



# ITC WINE

WE ARE WORLDWIDE

2023



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# ITC WINE

**ITC Wine** is a **union of producers**, born in 2017 in order to maximize support, customer services and budget management through the union of more realities under one name.

ITC Wine is focused on the **improvement** and **marketing organization** of each company in the group. From the beginning, in fact, it has paid particular attention to the consolidation of a **working group** characterized by **high expertise** in the management of different winemaking realities and high customization projects.

Through a strong knowledge of the markets, a long experience in the sector and active collaborations in more than 30 countries in the world, ITC Wine team is able to offer **a constant presence** alongside its partners, ensuring the success of every single brand and creating unique synergies.

The presence, within ITC Wine, of a complete marketing team, assisted by the numerous market investments made over time, have given rise to a **constantly updated, connected and cutting-edge working group**.

Thanks to the daily commitment in the development of **ad hoc marketing strategies**, ITC Wine in fact makes possible the positioning in all market segments, increasing the **visibility of the brands** also through the targeted participation in B2B fairs and dedicated events.

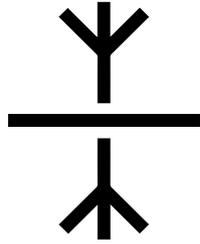
In recent years, each of the companies part of ITC Wine has seen its market develop quickly and constantly, obtaining visibility and support from the entire group at every stage of the process.

The continuous training and growth of the team will lead, in the immediate future, to an increasingly integrated management of individual companies, enhancing their production and positioning, thus bringing **new competitiveness** to the markets and an **improvement in the quality** of our distribution partners.

OUR BRANDS



# INT3GRAL3



We are **Luca and Emanuele**. Young people, but with clear ideas: to make quality wines in a sustainable way. We produce wines that can be created without deprivation, we are convinced that wine should always be like bread: good and daily. We started our winemaking project when only few people would have been willing to bet on us. Exactly like a vine plant, which starts out as a small plant and then expands upwards, we wanted to break the rules too, and make wine based on a fundamental ingredient: enthusiasm.

We started from our winemaking background and the common love towards **Pet Nat**, relying on the magic of the yeast to create a fascinating product that is as fascinating as a wine and as drinkable as a beer: without patterns, without rules, without limits.



In Int3gral3 we aim at bottling the best that nature can give to our grapes, nothing else. This philosophy is expressed in our packaging, developed aiming for sustainability having sustainability in mind. We want to make ideal wines that are ideal to be drunk however, wherever and whenever you want. We produce with the awareness that wine should be an expression of nature and has characteristics of the territory from which the grapes come.

Our **Pet Nat wines** are made from grape juice obtained from the soft crushing of the most aromatic grapes. The first fermentation happens in temperature-controlled steel tanks.

The second fermentation is takes place in the bottle where the yeast naturally turns the sugar into tiny bubbles.

Our wines **are unfiltered and unconventional**. You can taste them clear after letting the yeast lay settle to the bottom, or whole, with the yeast in suspension after a vigorous shake of the bottle. **Integrale is a part of us**. It is our enthusiasm that became wine, of which you can have a taste every time you open and share a bottle.





## TENUTA LA PRESA

Our soul is dedicated to viticulture, while our two wineries are dedicated to winemaking and animal husbandry.

The dream of **Dei Micheli's family**, Tenuta La Presa, came true thanks to the entrepreneurial ability of Adelino and his wife Marilena by his side.

Tenuta la presa is now the most important property of the company, with a comfortable bed and breakfast surrounded by more than 100 hectares of vineyards.

He is certainly a well-known figure in the **Lake Garda area**.



Tenuta la Presa vineyards are located on the hills of Lake Garda, between Rivoli and **Caprino Veronese**, just north of Verona, where they benefit from the mild climate of Lake Garda and the winds coming from the Alto Adige.

Among the grapes cultivated with great care and dedication are **Rondinella, Corvina, Merlot, Cabernet, Chardonnay, Corvinone, Turbiana, Garganega, Pinot Grigio**



In **1995**, Dei Micheli's family - winemakers of the region since decades - made the far-sighted choice to purchase a property on a particularly suitable land, historically known as Tenuta La Presa, located at the foot of Mount Baldo. In the centre of this land there was an historical villa of the 1400s.

This choice was the starting point of what is now Tenuta La Presa: a consolidated winery managed by Fabio and her sister Serena.









# PIANDIMARE

## **Abruzzo is a land full of contrasts.**

In a few kilometers you go from the crystalline sea of the Trabocchi coast to the highest peaks of the Apennines, the Gran Sasso and the Majella.

It is also a land rich in history: many civilizations, before the Romans, passed through there and the signs of these passages are evident in the villages and in the largest cities.

The winery, located in **Villamagna**, in the heart of Abruzzo, was inaugurated in 2014. The winery is equipped with all the latest generation of technologies, to allow us to make our magnificent grapes. The barrel cellar was built in the deepest part of the cellar, inside the hill, so as to elevate and refine our wines, giving them great complexity.



The winemaking method accurately follows the rules of organic farming, in order to bring healthy and fresh grapes to the cellar.

**Pesticides or synthetic fertilizers are never utilized**, just a small amount of specific and limited treatments, with copper and sulfur, is applied.

Montepulciano d'Abruzzo has a **very late ripening and robust tannins** at a young age, thanks to the help of wood. It reveals a great aromatic and complex flavour.

In our historic vineyards we have implemented the tailor made selection of the **Barbatelle di Montepulciano**, called massale technique, planting them in this special terroir and thus allowing the maximum expression of this variety that is unique in the world.











# OltreMare

**The Oltremare line is dedicated to the new generations,** creating fresh, easy-to-drink and convivial wines.

The hashtag on the label remembers the typical Abruzzo Tondone.

The silhouette of the grapevine gives modernity and sings its ode to the moon, reminding us of the cyclical nature of agriculture, the magical transformation of grapes into wine. The freshness and pleasantness of Montepulciano Oltremare allow it to be consumed even refreshed. The blue elements in the Oltremare Rosato were inspired by the sea overlooked by the vineyards. Here the red grapes of the territory generate freshness aroma, creating this convivial wine and a concept of the excellent rosé.





Poggio Pinario was born from the common passion for wine of three friends who decided to start their winemaking project in **the most famous region of Italy**, Toscana, focusing exclusively on **organic viticulture**.

After many harvests spent among the vineyards of the greatest wine-focused countries, the three friends returned to Italy to identify the best location for their project.

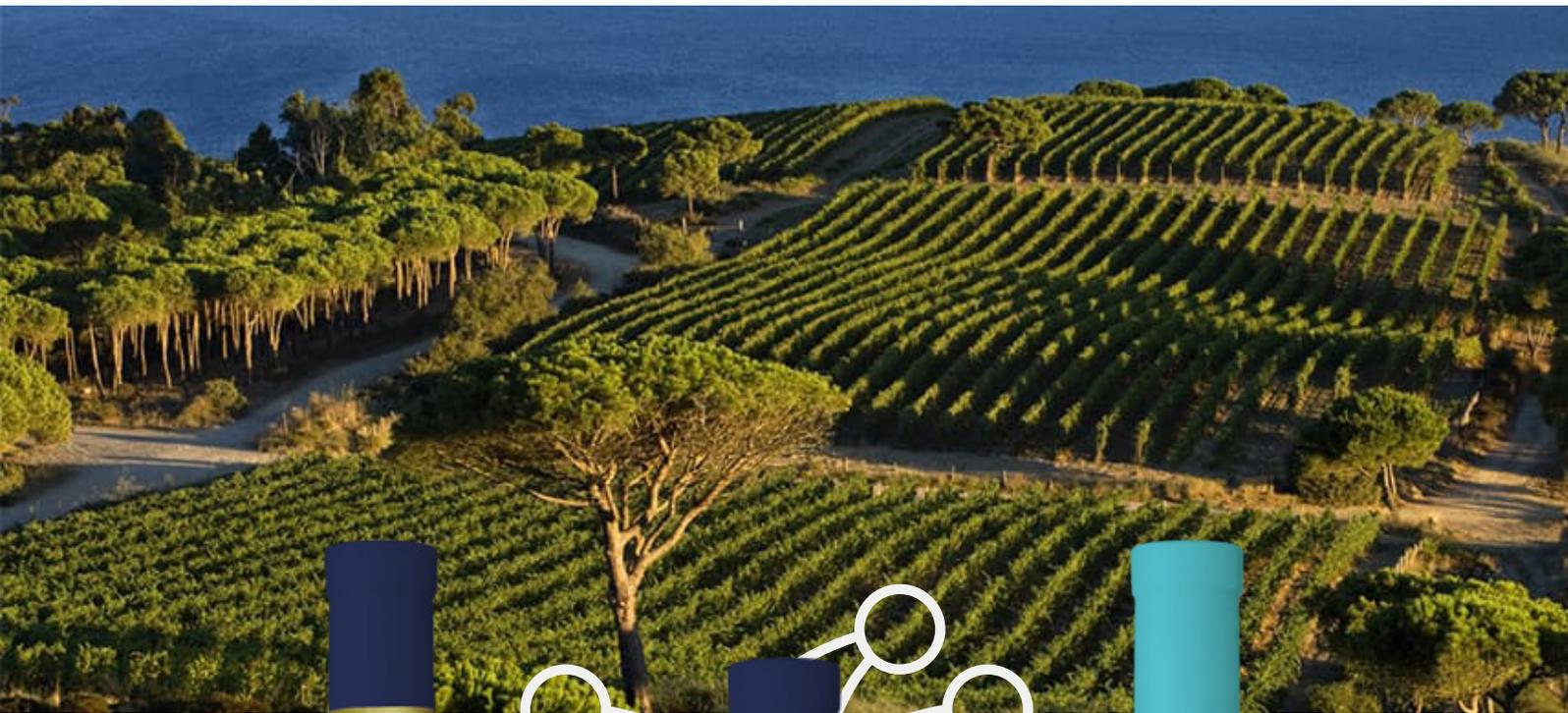
The choice fell on **Tuscany**, one of the most renowned wine regions of Italy, considered among the most beautiful places in the world. A land made of art, scenic landscapes and high quality wine cellars.



Poggio Pinario aims to produce **great Tuscan wines**, making them widely accessible. Chianti, Toscana Rosso and Vermentino are produced according to the **organic farming**, considered by the three founders a prerogative for the achievement of the quality and wholesomeness of the product.

And that's not all: the fundamental message that they want to convey is connected to the importance of **respecting nature and maximum sustainability**. The commitment is to leave a better world to future generations, also through viticulture and enology.





# SPIRITI ARTIGIANI

Spiriti Artigiani is a project designed to specifically **enhance the ancient recipes of the traditions and legends** kept in the historical places of the **Italian spirits** territory.

Small precious gestures, once daily and now almost disappeared, such as hand mowing, drying and infusion of medicinal herbs, are enclosed in a spirit that lives today in our spirits.

Spiriti Artigiani rediscover **ancient recipes and legends** to make them appreciate today, thanks to their strong character developed around the principal botanic/ingredient.



The bottles and their details have been designed to enhance the uniqueness of the recipes, opening - sip after sip - the combination of ancient symbolism, gestures of production and **contemporary spirits**, prepared according to centuries-old art.

Spiriti Artigiani brings back to life ancient recipes of the **Italian distillery tradition**, offering them in a modern key so that they can be appreciated smooth or blended.

**Spirito delle Dolomiti amaro and Not another Vermouth** by Spiriti Artigiani give a touch of authenticity to the recipes of the most famous international cocktails



# ITALIAN WINE PRIVATE LABEL

Italian Wine Private Label is an opportunity for distributors and restaurants to create their own personal wines, with a low investment and starting from a minimum order quantity.

An innovative service which, in order to promote competitiveness in a constantly changing market, combines the quality of our certified producers and a fast supply chain.

Our experience in the field, our young team and our minimum order quantity make the creation of your own line easy and affordable.



## Choose and create

- 1. Choose the wine**  
Red, white, rosè, sparkling
- 2. Choose the bottle**
- 3. Create your label**
- 4. Choose the quantity**



# HOW IT WORKS

**1<sup>ST</sup> WEEK**



**8<sup>TH</sup> WEEK**

Receive the wine!



[www.itcwine.com](http://www.itcwine.com)

Viale del Lavoro 47, 37036 Verona, Italy