

# cantinaLaSelva

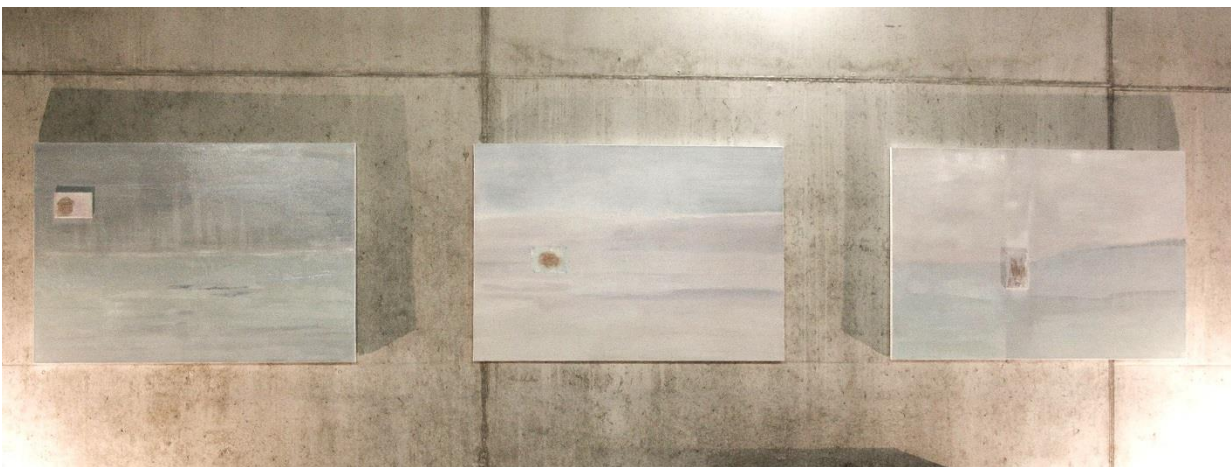
## Organic wine meets contemporary Art

### An Art exhibition, a limited edition wine and two celebratory wines

CantinaLaSelva presents the 2nd Edition of the event **Arte&Vino in Cantina**.

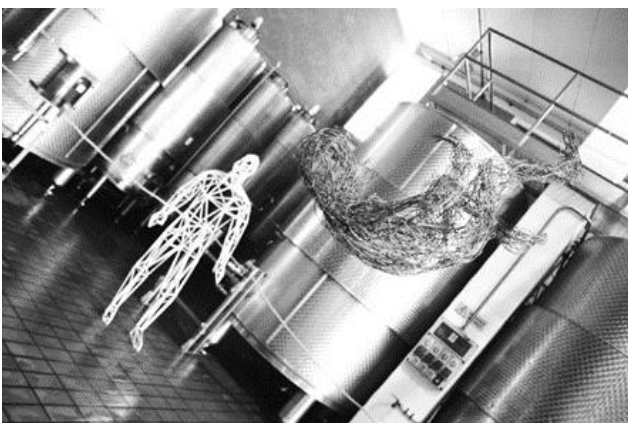
The project was born in 2016 with the purpose of combining the love for wine and art. During this year event, the wine **Prima Causa 2013** will be presented with a limited edition Art label. In addition to this, another two **Arte&Vino** wines have been created for the occasion.

#### **Arte&Vino in Cantina I edition 2016**



Painting by Samantha Passaniti

Last year, Caroline Egger, Davide Iannace and Roland Krebsler organised the 1st edition of **Arte&Vino in Cantina** with the Art exhibition *Unconventional Space*.



Sculpture by Antonio Barbieri

The programme included LaSelva wines tasting and a vertical tasting of the special wine *Prima Causa*.

The event was born to combine the love for wine and art, to show the talent of young artists in Maremma and to celebrate the organic wine, made with passion and ethical principles.

#### **Arte&Vino in Cantina II edition 2017 È Nature Specific**

The subject of this year exhibition, edited by Samantha Passaniti, will be **Nature Specific**. The artists have realized artworks following the Site specific guideline (referring to all the contemporary Art experiences imagined, created and placed in a specific place).

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There is a strict interaction with the surroundings and an unique combination of physical elements. The exhibition *Nature Specific* is based on this concept, where the artworks of the young artists will emerge from the places around the organic farm LaSelva.

The artists that will take part are: Samantha Passaniti, Lapo Simeoni, Antonio Barbieri e Giuseppe Zanoni, all from Maremma.

## ART LABEL

### Limited edition *Prima Causa 2013* and two *Arte&Vino* edition wines

For the first time CantinaLaSelva will show its wine with an Art label.

We wanted to celebrate one of our most beloved wine, *Prima Causa* - first cause/principle. The pioneer wine of CantinaLaSelva imagined and created as a superior and high quality wine, to toast a special occasion, the wine that represents our history and our passion.

The artwork for the *Prima Causa* label has been chosen after a contest among all the participants of *Nature Specific* (exhibition that you can admire in CantinaLaSelva during the event).

The young Italian artist **Lapo Simeoni** created the artwork which we have chosen as an icon for our limited edition label wine. He lives between Maremma, Berlin and the rest of the world; he has always been interested in social issues and he defines himself as an activist artist. Through his work he questions us on the sense of Art and the distance between ethic and aesthetic.

In his point of view, research means to investigate and to deepen global issues such as the effect of globalization, transformation and social conflicts, symbols and stereotypes of the contemporary society. All these themes match with the ethical principles of the organic farming, founded on respect and research of truthfulness.

### **Prima Causa IGT Rosso Toscano 2013 È edizione d'Artista by Lapo Simeoni (0,75 lt)**

*Prima Causa* is an important wine with a great personality, it is composed of 60% Cabernet Sauvignon, 30% Merlot and 10% Petit Verdot. A very complex, elegant nose, with dark berry fruits well amalgamated with hints of roast flavours. The palate is firm and complex, as well as vibrant and succulent.

Our special edition *Prima Causa* will be introduced in preview during the event *Arte&Vino in Cantina* on the 27<sup>th</sup> and 28<sup>th</sup> of May at CantinaLaSelva in Magliano in Toscana.



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## **Celebratory edition: MATERIA BIANCA e MATERIA ROSSA**

In occasion of the event Cantina LaSelva created 2 celebratory wines:

### **Materia Rossa - Rosso Maremma Toscana DOC 2016**

Grapes: Sangiovese, Ciliegiolo, Merlot

Taste: A smooth fruity wine with elegant tannin undertones and an agreeable rounded acidity.

Red matter (Materia Rossa) meant as part of the land where the grapes grew up, as the red matter of the grapes themselves, as the red liquid of the wine.

### **Materia Bianca - Bianco Maremma Toscana DOC 2016**

Grapes: 100% Vermentino

Taste: Intense, fruity dry white wine, produced from the Maremma's local Vermentino grape.

White matter (Materia Bianca) as the white grapes, as the white liquid of the wine.

The essence, a minimalist and honest matter as these two wines.

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## **CantinaLaSelva, Poderone È Magliano in Toscana (GR) - Italy**

**Winery capacity:** 3600 hl stainless steel tanks

**Consultant:** Dr. Attilio Pagli

**Winemaker:** Roland Krebsler

**Bottling:** Cuvee of wines separately vinified

**Production:** 180 000 red wine bottles, 30 000 white wine bottles

**Organic certification:** ICEA, Naturland and NOP

## **Cantina LaSelva: vini biologici in Maremma**

Cantina LaSelva was built in 2002. Surrounded by olive groves and vineyards, it is situated in the DOCG Morellino di Scansano land. Great part of the winery is subterranean, offering the ideal condition to handcraft extraordinary biological wines. It can contains 7000 hl of wines. Our winery employs appropriate contemporary tools and techniques in the subject of the temperature, fermentation and gentle pumping. The 12 organic wines matures in 40 stainless steel tanks and 100 barriques, according the single needs of each one, for a whole capacity of 3600 hl. We produce yearly 210 000 bottles of wine.

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