Società Agricola La Pesenata s.s.
Località Palù della Pesenata 2
37017 - Colà di Lazise (VR)
P.iva 04620580235 - C.F. 04620580235

COMPANY PRESENTATION

The Soc. Agr. La Pesenata was founded in February 2019, after about 15 years of exploitation of the family land by contractors, in order to have the land and in particular the vineyards cultivated again by the owners Benciolini.
We are 4 partners all from the family, Gianni Benciolini and his wife and two 20-year-old grandchildren who have chosen to cultivate the land with us.

We cultivate about 7 hectares of land, of which about 4 hectares are vineyards, on the morainic hills of Lake Garda that have been owned by the Benciolini family since 1868.

The name "La Pesenata" derives from the place name, Palù della Pesenata, and was given in 1778 when Countess Pesenati Falconi became the owner.

We have been cultivating organically managed (certified) land for several decades, now introducing biodynamic farming concepts and techniques.
We are applying for Demeter biodynamic certification and are part of a group of biodynamic farms in the Verona area 'Arena biodynamica' with which we produce preparations.

Our vineyard is a double Veronese pergola planted in 1996 with 60% Corvina and the other Rondinella.

In the vineyard all work is done by hand, from pruning, to topping and suckering through to defoliation. In winter we add humified natural manure from our 'biodynamic heap'. In the heap we are humifying not only the manure produced by our animals, but also all the plant residues that we will then spread in the vineyard. We have sown green manure that we leave until the start of sowing. We try to keep the use of mechanical means in the vineyard to a minimum. We are considering adopting animal traction (horse comtois) for all farming practices that allow us to do so.

We have two donkeys and two ponies that occasionally graze in the middle of the vineyard.

We have three dwarf d'ouessant sheep that are used to keep the turf trimmed. We have about 50 hens that stir up the soil and make it more alive.

We have bees that increase biodiversity, as well as a farm garden and an orchard that will soon become a 'food forest'. We also have 3 hectares of arable land where, in addition to fodder, we produce potatoes, beans, ancient grains, spelt, buckwheat and other annual crops.

Until 2018 the vineyard was exploited to make weight and produce as many grapes as possible. Now we are gradually trying to change the style of farming. From 4 or 5 shoots per plant we are now trying to get to two shoots with less production but more quality. From 120/150 quintals/ha we would like to settle at around 60/80 quintals/ha.

We have renovated the historic cellar dating back to the 1700s in which 6 concrete tanks dating back to the beginning of the last century are still installed on the wall and which we are restoring to use.

In the cellar, we let nature do its work. We want to produce wine in a spontaneous and natural way.

We pick the grapes by hand, carefully selecting each bunch. We place them in small trays of about 5/6 kg of grapes each. We immediately transport the grapes to the cellar where, depending on the wine we want to obtain, a specific production process follows.

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The first production process enables us to obtain a white wine from red grapes.
We place the whole bunches directly in the press and with a very soft pressing we obtain only the flower must, with a yield of only about 35 per cent of the grape weight. We let this flower must ferment spontaneously in a steel vat thanks to a 'pied de cuve' prepared a few days beforehand.

In the second process, the grapes are destemmed and very gently crushed (15% of the berries remain whole). We place the crushed grapes in a steel fermenter and leave them to macerate for about 10 to 12 hours. We then perform the practice of "salasso" to obtain a rosé wine that we leave to ferment completely.

We then only perform two racking operations. One for racking in December and another pre-bottling at the end of February. We perform no clarification, no chemical stabilisation, no filtration, no temperature control. We then add a small quantity of potassium metabisulphite before bottling while remaining below 'our' threshold of 30 mg/l of total sulphur dioxide (the law allows us to add up to 150 mg/l).

We then produce a red wine with the remaining crushed grapes from the "salasso" to which we logically add another mass of crushed grapes that we leave to ferment spontaneously and macerate with the skins for about 12 days. This is also why we only do two racking operations, in addition to racking, after the 12 days of fermentation, with a very soft lung pressing, which allows us above all to extract the fermentation from the whole grapes.

From the white wine and rosé wine, we also obtain a classic method bottle re-fermentation with sugars obtained by drying a few kilos of our grapes. We leave this sparkling wine in contact with the yeasts for approximately 24 months, and then we disgorge and market the bottles.

Our wines are spontaneous, unadulterated and naturally obtained without any invasive techniques such as filtrations, clarifications, chemical stabilisations, but allowing the product to express all its nature and wholeness and to faithfully reflect the terroir and the vintage.
Since we took over the vineyard (February 2019) we have already noticed big changes. The plants are more vigorous, the vegetation is more homogeneous. We hope that our cultivation techniques will allow this 1996 vineyard to express itself in the best possible way. The training techniques adopted and the new agronomic techniques put in place are already showing us a benefit in terms of the quality of the grapes obtained, as well as respect for the environment and agricultural biodiversity.