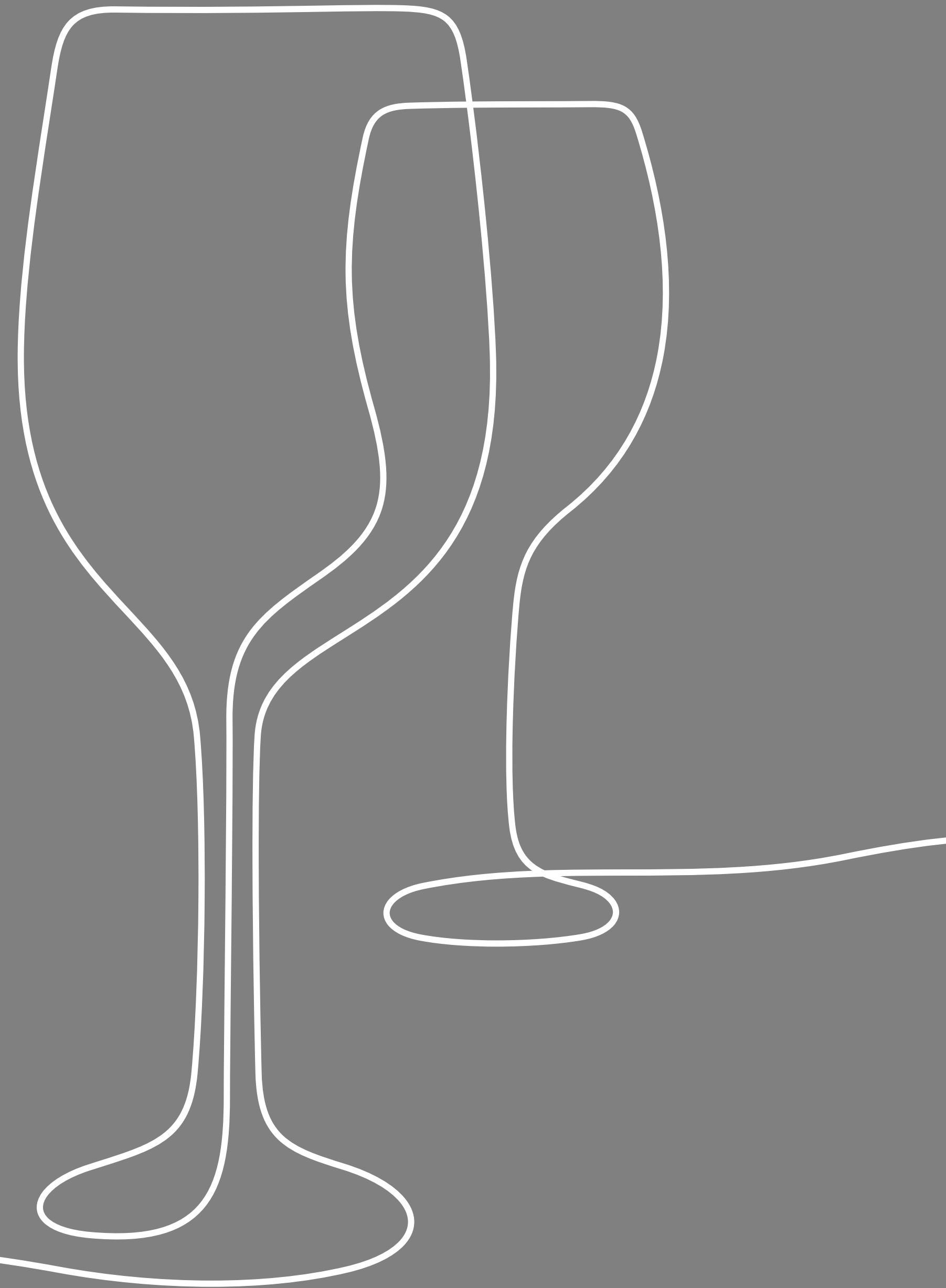


STEP INTO TO OUR WINERY

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.

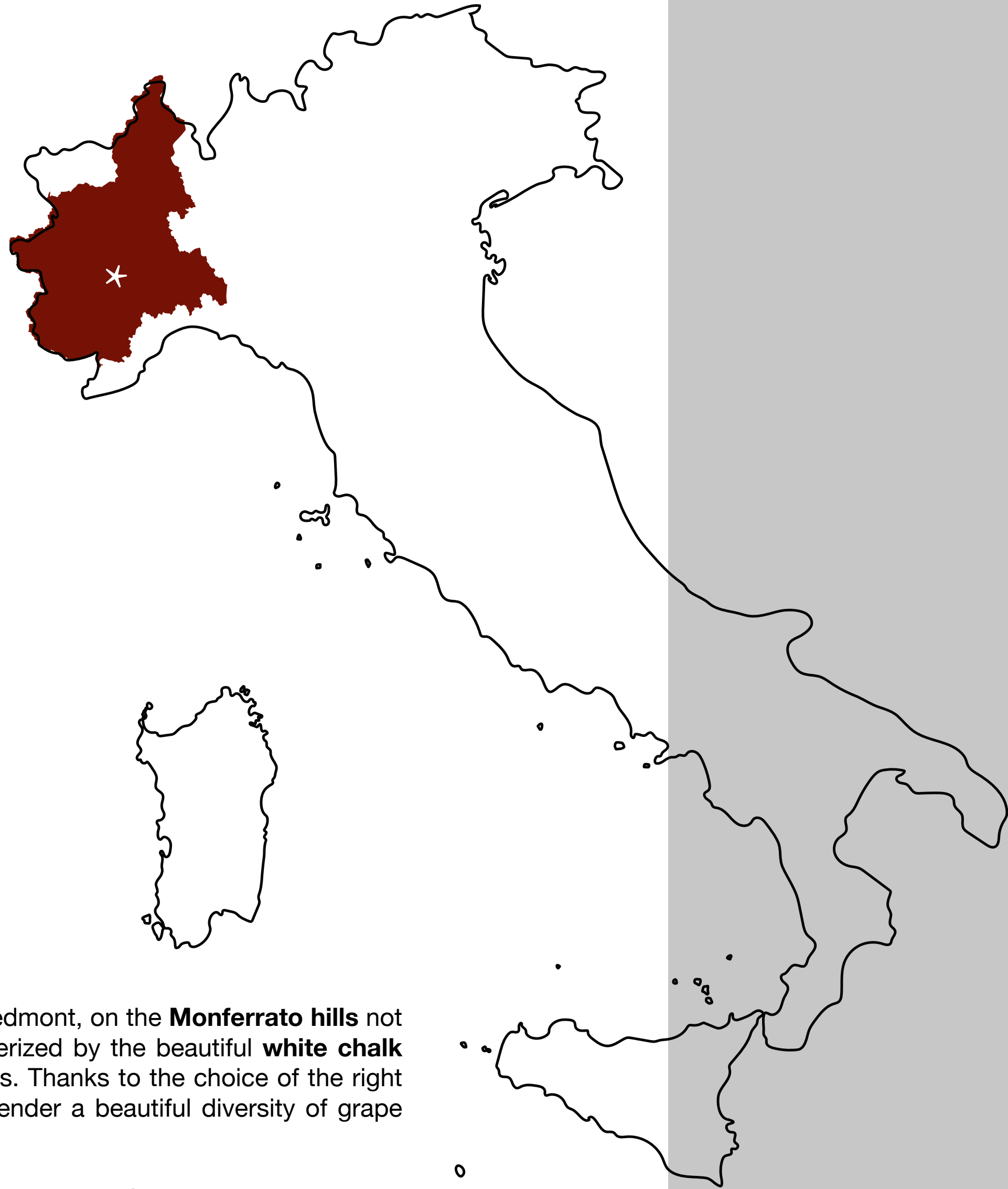
TRADITION AND INNOVATION

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

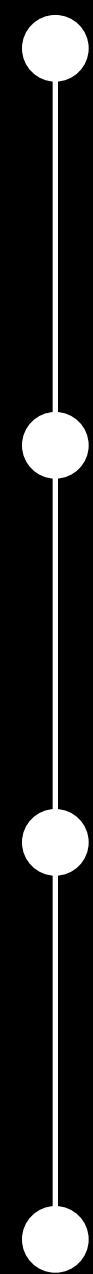


You will find our vineyards in the heart of the Piedmont, on the **Monferrato hills** not far from the **Tanaro river**. This area is characterized by the beautiful **white chalk and loam soils**, ideal for growing quality grapes. Thanks to the choice of the right rootstock, the fertile limestone and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



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



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

PIEMONTE DOC SAUVIGNON
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



SUPERIORE

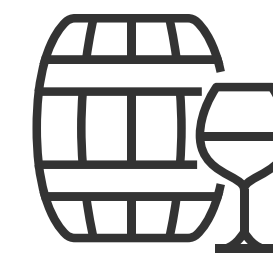


CADÒ dla TÈRA

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 dla Tèra = Gift from the Earth



FAVOR dël 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 dël Demòni = The Devil's Preference

FREISA D'ASTI DOC SUPERIORE
MONFERRATO DOC ROSSO

VERMOUTH ROSSO DI TORINO

VERMOUTH ROSSO DI TORINO

This Vermouth Rosso di Torino has a **bright and fresh cherry red color**. This is thanks to the base of **red barbera grapes** (*unlike most red vermouths, which are made from white wine with an added caramel.*)

Thanks to the use of the **barbera wine, aged in oak barrels**, the taste of the red wine is well preserved. In combination with a **Piemontese spice mix** this creates a harmonious play of bitter, sweet and herbal notes.

This vermouth **can be enjoyed neat, chilled or with ice as an aperitif or digestif**.

The addition of a (dried) orange peel provides the ideal finish. Thanks to the **bittersweet** notes, this vermouth is also extremely suitable in various cocktails, such as a **Negroni**.



iDivini

Azienda Agricola

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