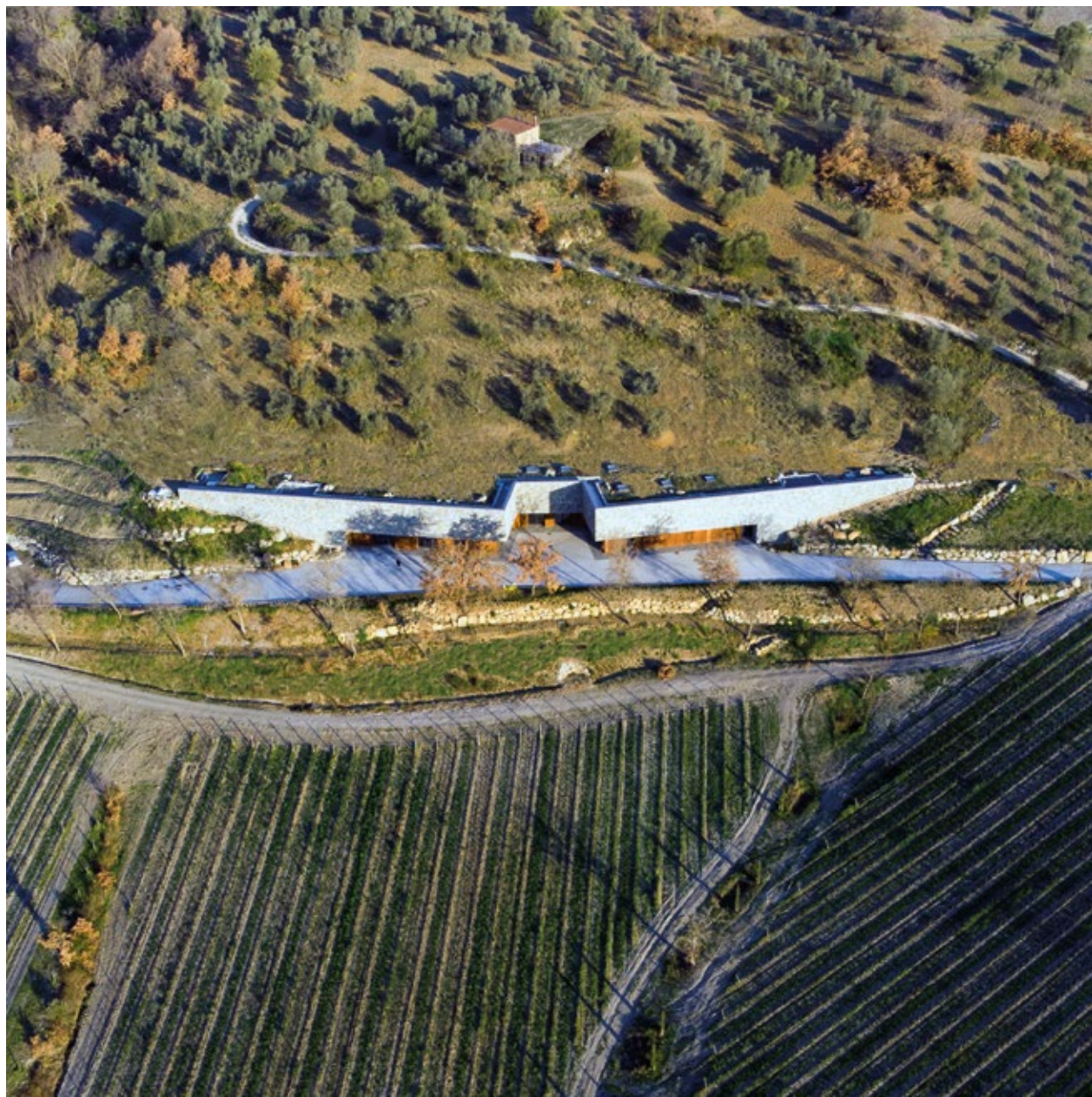




LA NASCOSTA

VAL D'ORCIA




LA NASCOSTA
VAL D'ORCIA

“Walking the vineyard”

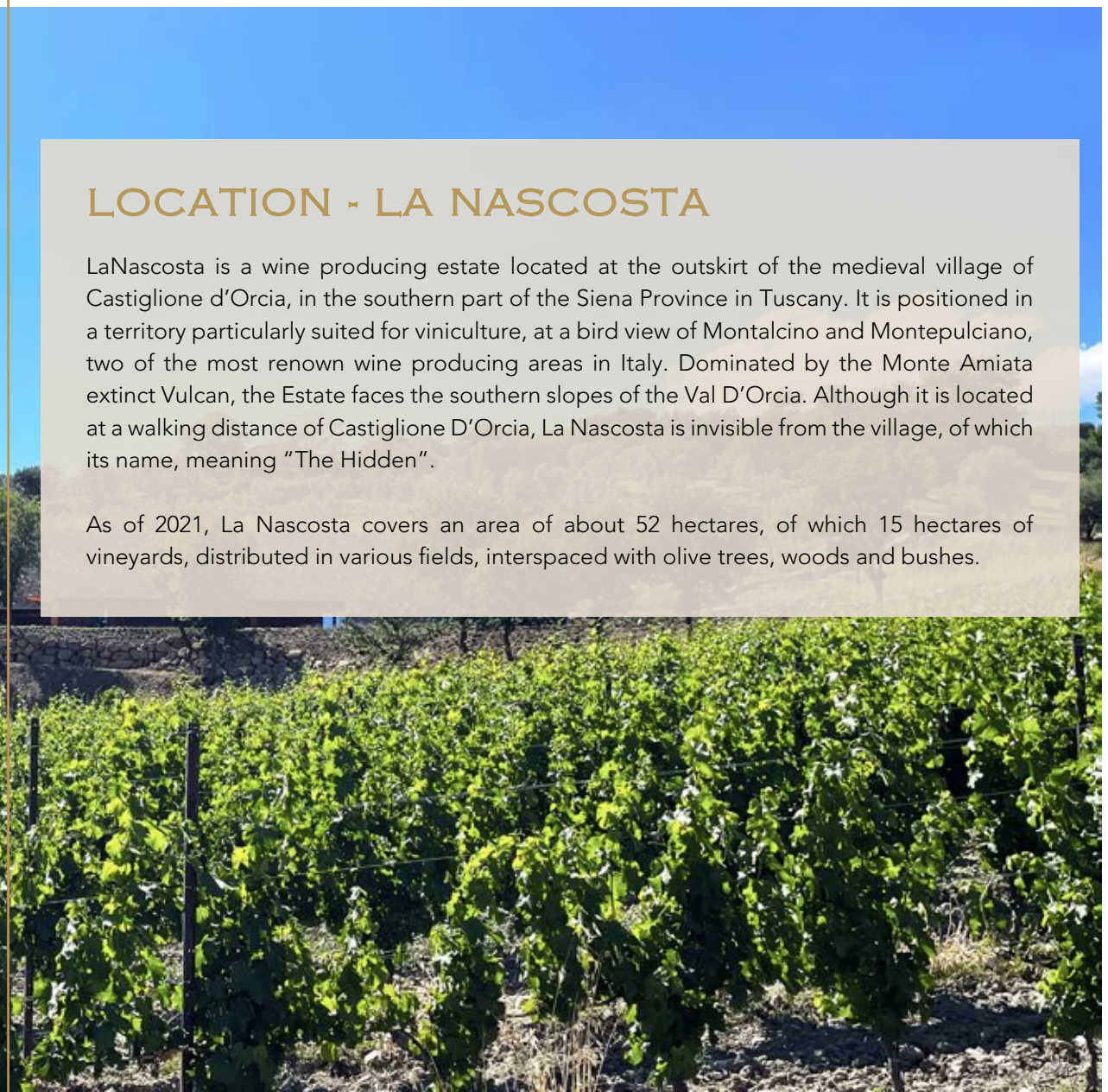
The cellar of La Nascosta is one of the prominent features of the Estate. Overlooking one of vineyards, it faces the Orcia Valley, a site acclaimed among the most beautiful in Italy, included since 2004 in the UNESCO World Heritage Patrimony list.



LOCATION - LA NASCOSTA

LaNascosta is a wine producing estate located at the outskirts of the medieval village of Castiglione d'Orcia, in the southern part of the Siena Province in Tuscany. It is positioned in a territory particularly suited for viticulture, at a bird's view of Montalcino and Montepulciano, two of the most renowned wine producing areas in Italy. Dominated by the Monte Amiata extinct volcano, the Estate faces the southern slopes of the Val D'Orcia. Although it is located at a walking distance of Castiglione D'Orcia, La Nascosta is invisible from the village, of which its name, meaning "The Hidden".

As of 2021, La Nascosta covers an area of about 52 hectares, of which 15 hectares of vineyards, distributed in various fields, interspersed with olive trees, woods and bushes.



OUR HISTORY - LA NASCOSTA

La Nascosta was established by Antonio Mastrojanni, who was among the first winemakers in Montalcino, where he managed the Mastrojanni Winery Estate from 1980 to 2003, producing some of the most acclaimed "Brunello di Montalcino" wines.

The founding of La Nascosta culminated a process initiated in 2011, when Antonio, recognizing the enormous potential of the area for wine production, launched this new initiative. The Estate was formed progressively, through the acquisition of small plots which used to be cultivated by the village people, before a process of emigration led to their virtual abandonment.

La Nascosta Estate is family-owned and managed. Its members are responsible for all the phases of the production, from the cultivation of the vines to the packaging of the end-product. In addition to the family members, La Nascosta relies on the expertise of the Enologist Gerhard Sanin, who actively contributes to the achievement of the highest quality standards along the whole production cycle. The Estate also avails itself from a number skilled village workers, who spend considerable time in the vineyards, completing virtually all the operations manually, so as to minimize the use of chemicals and heavy machinery and achieve the best quality product.

One motto of La Nascosta is "camminare la Vigna", or "walking the vineyard". The expression intends to convey the attention the Mastrojanni family pays to each individual vine, in each individual field, with the conviction that excellent wines can only originate from excellent grapes.





THE TERROIR - LA NASCOSTA

The Estate benefits from the mighty influence of the extinct Monte Amiata Vulcan, which overlooks the Val D'Orcia, but also of the bordering Onsula torrent and the not-so-distant Orcia River. Together, they result in a climate generally characterized by long and dry summers and high day-night temperature differentials. The past seismic and volcanic activity of the Monte Amiata have also given rise to a wide diversity, across in the various plots, in the composition of the soils, predominantly rich in stones and clay, but also of sediments of marine origin.

The vineyards are dispersed across the 52 hectares of the Estate, covering an area ranging from 0.4 to 1.6 hectares, at an altitude varying between 410 and 460 meters. Because the plots diverge from each other in their altitude, exposition, composition and color of their soils, it would be more correct to refer to multiple, rather than to a single, La Nascosta Terroir.



THE VINEYARDS - LA NASCOSTA

The types of grapes planted by La Nascosta are many. They include particular clones of the Sangiovese variety that has made red Tuscan wines famous, but not only. Recognizing the potential of the soils and micro-climate that characterize some of its plots, the Estate also planted non-indigenous white grapes varieties such as Sauvignon blanc, Chardonnay, Gewürztraminer, in addition to the local Moscato and Malvasia vines.

Although a challenge, the strategy has permitted to exalt the best features of the different grapes, let it be their perfumes, color or structure. By so doing, La Nascosta has been able to produce several great, but well distinguished white wines, in addition to a rosé, two red and a dessert (passito) wines.

The image shows a professional wine cellar. On the left, a row of large, white cylindrical tanks is visible, with the number '6' printed in red on the first one. The tanks have various pipes, valves, and gauges. In the center, there is a glass-paned door leading to another part of the cellar. On the right, more stainless steel equipment, including what appears to be a press or a large fermenter, is visible. The ceiling is made of dark wood panels, and the floor is dark and reflective. The overall atmosphere is clean and industrial.

THE CELLAR - LA NASCOSTA

The Nascosta cellar is embedded in the hillside, with a long façade of stones coming from rocks extracted from the vineyard fields, combined with Corten panels and a garden cover. Fully integrated in the landscape, the cellar confirms the name of La Nascosta as the "Hidden" Estate.

Consistent with the different varieties, the grapes are separately treated and aged in steel and cement vats or in tonneaux (micro-vinification). Using the modern technologies, such as full temperature and humidity control, and careful and continuous professional follow-up, the wines are accompanied in their evolution to achieve the highest quality end-product.



VINEYARD OF PRODUCTION: the vineyards where Macchialuna is produced are two, located just below the cellar, at an altitude of about 430 meters. The two vineyards are small in size, covering a total of about 1.5 hectares, cultivated with Petit Manseng and Sauvignon Blanc. The Vineyards are located on a clayey soil very rich in limestone lithoids, sediments of marine origin from the Mio-pliocene age and volcanic rocks linked to the Pleistocene activity of Monte Amiata. The characteristics of the soil and a very accurate viticulture techniques aim at the highest quality, leading to a very low yield, between 50 and 60 quintals per hectare.

VINIFICATION AND AGING: The harvesting time is determined by optimal ripeness of the grapes: Sauvignon Blanc is generally around the beginning of September, for Petit Manseng is normally around the end of the same month. The grapes are selected and harvested manually with a careful selection in the field. Those grapes are freshly picked in baskets and then then cooled in a refrigerated cell up to 6 degrees Celsius. At this stage there is a second selection after wich a cold maceration occurs, wich can vary from 6 to 12 hours, depending on the vintage. After that, the vinification operations are carried out in steel vats at a controlled temperature. The whole microvinification process (we always have small masses) is then thermally controlled and selected yeasts work at precise temperatures. After the vinification phases, the aging in steel starts and last for about 8-10 months. The wine then rests in bottle for at least 8-12 months.

LA NASCOSTA MACCHIALUNA

Macchialuna has a straw yellow color with green reflections. The intense aroma recalls boxwood hay and Melissa, moving to a well-defined apricot and bergamot. On the palate emerges the typical mineral flavor of La Nascosta Terroir, giving it an excellent drinkability. Macchialuna has a medium-long body and a sapid finish that leaves a clean sensation in the mounth.



Denomination: Toscana IGT
Alcohol Content: 13% Vol.
Grape Variety:
60% Petit Manseng 40% Sauvignon Blanc

LA NASCOSTA MOSCAMINER

The Moscaminer has a bright straw yellow color. Its perfume is complex, with intense, sweet and fruity aromas, hints of sage, mint, white peach, lychee and a veil of nutmeg. The flavor is fresh and elegant, with a well balanced acidity and a slight mineral aftertaste.



Denomination: Toscana IGT bianco
Alcohol Content: 13,5% Vol.
Grape Variety: 50%Moscato 50%Traminer



VINEYARD OF PRODUCTION: The vineyards that give rise to the Moscaminer are three, of which two under Traminer Aromatico and one under Moscato Bianco and Giallo. They form part of La Nascosta Estate, in the heart of the Val d'Orcia. The three vineyards cover an area of about 1.6 ha, at an altitude varying between 410 and 430 meters. They are characterized by clayey-marnoscistic soils, interspersed with clay and galestri that tend to flake off in small and thin foils with colors ranging from deep red to gray. The characteristics of the soils and the techniques of precision used to achieve the highest quality result in low yields, of between 50 and 60 quintals per hectare.

VINIFICATION AND AGING: The Moscaminer takes its name from the combination of Moscato and Traminer, its vines of origin. The timing of the grape harvest depends on when they achieve their optimal ripeness and therefore can vary slightly from year to year. The grapes from each vineyard are harvested separately and immediately cooled to 8°C (46.4°F). They are then processed at low temperatures in order to preserve all the varietal aromas. The microvinifications of the grapes take place separately in steel. After the alcoholic fermentation, the masses of the two varieties are jointly combined and then undergo a period of refinement, again in steel, of about nine months during which batonnages are performed on a weekly basis. To achieve its optimal refinement, the wine is allowed to rest in bottle for another five months at least, at controlled temperature and humidity and in the absence of light.





VINEYARD OF PRODUCTION: Like all the wines of La Nascosta, the Gisso is produced from vineyards of the Estate, in the heart of the Val d'Orcia. Destined for Gisso are three small vineyards covering a total area of about 1.3 hectares, at altitudes varying between 400 and 460 meters. Exposed to East and South/East, they arise on a clayey-marnoscistic soils, interspersed with clay and galestri that tend to flake off in small and thin foils with colors ranging from deep red to gray. The characteristics of the soil and the precision techniques used to achieve the highest quality result in very low yields, of between 50 and 60 quintals per hectare.

VINIFICATION AND AGING: The timing of the grape harvest may change from year to year and vary in the three different vineyards, depending on when the Sauvignon Blanc reaches its optimal ripeness. The harvest, as for all the productions of la Nascosta, is done rigorously by hand. The selected grapes are then immediately cooled to 8°C (46.4°F). Once this temperature is reached, a second selection of the grapes is carried out, followed by their de-stemming (from 75% to 90% of the bunches). Depending on the vintage, a cold maceration can follow. The grapes from the three individual vineyards take three separate fermentation paths (micro-vinifications) and undergo a period of about nine months of refinement in steel on their own yeasts, during which batonnages are performed, on average on a weekly basis. In May, the three masses of wine are jointly combined and bottled. To achieve its optimal refinement, the wine is allowed to rest in bottle for about another five months, at controlled temperature and humidity and in the absence of light.

LA NASCOSTA GISSO

The Gisso has a bright straw yellow color, with a delicate greenish glaze. In the perfume, the aromas of lemon peel, mandarin and exotic fruit stand out, overlapping the aromatic olfactory components of the sambuca flower, gooseberry and a delicate herbaceous hint. The flavor confirms the fruity taste already perceived in the bouquet, accompanied by a delicate and fresh acidity. The aftertaste is mineral, sapid and, at the same time, very rich in aromas.



Denomination: Toscana IGT Sauvignon
Alcohol Content: 13% Vol.
Grape Variety: 100% Sauvignon Blanc

LA NASCOSTA ROSAMATTO

In the Rosamatto color, pale pink tones immediately stand out, with slight brick orange reflections. Its very complex perfume evokes red fruits, strawberries, accompanied by delicate hints of white peach and a spicy aromaticity. The taste is lively, with a pleasant freshness on the palate that is prolonged with harmonic sweet notes.



Denomination : Rosato
Alcohol Content: 13% Vol.
Grape Variety:
70% Sauvignon Blanc 30% Black Muscat



VINEYARD OF PRODUCTION: The Rosamatto comes from a vineyard of La Nascota Estate, in the heart of the Val d'Orcia. The vineyard covers an area of only 0.7 hectares, at an altitude of about 400 meters. It arises on clayey-marnoscistic soils, interspersed with clay and galestri that tend to flake off in small and thin foils with colors ranging from deep red to gray. The characteristics of the soil and the precision techniques used to achieve the highest quality result in very low yields, of between 50 and 60 quintals per hectare.

VINIFICATION AND AGING: The Rosamatto (meaning "Crazypink") is a very particular wine that is inspired by the French tradition, but which is based on a unique combination of Sauvignon Blanc and Moscato Nero. The timing of the grape harvest can vary slightly from year to year, depending on when the two grape varieties reach their optimal ripeness. These are collected together, cooled to 10°C (50°F) and then immediately processed in order to preserve all the varietal aromas. The micro-vinification takes place in steel, followed by a refinement period (also in steel) of about nine months, during which the batonnages are performed on a weekly basis. To achieve the optimal refinement of the wine, it is allowed to rest in bottle for another six months at least, at controlled temperature and humidity and in the absence of light.





VINEYARD OF PRODUCTION: The Chard'Ó relies on the exclusive use of a great white grape variety, the Chardonnay. Like all the wines of La Nascosta, it is produced from the Estate vineyards, in the heart of the Val d'Orcia, at an altitude of about 410 meters. The vineyard, of about 1.6 hectares, is oriented East/West. It stands on clayey soils, very rich in calcareous lithoids and sediments of marine origin from the Mio-Pliocene age, but also in volcanic rocks linked to the Pleistocene activity of Monte Amiata. The characteristics of the soil and the techniques of precision used to achieve the highest quality result in a very low yield, of between 45 and 60 quintals per hectare.

VINIFICATION AND AGING: The timing of the grape harvest can vary slightly from year to year, so as to coincide with the period of optimal maturation of the Chardonnay. The harvested grapes are cooled to 8°C (46.4°F) and then immediately processed in order to preserve all the varietal aromas. The fermentation takes place partly in steel vats and partly in 500-liter French oak tonneaux. Only the part vinified in tonneaux also undergoes the malolactic fermentation. The refinement takes place on large lees, with batonnages initially done on a daily basis and, then, weekly, for about three months. The wine then matures for another five months, again in 500-liter tonneaux, at controlled temperature and humidity. The woods used for the fermentation and aging are chosen carefully together with the tonnelleries, resulting in the selection of French oaks with an ad hoc roasting aimed to achieve a right balance. After nine months of aging in wood and steel, the Chard'Ó is given another six months of refinement in bottle, at controlled temperature and humidity and in the absence of light.

LA NASCOSTA CHARD 'O

The Chard'Ó has a straw yellow color with golden reflections. Its scent is distinguished by exotic notes such as maracuja, pineapple, citrus and touches of sweet spices, from which a pleasant hint of vanilla emerges. In the mouth it is well structured, soft, mineral, with a nice freshness, characterized by a pleasantly sapid finish.



Denomination: Toscana IGT Chardonnay
Alcohol Content: 14% Vol.
Grape Variety: 100% Chardonnay


LANASCOSTA
VAL D'ORCIA

LA NASCOSTA SALTAMACCHIA

The Saltamacchia has a strong and lively ruby color. Its aroma is intense, with hints of ripe small red fruits, black cherry, cherry and cassis, warm spicy notes of black pepper and licorice root, floral notes of elderberry, violet and wet stone. The taste is elegant, with a well-balanced acidity and an excellent aftertaste of red fruit, characterized by a good, taut and long freshness, and a fine, progressive and sweet tannin.



Denomination: Orcia Doc
Alcohol Content: 13,5% Vol.
Grape Variety: 90% Sangiovese – 10% Merlot


L'NASCOSTA
VAL D'ORCIA

VINEYARD OF PRODUCTION: The “Saltamacchia” is produced from two vineyards which are part of the Nascosta Estate. They are situated in the heart of the Val d’Orcia, at an altitude between 410 and 430 meters. The two vineyards are divided by the Tuscan green bush, at the origin of the “Saltamacchia” name, which means “Skip the bush”. The vineyards cover a total area of about 1 hectare. Their soils are made of clay, rich in calcareous lithoids and sediments of marine origin from the Mio-Pliocene age and in volcanic stones linked to the Pleistocene activity of the Mount Amiata. The characteristics of the soils along with the techniques of precision applied to achieve the highest quality result in very low yields, of between 40 and 50 quintals per hectare

VINIFICATION AND AGING: The harvesting time of the grapes depends on when they achieve their optimal ripeness and may therefore vary from year to year, falling generally between mid-September and end-October. The grapes are selected and harvested, rigorously by hand, at a maximum temperature of 20°C (68°F). Then follows a second selection of the grape bunches and their maceration in cement vats at low temperatures. Depending on the season, a part of the grapes is kept un-destemmed. After their maceration start the operations of vinification, consisting mainly in breaking up of the cap and racking & returning (delestages) the liquid mass, a process lasting for two to three weeks. It is followed by a second maceration period of 15 to 25 days, which precedes the transfer of the wine in wood. The wine is aged in 500-liter French and Austrian oak tonneaux, for a duration of 12 to 16 months, with a subsequent refinement in bottle of at least six months.





VINEYARD OF PRODUCTION: The GIOVESONE relies on the use, in purity, of our best Sangiovese grapes. Like the other wines of La Nascosta, they are produced from the vineyards of the Estate, located in the heart of the Val d'Orcia, at an altitude of about 420 meters. Specifically, the Giovesone comes from a single vineyard, of about 20 years old and a 1.4 hectares area, with an East / West exposure.

The vineyard stands on a clayey soil, very rich in calcareous lithoids and sediments of marine origin from the Mio-Pliocene age, but also in volcanic rocks linked to the Pleistocene activity of the Monte Amiata.

The natural characteristics of the vineyard and the management of precision applied to achieve the highest quality result in a very low yield that varies between 35 and 45 quintals per hectare.

VINIFICATION AND AGING: The grapes used in the Giovesone are the best produced by the Nascosta's oldest vineyard. The harvest takes place between the end of September and October, at temperatures not exceeding 20 ° C. The vinification techniques of red wines involve an initially low temperature of maceration, with a special yeast, with the addition of a second traditional yeast after 48 hours. Thanks to the technology integrated in the cellar, the main winemaking phases, such as pumping, delestages and pressuring of the product, are conducted to result in a soft extraction.

After the alcoholic and malolactic fermentations, the Giovesone is aged in 500-liter Tonneaux of French Oak and Austrian Oak. The aging period in wood lasts about 24 months. Follows another 12 months of aging in the bottle, at controlled temperature and humidity and in the absence of light.

LA NASCOSTA GIOVESONE

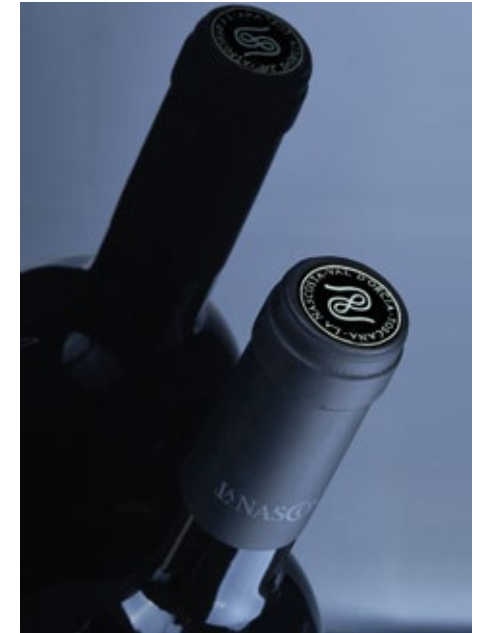
Our Giovesone has all the principal characteristics of the great Sangiovese wines: complexity, firmness of structure and freshness.

Its colour is a brilliant and intense ruby red.

The nose is mineral, fresh, with a strong presence of red fruits, blended with sweet spices, licorice, with smoky hints, in addition to an unmistakable graphite trace.

In the mouth, the Giovesone is broad and long, with a soft and dense tannic texture that persists with a lively and vibrant acid vein for a fresh finish.

The Giovesone is a wine destined for a continuing and stable evolution over a very long period.



Denomination: Orcia DOC RISERVA
Alcohol Content: 14% Vol.
Grape Variety: 100% Sangiovese

LA NASCOSTA



La Nascosta wines currently on the market are:

MACCHIALUNA - White - 60% Petit Manseng 40% Sauvignon Blanc

MOSCAMINER - White - 50% Moscato 50% Traminer

GISSO - White - 100% Sauvignon Blanc

CHARD'Ó - White - 100% Chardonnay

ROSAMATTO 2019 Rosè - 70% Sauvignon Blanc - 30% Black Muscat

SALTAMACCHIA - Red - 90% Sangiovese - 10% Merlot

GIOVESONE - Red - 100% Sangiovese



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