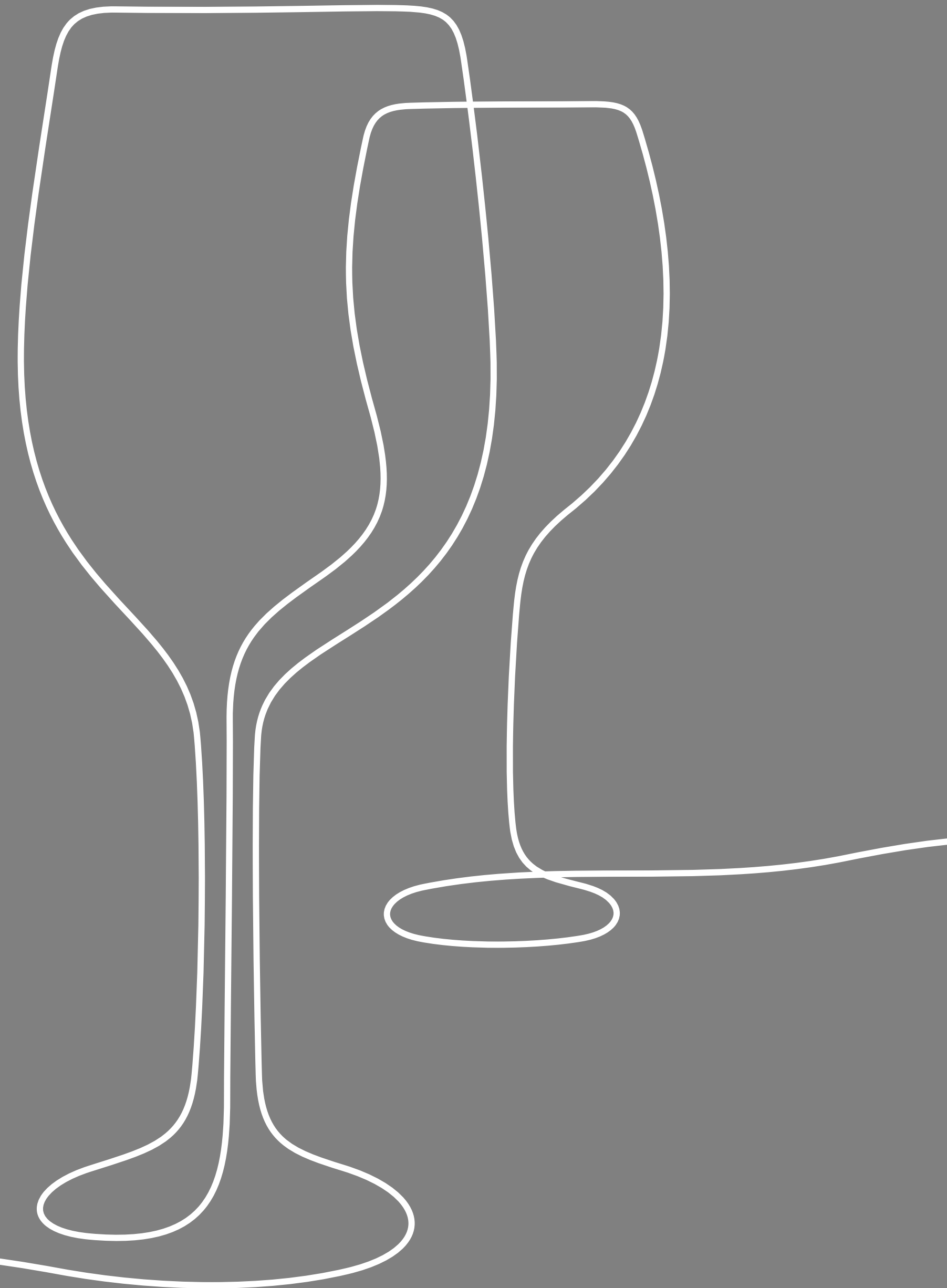


STEP INTO TO OUR WINERY

and let's toast to creativity...

iDivini

Azienda Agricola



When you ask us what's our goal with our iDivini winery, the answer is quite simple: **"Making a good wine."**

That sounds very logical and simple, because what else would you like to do being a winemaker? However, to attain a **solid wine** that is **beautifully complex, ethically produced**, contains all the desired characteristics that are **typical of the region and tastes good**, there is a long road ahead.

Everything starts in the vineyard. Here we work all year round with great care for nature and our plants. As a vine grower, we realize even more, that the raw materials that the earth produces, are valuable and earn our deepest respect. Thanks to these raw materials and the abundant fauna present, our vines can grow healthy and produce beautiful bunches of grapes.

Thanks to the good care on the field, it is possible to keep the vinification process simple and pure during the whole wine making process. The philosophy we follow in the winery is to arrive at an honest and traditional product without much hassle.

Don't you take our word for it?

You're always welcome to visit our domain and taste our wines!

Anna e Koen



MAKING A GOOD WINE

Let's start with the basics!

After all, cooking with good ingredients also results in the best culinary dishes.



OUR PASSION



Thanks to the excellent location of the vineyards, in the buffer zone of the **Unesco Cultural World Heritage**, we can fully build on the saying *'a good wine is made in the vineyard'*. A good follow-up in the winery by our experienced oenologist makes the work complete.

It is our intention as owners to **respect the history of the vineyard** and to work as much as possible with **traditional and even ancient slightly forgotten grapes from the region**.

We also see it as a challenge to look at the vinification process with our **'foreign view'** and to investigate whether there are opportunities to **vinify out-of-the-box**. Like a Freisa aged in small oak barrels or our Cortese that after a short skin maceration was aged in small wooden barrels.



Today's techniques make it possible to simplify the workflow.

This gives us extra time to focus on a high-quality end product.

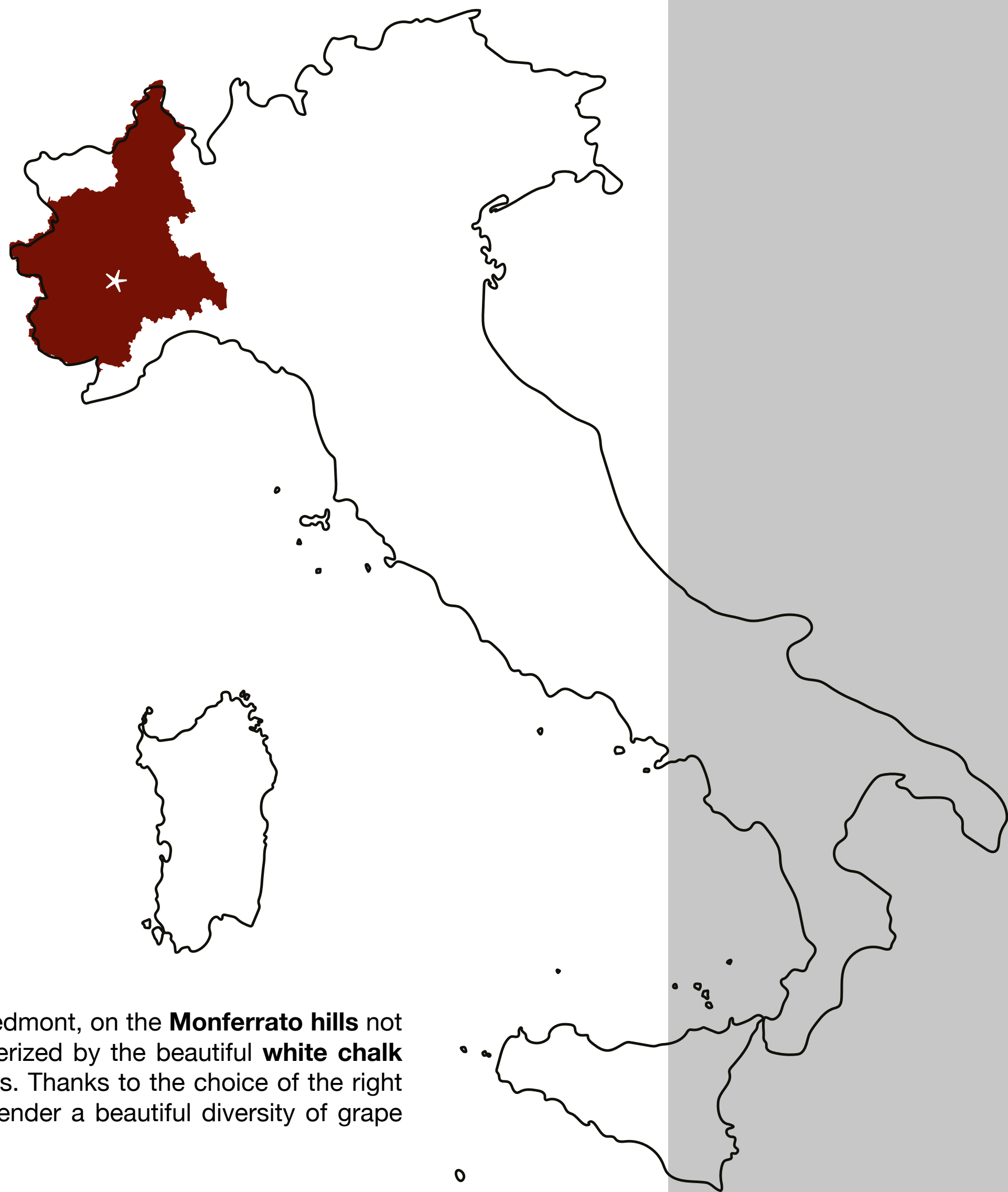
TRADITION AND INNOVATION

Thanks to the brisk and **international entrepreneurial spirit** of Koen and Anna combined with the **deep-rooted traditional knowledge** of the local employees, iDivini is developing into an elegant winery.

As an **artisanal winery**, we like to focus on refined wines with a unique character. We therefore attach great importance to a **suitable vinification for each type of wine**.



THE HEART OF PIEDMONT



You will find our vineyards in the heart of the Piedmont, on the **Monferrato hills** not far from the **Tanaro river**. This area is characterized by the beautiful **white chalk and loam soils**, ideal for growing quality grapes. Thanks to the choice of the right rootstock, the fertile limestone and clay soils render a beautiful diversity of grape varieties.

The vineyards of iDivini are in the bufferzone of the **Unesco Cultural World Heritage** area, so we can speak of the heart of the Piedmont.

Therefore, we are proud that towns with popular names such as Barbaresco, Barolo, Alba, Nizza Monferrato, Canelli and of course Asti are our close neighbors.





PIEMONTE

MONFERRATO HILLS

ASTI

ISOLA D'ASTI

iDivini bottle aging

iDivini winery

Alpine

Villa - Isola d'Asti



Winter landscape in the vineyard with the typical fog "*nebbia*"

VISIT US

We can talk for hours about our company and our wines, but there is nothing as nice as **hosting you and walking through the winery and vineyards together.**

And then of course finish with a **delicious tasting.**



WINE
TASTING

PERSONALISED

When people take the time to come and visit our winery, it gives us the unique opportunity to **bond**, to **share our story** and **show our passion for our territory and its products**.



WE'D LOVE TO GIVE YOU A PEEK BEHIND THE SCENES

100% RECYCLABLE

We opt for the 100% **recyclable sugarcane corks** from Nomacorc, they drastically **reduce our carbon footprint**.

Thanks to this product, sustainability also goes hand in hand with quality and innovation. The corks are extremely **suitable for long-term storage** and the **negative cork taste is definitely a thing of the past**.



SUSTAINABILITY

The making of a pure wine initially starts in the field. That is why we at iDivini consciously choose **not to use insecticides or herbicides**.

It requires a little more manual labor on the field, but when this results in a pure and honest product, we are happy to invest this time.

REDUCING OUR ENVIRONMENTAL IMPACT

Nature gives our grapes the strength and finesse we need to produce our wines.

Our respect for nature does not stop at the front door of our winery but is a philosophy that we carry through throughout the winemaking process.

LOCAL GRAPES

When choosing a grape variety, we like to look at the **local varieties**. We work with the more well-known traditional grapes from the region. We also consider it **a challenge to give the ancient and slightly forgotten grape varieties a new vibe**.

Barbera, Freisa, Pinot Nero and Nebbiolo are grapes that lend themselves perfectly to a **mono-cépage**, but these grapes are also suitable for a **blend**. We are always looking for a unique combination and continue to work on the development of this beautiful product.



DELICIOUS & FRESH: THE WHITE CORTESE

Anyone who thinks that the Piedmont is only about red wine, probably did not have the opportunity yet to get acquainted with **the fresh and fruity white wines that this region has to offer**.

The potential of the white Cortese grape is very promising. It lends itself perfectly to **a refreshing aperitif wine**.

And when aged in **oak barrels**, the wine **develops into a full and round mature wine**, which retains its fruitiness nicely.

We also took on the challenge of **combining our Pinot Nero with our Cortese** and were pleasantly surprised by the elegant sparkling wine that emerged. A **vivacious Metodo Classico Brut with a surprising depth**.



OUR WINES





ASTI DOCG

A lightly sparkling wine produced according to the Martinotti Method, derived from **Moscato grapes**.

A very fruity and slightly **sweet sparkling wine**. These bubbles are ideal to serve as a light aperitif or with a **delicious dessert**.



LA PRICCA

An **extra brut sparkling wine** made in the traditional method, with its **second fermentation in bottle**.

This 'millesimato' offers us the red fruits of **Pinot Noir** and the freshness of the **Cortese** grape variety.

Presents itself perfectly as an **aperitif**, with **cheeses** and **various starters** with rich sauces.

Origin of the name 'La Pricca':

"A wavy landscape in the form of a lavish haircut..."

This creative description refers to the historical name of our vineyards planted with Pinot Nero & Cortese behind the winery. Thanks to of the uniqueness of the landscape, this area was named 'La Pricca' centuries ago.

ASTI DOCG

VINO SPUMANTE DI QUALITÀ

PIEMONTE DOC CORTESE



PIASI in SILENSI

This Cortese presents in the nose **floral and blossom aromas** and is **fresh-fruity** with a hint of pleasant minerality.

Ideal as an **aperitif** or with **shellfish** and elegant fish dishes.

Piasi in Silensi = Enjoy in Silence

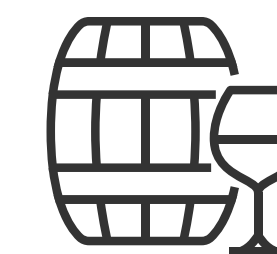


L'ÒR in BOCA

This Cortese has a **floral nose with subtle vanilla notes** and is fresh-fruity with a **pleasant minerality**.

Aromas of **apple, pear and honey** gradually emerge. Ideal with gourmet dishes with **white fish or poultry** with sauces.

L'Òr in Boca = Gold in the Mouth





PERCHÈ NO

This **Sauvignon Blanc** is thanks to its maturation on **small wooden barrels** very flavourfull, with notes of **tropical fruit**.

Ideal with a nice **salad, shellfish, white fish, sushi** or **salmon** and with different types of **cheese**.

Perchè No = Why Not



CIAO SOLE

This rosé wine is made from our **nice mature Barbera grape**.

It has a deep pink color with fresh cherry notes and an elegant, lively finish.

Ciao Sole = Hello Sunshine

PIEMONTE DOC SAUVIGNNON
VINO ROSATO



PODÈJ dla TÈRA

This fruity and powerful **Nebbiolo** has an elegant structure.
Pairs well with roasted meats, truffle, and aged cheeses..

Podèj dla Tèra = Strength of the Earth



BALÈT dël ÀNGEL

A typical open **Pinot** nose with aromas of small red fruit, strawberry, red currant.
Slightly **smoked** and a little '**sous-bois**'.

Ideal with **mushrooms, truffles or red meat dishes.**

Balèt dël Àngel = Dance of the Angel

MONFERRATO DOC NEBBIOLO
PIEMONTE DOC PINOT NERO

BARBERA D'ASTI DOCG

BARBERA D'ASTI DOCG SUPERIORE



PIAN di RÖS

A wine where the **fresh cherries** jump right out of the glass. In the mouth the **typical acidity** of the **Barbera** grape, which makes the wine **very refreshing**. A juicy and tasty glass of wine.

Easily combined with **many light main courses**.

Pian di Rös = Earth of the Roses



SUPERIORE



SOTTO la LUNA

A **Barbera d'Asti** with complex aromas of **small red fruit, vanilla and spices**. The beautiful aging in small **oak barrels** gives the wine extra class and roundness.

The long finish provides an **elegant finish**. Perfect in combination with **roasted meat dishes**, pasta with tomato or cheese sauses.

Sotto la Luna = Under the Moon

BARBERA D'ASTI DOCG SUPERIORE

TINELLA



SUPERIORE



Layers of red fruit, freshness, and depth, complemented by soft oak notes and a lingering finish. Ideal with ragù, roasted meats, and risotto.

Barbera d'Asti DOCG Superiore TINELLA

Our Barbera d'Asti DOCG Superiore Tinella is produced in the Tinella subzone, in the hills of Isola d'Asti.

Made exclusively from 100% Barbera grapes grown in this limited area, the wine reflects the character and tradition of this historic territory.

Yields are carefully limited to ensure concentration and quality.

The wine then matures for 24 months in barrique, followed by additional bottle aging before release.

The result is a structured and elegant Barbera with vibrant acidity, depth, and excellent balance.



SUPERIORE

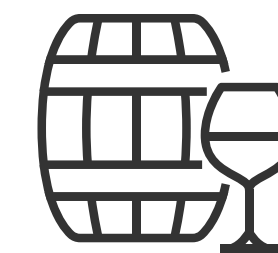


CADÒ d'la TÈRA

A mature **Freisa d'Asti** aged for 12 months in small **oak barrels**. The aromas are delicate with impressions of **rose and raspberry, vanilla and spices**. The **round tannins** provide a captivating aftertaste.

Perfect with **risotto, grilled meat, lamb, game or cheese**.

Cadò d'la Tèra = Gift from the Earth



FAVOR d'el DEMÒNI

This blend contains complex aromas of **small red fruits, berries, cherry a little vanilla**. Slightly **smoky** and a nice **herbal touch**.

A perfect combination with **roasts and grilled meat** dishes as well as **pasta with tomato or cheese sauces**.

Favor d'el Demòni = The Devil's Preference

FREISA D'ASTI DOC SUPERIORE
MONFERRATO DOC ROSSO

VERMOUTH ROSSO DI TORINO

VERMOUTH BIANCO DI TORINO

VERMOUTH DI TORINO

Our **Vermouth Rosso di Torino** features a vibrant, fresh cherry-red color, thanks to its base of red Barbera grapes. Unlike most red vermouths, which are made from white wine with added caramel, ours is crafted from Barbera wine, aged in oak barrels, allowing the rich flavors of the red wine to be fully preserved.

On the other hand, our **Vermouth Bianco di Torino** is made from Sauvignon Blanc grapes, which, combined with a traditional Piedmontese spice mix, create a harmonious balance of bitter, sweet, and herbal notes in both our vermouths.

Both of these vermouths can be enjoyed in various ways: **neat, chilled, or over ice as an aperitif or digestif.**

For the perfect finishing touch, a **slice of dried orange peel or a twist of lemon zest** enhances their flavor.

These vermouths also make an **excellent base for cocktails**, such as a classic Negroni.



IDIVINI NICE TO KNOW

WE CAN'T WAIT FOR YOU TO GET TO KNOW US BETTER!

A winery is more than the wine it creates — it's a place where stories, souls, and history come together. Each bottle carries a little piece of that magic, making every sip a journey of its own.

ISOLA DI VINI

“ISLAND OF WINES”



The name iDivini is a playful blend of **Isola di Vini**, which means ‘**Island of Wines**’ in Italian.

It's also a nod to the *charming village of Isola d’Asti*, where our winery calls home.

PIAN DI RÖS

“EARTH OF THE ROSES”



The name ‘*Pian di Ros*’ is a historical reference to our Barbera vineyard, which bursts into a sea of red every year thanks to the **beautiful wild poppies** that bloom among the vines.

A TOAST TO CREATIVITY

FROM WINE TO LABEL



Koen and Anna are passionate not only about winemaking but also about **interior design**. They **love bringing that same creativity** into their wines.

Each label is given a **unique name and graphic design** — *all created by them personally*.

iDivini

Azienda Agricola

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