



CANTINE LOSITO

VINI BIO DI FAMIGLIA



www.cantinelosito.it



STORY

Our story begins between the 1950s and 1960s thanks to the intuition of the vine grower Giovanni Losito, native of Rutigliano (province of Bari).

During a visit in the **Terre del Gargano** - northern **Apulia** - Giovanni is struck by the coexistence of seas, mountains, large expanses of fertile land and excellent climate for quality viticulture. He then decides to move there with his family and to plant new vineyards.

A few years later, Giovanni also benefits from the help of his son Leonardo who shares his father's love for viticulture and gets a degree in Oenology.

It was not enough for Leonardo though to produce only grapes, so he decides to establish the first family winery in 1994. In 1998 Leonardo made both a

pioneering and brave choice: he started to cultivate the vineyards according to the principles of **organic farming** in order to obtain healthier grapes and wines.

In 2012, Leonardo's son and daughter, Giovanni and Aurelia, decide to follow their fathers' footsteps: they inaugurate a modern winery surrounded by their own vineyards. Giovanni - oenologist - is in charge of the sales and both the vineyards and wine production with his father, while Aurelia of the export and internationalization of Cantine Losito.

Today the **Losito's family** owns 60 hectares in the Terre del Gargano and produces wines only from its own organic grapes.



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ORGANIC FARMING

We grow our vineyards according to the European Union organic farming regulations. We believe that making organic farming means to let the true potential of nature be expressed by eliminating the causes that could hamper it, all in a sustainable manner, through the following techniques:

- **Legumes cultivation:** a technique used by ancient Romans; legumes absorb atmospheric nitrogen in their roots, essential for the healthy growth of the vines.
- **Broad bean cultivation:** used by ancient Romans, broad bean absorbs in its roots atmospheric nitrogen, essential for the healthy growth of the vines.
- **Physical weeds uprooting:** done with mechanical and manual means, such as tractors and hoe tools;
- **Keeping of a controlled grassy meadow** in the vineyards to reduce unwanted weeds;
- **Sexual confusion:** a technique that keeps away the *Lobesia botrana* butterflies without killing them. These butterflies produce larvae

that pierce grapes; in order to avoid larvae production, sexual confusion is triggered by introducing in the vineyards sex pheromones emitters coming from butterflies of the same species;

- **Copper and Sulphur:** also used by ancient Romans, these elements are necessary to prevent fungal diseases. In contrast to our ancestors, today we use technologies which allow to use a minor amount of Copper and Sulphur and to maximize their efficiency.

Our choice of leaving conventional agriculture in favor of the organic one was made decades before the public opinion was sensitized on this topic. Leonardo saw that the wines obtained with conventional agriculture did not reveal specific features of each vine variety. With his scientific expertise and his experience, Leonardo made a choice based on his environmental awareness by switching to organic agriculture. That choice helped him to re-obtain quality grapes in Lositos' vineyards.



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WINERY AND WINE MAKING

The winery is surrounded by our vineyards and their close proximity allows us to immediately press the grapes. This preserves the **variety of aromas** that would otherwise easily vanish due to oxidations and high temperatures.

In order to preserve scents obtained in the vineyards, our winery is equipped with a capillary cooling system which controls the temperature at every stage of the wine production process, such as grapes pressing, fermentation and aging.

The winemaking is **entirely and personally carried out** by Leonardo Losito (father) and Giovanni Losito (son), both graduated in oenology.

The wine making processes follow the **organic wine**

protocols, preferring physics methods to chemical ones, such as the use of cold temperatures, flotation, filtration, as well as our great patience for the completion of natural processes which take place in the wine making process.

The grapes are selected and cleaned in the field before being harvested. We only harvest **healthy berries** and leave the rachis on the plant. This allows us to greatly **cut the sulfites use**.

To conclude, the absence of leaves and grape rachis prevents the presence of the so-called "green tannins" in the wine, which otherwise would make it taste astringent and rough.



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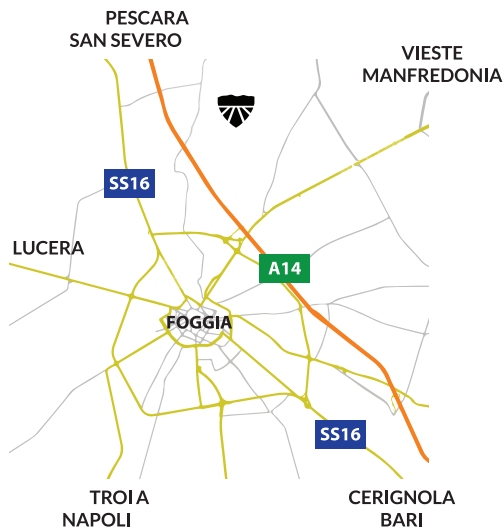


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INDIRIZZO / ADDRESS: *Contrada Doganiere, SP 23 SNC, 71121 Foggia*

E-MAIL: *info@cantinelosito.it*

TEL.: *+39 389 1771554 / +39 348 3812671*

+39 328 464 1079 (English)



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