

C O L L I N E D I S O P R A

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Aerial view of COLLINE DI SOPRA

THE ORGANIC WINERY AND ITS TERROIRS

COLLINE DI SOPRA is a modern organic winery. Founded in autumn 2006, it was taken over in 2015 by ETH agronomist Ulrich Ziegler. It has four excellent terroirs with a total area of 450 hectares.

COLLINE DI SOPRA today consists of 20 hectares of productive vineyards and 68 hectares that are newly planted or in preparation. The red grape varieties are typical of the Costa Toscana, and white varieties are also grown.

COLLINE DI SOPRA

The 20 ha terroir

is situated in Montescudaio in the sunny, airy valley of the Cecina river, 10 km from the sea and 15 km from Bolgheri. The terroir is characterized by loamy soil that is rich in lime, minerals and countless marine fossils.

Cultivated by us since 2006.

Vineyards: 11 hectares / newly planted:
6 hectares / productive: 5 hectares

Vine training system: Cordon, Gobelet

Orientation: NW/NE

Elevation: 120 m a.s.l.

Grape varieties: Sangiovese, Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Syrah, Viognier, Roussanne

MONTE PETRUZZI

The 50 ha terroir

is in a sunny and very airy location just 6 km from the sea, oriented to the north-west. The terroir is described as Bolgheri conglomerate: calcareous soil with ophiolitic rocks (basic and ultrabasic soils), some of considerable size.

Cultivated by us since 2018.

Vineyards: 10 hectares / newly planted:
10 hectares / productive: in 1-2 years

Vine training system: Cordon

Orientation: NW

Elevation: 120-60 m a.s.l.

Grape varieties: Sangiovese, Merlot, Syrah, Cabernet Sauvignon, Petit Verdot, Viognier

IL PARATINO

The 20 ha terroir

has a sunny southern exposure and is located just a few kilometres from the sea, protected by hills to the north. A fresh sea breeze blows in summer. The varied terroir is characterized by a sand/loam matrix, i.e. fine orange-red sands and silty (Val di Gori) sands, calcareous in origin, with manganese nodules.

Cultivated by us since 2019.

Vineyards: 12 hectares / newly planted:

8 hectares / productive: 4 ha
Vine training system: Cordon
Orientation: S/SE
Elevation: 30 m a.s.l.
Grape varieties: Cabernet Franc,
Petit Verdot and Cabernet Sauvignon.

POGGIO GAGLIARDO

The 360 ha terroir

is located in a particularly favourable climatic position a few kilometres from the sea: sunny, with sea breezes, protected to the north by hills and woodland. The terroir is described as Bolgheri conglomerate with a sand/loam matrix, i.e. fine orange-red sands and silty (Val di Gori) sands, calcareous in origin, with manganese nodules.

Cultivated by us since 2021.
Vineyards: 55 hectares / newly planted areas
productive in 3-5 years / productive:
10 hectares

Vine training system: Cordon
Orientation: S/SW
Elevation: 25-50 m a.s.l.
Grape varieties: Sangiovese, Petit Verdot,
Merlot, Syrah, Cabernet Franc and
Cabernet Sauvignon (Poggio Gagliardo
is in conversion to organic)

We want to produce the best wine, a high-quality and interesting wine – 100% monovitigni (single variety). This involves cultivating the vineyards naturally and sustainably.

In our wine cellar, for example, we work with indigenous yeasts and with no filtration. We work according to strict organic and biodynamic principles. But the work begins in the vineyard, where we promote soil fertility through targeted sowing over several years. This is important for healthy vines, and it also encourages beneficial organisms.

We see the vineyard as a living organism. We work biodynamically, with horn silica and stinging nettles, for example – and we pay attention to the phases of the moon. The selection process involves a great deal of manual work. We only leave behind one bunch of grapes per shoot. This gives us increased concentration in the grapes, with excellent effects on the quality of our wines.

When harvested, the grapes are rigorously sorted – both manually and by an optical selection machine. The wines are then aged for two years in new barriques in our cellar. In this process we also make use of bâtonnage.

COLLINE DI SOPRA

A passion for monovitigni.





Vineyard COLLINE DI SOPRA







SÓPRA

COSTA TOSCANA ROSSO IGT
INDICAZIONE GEOGRAFICA TIPICA
SANGIOVESE

SOPRA

SANGIOVESE

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Sangiovese

Label: The small dot over the O in the lettering for SOPRA SANGIOVESE alludes to the etymology of the word Sangiovese. Sangiovese is made up from the words SANGue (blood) and GIOVE (Jupiter), and the small circle on the label depicts one of Jupiter's moons.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (first use). The wine is aged for 24 months in barriques. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili: A lively and intense ruby red with garnet tints. Mature and fruity on the nose, with notes of Amarena cherries, raspberries and a hint of roasted aromas. Powerful, substantial and vibrant on the palate. The alcoholic influence contrasts with the lively acidity typical of this grape variety, and the presence of energetic tannins. The young age of this wine does not mean it is light and soft, and this is compensated for by its original character, which invites discovery after a period of further bottle ageing.

Serving suggestions: This wine, which is rich in contrasts, does not reveal itself in its entirety in a simple tasting – it reaches its full potential alongside a meal. The vitality and structure of this red really comes into its own together with grilled meat (e.g. bistecca alla fiorentina).

Serving temperature: 16-18°C



SOPRA

COSTA TOSCANA ROSSO IGT
INDICAZIONE GEOGRAFICA TIPICA
MERLOT

SOPRA

MERLOT

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Merlot

Label: The name Merlot comes from the French word “Merle” (blackbird). However, it remains unclear as to whether this grape variety from Bordeaux got its name from the blackbird's culinary preference or its blue-black colouration. The label on our single-varietal organic red wine, SOPRA MERLOT, bears a small feather to remind us of the etymology of the grape variety.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (first use). The wine is aged for 24 months in barriques. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili: A beautiful ruby-red colour; intense and brilliant. The bouquet is well-structured, with notes of blackberries, plums, Amarena cherries and a hint of dried cloves, without any vegetal aromas. The development on the palate is intense, energetic and rich in contrasts, with fragrant fruit, stimulated by lively tannins, which hint at the young age of the wine. The finish is appealing and leaves you with the impression of a Merlot with a unique character that does not fit in with the "super-soft" Merlots. We recommend ageing it in the bottle a little longer to savour its full potential.

Serving suggestions: A wine that is not afraid of being served together with meat dishes such as grills, roasts and meat dishes with sauce.

Serving temperature: 16-18°C



*
SOPRA

COSTA TOSCANA ROSSO IGT
INDICAZIONE GEOGRAFICA TIPICA
SYRAH

SOPRA^{*}

SYRAH

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Syrah

Label: The special symbol on the bottle of our SOPRA SYRAH alludes to the city coat of arms of Shiraz (Iran) and the provenance of the Syrah grape variety.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (first use). The wine is aged for 24 months in barriques. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili: The colour is an intense but not very dark ruby red. The bouquet is typical of the variety, with notes of ripe plums, summer flowers and black pepper. On the palate, the sweet ripeness of the fruit caresses the centre of the mouth and finds the energy and the momentum for a fresh finish, with tightly woven tannins and a pleasant, slightly mineral character. A Syrah that reflects both the varietal and the terroir, despite its young age.

Serving suggestions: This wine is the perfect accompaniment to "Crostini Toscani" (toasted bread with Tuscan liver paté), starters with game sauce, or even more daring or spicy dishes.

Serving temperature: 16-18°C



SOPRA

COSTA TOSCANA ROSSO IGT
INDICAZIONE GEOGRAFICA TIPICA
CABERNET FRANC

SOPRA

CABERNET FRANC

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Cabernet Franc

Label: The small moon on the label of SOPRA CABERNET FRANC illustrates the special importance of the phases of the moon when ripening Cabernet Franc, as well as when bottling our organic Cabernet Franc red wine.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (first use). The wine is aged for 24 months in barriques. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili: The colour is a dark ruby red with bright reflections. The bouquet is very characteristic and complex, with spicy notes of white pepper, redcurrants, blueberries, citron and a fresh, balsamic note. Lively, flawless and crisp fruit develops dynamically and progressively on the palate. The tannins are tightly woven, sweet and spicy, with an exceptionally fine grain. The long, well-structured finish promises a great outlook. A wine which, even at its tender age, marries character with balance, while concealing great and complex potential.

Serving suggestions: Much like all SOPRA wines, this wine goes well with hearty meat dishes. This well-balanced red wine goes wonderfully with starters and main courses. The spicy nature of its bouquet makes this wine an excellent accompaniment to meals with hot and spicy components, as well as mushroom dishes.

Serving temperature: 16-18°C



SOPRA

COSTA TOSCANA ROSSO IGT
INDICAZIONE GEOGRAFICA TIPICA
PETIT VERDOT

SOPRA

PETIT VERDOT

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Petit Verdot

Label: The special symbol on this bottle is a small sage leaf, which hints at the floral and herbal notes of this grape variety.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (first use). The wine is aged for 24 months in barriques. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili: The colour is dark, almost black, concentrated and brilliant. The bouquet is very original, with pronounced balsamic notes, a hint of aniseed, mint and chocolate (After Eights) without any green, vegetal notes. The entry is bold, well-balanced and intense, yet never aggressive. The fruit is well-integrated and mature. The fresh acidity of this red wine is stimulating and pronounced. The tannins are voluptuous, sweet and spicy, and the finish develops extensively, with hints of balsamic and spicy aromas in the depths. A well-balanced wine with an interesting character, despite its young age.

Serving suggestions: This wine goes perfectly with starters featuring ragù sauce or with peppered steak, and can also be combined with game dishes or Tuscan crostini.

Serving temperature: 16-18°C



SOPRA*

COSTA TOSCANA ROSSO IGT
INDICAZIONE GEOGRAFICA TIPICA
CABERNET SAUVIGNON

SOPRA^{*}

CABERNET SAUVIGNON

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Cabernet Sauvignon

Label: The label of this bottle also bears a special symbol; a miniature North Star, because the harvest time of our Cabernet Sauvignon coincides with the brightest phase of Polaris in Italy.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (first use). The wine is aged for 24 months in barriques. Afterwards, the wine is bottled (without filtration).

Tasting notes from Ernesto Gentili: The colour is a compact, dark ruby red. The bouquet has its own character, with notes of myrtle (a Mediterranean shrub), elderberries, cassis and Mediterranean fruits and flowers. They give an impression of maturity, and of the wine's connection to its terroir. Soft and concentrated on the palate, with a robust structure and wonderfully mature and complex tannins. The finish is still young, but has much potential which will develop through further ageing in the bottle. A long-lasting, ready-to-drink wine that can also be left in the cellar a while.

Serving suggestions: It is difficult to say which combinations of food are best, as this wine goes well with a wide variety of dishes. But if one thing is for sure, it's that this red wine particularly suits meat dishes, especially beef.

Serving temperature: 16-18°C



SOPRA

COSTA TOSCANA BIANCO IGT
INDICAZIONE GEOGRAFICA TIPICA
VIOGNIER

SOPRA

VIOGNIER

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Viognier

Information about the grape variety: Viognier is a white wine grape that is grown primarily in the Rhone region. Viognier harvests are generally small. This grape variety was also almost abandoned because of the phylloxera crisis.

Label: One evening in summer, we saw countless glow-worms that lit up our entire Viognier vineyard. We were so delighted that we used the glow-worm as the symbol on the label of our organic SOPRA VIOGNIER.

Vinification: Harvested by hand. A vibrating table is used to select the grapes, from vintage 2020 on with an optic sorting machine. Fermentation with indigenous yeast in French barriques (first use) and subsequent malolactic fermentation. The wine is aged for 12 months in barriques. Afterwards, the wine is bottled (without filtration).

Degustation notes: The white wine has a strong colour. The bouquet is multi-layered with heady aromas of apricot and peach as well as violet and lily of the valley. The organic SOPRA VIOGNIER is classy and characterful with a lingering maturation note. Its lively freshness, deep structure and pronounced lengthy finish make it a complex wine – a natural concentration with minerally freshness.

Serving suggestion: The wine is versatile and can be served with risotto with spring vegetables or with asparagus. However, it also goes with white meat, poultry, fish and cheese.

Serving temperature: 10-13°C



AS

COSTA TOSCANA ROSSO
INDICAZIONE GEOGRAFICA TIPICA
SANGIOVESE

The logo consists of the letters 'A' and 'S' in a stylized, black, sans-serif font. The 'A' is on the left and the 'S' is on the right, both rendered in a clean, modern style.

SANGIOVESE

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Sangiovese

Label: The design is based on the oldest found document in Etruscan script, the "Marsiliana" ivory tablet (Maremma, Tuscany) from the 8th to 7th century BC. It contains the Etruscan alphabet, which was written from right to left. This piece of Tuscan history was the inspiration behind our design for the COLORI line.

Vinification: Harvested by hand. From vintage 2020 on an optic sorting machine is used to select the grapes. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (second use). The wine is aged for 12 months in barriques. Afterwards, the wine is bottled (without filtration).

Degustation notes: A clear, dense ruby red with slight garnet tints. The bouquet is clean and of a pleasant intensity. Offering notes of red rose blossoms, Amarena cherry and raspberries, the disparate perfume is well interlaced within a broad complexity of balsamic notes and a hearty salinity. The taste has a lively freshness with a light hint of tannin typical for this vine variety. The flavour of the wine will develop over time with a promise of pleasures to come.

Serving suggestions: This is a wine that truly begins to unfold with a meal. Pasta with ragout, roast veal and lamb from the oven complement the wine superbly. It also goes well with medium mature cheese provided the smell is not too strong.

Serving temperature: 16-18°C



EM

COSTA TOSCANA ROSSO
INDICAZIONE GEOGRAFICA TIPICA
MERLOT



MERLOT

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Merlot

Label: The design is based on the oldest found document in Etruscan script, the "Marsiliana" ivory tablet (Maremma, Tuscany) from the 8th to 7th century BC. It contains the Etruscan alphabet, which was written from right to left. This piece of Tuscan history was the inspiration behind our design for the COLORI line.

Vinification: Harvested by hand. From vintage 2020 on an optic sorting machine is used to select the grapes. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (second use). The wine is aged for 12 months in barriques. Afterwards, the wine is bottled (without filtration).

Degustation notes: A clear and dense ruby red with garnet tints. The bouquet has intense notes of blackberries, blueberries and ripe plums. Connoisseurs will savour the spirited hint of chocolate and coffee. This wine also offers an elegant tinge of liquorice. The minerality is well structured and pleasantly warm. Ripe yet still fresh, the tannins add superlative persistence with a wonderful lively aftertaste.

Serving suggestions: A wine that can be paired with game such as saddle of venison, but also with wild boar salami, barbecued suckling pig and grilled dishes. The wine can also hold its own against a medium mature Pecorino.

Serving temperature: 16-18°C



81

COSTA TOSCANA ROSSO
INDICAZIONE GEOGRAFICA TIPICA
CABERNET FRANC



CABERNET FRANC

Designation of origin: Costa Toscana Rosso IGT

Grape variety: Cabernet Franc

Label: The design is based on the oldest found document in Etruscan script, the "Marsiliana" ivory tablet (Maremma, Tuscany) from the 8th to 7th century BC. It contains the Etruscan alphabet, which was written from right to left. This piece of Tuscan history was the inspiration behind our design for the COLORI line.

Vinification: Harvested by hand. From vintage 2020 on an optic sorting machine is used to select the grapes. Fermentation with indigenous yeast in steel tanks and subsequent malolactic fermentation in French barriques (second use). The wine is aged for 12 months in barriques. Afterwards, the wine is bottled (without filtration).

Degustation notes: The colour is a dark ruby red with gleaming reflections. Elegant bouquet, with the seductive aromas of wild berries, fruity blueberries and currants. Fresh and fruity on the palate, with a slightly spicy note. Polished finish. The delicate balanced tannins support the wine's structured finish.

Serving suggestions: This wine is an ideal accompaniment for all light and not too heavily seasoned dishes.

Serving temperature: 16-18°C

THE STORY OF ULRICH

Ulrich Ziegler was born in Menziken, a community in the Canton of Aargau, in German-speaking Switzerland. In 1960, when Ulrich was 5 years old, his family moved to Zurich and opened a delicatessen specializing in wine and cheese. As such, Ulrich grew up in a "tsunami" of amazing aromas and fabulous flavours.

His interest in and passion for wine originated from an evening enjoying fondue. White wine is one of the main ingredients in this national dish of Switzerland. On this occasion, Ulrich's father introduced a bottle of wine from the famous Swiss wine region of Neuchâtel. This wine was so incredible that, from that moment on, Ulrich made it his goal to produce an exceptional wine.

This is when Ulrich began studying at the Swiss Federal Institute of Technology (ETH) in Zurich. He graduated with a degree in agricultural engineering and another degree in production engineering.

Following his studies, Ulrich was presented with an incredible opportunity to take his first steps in the world of winemaking at "Domaine de la Romanee Conti" and "Domaine Leroy", under the guidance of Lalou (Marcelle) Bize-Leroy.

Back in Switzerland, he took over the management of "Cardinal Wädenswil", a beverage distributor, while also taking care of the administration for a wine shop in Zurich.

Then, as is so often the case in life, his path took him in an entirely different direction. In 1992, Ulrich was presented with the opportunity to take over the company Specken-Drumag, which specialized in mechanics and electronics.

Nevertheless, he continued to cultivate his passion for and interest in wine. For around 30 years, Ulrich scoured Switzerland and Germany for a winery that he could make his own.

In 2015, he extended his search to Italy. The COLLINE DI SOPRA winery was the first company that he visited, and it was love at first sight. In the vineyards, the landscape and the location of the winery, Ulrich had found the perfect place to realize his dream. Ulrich took over the COLLINE DI SOPRA winery at the beginning of 2016.

Since then, Ulrich has been working on his project to produce high-quality wines that express the unusual terroirs of COLLINE DI SOPRA to the full.



Owner Ulrich Ziegler in the wine cellar

SEALED WITH CARE!
As a modern company, we use
1. only corks tested via gas-
chromatography for the SOPRA
range, and
2. high-tech plastic corks with
heart-valve technology.
... with all of the good qualities,
but no defects



QUALITY

Our declared goal is to offer you high-quality, interesting wine.



SUSTAINABILITY

Sustainable and energy-efficient production processes are important to us.

We collect our rainwater, produce renewable energy and have optimized our production processes for energy efficiency.

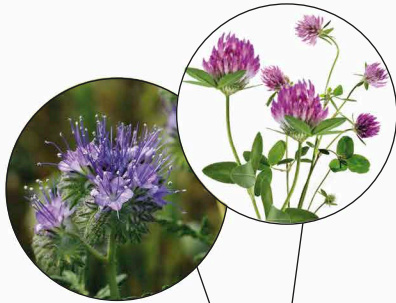
ORGANIC

We produce our wine in line with EU organic guidelines and are monitored by the ICEA certification authority.

We constantly strive to go the extra mile to offer you wine produced in an environmentally compatible way.



Bottling on the COLLINE DI SOPRA



TARGETED COVER CROPS

Our most important goal is to improve and preserve the natural fertility of the soil, and therefore also the vitality of the grapevines. Perennial cover crops not only stabilize the fertility of the soil, but they also help to promote beneficial organisms. We work with crops such as red clover, mustards and phacelia.



SELECTION IN THE VINEYARD

From pruning, to breaking off epicormic shoots, selecting grapes and leaf cutting – we do a lot of work by hand!

We only leave behind one bunch of grapes per vine. This gives us an increased concentration in the grapes, which greatly enhances the quality of our wines.
... just how we like it.

DYNAMIZATION – THE VINEYARD AS A LIVING ORGANISM.

Our concern is for the harmonization of all the vegetation processes, the vitality of the plants and soil, and thus the basis for wines of excellent quality.



As such, we use preparations such as horn manure, horn silica, nettle, valerian, and even orange extract and milk for plant health and the promotion of growth.

We also work according to the phases of the moon.



SELECTION AT HARVEST TIME

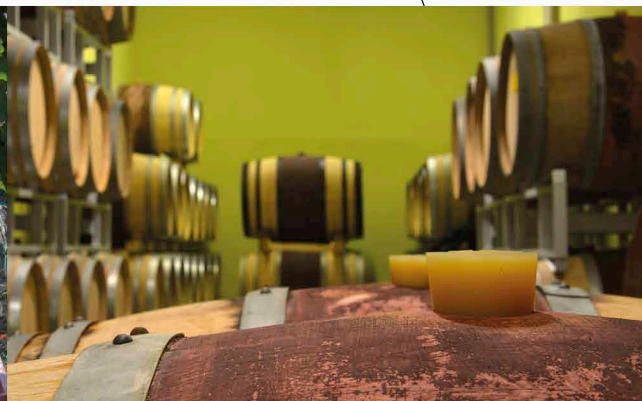
When harvesting, we are very careful when selecting grapes; bad grapes are rigorously discarded.

During the preliminary selection of the grapes, small, green grapes and stems are removed by our destemmer. Afterwards, they are sorted by hand on our vibrating table and optical selection machine.

WINEMAKING WITH INDIGENOUS YEASTS

The whole grapes are placed into the tank and undergo cold maceration. Subsequently, alcoholic fermentation is carried out at a maximum of 26°C. The total maceration time is around 25 days. This is followed by tapping and transfer to new barriques, without press wine.

During the 2 years of ageing in the new barrique we stir the lees.





Seeding in the vineyard



Wine harvest at COLLINE DI SOPRA



New vineyard of the COLLINE DI SOPRA



Entrance to the cellar at COLLINE DI SOPRA



Tasting area at COLLINE DI SOPRA



Wine cellar at COLLINE DI SOPRA



Aerial view of COLLINE DI SOPRA

COLLINE DI SOPRA

AWARDS

SOPRA
SANGIOVESE



SOPRA
MERLOT



SOPRA
SYRAH



SOPRA
CABERNET FRANC



SOPRA
PETIT VERDOT



SOPRA
CABERNET SAUVIGNON





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