



COLOMBA BIANCA

BIOCANTINE DI SICILIA

COMPANY PROFILE





“Le Sicilie sono tante, non finirò di contarle. Vi è la Sicilia verde del carrubbo, quella bianca delle saline, quella gialla dello zolfo, quella bionda del miele. Qui tutto è mischiato, cangiante, come nel più composito dei continenti”.

Gesualdo Bufalino, “L'isola plurale”, tratto dalla raccolta Cere perse

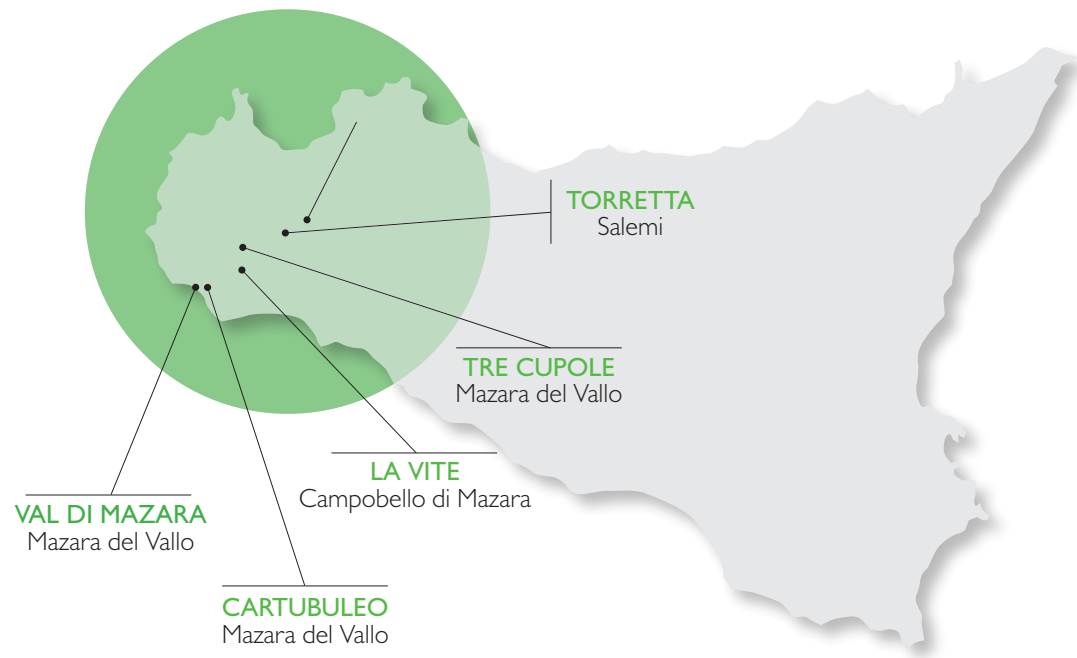


2480 WINE GROWERS

6900 HA VINEYARDS

1800 HA ORGANIC VINEYARDS

6 WINERIES



A reality on the move.

In the late 70's, the Sicilian wine has been able to identify an important journey of rebirth. The starting point shared by many was in the land and in the vineyard, in the arms of those who cultivated it, in the family, from one generation to the other. However, an agent of change and perspective was given from a new awareness of the value of the wine in Sicily, and the chance of being able to rely on one's identity and production capabilities, choosing the innovation, the organic and the sustainability.

A vision that found new life and new impetus in the generational shift of the '90s, making Colomba Bianca a solid and collective leader in a cohesive management team, fully committed in defining its own production and organizational model, focused on research in viticulture and enology. Colomba Bianca is in fact a member of that movement that take this challenge, by demolishing some logics of the past while aiming at the quality of the wines, at the productive peculiarities as well as the enhancement of the territorial diversity.

Good practices allowed Colomba Bianca to become one of the most interesting reality in the wine-making scene of the island. A process that, so far, has achieved the level of maturity in terms of entrepreneurship necessary to face the most important and competitive markets, both national and international, with a production specialization that focuses mainly on organic wines. A reality on the move, open to the world, with solid roots in the land and in the communities.

A common Vision. Stories of Viticulturists: competences and shared passions

Under the leadership of President **Leonardo Taschetta**, Colomba Bianca has been committed since its founding in conveying the right value to the territory and to the work that the family of viticulturists has put into it, through the passion and devotion for their own land, reflecting the beating heart of the cooperative: 2480



members united by a production philosophy based on the full traceability between vineyard and bottle. A community mainly composed by small farmers that, with courage and entrepreneurship, are fully involved in the creation of a forward-looking and dynamic model of Viticulture, glimpsing in the 'cooperation' the perfect concept for increasing the visibility of the brand into the world.

A management team with the task of founding the company



and leading it towards new scenarios, by investing heavily in human resources, experience and skills. A team that embraces and presides over all the sectors of the company, having a reliable guide both in the Board of Directors and in the management team, capable of involving the full body corporate in this production vision, from the President to the young wine cellar manager.

An extraordinary adventure that began in the early 1970s, with

a small number of viticulturists that, brought together for an endless passion and solidarity, were able to develop a series of valid initiatives – both in terms of technicality and logistic – converging all the efforts towards a shared objective: to safeguard the peculiarities of their lands, through quality wines, authentic expression of the Sicilian ampelographic heritage.

An historical territory of the Sicilian Viticulture

From the territory of Vita in the heart of Trapani – with countryside, woods, streams and chalky soils – to the coastal area of Mazara del Vallo with pedoclimatic conditions more similar to North Africa. The territory of Colomba Bianca reflects a mosaic of terroir that embraces an ampelographic heritage made up of over thirty-two autochthonous and international varieties. 7500 hectares of vineyards mostly concentrated in the countryside of Trapani, the province with the most vineyards in Europe, with six wineries located in close proximity, each of which is designed to a production specialization.

In particular, most of the company's vineyards lay in the countryside of Salemi, a land rich in culture and tradition, historically devoted to the quality wine production. The production area covers the municipalities of Vita, Mazara del Vallo, Marsala, Campobello di Mazara, Segesta, Calatafimi.

A proper wine-growing continent, where light and sandy soils – typical of the coastline – offer scents and sapidity to the autochthonous whites; the gentle hills of the hinterland made up with medium-textured and clayey soil, enhance the depth and elegance of red wines; while the high hill characterized by chalky soils gives freshness, sapidity and longevity to the high ground white wines. The climate, typically sunny and windy, is characterized by an impressive thermal range between day and night, especially in the hills. Such conditions encourage an

excellent ripening process of the grapes, giving raise to top-quality wines that are able to express the maximum potential of a wide territory, equal to 10% of the entire vineyard area of the region.

THE MAIN WHITE GRAPE VARIETIES



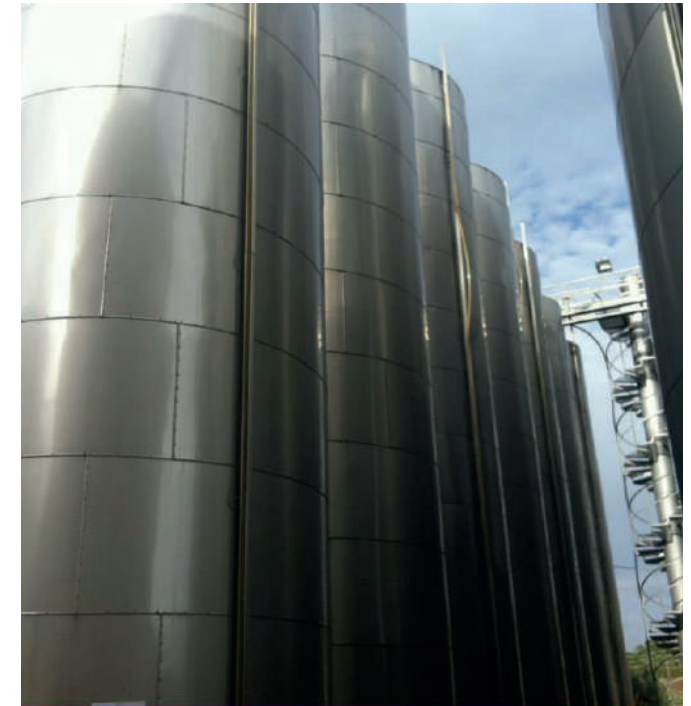
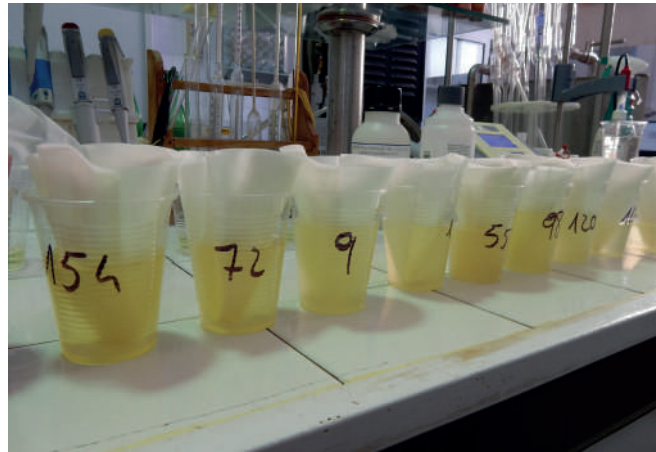
Grillo, Lucido, Grecanico, Inzolia, Chardonnay, Viognier, Zibibbo, Fiano, Vermentino, Sauvignon Blanc.

THE MAIN RED GRAPE VARIETIES



Nero d'Avola, Syrah, Perricone, Nerello Mascalese, Merlot, Cabernet Sauvignon, Frappato, Sangiovese.





The qualitative system: the oenological approach of Colomba Bianca

An oenology of territory based on the model of precision viticulture, through the study and analysis of all the relations existing between the environment and the vineyard: a wealth of information that, harvest after harvest, allows the company to produce top-quality wines, authentic expression of the original terroir. Founded in 1970, Colomba Bianca represents the largest cooperative of Sicilian winemakers, and the most important producer of Italian grapes and organic wines, with 1.800 hectares cultivated in certified organic agriculture.

The team of experts carries out a philosophy of micro-viticulture and micro-vinification that starts from the vine, following the several stages of grapes processing, until it reaches the distribution of products on the target market. A production approach meant to guarantee – at all the stages of the production chain – the quality and expressive potential of the

individual terroirs, thanks to the adoption of a model defined as precision viticulture, linked to the principle of proximity: from the implementation of the various stages of management, through a perfect knowledge of the relations existing between the environment and the vineyard.

In the vineyard, in particular, the company has undertaken several technological investments, designed to assist in detail all the stages of the production cycle, from pruning to grape harvesting. Colomba Bianca stands out, in fact, for its capacity to constantly control – through the latest tools and technologies

such as meteorological and climatic units – the actual state of ripening of the grapes, the environment and the pedoclimatic characteristics: an extraordinary raw material, carefully hand harvested and processed with quality in the shortest possible time, from which distinct wines are born, loyal to the varietal characteristics of the terroir.

A non-standardized, highly respectful oenology of the territory, that is realized within a production philosophy based on a traceability path that involves – from the vineyard to the cellar, up to bottling – every winemaker.

Organic Colomba Bianca: the essence of nature

Respect for nature, care and attention towards the final consumer. A production philosophy that allowed Colomba Bianca to become one of the greatest organic wine producers in Europe. A trend destined to grow over the next years, until it reaches 50% of the total production.

With its gaze fixed on the future and oriented towards the exploitation of the Sicilian wine into the World, Colomba Bianca has conquered, with devotion and absolute commitment, a prestigious place in the elite of organic wine-making cooperatives, both in Italy and abroad.

More than 1.800 hectares were entirely cultivated using organic methods, along with a total capacity of over 14.000.000 litres, a segment that, to date, represents 26% of Colomba Bianca's total production. These elements constitute an extraordinary added value capable of integrating the concept of sustainability into the mission of the company; an entrepreneurial policy designed for energy saving and the respect for the natural heritage, with a continuous and constant certified analysis of the manufacturing process, in support of biodiversity and the environments in which it works.

Such philosophy finds its most authentic setting in Cantina Vitese, a former social winery promoted by the Sicilian quality wine brand through a logic of specialization that allowed the single grapes to best express their qualitative potential.

Right here, in the peculiar and characteristic town of Vita, the company of Trapani produces unique and distinct wines, top-quality of Colomba Bianca.

In the entire agronomic management of the vineyards, the Sicilian cooperative has significantly reduced the presence of fertilizers, actually removing the use of chemical synthesis process while integrating the vegan choice, in addition to the organic treatment: the production is indeed VeganOk certified. Simplicity, respect for the land and for the farmers, fidelity to the traditions: these are the keys to the success for Colomba Bianca, that aims at an even more organic impetus, meant for a portion of the product bigger than the past, until it reaches 50% of the total production.



Harvesting

Harvesting is the cornerstone of every agronomic year, preceded by an accurate work of control and analysis carried out by the Colomba Bianca team of oenologists. A path of sharing and study of the territory, reflected in a production specification focused on the constant research for the highest quality. The collection of over 1.500 grapes samples allows them to establish the effective stage of maturation for each individual variety and for each vineyard: standardized information, through which the most convenient time to proceed with the harvest is decided. A path of sharing and study of the largest wine-growing territory of Europe, which guided the Colomba Bianca's production system towards a modern viticulture, more aligned with the current issues of sustainability and grapes traceability. Through harvesting, Colomba Bianca therefore develops a precision wine-making approach where the key element is linked to the concept of proximity. The analysis of a large number of information requires accurate procedures that must be consistent with what is planned every year by the technical team. A production specification that allows us to obtain excellent quality standards, at the basis of a production philosophy more and more oriented towards the organic farming. A segment that, to date represents 26% of the overall production of Colomba Bianca.



The Wineries

Located nearby the vineyards, Colomba Bianca wineries are devoted to the individual specializations of production. Equipped with modern and cutting-edge technologies, plants are used for differentiated vinification and aging processes, according to the varieties cultivated.

Six wineries spread throughout the territory – of which five dedicated to wine production and one exclusively meant for the bottling process – where the Colomba Bianca team

of oenologists, in collaboration with winegrowers, carry out specific grapes processing, differentiated according to the single varieties cultivated.

The specificity of the territory, the nature of the soils, the different microclimates all find their most authentic expression into a wide and multiform context of production, that focuses on the resource of the Wine, as a distinct element for company's economic development.



Cantina Val di Mazara

Location: Mazara del Vallo

Production: Organic whites and reds

Cantina Tre Cupole

Location: Between Salemi and Marsala

Production: Reds and organic reds

Cantina Vitese

Location: Vita (Trapani)

Production: Whites and organic whites

Cantina Torretta

Location: Salemi-Mazara del Vallo

Production: Whites and reds

Cantina La Vite

Location: Campobello di Mazara

Production: Whites and reds

Cantina Cartubuleo

Location: Mazara del Vallo

Production: Bottling Line

The 'Vigne Vecchie' Project

Born to preserve and value some of the symbolic vines of the Sicilian oenological tradition, the 'Vigne Vecchie' project is reflected into the selections of high average age vineyards, in which some autochthonous varieties, such as Grillo, Lucido and Perricone create a very low yet very high quality yield per plant.

The path carried out by Colomba Bianca in recent years has been deeply linked to the concept of 'consistency', and especially 'pureness': two principles that take shape - in terms of production- into distinct wines, faithful to the territory. These concepts best express the true soul of the original terroir, as well as the deepest self of each vigneron, that takes care of his own vineyards on a daily basis, while constantly monitoring the quality of grapes.

The great work carried out all these years by the Colomba Bianca winemakers team has allowed the company to develop



an oenological process focused on the enhancement of the single vineyard, by working together with the vintner, in order to obtain very typical wines capable to best express the territory. Lucido, better known as Catarratto, is certainly part of this philosophy, one of the white grape varieties that best express



the story of Sicily. Therefore, from the promotion of such autochthonous variety, the 'Vigne Vecchie' project- linked to the Resilience line - was born, and it is reflected into the selection of high average age vineyards (at least thirty-five years old) that, in the near future, could be admitted in the historical vineyards register.

A wine revaluation project that emphasized, through careful investigation and experiential observation, the potential of some white grape varieties such as Grillo and Catarratto in creating a very low yet very high quality yield per plant.

State-of-the-art experiments and meticulous study on the field attest that it is not a 'single vineyard' at all, rather a tribe of clones coming from mass selections, from which distinct wines originate, diversified according to the municipality or district in which they are produced.





The Sparkling art

The Charmat or Martinotti method

Among the production specializations of Colomba Bianca there is the sparkling art of the wine, celebrated through the classic method and the Italian method. This innate vocation allowed the company to become a touchstone in the Sicilian panorama, thanks to a system of know-how and cutting-edge technologies in Italy.

The high hill of the Trapani hinterland, along with the chalky soil are the elements that deeply inspired Colomba Bianca.

Therefore, given the inherent quality of the product, the company strongly decided to create sparkling wines of exquisite workmanship.

Two extremely favorable components for the production of prestigious cuvée in the heart of the Mediterranean.

More specifically, the Classic method, also called Champenois of Colomba Bianca, is meant to express to the fullest the concept of wine longevity, which finds its perfect combination within the 595 line.

CLASSIC METHOD PROCEDURES

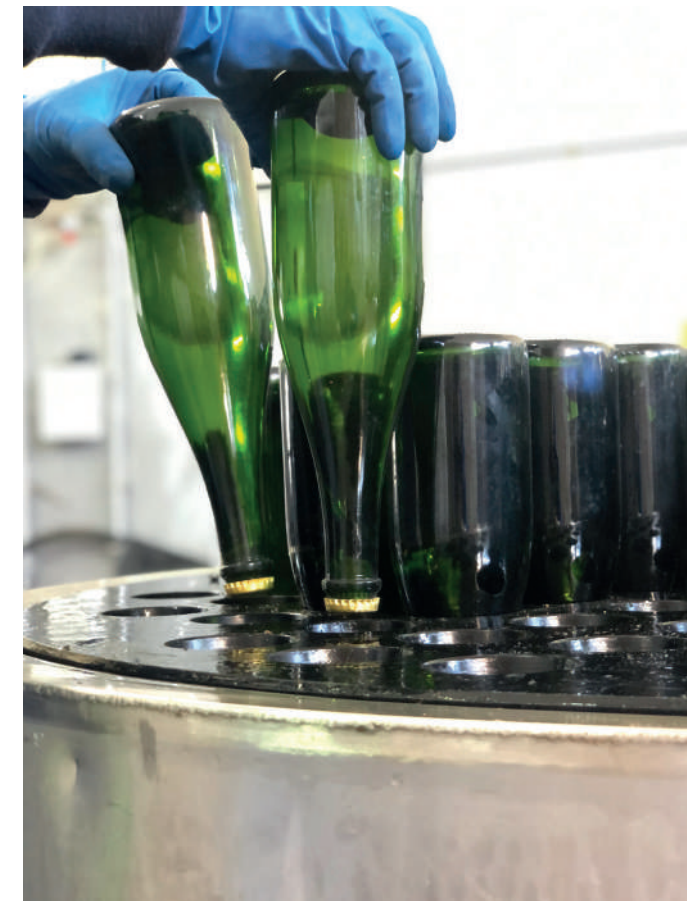
The grapes are harvested exclusively by hand, while the whole cluster pressing takes place in soft presses, with selections of the musts and differentiation of the various cuvée. After the first fermentation in steel, bottling occurs during the following spring, along with the second fermentation in bottle with the addition of the liqueur de expédition. After over 48 months, we proceed with the remurage and dégorgement phases and the addition of the liqueur de expédition.

Colomba Bianca also celebrates the sparkling art through the Charmat or Martinotti method, giving raise to some fine cuvée, such as the Lavì line.

By using this method, refermentation occurs in autoclave at controlled temperature by adding of the liqueur de tirage

based on grape sugar and yeasts.

The feature of this process implies that all the following stages – starting from refermentation until bottling – are done in isobaric conditions, allowing in this way to preserve the organoleptic characteristics of the grapes used.



Sustainability

Every day Colomba Bianca renews its commitment towards the care for the environment and the protection of the surrounding area, through the adoption of a coordinated system of best practices, based on the production philosophy that is focused on promoting the environmental sustainability, in order to offer a better future to the next generations.

The responsible use of natural resources, along with the care for the environment, embrace the entire production cycle of Colomba Bianca: from the vineyard to the final product, the company is committed in promoting an environmental sustainability policy that tends to minimize the impact of man on the surrounding nature.

A production philosophy that, through the model of precision viticulture, finds its maximum expression into 1.800 hectares of vineyard, cultivated using organic methods. Today, Colomba Bianca is indeed one of the greatest organic wine producers in Europe. In addition, VeganOk certification involves a large part of production, thanks to the exclusive use of plant-based proteins. The commitment of Colomba Bianca to protect and safeguard the environment is also complemented with some initiatives in terms of energy efficiency, thanks to the use of renewable energy sources. The photovoltaic systems located in the plants of Salemi, Campobello and Mazara allow the development of an annual power production of 600.00kWh, with savings of energy in the bill equal to 0,16€, for a total of 77.241€.

Colomba Bianca holds the Sostain and Viva sustainability certifications.



Wine list

Elegant and sophisticated, Colomba Bianca wines stand out for their fidelity to the varietal characteristics of grapes, but also for an innovative and modern approach in the cellar. Each label reflects the colours and scents of Sicily, conveying an authentic and unforgettable sensory experience.

From the Resilience line, completely devoted to the valuation and recovery of the autochthonous vines, to an organic production, up to the project dedicated to the sparkling art in the land of Sicily, celebrated through the Classic method. Prestigious auteur labels, authentic expression of the ampelographic heritage of the island, exploited by the meticulous work of 2480 vigneron. An oenological design deeply linked to the concept of 'consistency', and especially 'pureness': two principles that take shape - in terms of production- into wines distinctive and faithful to the territory, reflecting the true soul of the terroir of origin.

-  **QUARANTANNI**
-  **CARATERRA**
-  **RESILIENCE**
-  **VITESE**
-  **PASS:ONE**
-  **MOUR**
-  **PRINCIPE DI GRANATEY**
-  **LAVÌ VINI FERMI**
-  **LAVÌ VINI SPUMANTE**
-  **595**
-  **LÈGADI**

QUARANTANNI, CRU

The ultimate oenological expression of Colomba Bianca, exclusive and refined wine, born to celebrate the 40th anniversary of the company's production activity. Elegant and enveloping, Rosso Riserva celebrates the union between Nero d'Avola and Cabernet Sauvignon in the land of Sicily. Top-quality wine of Colomba Bianca, characterized by a total traceability between vineyard and bottle.



ROSSO
RISERVA

CARATERRA

Cara Terra is dedicated to our land, a project that illustrates the commitment of Colomba Bianca in producing sustainable wines with respect for the environment. Organic and sustainable wine – IGP salemi/2021 Cara terra is a brand produced with care, dedicated to our land. Respect for the land through the reduction of our impact on the planet. In doing so, we start from our roots: IGP SALEMI. Cara Terra, a line dedicated to the respect for the environment and the territory. From hand-harvested grapes, Cara Terra is a white organic and sustainable wine, produced by reducing our impact on the planet to the minimum. From hand-harvested grapes, Cara Terra is a red organic and sustainable wine, produced by reducing our impact on the planet to the minimum, starting from the production in the vineyard to the use of a 100% recyclable packaging. Cara Terra is an IGP Salemi red wine and it comes from the countryside of the Salemi lowland.



CARATERRA
BIANCO

CARATERRA
ROSSO



LA SOSTENIBILITÀ
NELLA VITIVINICOLTURA
IN ITALIA

RESILIENCE

Born to exploit the historical vines of the Sicilian oenological tradition, the Resilience line comes from the concept of 'resilience' in the vineyard, where the autochthonous Perricone and Lucido (better known as Catarratto) grape varieties play the main characters of a specific recovery and valuation project: 'Vigne Vecchie'. A production initiative that focuses on the safeguard of some high-average age historic vineyards (up to fifty years old), engaged in the process of adaptation

of the vines to the contextual environment. The oenological result derives from small amounts of raw material, yet showing excellent potential for quality.

The autochthonous vines Lucido, Grillo, Insolia, Nero d'Avola and Perricone, in particular, created young, fresh and lively wines, faithful and authentic expression of the main grape varieties of the Sicilian ampelographic heritage.



INSOLIA



LUCIDO



GRILLO



NERO D'AVOLA



PERRICONE

VITese

The flagship of Colomba Bianca's organic production, the Vitese line embraces nine labels: from structured and mouth filling red wines (Nero d'Avola, Syrah and Cabernet Sauvignon) to fresh, lively and well-balanced whites (Lucido, Zibibbo, Grillo, Chardonnay and Sauvignon Blanc). The range is rounded out by Vitese Rosé, obtained from Nerello Mascalese grapes: a fresh and fruity wine that evolves into a pleasant sapidity and softness.



GRILLO

LUCIDO

CHARDONNAY

SAUVIGNON
BLANC

ZIBIBBO

ROSÉ

NERO D'AVOLA

SYRAH

CABERNET
SAUVIGNON

PASS:ONE

The newest member of Colomba Bianca wines is distinguished by its body and the roundness of the tannins. Well-balanced, harmonious and elegant. A Nero d'Avola pure, made of lightly withered grapes, which bring us through the history and scents of Sicily. Grapes are left to wither on the vine and then hand harvested in order to maintain the integrity of the berries. This provides a greater sugar concentration, along with a complex and wide range of aromas. Its bouquet is characterized by notes of dried fruit and cocoa, with hints of spices and vanilla. The mouthfeel is very fine and harmonious, confirming its strong personality.



NERO D'AVOLA

MOUR

From 100% Lucido grapes strictly harvested by hand, Mour is an organic semi-sparkling wine, lively and well-rounded, meant for the daily consumption without compromising on quality.



LUCIDO

PRINCIPE DI GRANATEY

Authentic expression of a contemporary style and rural charm of the Sicilian lands, the Principe di Granatey line embraces four grape varieties grown in organic farming: Grillo, Lucido, Nero d'Avola (also available in a rosé version) and Syrah. Versatile wines that convey in the glass the perfect combination of fine grapes, climate and terroir of origin.



LUCIDO



GRILLO



NERO D'AVOLA



SYRAH



ROSÈ

LAVÌ

Carricante and Nerello Mascalese give rise to two mono-varietal expressions, bursting with authentic scents of the Sicilian lands. Harmonious and balanced, with a pleasant viscosity that balances its delicate acidity, Lavì Carricante Doc Sicilia is the perfect companion for fish-based dishes of a certain fatness. Scents of rose and wild violet mingle with notes of red fruit, making the Lavì Nerello Mascalese an harmonious and elegant red wine that goes perfectly with fine red meat and aged cheese.



CARRICANTE



MASCALESE

LAVÌ SPUMANTE - METODO CHARMAT

Cuvée obtained from a careful analysis of the territory and a selection of vineyards particularly suited to the production of sparkling wine-based grapes. Lavì line celebrates the sparkling art of Colomba Bianca through 5 labels, in which Grillo, Nero d'Avola, Zibibbo, Chardonnay and Nerello Mascalese grapes are hand harvested and processed according to the Martinotti or Charmat method.



GRILLO



NERO D'AVOLA



ZIBIBBO



CHARDONNAY



BLANC DE NOIR

595 - METODO CLASSICO

Highest expression of the sparkling art of Colomba Bianca, the classic method, through a cuvée of exquisite workmanship, reflects the richness of a generous territory, distinct for its ideal pedoclimatic conditions, especially in the high hills of the Trapani hinterland.

The Colomba Bianca sparkling wine specialization finds its perfect habitat within a territory that is characterized by two particularly favorable elements: the altitude between 500 and 600

meters, combined with the chalky soils of the municipalities of Vita and Salemi. This is how two top-quality brut sparkling wines are born. Moreover, the name '595' recalls the altitude of the original vineyards: The Rosé 595 is obtained from Nero d'Avola grapes, intriguing and lively, well-balanced, smooth and enveloping, with great sapidity and persistent flavour; the Chardonnay is fresh, sapid, mineral, soft and mouth filling due to a balanced acidity.



BLANC DE BLANCS



ROSÉ

LEGADI

From the Malvasia and Zibibbo grapes (Moscato d'Alessandria) two extremely versatile labels are born, the result of an oenological style that is elegant and refined. Stunning meditation wines strictly produced in the land of Sicily, meeting tradition and the pleasure of good drinking at the end of the meal.

A line dedicated to two prince vines among the 'aromatics', authentic expression of the ampelographic heritage of the small islands of Sicily, featured by the typical Mediterranean scents

that express the careful and meticulous work carried out in the fields by the great family of Colomba Bianca winegrowers.



ZIBIBBO



MALVASIA

595 GRAPPA

Intense, challenging, pleasant. A Grappa Riserva obtained from the pomace of 595 and produced by traditional method. It is distilled with continuous steam operated alembic stills, aging takes place in oak wood for about 18 months. Fascinating and persistent, grappa 595 is characterised by floral notes combined with scents of honey and vanilla. A fine product capable of bringing together tradition, history and passion, through which Colomba Bianca takes care its own distillates.





COLOMBABIANCA
BIOCANTINE DI SICILIA

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