



Corporate Presentation

Tenuta Regisole has been established in 2018 by Stefano Bartolini, who, driven by a deep and overwhelming passion for viticulture and enology, has fulfilled his dream of opening his own wine cellar.

The origin of Tenuta Regisole is not based on generations of winegrowers, but on a genuine passion for the vine and its fruits that has spurred the creation of this ambitious project: the goal of Tenuta Regisole is to provide its own personal contribution to the world of quality wine.

Located on the foothills of Oltrepò Pavese, an area that has always been suited to viticulture, Tenuta Regisole has 1 hectare of vines and produces typical DOC and IGT local red wines such as Barbera, Croatina and Pinot Nero and a Moscato Passito Dolce.

The vineyards of the Tenuta Regisole rise at about 130 meters above the sea level in an optimal position and they are cultivated with the Guyot training system, leaving only a maximum of 8 gems per vine: this guarantees high quality grapes.

Our vineyards enjoy the gentle winds of the Oltrepò Pavese and a southern exposure. With its approximately 14,000 hectares of vineyard land, Oltrepò Pavese is one of Italy's largest wine-producing lands.

The Oltrepò Pavese is a generous land, with infinite potentialities, a land capable of preserving its fruits with love and dedication as only the experience of centuries can do.

Our Wines

Tenuta Regisole produces some red wines and a special sweet wine for dessert. As a result of our efforts and quality commitment, we got DOC designation for our first Barbera wine as well as for our first Pinot Nero wine.

For the red wines: the juice is left on the skins of dark grapes during the fermentation to extract colour, tannins and other useful substances for 15-20 days. This process is well known as maceration. Then the liquid is separated by the pomace (skins, seeds, pulp) when the fermentation is complete. Young and fresh wines will be stored in stainless steel tanks for about 12-18 months and then they are filtered and bottled.

Aging wines are stored first in stainless steel tanks for about 6 months and then in barriques or capasoni for a barrel-matured version for about further 12-24 months.

Barbera: Still red wine, garnet red in colour; it has intense, persistent bouquet with hints of red ripe fruits. To the palate it is well-balanced in tannins with good structure and persistence. It combines well with meat-based dishes and cheese.

Serving temperature: 18°C – 20°C.

Croatina: Still ruby red wine with bright purple reflections. It is intense, vinous and persistent with fruity notes of blackberry and plum; to the palate it is balanced, round, slightly tannic and of medium-long persistence. It combines well with meat-based dishes.

Serving temperature: 18°C – 20°C.



Pinot Nero: Still red wine, light ruby red in colour; its mouth-filling and delicate bouquet has hints of flowers and forest fruits. To the palate it is harmonic and elegant.

Serving temperature: 10°C – 12°C

Sweet wine: are wines whose fermentation is incomplete. Usually the fermentation stops spontaneously, the yeast expiring in a sugar-saturated environment before managing to convert all of the sugar into alcohol.

Moscato Passito Dolce: Raisin wine, gold in colour, it has an intense aroma with hints of ripe apricot. To the palate it is harmonious, soft and enveloping. It combines well with dry pastries and blue cheese. Serving temperature: 10°C – 12°C

Our Mission

Aware that only a strong specialization is able to guarantee excellent results for a small wine maker, Tenuta Regisole is committed to transmitting to its wines that passion and dedication which make each bottle a unique experience.

Our mission is to provide our personal contribution to the world of quality wine and, more generally, to the “Made in Italy”.

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