



COLOMBA BIANCA

BIOCANTINE DI SICILIA

COMPANY PROFILE
2023





COLOMBABIANCA

BIOCANTINE DI SICILIA



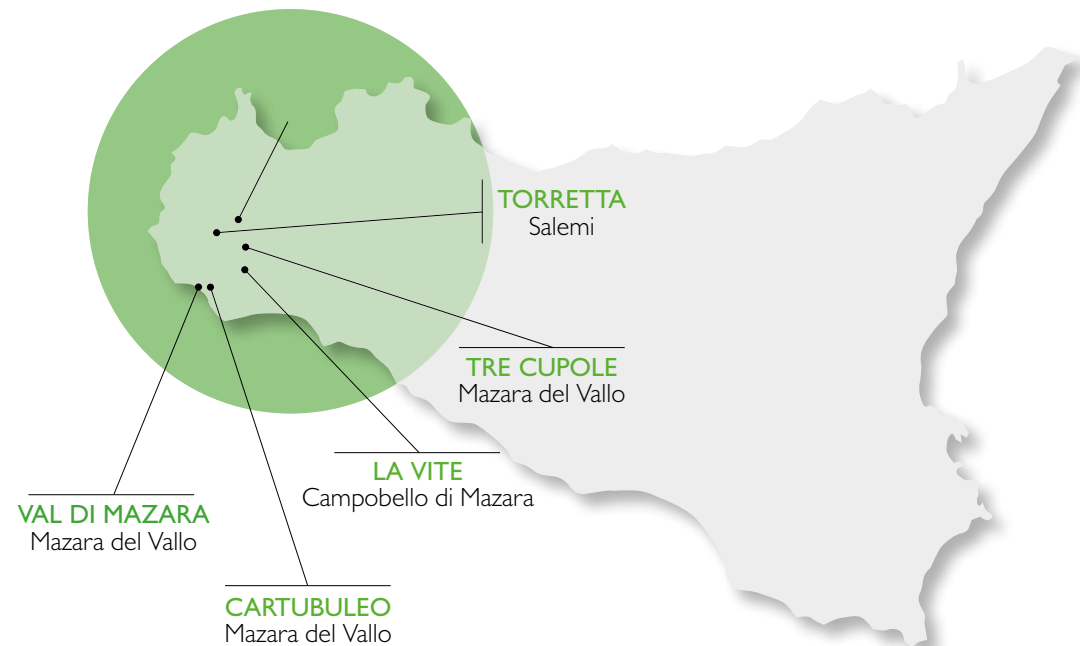
A REALITY ON THE MOVE

2480 WINE GROWERS

6900 HA VINEYARDS

1800 HA ORGANIC VINEYARDS

6 WINERIES



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.



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



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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

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.



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



THE QUALITATIVE SYSTEM



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The oenological approach of Colomba Bianca

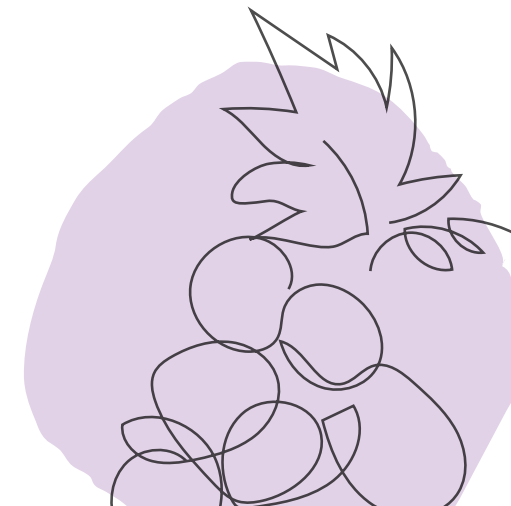


An oenology of territory based on the model of precision viticulture, through the study and analysis of all the relations existing between the environment and the vineyard: a wealth of information that, harvest after harvest, allows the company to produce top-quality wines, authentic expression of the 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



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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

SUSTAINABILITY



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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.



WINES



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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 to fresh, lively and well-balanced whites Grillo and Chardonnay.

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.



GRILLO



CHARDONNAY



NERO D'AVOLA



PERRICONE



COLOMBA BIANCA
FIOCCANTINE DI SICILIA

VITese GRILLO DOC SICILIA



Sapid, solid and fascinating. This is a Grillo pure made from grapes processed using organic agriculture. The resulting wine highlights the best qualities of such grape variety. Grapes are hand harvested and then softly pressed. Then the must undergoes static clarification. Fermentation takes place at 16°C, followed by the ageing in stainless steel tanks for about 4 months. Due to a careful processing in all the stages of vinification, the resulting wine is featured by a special charm, enhancing its distinct bouquet of citrus fruit and orange-blossom.

SENSORIAL ANALYSIS

COLOUR: Bright straw-yellow, smooth.

BOUQUET: Typical notes of spices, white pepper and sage mingle with pleasing hints of yellow peach and white melon.

TASTE: Sapid, intense. Fresh and strong on the palate. The great acidity increases the varietal aromas.

HOW TO TASTE IT

FOOD MATCHING: Excellent with aperitifs, raw fish, crustaceans, boiled vegetables, risotto, grilled blue fish.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 480 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August – second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Soft pressing of grapes, clarification of the must at low temperatures for 24 hours. Fermentation takes place at 16°C using selected yeasts. Ageing in stainless steel tanks for about 4 month.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VITese CHARDONNAY DOC SICILIA



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Fruity, embracing and harmonious. Chardonnay Vitese is a complex wine, the combination of a great international grape variety and Sicilian terroir. An organic wine of great expression. Vinification of grapes takes place in a partially oxygen-free environment; the must is obtained by a soft pressing, then naturally decanted and clarified. Fermentation occurs at controlled-temperature for ten days. The usage of stainless steel tanks helps preserving the organoleptic characteristics of the variety. The resulting wine consists of a great aromatic bouquet of enticing notes of yellow pulped fruit alongside green apple and kiwi. The potential of the wine is enhanced by the great acidity and elegance.

SENSORIAL ANALYSIS

COLOUR: Bright greenish-yellow, vivid.

BOUQUET: Gentle scents of yellow pulped fruit alongside green apple and kiwi. Floral notes of jasmine and lavender are also perceived.

TASTE: the mouthfeel is enveloping and soft, with excellent acidity that highlights the scents.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with vegetables risotto, steamed asparagus, crustaceans, fish-based first and main courses.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD LOCATION: High hills between Vita and Segesta.

ALTITUDE: 550 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3.300.

YIELD Q/HA: 90.

HARVEST PERIOD: Third decade of August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Vinification of grapes takes place in a partially oxygen-free environment; the must is obtained by a soft pressing, then naturally decanted and clarified. Fermentation occurs in controlled-temperature (16°C) stainless steel tanks. REFINEMENT IN BOTTLE: 3 months before commercial release. AGEING POTENTIAL: 2 years.

VITese NERO D'AVOLA DOC SICILIA


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Embracing, fruity and harmonious. A Nero d'Avola pure made from grapes processed in certified organic agriculture. The sophistication and great expression of the tannin define this great Sicilian variety. Grapes are hand harvested and undergo pre-fermentation cold maceration, allowing the extraction of the sweet tannins and aromatic substances. A second fermentation takes place at 26°C, regularly monitored for achieving the organoleptic characteristics typical of the wine. Nero d'Avola Vitese has a distinct bouquet of fruit notes and spices that combine with floral hints of rose. This is a wine that has won many prestigious awards thanks to its elegance and attractiveness.

SENSORIAL ANALYSIS

COLOUR: Pronounced ruby red, crystalline.

BOUQUET: Enticing scents of blackberry and cherry open up with overtones of spices and floral notes.

TASTE: Dry and enveloping on the palate, marked by fruit notes. The tannin is soft and elegant. The finish is long and harmonious, confirming the great structure.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with aperitifs, meat-based first and main courses, cold cuts and semi-aged cheese.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 16-18 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Vita.

ALTITUDE: 300-400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are hand harvested in small 20 Kg crates between late August and early September. Maceration of skins takes place at low temperatures for two days, allowing the extraction of the sweet and delicate tannins, as well as the colour. Alcoholic fermentation occurs at 26°C for around 12 days.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3 years.

RESILIENCE PERRICONE DOC SICILIA



COLOMBABIANCA
BIOCANTINE DI SICILIA



Charming, distinct and pleasant. This Perricone pure is the authentic expression of a historic vine, nearly forgotten yet returning into the Sicilian wine scene thanks to its strong and firm character. After a soft pressing, grapes are fermented in contact with skins at controlled-temperature for two weeks. The passage in wood for about six months facilitates maturation, by refining the taste and enriching it of sumptuous scents of fruit. Sapid, embracing, Perricone Resilience is characterised by an elegant bouquet of undergrowth and remarkable spicy notes. The great aromas and persistence offer an important red wine with strong versatility.

SENSORIAL ANALYSIS

COLOUR: Bright ruby red with bordeaux shades.

BOUQUET: Inviting and embracing on the nose. Notes of dried fruits and black cherry mingle with pleasing scents of aromatic herbs and pink pepper.

TASTE: A mouth-filling, ample and sapid wine, with a soft and silky tannin that perfectly accompanies the aromatic bouquet. The finish is long, persistent and rich in spicy notes.

HOW TO TASTE IT

FOOD MATCHING: Excellent with game-based first and main courses, such as lasagne with meat sauce, meatloaf, pork loin. Ideally served with cold cuts-based aperitifs and aged cheese.

RECOMMENDED GLASS: Bordeaux red glass.

SERVING TEMPERATURE: 16-18°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 27.000 bottles.

FORMAT: 75 cl, 1,5 L.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Perricone.

VINEYARD LOCATION: Val di Mazara.

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Free-standing alberello or guyot systems.

PLANTS/HA: 3.000-4.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Late September, early October.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. After a soft pressing, fermentation takes place in contact with skins at controlled-temperature for two weeks, with daily pumping over and fulling. After racking, part of the wine undergoes malolactic fermentation in barriques for six months and finally blends with the part of the wine aged in steel.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: Good evolution over time.



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