



## "LOCALITA SANTO SPIRITO" BOMBINO VINEYARD.

### TENUTA DEMAIO

**Total cultivated area:** 50 hectares

**Vineyard area:** 15 hectares

**Other crops:** 35 hectares of Perenzana Olives

**Annual Production:** 40,000 Bottles

**Oenologist or cellar manager:** Donato Giuliani,  
Giovanni Ciampi

**Agronomist or agricultural manager:** Vineyard  
predominantly managed by Antonio Demaio.

**Fixed workers/ Owners:** Working in the vineyards and olive  
groves: Michele, Gianfranco, Antonio, Leonardo, and Raffaele.  
In the cantina: Franco, Bedovi, Mario.

**Seasonal workers and payment:** Harvest - + 4-5 workers.  
12 eu/ hour before taxes.

**Type of employment contract used  
for permanent workers:** *Contratto Agricoltura con pagamento  
Assegno/Bonifico bancario*

**Type of employment contract used  
for seasonal workers:** *Contratto Agricoltura con pagamento  
Assegno/Bonifico bancario*

**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.



# TENUTA DEMAIO - "On the Moon" 2020 Bianco Frizzante

## Production

**Bottles produced:** 1,500

**Vineyard Name(s):** "Localita Santo Spirito"

**Vineyard Surface:** 1 hectare

**Varieties:** 100% Bombino

**Soil:** Mixed clay and limestone.

**Exposure of rows:** East

**Altitude:** 100 meters

**Rootstock:** Kober 5BB - Susceptible to *phytophthora* root rot; adapted to high vigor varieties.

**Vine Training:** Guyot

**Irrigation:** Lines installed to some vineyards where dangerous drought is common.

**Average age of vines:** 10 years

**Plant density:** 4000 per hectare

**Yield per Vine:** 2.5 kg

**Production per ha (kg/ha):**  
10,000

**Treatments:** *Bordeaux mixture 1:1*  
4 treatments per year.  
*Sulfur* against powdery mildew.  
*Bentonite powder* 2 times in July.

**Fertilizers:** Organic fertilizers, bovine manure with spreading, in some years field beans are sown.

**Harvest start date:** Mid-September

**Harvest mode:** Manual in small boxes

**Certifications:** Organic Certified



# TENUTA DEMAIO - "On the Moon"

## 2020 Bianco Frizzante

### Vinification

**Pre-press processing:**

Automatic Destemmer

**Pressing mode:** Free run only.

**Vinificators:** Steel INOX

**Maceration:** None

**Yeasts:** Indigenous yeasts

**Sulphur dioxide** Small addition  
prior to bottling.

**Stabilization:** NO

**Filtering:** NO

**Steel refinement:** 3 months

**Sparkling method:** Frozen must from  
harvest is added prior to bottling to  
start refermentation.

**Refinement in the bottle:** 5 months

**Bottle type:** Champagne

**Cap in:** Crown Cap

### Analysis

**Acidity:** 7.6 g/L

**PH:** 3.9

**ABV:** 11%





# TENUTA DEMAIO - "Bombino" 2019 Bianco

## Production

**Bottles produced:** 3,100

**Vineyard Name(s):** "Localita Santo Spirito"

**Vineyard Surface:** 1 hectare

**Varieties:** 100% Bombino

**Average age of vines:** 10 years

**Altitude:** 100 meters

**Soil:** Mixed clay and limestone

**Exposure of rows:** East

**Rootstock:** Kober 5BB - Susceptible to phytophthora root rot; adapted to high vigor varieties.

**Vine Training:** Guyot

**Irrigation:** Lines installed to some vineyards where dangerous drought is common.

**Plant density:** 4000 per ha

**Yield per Vine:** 2.5 kilos

**Production per ha (kg/ha):** 10,000

**Treatments:** *Bordeaux mixture 1:1*  
4 treatments per year.

*Sulfur* against powdery mildew.

*Bentonite powder* 2 times in July.



**Fertilizers:** Organic fertilizers, bovine manure with spreading, in some years field beans are sown.

**Harvest start date:** Last week September

**Harvest mode:** Manual in small boxes

**Certifications:** Organic Certified



# TENUTA DEMAIO - "Bombino" 2019 Bianco

## Vinification

**Pre-press processing:**

Automatic Destemmer

**Pressing mode:** Pneumatic Press

**Vinificators:** Steel INOX

**Maceration:** 1 day

**Yeasts:** Indigenous yeasts

**Sulphur dioxide:** Small dose prior to bottling.

**Stabilization:** No

**Filtering:** Gentle filtration with 10 micron : just small enough to remove large pieces of sediment, but does remove all sediment and not microorganisms and bacteria.

**Steel refinement:** 6 months

**Refinement in the bottle:**  
2 months

**Bottle type:** Burgundy

**Cap in:** Nomacorc green select 100.

## Analysis

**Acidity:** 5.3 g/L

**PH:** 3.9

**ABV:** 12%



# TENUTA DEMAIIO - "Nero di Troia" 2019 Rosso

## Production

**Bottles produced:** 3,000

**Vineyard Name(s):** "Cittadina Le Grotte"

**Vineyard Surface:** 1.5 hectares

**Varieties:** 100% Nero di Troia

**Soil:** Rock and Clay.

**Exposure of rows:** Southwest

**Altitude:** 250 meters

**Rootstock:** 157-11

**Vine Training:** Guyot

**Irrigation:** Lines installed to some vineyards where dangerous drought is common.

**Average age of vines:** 15 years

**Plant density:** 4500 per hectare

**Yield per Vine:** 2.5 kilo

**Production per ha (kg/ha):** 7,000

**Treatments:** *Bordeaux mixture 1:1*  
4 treatments per year.

*Sulfur* against powdery mildew.



**Fertilizers:** Bovine manure with spreading.

**Harvest start date:** Mid-September

**Harvest mode:** Manual in small boxes

**Certifications:** Organic Certified

# TENUTA DEMAIO - "Nero di Troia" 2019 Rosso

## Vinification

**Pre-press processing:**

Automatic Destemmer

**Pressing mode:** Pneumatic press

**Vinificators:** Steel INOX

**Maceration:** 7 days

**Yeasts:** Indigenous yeasts

**Sulphur dioxide:** Small dose  
prior to bottling.

**Stabilization:** NO

**Filtering:** NO

**Steel refinement:** 9 months

**Refinement in the bottle:**  
2 months

**Bottle type:** Burgundy

**Cap in:** Nomacorc green select 100

## Analysis

**Acidity:** 6.5 g/L

**PH:** 4

**ABV:** 12.5%









# TENUTA DEMAIIO - "Nero di Troia Rosato" 2020 Rosato

## Production

**Bottles produced:** 3500

**Vineyard Name(s):** "Cittadina Le Grotte"

**Vineyard Surface:** 1.5 hectares

**Varieties:** 100% Nero di Troia

**Soil:** Rock and Clay

**Exposure of rows:** South

**Altitude:** 250 meters

**Rootstock:** 157-11

**Vine Training:** Guyot

**Irrigation:** Lines installed to some vineyards where dangerous drought is common. Used max. 2 times/ year.

**Average age of vines:** 15 years

**Plant density:** 4000 per hectare

**Yield per Vine:** 2.5 kg

**Production per ha (kg/ha):** 10,000

**Treatments:** *Bordeaux mixture 1:1*  
4 treatments per year.

*Sulfur* against powdery mildew.

*Bentonite powder* 2 times in July.



**Fertilizers:** Bovine manure with spreading

**Harvest start date:** Mid-September

**Harvest mode:** Manual in small boxes

**Certifications:** Organic Certified

# TENUTA DEMAIO - "Nero di Troia Rosato" 2020 Rosato

## Vinification

**Pre-press processing:**

Automatic Destemmer

**Pressing mode:** Pneumatic press

**Vinificators:** Steel INOX

**Maceration:** 1 Day

**Yeasts:** Indigenous yeasts

**Sulphur dioxide:** Small dose prior to bottling..

**Stabilization:** NO

**Filtering:** Gentle filtration with 10 micron : just small enough to remove large pieces of sediment, but does remove all sediment and not microorganisms and bacteria.

**Steel refinement:** 6 months

**Refinement in the bottle:**  
2 months

**Bottle type:** Burgundy

**Cap in:** Nomaticorc green select 100

## Analysis

**Acidity:** 6.5 g/L

**PH:** 3.9

**ABV:** 12.5%





