



BLASI
CANTINA

PASSION FOR WINE, LOVE FOR LAND



Our Family

The presence of our family in this part of Umbria can be traced back to Bino Blasi who was born in 1893. It is from 2009 that Didi and Mauro Blasi decide to plant vineyards and build the modern cellar of vinification to be added to that of ageing in wood located in the basement of the Palazzo dei Conti Bertanzi, built in 1742.

Today all the work in the cellar is coordinated by Michele, family's fourth generation. His goal is to leave a strong mark in his own territory.

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The Historical Cellar

In the different rooms of the ancient cellar, located in the basement of Palazzo Bertanzi, we keep French oak barrels of variable dimensions from 15 to 80 HL. Some smaller caratelli are used for the ageing of the award-winning passito "MammaMia" which rests there for at least 10 years to achieve the desired quality.

For the bottled wine we use a temperature-controlled warehouse to ensure a perfect ageing that, pending on the wine, can go from a minimum of 3 months up to years for the most important reds and for the passito wine.

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HISTORY, TRADITION, CULTURE





INNOVATION AND SUSTAINABILITY

The Modern Cellar

Umbertide, like all of Umbria, has an ancient wine-growing tradition (the Etruscans inhabited this territory and as wherever they lived, viticulture represented one of the key activities of their society), yet there is no real historicity with respect to the use of native vines other than the best known in Umbria. For this reason we have decided to plant some native Umbrian vines of established quality such as Trebbiano Spoletino, Grechetto and Sagrantino, but also to focus on the international

vines most suitable to our microclimate and the land of our company: from Merlot to Cabernet Franc and Sauvignon, from Chardonnay to Sauvignon blanc. Our choice is quality without stereotypes that today, instead, would mean a viticulture that necessarily seeks for native vines, whether they are excellent or insignificant.

Our Vineyards

Within the company area, we chose the most suitable land according to the vine to be planted and the type of wine to be produced. The result is an optimal correspondence between soil-microclimate-vine variety-wine.

The work in the vineyard is accurate and, as far as possible, carried out by us personally.

The grapes are taken to the cellar where soft presses and stainless steel tanks are the most important tools for winemaking.

We are an organic company because respect for our territory is a priority for us.

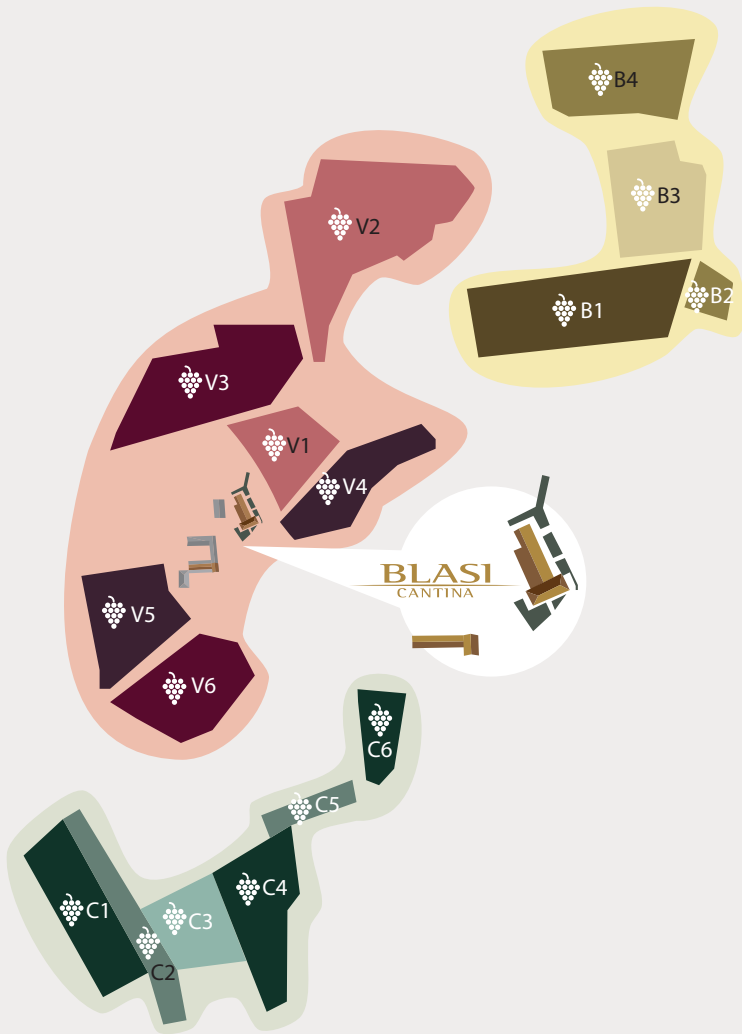


THE VINEYARD: EACH VINE ONE BY ONE

Our Wines

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Our Vineyards



Vineyard Altona

- B1** Cabernet Sauvignon
Sauvignon Blanc
Grechetto
- B2** Semillon
Chenin
- B3** Merlot
Cabernet Sauvignon
Sagrantino
- B4** Sauvignon Blanc



Vineyard Villa Pace

- V1** Cabernet Franc
- V2** Malvasia
Riesling
Trebiano Spoletino
Sangiovese
- V3** Sagrantino
Alicante
Cabernet Sauvignon
- V4** Sangiovese
- V5** Merlot
Syrah
Sauvignon
- V6** Traminer
Merlot



Vineyard Petrella

- C1** Sauvignon Blanc
Rebo
- C2** Merlot
- C3** Chardonnay
- C4** Chardonnay
- C5** Refosco
- C6** Merlot

Guides and awards:

Vintage 2022:

- 87/100 Veronelli
- 90/100

Annuario dei migliori
vini Italiani Luca Maroni
• 3 viti VITAE



Grechetto

IGP UMBRIA GRECHETTO

Pleasant, harmonious and fresh white from 100% GRECHETTO grapes coming from the area of Umbertide, in the province of Perugia. This still white wine is characterized by hints of white pulp fruit and an important citrus acidity. Perfect for long aperitifs and dinners with friends.

PRODUCTION AREA:

Umbertide

GRAPE VARIETIES:

100% Grechetto

SOIL:

Clay-rich

VINES GROWING:

Spurred cordon

HEIGHT A/S:

300/400m a.s.l.

MICROCLIMATE:

Typically Appeninic

PRODUCTION PROCESS:

Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. No malolactic fermentation in order to preserve freshness.

AGEING:

3-4 months on fine lees in stainless steel tanks, followed by at least 4-5 months in the bottle.

ALCOHOL CONTENT:

13% vol.

SERVICE TEMPERATURE:

6-8°C

DRINKABILITY AND PAIRINGS:

white wine obtained from our Grechetto grapes. Fresh flavor of white-fleshed fruit with an important citrus acidity. Medium bodied wine. Good evolution in the bottle up to 3-4 years. Suitable for aperitifs and light meals.

AVAILABLE CUPS:

this wine is available both with cork and stelvin (screw cap).

Merlot

IGP UMBRIA MERLOT

Our 100% MERLOT is an intense red wine, from the area of Umbertide, in the province of Perugia. Aged for 12 months in large French oak barrels, developing aromas of ripe red fruit. On the palate it is warm, soft and enveloping. Perfect for long aperitifs and dinners with friends.

Guides and awards:

Vintage 2021:

- 87/100 Veronelli
- 93/100

Annuario dei migliori vini Italiani Luca Maroni
• 3 viti VITAE



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Merlot

SOIL:
Clay-rich

VINES GROWING:
Spurred cordon

HEIGHT A/S:
300/400m a.s.l.

MICROCLIMATE:
Typically Appeninic

PRODUCTION PROCESS:
Alcoholic fermentation on the skins at low temperature of 20-23°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:
in steel tanks for about 3-4 months, followed by about 12 months in large French oak barrels. Additional 4-5 months min. once bottled.

ALCOHOL CONTENT:
13,5% vol.

SERVICE TEMPERATURE:
12-14°C

DRINKABILITY AND PAIRINGS:
red wine obtained from our Merlot grapes, with a strong flavour of ripe red pulp fruit and intense tannins. Medium bodied wine with a warm and enveloping palate. Good evolution in the bottle up to 3-4 years. Suitable for aperitifs and well structured meals.

AVAILABLE CUPS:
This wine is available both with cork and stelvin (screw cap).

Chardonnay + Sauvignon

IGP UMBRIA CHARDONNAY SAUVIGNON

Fresh and young like the company, this wine is our interpretation of the 50% CHARDONNAY and 50% SAUVIGNON blend, produced in the area of Umbertide, among the green Umbrian hills. From the grapes of the homonymous vines comes this white wine with a pleasant aroma and with a full, round and full-bodied flavour. Perfect for long aperitifs and dinners with friends.

Guides and awards:

Vintage 2022:

- 86/100 Veronelli
- 93/100

Annuario dei migliori
vini Italiani Luca Maroni



PRODUCTION AREA:

Umbertide

GRAPE VARIETIES:

50% Sauvignon Blanc
50% Chardonnay

SOIL:

Clay-rich for the Sauvignon
Sandy for the Chardonnay

VINES GROWING:

Spurred cordon

HEIGHT A/S:

300/450m a.s.l.

MICROCLIMATE:

Typically Appeninic

PRODUCTION PROCESS:

Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. No malolactic fermentation in order to preserve freshness.

AGEING:

5-6 months on fine lees in stainless steel tanks, followed by at least 5-6 months in the bottle

ALCOHOL CONTENT:

13% vol.

SERVICE TEMPERATURE:

6-8°C

DRINKABILITY AND PAIRINGS:

white wine with a full bouquet of flavour and with young and pleasant scents, round and medium-bodied in the mouth. Wine with a pleasant evolution in bottle up to 5-6 years. Suitable for long aperitifs and medium-structured meals.

Syrah

IGP UMBRIA SYRAH

Elegant, refined and innovative, our SYRAH is an intense red wine from the Umbertide area, among the green Umbrian hills. Aged for 18 months in large French oak barrels it develops aromas of ripe black fruit and oriental spices. Perfect for long aperitifs and dinners with friends.

Guides and awards:

Vintage 2021:

- 87/100 Veronelli
- 90/100

Annuario dei migliori vini Italiani Luca Maroni



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Syrah

SOIL:
Clay-rich

VINES GROWING:
Spurred cordon

HEIGHT A/S:
300/400m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation on the skins at low temperature of 20-23°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:
in steel tanks for about 3-4 months, followed by about 18 months in large French oak barrels. Additional 4-5 months min. once bottled.

ALCOHOL CONTENT:
13,5% vol.

SERVICE TEMPERATURE:
12-14°C

DRINKABILITY AND PAIRINGS:
elegant and innovative red wine obtained from our Syrah grapes. It develops refined aromas of ripe black fruit and oriental spices, well balanced by the scent of freshly cut grass. Medium bodied wine that is nicely round on the palate. Good evolution in the bottle up to 3-4 years. Suitable for aperitifs and meals of good structure.



Guides and awards:

Vintage 2022:

- 1° posto Umbria Rosso IGT

Cabernet Franc

IGP UMBRIA CABERNET FRANC

Result of vinification of 100% Cabernet Franc grapes, this wine opens at the nose with scents of ripe black pulp fruit and balsamic sensations with chocolate notes. At the palate it is rich and enveloping with nicely structured tannins enhanced by a medium-period wood ageing. Wine made extremely versatile by its roundness and gentle structure.

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Cabernet Franc

SOIL:
gravelly/stony

VINES GROWING:
Spurred cordon

HEIGHT A/S:
400/450m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation of the skins at low temperature of 20-25°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:
in steel tanks for about 5-6 months, followed by about 8 months in large wood barrels. Additional 8-10 months min. once bottled.

ALCOHOL CONTENT:
13% vol.

SERVICE TEMPERATURE:
14-16°C

DRINKABILITY AND PAIRINGS:
full bodied wine with important tannins, enhanced by a medium ageing in wood. It ages in the bottle for up to 10-12 years, maturing in elegance and sobriety. Given the excellent structure, it goes very well with tasty dishes.

Sauvignon Blanc

IGP UMBRIA SAUVIGNON BLANC

Made of 100% Sauvignon Blanc grapes, this wine opens with fresh notes of yellow peach and citric sensations, supported by a fresh, young and vibrant palate with good sapidity. Extremely versatile wine for its excellent structure and complexity.

Guides and awards:

Vintage 2022:

- 87/100 Veronelli
- 94/100 Annuario dei migliori vini Italiani Luca Maroni
- 3 viti VITAE
- Guida Bio



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Sauvignon Blanc

SOIL:
Clay-rich

VINES GROWING:
Spurred cordon

HEIGHT A/S:
300/450m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days.
No malolactic fermentation in order to preserve freshness.

AGEING:
5-6 months on fine lees in stainless steel tanks, followed by at least 6 months in the bottle.

ALCOHOL CONTENT:
13% vol.

SERVICE TEMPERATURE:
6-8°C

DRINKABILITY AND PAIRINGS:
wine that opens with fresh notes of yellow peach and citric sensations, supported by a fresh, young and vibrant palate with good sapidity. Extremely versatile wine for its excellent structure and complexity. Good evolution in bottle up to 5-6 years.



Guides and awards:

Vintage 2019:

- 88/100 Veronelli
- 89/100 Annuario dei migliori vini Italiani Luca Maroni
- Guida Bto
- 3 viti VITAE

Chardonnay

IGP UMBRIA CHARDONNAY

Straw yellow with golden reflections, with beautiful luminosity. The nose is of intriguing complexity, citrus scents which recall grapefruit and lime, golden apple and pineapple followed by broom flowers, aromatic herbs and puffs of acacia honey, vanilla notes and a pleasant mineral finish. Rich and enveloping palate with excellent freshness well balanced by its sapidity. Long, tasty and satisfying citrus epilogue.

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Chardonnay

SOIL:
Sandy

VINES GROWING:
Spurred cordon

HEIGHT A/S:
250/300m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. Partial malolactic fermentation.

AGEING:
in steel tanks on fine lees for about 3-4 months, followed by about 24 months in large French oak barrels. Additional 10-12 months min. once bottled.

ALCOHOL CONTENT:
13% vol.

SERVICE TEMPERATURE:
10-12°C

DRINKABILITY AND PAIRINGS:
elegant and structured white wine obtained from our Chardonnay grapes. It develops refined warm aromas of wood and tobacco. Medium bodied wine with a pleasant and intriguing palate. Good evolution in the bottle up to 6-7 years. Suitable for starters and second courses of medium structure.



Guides and awards:

Vintage 2016:
• 88/100 Doctor Wine
• 88/100 Veronelli

Vintage 2017:
• 4 viti VITAE

Vintage 2018:
• 4 viti Bibenda
• 4 viti VITAE
• 93/100 Doctor Wine
• 2 calici Gambero Rosso

Impronta

IGT UMBRIA ROSSO

Bright ruby red with a thick texture. On the nose it announces itself with aromas of ripe red fruit, currants and blackberries, dark flowers and undergrowth to continue with spicy and balsamic notes, giving the palate a fresh-savory finish that well integrates the pleasant tannin.

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
40% Sagrantino
30% Merlot
30% Cabernet Sauvignon

SOIL:
Sandy

VINES GROWING:
Spurred cordon

HEIGHT A/S:
350/400m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation on the skins at low temperature of 20-23°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:
in steel tanks for about 3-4 months, followed by about 24 months in large French oak barrels. Additional 18 months min. once bottled.

ALCOHOL CONTENT:
14% vol.

SERVICE TEMPERATURE:
16-18°C

DRINKABILITY AND PAIRINGS:
up to 12 years, maturing with elegance and sobriety. Medium- to full-bodied red wine that matches important meat dishes with sauces, spicy dishes and medium-soft cheeses with herbs.



1742 Brut Bianco

METODO CLASSICO

*It has a beautiful pale straw color with green shade.
Fine and persistent perlage that gushes in the glass.
The nose opens on pleasant floral and fruity notes, bread crust.
Fresh and creamy palate.*

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Chardonnay

SOIL:
Sandy

VINES GROWING:
Spurred cordon

HEIGHT A/S:
200/250m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Partially hand-picked during
the first decade in August.
Alcoholic fermentation at
low temperature of 14-16°C
duration approx. 15 days.
No malolactic fermentation
in order to preserve freshness.

AGEING:
min. 12 months on yeast plus
4 months in the bottle.
Ready when released.

ALCOHOL CONTENT:
12,5% vol.

RESIDUAL SUGAR:
0-1 g/l

SERVICE TEMPERATURE:
6-8°C

DRINKABILITY AND PAIRINGS:
Wine that shows its full potential
when released and can mature for
a maximum of 3-5 years in order
to preserve its freshness.

FOOD & WINE COMBINATION:
Great as a summer aperitif it goes
well during the whole meal with
light dishes.
Always great for parties and
celebrations.



1742 Brut Rosè

METODO CLASSICO

*It has a nice and intense pink color.
The nose opens on pleasant fruity notes of red fruits
(raspberries, currants and cassis) and bread crust notes.
Mineral and creamy palate that recalls fresh notes.*

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
50% Sangiovese
50% Chardonnay

SOIL:
Sandy

VINES GROWING:
Spurred cordon

HEIGHT A/S:
200/250m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Harvest in the first 10 days
of August. Alcoholic fermentation
at low temperature of 14-16°C
in steel tanks – duration approx.
15 days. No malolactic
fermentation in order
to preserve freshness.

AGEING:
min. 12 months on yeast plus 4
months once bottled.

ALCOHOL CONTENT:
12,5% vol.

RESIDUAL SUGAR:
4-5 g/l

SERVICE TEMPERATURE:
6-8°C

DRINKABILITY AND PAIRINGS:
3-5 years to keep its freshness on
the nose. Excellent as an aperitif
and a all meal long, it is always
perfect for celebrating.



Guides and awards:

Sboccatura 36 mesi:

- 87/100 Veronelli
- 90/100 Annuario dei migliori vini Italiani Luca Maroni
- 3 viti VITAE
- Guida Bio

1742

METODO CLASSICO PAS DOSÉ

The straw yellow color is made brilliant by the fine and persistent perlage. Fragrant nose of ripe yellow fruit, citrus fruits, acacia flowers and bread crust. Fresh and savory on the palate it calls for another sip.

PRODUCTION AREA:

Umbertide

GRAPE VARIETIES:

*70% Chardonnay
30% Trebbiano Spoletino*

SOIL:

Sandy

VINES GROWING:

Spurred cordon

HEIGHT A/S:

200/250m a.s.l.

MICROCLIMATE:

Typically Appenninic

PRODUCTION PROCESS:

Harvest in the first 10 days of August. Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. No malolactic fermentation in order to preserve freshness.

AGEING:

3 months in stainless steel, second fermentation on the indigenous yeast for a minimum of 30 months with traditional remuage of the bottles At least 2 months in the bottle after disgorgement.

ALCOHOL CONTENT:

12,5% vol.

RESIDUAL SUGAR:

0-1 g/l

SERVICE TEMPERATURE:

4-6°C

DRINKABILITY AND PAIRINGS:

for several years acquiring more and more elegance.



Guides and awards:

Vintage 2008:

- 2 bicchieri rossi Gambero Rosso
- 4 viti VITAE
- 1° classificato miglior vino dolce l'Umbria del vino
- 4 viti Bibenda

Vintage 2009:

- 2 bicchieri rossi Gambero Rosso
- 92/100 Doctor Wine
- 91/100 Veronelli
- 3 viti VITAE
- 1° classificato miglior vino dolce l'Umbria del vino

Mammamia

IGT UMBRIA PASSITO

Liquid amber in the glass. Complex, intense and persistent nose with hints of honey and dried fruit, fig and date with puffs of walnut, saffron and iodized notes. The warm and sweet entry balances with freshness in a sensory game.

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
50% Malvasia
30% Semillon
20% Chenin

SOIL:
Clay-rich and sandy

VINES GROWING:
Spurred cordon

HEIGHT A/S:
400/450m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Harvested by hand. Air-dried on racks from mid-September to early March. Fermentation at natural temperature for approx 20-25 days after which the wine is transferred to small 125l wooden barrels. Malolactic fermentation fully done.

AGEING:
min. 10 years in small 125l French oak "carati". Additional 10-12 months min. once bottled.

ALCOHOL CONTENT:
15,5% vol.

SERVICE TEMPERATURE:
15-17°C

DRINKABILITY AND PAIRINGS:
time has little influence on a great meditation wine. Meditation wine with cigars or paired with blue or aged cheese or dry pastry.



OUR FAMILY: DEDICATION, PASSION, UNIQUENESS FOR 3 GENERATIONS

BLASI
CANTINA



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