



VillaBogdano

1880

Finest Organic Wines Preserving Biodiversity



EU Organic E2953





THE ESTATE

- Historic Estate, dating back to the **16th century**
- Organic certification since **1993**
- New ownership from **2016**; first harvest in **2017**
- EU certification **Natura 2000** and Site of Community Importance for biodiversity preservation
- 185** ha of total area:
 - 12** ha of woodland, including 5.60 ha of an ancient lowland forest dating back to '200 certified *Natura 2000*
 - 106** ha of vineyards, of which **18** ha are historic
 - 4** historic buildings dating back to the 16th century and **2** archaeological sites certified but not uncovered yet
- Limited production of about **30,000** bottles per year

HISTORIC VINEYARDS

YEAR
Late 19th-
early 20th century

**TOCAI
FRIULANO**
117 vines

YEAR
1943

**TOCAI
FRIULANO**
3,09 ha

YEAR
1958

**TOCAI
FRIULANO**
3,93 ha

YEAR
1960

**TOCAI
FRIULANO**
5,63 ha

YEAR
1960

MERLOT
3,53 ha



THE SOIL

- **Clay – Limestone – Alkaline of Alluvial Origin:** composed of a first layer of approximately 70 cm rich in macro and micro elements, with a **clay content up to 53%** and a subsequent, deeper layer of **calcium carbonate (“caranto”)**
- The Estate is **bordered by two rivers**, the Lison and the Loncon, a unique position that has allowed to maintain over time the original characteristics of the land, making it a **protected oasis**
- Ongoing research into the best compatible agronomic techniques, with the **support of well-known university consultants**

THE SUSTAINABLE MANAGEMENT

- Exclusive use of **organic fertilizers**
- **Working the rows with mechanical means** to avoid the use of herbicides and preserve biodiversity and the historic turf
- Ongoing activities to **preserve local fauna and flora** (e.g. waterways and woodland management, avoiding hunting)
- Only **FSC** certified packaging
- A **photovoltaic system** that covers a good portion of the energy yearly used in the Estate



CELLAR & WINEMAKING

We are **recoltants**: a family business, not a commercial entity, completely independent in every step, from the production of our own grapes to the bottling

- **Varietal vinification** to enhance the grape origin
- Ageing in **vitrified concrete tanks**, keeping the wine at least 8 months on lees, with **regular bâtonnage** every 10 days
- For the Selections, ageing in **45 hL oak barrels and in oak and acacia barrique**, produced by the best Italian and French cooperage
- **Experimentation**: Tocai Friulano grapes from the late 19th- early 20th century 117 vines trained with the «Cassone padovano» method, vintage 2020; 12 days of maceration, vinification half in amphora and half in oak barrique; still ageing in cellar
- **Soft pressing (<1,3 atm) and soft filtration**
- At least **3 months in bottle** before sales

COMMERCIAL POLICY

We are looking for:

- Long term partnership
- Distribution consistent with the product positioning (mainly independent, Ho.Re.Ca or on-trade)
- Transparency
- Control of prices (coherent per each channel)

Our target consumer is:

- Expert, connoisseur or wine lover
- Environmentally conscious
- Cultured, curious, traveller
- Willing to spend more for a unique product



THE WINES



*A view of our **wine shop**, on the ground floor of **Villa Bogdano**, an ancient Venetian palace dating back to the 16th century and restored at the end of the 19th century*

THE CLASSICS



Lison
Classico
DOCG



Chardonnay
DOC
Venezia



Pinot Grigio
DOC
Venezia



Pinot Grigio
Ramato DOC
Venezia



Refosco D.P.R.
DOC Lison
Pramaggiore



Merlot
DOC Venezia

Label: homage to the essences of the lowland forest dating back to medieval times and Natura 2000 site; each reference depicts a different essence bark to which it has been associated

THE BUBBLES



Brut
Millesimato
DOC Prosecco



Rosè Brut
Millesimato
DOC Prosecco



Brut Nature
Millesimato
DOC Prosecco

Label: homage to the mosaic representing a wind rose on the floor of the wine shop, original from the 16th century and recently restored by a Venetian craftsman

THE SELECTIONS



From a selection of
Tocai Friulano grapes
Bianco IGT Veneto
2018
3072 bottles



Refosco D.P.R.
Lison Pramaggiore
DOC
Riserva 2017
3300 bottles



Chardonnay
IGT Veneto 2018
1376 bottles

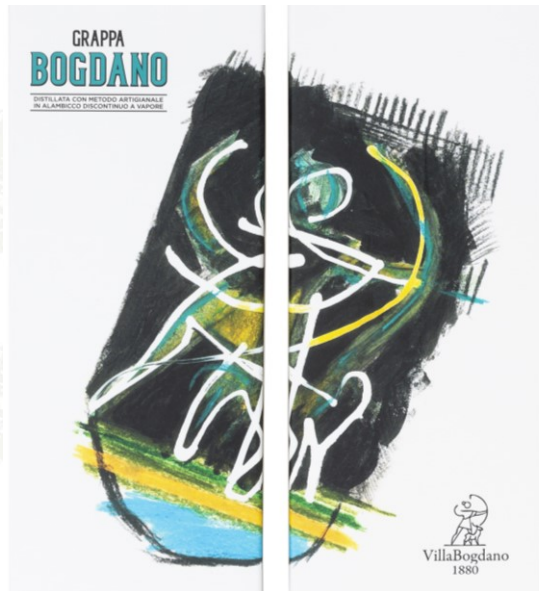


From a selection of
Merlot and Cabernet
Sauvignon grapes
Rosso IGT Veneto
2017
3076 bottles

Label: homage to a map dating back to 1676 drawn by Iseppo Cuman where is depicted our Estate subdivided into numbered parcels, the same ones where the grapes used to produce the Selections are cultivated today

GRAPPA BOGDANO

Ancient Distillery F.lli Brunello



Produced from the pomace of organic white grapes, distilled according to the ancient tradition in artisanal copper stills with discontinuous steam plant

Attention to environmental sustainability: certified FSC packaging and special label in natural cotton

Reinterpretation of the logo which represents the goddess Diana the Huntress by an innovative local artist

BEST AWARDS SINCE 2019

(our first year of sales)

vinous



195
Rosso IGT 2017

vinous



186
Refosco DPR
DOC Riserva 2017

falstaff



Brut Rosè
Prosecco DOC
Millesimato 2020

Challenge
Millesime **BIO**



Brut Nature
Prosecco DOC
Millesimato 2020

Challenge
Millesime **BIO**



Chardonnay
DOC 2019

Decanter
WORLD WINE
AWARDS



185
Bianco IGT 2018

Decanter
WORLD WINE
AWARDS



187
Chardonnay
IGT 2018

Decanter
WORLD WINE
AWARDS



Lison Classico
DOCG 2019

Decanter
WORLD WINE
AWARDS



Pinot Grigio
DOC 2019

The MERANO
WineHunter



186
Refosco DPR
DOC Riserva 2017



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CONTACTS

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