato, bell peppers, and garden peas.

With a quarter of the magnum left, they surprised us with an Alta Piemonte cheese board. When the food is that good, it's difficult to turn down even if you are having trouble moving from eating so much. At this point, we were so full we all had to lay in the grass out front and decided to open another bottle. (A smaller bottle this time of course, and a slightly different wine than the one in the magnums; *they are from different steel tanks and harvested at different times.*) Shortly thereafter, Marta broke out a crumble berry tart with handmade cream and red currants.

We took some quiet time to digest and relax in the

shade while Alberto played a little late afternoon raga on his sitar, an instrument used in classical Hindustani music, to a digital "shruti box" drone backing track.



Just when we thought the situation couldn't get anymore enchanting, Marta put a bottle of their "Col Tamaré" from 2015 into some ice; a wine that you can't taste anywhere else but there with them, so I won't tease you with the details!

In 2001, Alberto and his mother founded the Vigna San Lorenzo with the intention to produce grapes for local winemakers. When they arrived, the vineyards were filled with old Merlot vines as well as several local grape varieties used to make Prosecco wines. Many of the old vines were sick



and required replanting and replanting as pointed out by an old farmer in the village that Alberto started to take mentorship from.

2013 was the year that Alberto decided to try and make his first wine with the same grapes he'd been cultivating and selling to other winemakers for the past decade.

Alberto made this first wine under the guidance of an oenologist friend from the local university in Conegliano. This was a more controlled vinification to start, but in 2014 and 2015, he let the grapes macerate on the skins for two days and did not use temperature control. The excellent results became the inspiration for developing Col Tamaré as a full time project.

Marta is also originally from the region and comes from a strong background of wine studies. At age 19, she took her first sommelier course and became a certified AIS taster. A year later, distracted by her discord with the sommelier realm, she took a mentorship with a legendary natural winemaker of Gorizia named Gaspare Buscemi (who happens to be one of my personal favorite winemakers of Friuli), and decided that winemaking was the path worth holding on to. She later went on to study oenology for two years at the University in Conegliano - Valdobbiadene.

After leaving her oenological studies to become a medical student, she started to work as a homeopathic practitioner. As Alberto already had

faith in homeopathic practices, he was introduced to Marta in 2015 in search of someone to attempt to treat his infected vineyards through this practice.

In 2015, Valdobbiadene saw its largest outbreak of an aggressive vine disease spawned from practically uncontrollable insect invasions (without the use of pesticides) called "flaviscenza dorata." Long story short, the result of this disease is to remove the vines entirely, and can absolutely ravage a vineyard if precautions are not taken. (Read more about this vine disease and how it's treated in an article I wrote about Nadia Verrua in Pipette Magazine #3.)

Marta agreed to join the company and took consultation from and collaborated with her friend, Maria Franziska Rindler. Maria is one of the rarest and most prepared Unicist Agro-Homeopaths in the world. Together they started employing homeopathic remedies according to Hahnemann's Unicist Theory in the vineyards of Col Tamaré.

Since the summer of 2016, to also mitigate the effects of climate change, they collectively started to practice geomancy, lithopuncture, and the use of orgonites and orgon cannons throughout the property.







COL TAMARÍE

AZ. AGR. VIGNA SAN LORENZO: COL TAMARÍE

Total cultivated area: 9 hectares

Vineyard area: 4.2 hectares

Other crops: Olives

Oenologist or cellar manager: Marta de Luca

Agronomist or agricultural manager: Alberto Dalle Crode with consultation from Maria Franziska Rindler and Matteo Marzaro.

Fixed workers: Marta de Luca

Seasonal workers: Family friends with partita IVA

Type of employment contract used for permanent workers: Coadiuvante Familiare

Type of employment contract used for seasonal workers: No contracts as all seasonal employees are friends and family paid through their partita IVA.

Recourse to temporary work: No

Supervised Labor Agreement Contract: Agreed

Agreed signifies both parties have agreed to signing the document and is currently under review by both parties. **Signed** represents a signed contract that permits efficient and complete transparency if any questions are raised at any time about onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from.



COL TAMARÍE - BIANCO FRIZZANTE 2020

Production

Number of bottles produced: 30,000

Vineyard Name(s): COL TAMARÍE

Vineyard Surface: 4.26 hectares

Soil: Morainic, Calcareous, Rocky

Exposure of rows: South

Altitude: 450 meters

Varieties: Glera, Prosecco Lungo, Boschera, Malvasia Istriana, Bianchetta, Verdiso, Grapariol.

Rootstock: Mostly Kober

Vine Training: Sylvoz

Average age of vines: 20 years

Plant density: 2400 per hectare

Production per hectare (q/ha): 70-100

Treatments: Copper, Sulfur, Homeopathic Remedies

Fertilizers: None this year

Harvest start date: September 10th

Harvest mode: Manual in small boxes

Certifications: Organic

Vinification

Dissipation and pressing: Crusher Destemmer

Pressing mode: No pressing; Free-run

Vinifiers: Steel INOX

Maceration: 7 days, No temp. control

Sulphur dioxide and/or ascorbic acid: NO

Stabilization: Natural Cold

Filtering: None

Steel refinement: Until May

Refinement in barrel: None

Refinement in the bottle: 5 months

Grape/wine yield (%): 55-60%

Bottle type: "Bacco"/ Bordeaux

Cap in: Crown

Analysis

Acidity: 5.6 g/L

Dry Extract (Total Solids):

17.5 g/L

pH: 3.05

VA: 0.54 g/L

ABV: 11.44%

Pressure: 2.5 bars

RS: 0.1 g/L

Total SO2: <11mg/L

Sugar free extract: 17.4 g/L

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