

VENETO
SOAVE
LA BIANCARA
ANGIOLINO MAULE
GAMBELLARA


OVERVIEW | Angiolino Maule of La Biancara, works wonders with the Garganega grape, his biodynamic whites are a welcome change from the drab world of the sea of bulk Italian whites. He manages to get the kind of balance one would expect out of a great Loire wine, with flavors made interesting by a hint of oxidation, and of course a very minimalist use of SO₂.

VINEYARD AREA: 9 hectares

ANNUAL PRODUCTION: 3500 cases

SOIL TYPES: volcanic and clay

GRAPE VARIETIES: garganega, trebbiano

A man of true conviction in viticulture and viniculture, Angiolino actually started his working life as a pizzaiolo, or pizza maker, of some renown in Italy. But the earth and the vines were calling him all the while. Through his hard work and sterling reputation, Angiolino was able to save enough money to start his winery. He chose Gambellara and, principally, the Garganega grape to make his magical music in a glass.

Gambellara is ostensibly the extension of the Soave foothills in Veneto into the adjoining province of Vicenza where the wine changes its name, but not its general composition. The principal white grape is Garganega backed up with small amounts of Trebbiano. These hills are volcanic in origin, and have rich, dark mineral soils with good amounts of fine clay. They are south facing slopes that are protected from the blasts of Alpine northern winds by the southern Dolomites. The altitude here is between 150 to 250 meters.

"The wine is the fruit of the earth transformed by mankind; it is the oldest natural beverage known to us. The quality of a wine is that which is imparted by the vineyard; it is indispensable to return to a viticulture and viniculture without chemicals in order to make wines that are expressive of their origins, unique and inimitable and that rise above the standardization and homogeneity that defines the majority of wines commercially available today."

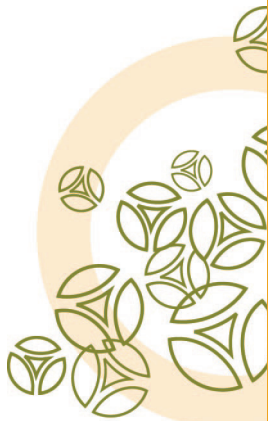
-Angiolino Maule.

VINEYARD/CELLAR PRACTICES | For more than 16 years now, he has plowed in his vines and not used any soil treatments, chemical or otherwise. Using biodynamic viticultural practices, Angiolino has created an organic, living soil and ecosystem for benefiting the health of the vines and their resistance to any form of malady. He is unwavering in his belief that great wines are the result of healthy, beautiful, handpicked fruit, and the only way to achieve this is through natural processes.

Furthermore, he believes that the work in the cellar -- vinification, aging and bottling -- must be consistent with the work in the vines and involve no additives that compromise the natural fruit material, for better or worse. The vinifications are conducted without temperature control, the addition of sulfur, enzymes or yeast and without the use of fining or filtration. Annually the production is between 35 to 45K bottles.

WINES | The I Masieri Bianco is made from the grapes of the second pass in the vineyard (the first being the grapes selected for the other cuvees) and from the less evocative vineyard sites. It is vinified in stainless steel with no skin contact and bottled in May or June of the following year with a minimal amount of sulfites added before bottling to stabilize the wine for travel.

Pico is pure Garganega which is heavily selected on harvest and begins its fermentations in open vats without additions or temperature control for 2-4 days. It finishes its fermentation in large 1500ltr barrels (none new) for 12 months. It is bottled without fining or filtration.


triage wines

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