

BLASI

CANTINA

dedication, passion, uniqueness

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POOP





Grechetto

IGP UMBRIA GRECHETTO

Pleasant, harmonious and fresh white from 100% GRECHETTO grapes from the Umbertide area in the province of Perugia. From the grapes of the homonymous variety, we obtain this white wine characterized by hints of white-fleshed fruit and significant 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:
300/450 mt

MICROCLIMATE:
Typical Apennine

PRODUCTION PROCESS:
Low temperature alcoholic fermentation between 14 and 16°C for the duration of about 15 days in steel tanks.
No malolactic fermentation.

AGEING:
in steel tanks for about 3-4 months on fine lees. Then bottle aging for at least 4-5 months.

ALCOHOL CONTENT:
13,5% vol.

SERVING TEMPERATURE:
6-8°C

DRINKABILITY AND FOOD PAIRINGS:
a white wine made from our Grechetto grapes, with a fresh white-fleshed fruit flavor and important citrus acidity.
Medium-bodied wine. Good evolution in the bottle for up to 3-4 years.
Suitable for aperitifs and light meals.

AVAILABILITY:
also with screw cap.

Chardonnay + Sauvignon



IGP UMBRIA WHITE

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.

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 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 5-6 months in the bottle

ALCOHOL CONTENT:
13,5% 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.

AVAILABILITY:
also with screw cap.



Cervo Rosso

IGP UMBRIA RED

Our CERVO ROSSO is an intense red wine from the area of Umbertide, in the province of Perugia. Part of it ages for about 6 months in large French oak barrels, developing aromas of ripe red fruit. Endowed with a nice freshness, this wine is smooth and enveloping on the palate. Perfect for long aperitifs and dinners with friends.

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
50% Sangiovese, 30% Merlot,
20% Sagrantino

SOIL:
clay-rich

VINES GROWING:
Spurred cordon

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

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
alcoholic fermentation in contact with the skins at a temperature between 24 and 28°C for the duration of about 8-20 days according to the grape variety, in steel tanks. Malolactic fermentation fully done.

AGEING:
only steel for Sangiovese and Merlot for about 5-6 months, same duration in big wooden casks for Sagrantino. Ageing in the bottle for at least 6 months afterwards.

ALCOHOL CONTENT:
13,5% vol.

SERVING TEMPERATURE:
12-14°C

DRINKABILITY AND FOOD PAIRINGS:
red wine made from our grapes of Sangiovese, Merlot and Sagrantino, strong flavor of ripe red-fleshed fruit with intense tannins. Medium-bodied wine with a warm and enveloping palate, fresh finish. Good evolution in the bottle up to 3-4 years. Suitable for aperitifs and well-structured meals.

AVAILABILITY:
also with screw cap.



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.

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.

AVAILABILITY:
also with screw cap.



BLASI

Sauvignon Blanc

Guides and awards:

Vintage 2022:

- 87/100 Veronelli
- 94/100 Yearbook of the best Italian wines Luca Maroni
- 3 viti VITAE
- Guida Bio

Vintage 2023:

- Only Umbrian wine TOP 100 Italian Wines by Meininger



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.

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:
13,5% 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 2022:

- 1st place Umbria Rosso IGT
- 88/100 Decanter

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 on 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:
13,5% 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.



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
- Guida Bio

Impronta

IGT UMBRIA RED

Red Bright ruby of dense texture. The nose announces itself with aromas of ripe red fruit, currants and blackberries, dark flowers and underbrush to continue with spicy and balsamic notes, giving the palate a fresh-savory trail that complements the pleasant tannin.

PRODUCTION AREA:

Umbertide

GRAPE VARIETIES:

40% Sagrantino
30% Merlot
30% Cabernet Sauvignon

SOIL:

Sandy

VINES GROWING:

Spurred cordon

HEIGHT A/S:

300/450 mt s.l.m.

MICROCLIMATE:

Typical Apennine

PRODUCTION PROCESS:

Manual harvesting. Alcoholic fermentation at temperature 25/28 degrees in contact with the skins for 15/20 days. Malolactic fermentation completely turned around.

AGEING:

24 months in barriques then bottle aging for a minimum of 18 months.

ALCOHOL CONTENT:

14%

SERVICE TEMPERATURE:

16/18°C

DRINKABILITY AND PAIRINGS:

Red wine for long aging so suitable to savory main courses. Up to 10 years maturing in elegance and restraint.



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
- 95/100 Decanter
- Wine Hunter Award Rosso

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 Passito

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.



1742



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 of 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:
4-5 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.



1742 Brut Rosato

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:
100% Sangiovese

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 48 mesi:

- 87/100 Veronelli
- 90/100 Annuario dei migliori vini Italiani Luca Maroni
- 3 viti VITAE
- Guida Bio
- 87/100 Decanter
- Wine Hunter Award Rosso

1742 Pas Dosé

METODO CLASSICO

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.

AGING:

3 months in stainless steel tank then refermentation in bottle for about 36 months.

BOTTLE AGING:

2 months after disgorgement

ALCOHOL CONTENT:

12,5%

RESIDUAL SUGAR: 0/1 g/l

SERVICE TEMPERATURE:

4/6°C

DRINKABILITY AND PAIRINGS:

It is a fruity wine, harmonious and pleasant in its youth and evolves positively to more intense scents and flavors over 3-4 years from the vintage of production. For several years acquiring increasing finesse.



1742 Pas Dosé 60 mesi

METODO CLASSICO

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.

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

The grapes are taken to the cellar where soft presses and stainless steel tanks are the most important tools for winemaking. On the ground floor, our tasting room welcomes you: a large, warm and evocative space, ready to host up to 150 people.

This is where wine becomes an experience, an encounter, a memory. A place where the past embraces the present, and every glass tells a story.

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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.

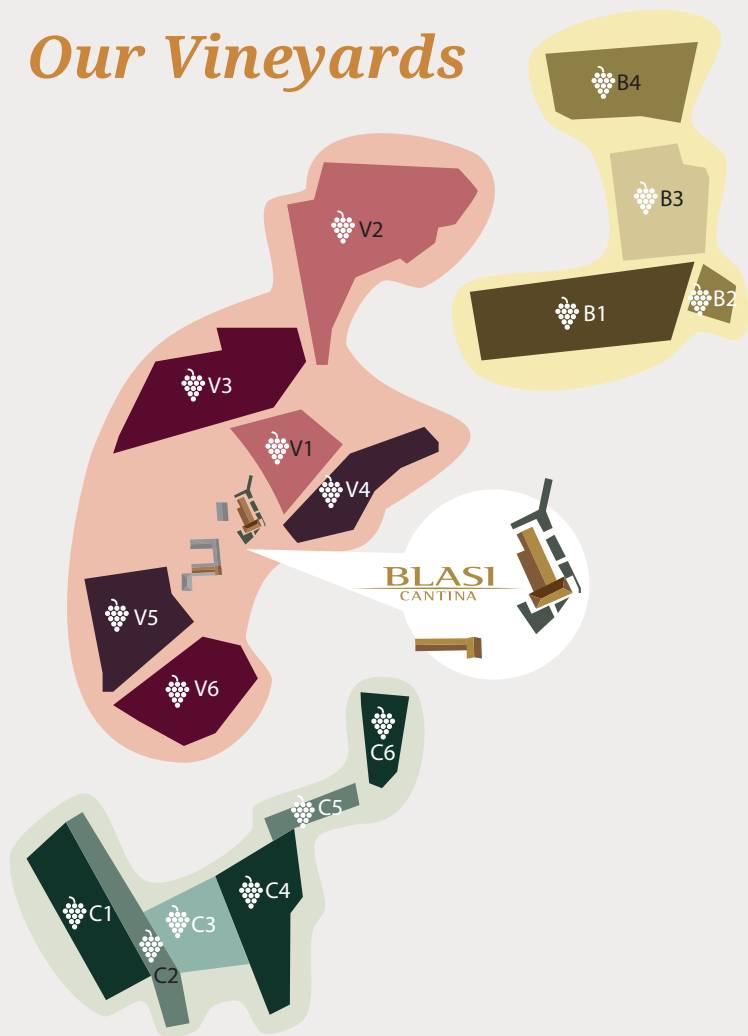
The grapes are taken to the cellar where soft presses and stainless steel tanks are the most important tools for winemaking.

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

THE VINEYARD:
EACH VINE ONE BY ONE



Our 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

BIO

Cantina Blasi chooses organic: a concrete commitment to the land, wine and people.

For us, organic is not just a production method, but a conscious and responsible choice. It means farming in harmony with nature's rhythms, avoiding synthetic chemical treatments, promoting biodiversity, and protecting soil fertility. But it also means giving value back to the land, and promoting a type of agriculture that doesn't deplete, but rather creates balance, quality, and beauty.

Producing organic wine is, for us, both an agricultural and cultural act: a way to offer our customers wines that are authentic, wholesome, and full of life, while also strengthening that deep-almost ancestral-bond between humankind and the earth. A bond that, now more than ever, must be rediscovered, protected, and shared.

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AGRICOLTURA ITALIA



FIVI

The Association of Independent Italian Winemakers

Blasi Cantina has chosen to join FIVI - the Italian Federation of Independent Winegrowers - because it deeply believes in a model of viticulture that places the land, artisanal work, and the authenticity of wine at its core. FIVI brings together over 1,700 winegrowers from all regions of Italy, united by the commitment to personally oversee the entire production cycle: from growing the grapes to vinification, from bottling to the sale of the final product. This vision perfectly reflects the philosophy of Blasi Cantina: an independent and responsible approach that values short supply chains, sustainability, and a deep connection to the land. Being part of FIVI means not only sharing an ethical code, but also actively contributing to preserving the culture of wine as a true expression of rural labor and local identity.



 **Federazione Italiana
VIGNAIOLI INDIPENDENTI**





OUR FAMILY: DEDICATION, PASSION, UNIQUENESS FOR 3 GENERATIONS

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Seguici Anche Su:

