

BRIGATA VERDE RAME



Region: Abruzzo, Italy

Fun Fact: Animals are raised on the farm to produce organic matter for soil fertility.

**-Certified Organic
Certified Biodynamic-**

Created by Viticoltori del Mediterraneo, a collective of winegrowers based in Abruzzo, who brings together a network of biodynamic and organic growers across Italy, united by shared knowledge, resources, and sustainable values. The group champions certified biodynamic practices, cooperates on research and distribution, and nurtures social inclusion while promoting biodiversity. The wines reflect both terroir and tradition, backed by a community-driven vision and commitment to innovation. The biodynamic winemakers behind Brigata Verde Rame are united by a shared mission to preserve traditional agricultural wisdom and cultural heritage. Born from deep-rooted friendships and generational craftsmanship, the project is dedicated to producing authentic, expressive wines that reflect their terroir while respecting nature and local traditions. Their estates are closed-loop organic microcosms that apply the principles of Demeter-certified biodynamics: They maintain soil fertility through the use of mature manure from free-range animal stables; They sow plant species in the vineyard in autumn, which are then buried in late spring (green manure) to improve the fertility and biodiversity of the vineyard and at the same time encourage winter grazing and

pollinating insects (bees); They compost the vine's plant residues : shoots, stalks, grape seeds, and skins; They preserve the area's biodiversity (seeds, old fruits, and non-clonal native vines), the precious legacy inherited from their grandparents; They prune the vineyard on days of the waning moon, when sap circulation is reduced and the vine closes its lymph vessels better, protecting the cut part from rot and parasites; They do not poison the sap with systemic pesticides and only use covering products (copper and sulfur) that are not absorbed by the plant.



Chianti 2023

100% Sangiovese and carries the Chianti DOCG appellation. The grapes go through spontaneous fermentation, which is the basis for biodynamic wines. The wine is then aged in concrete tanks and large oak barrels, before bottling. Aromas of cherry, red berries, and subtle hints of spice and herbs. Medium-bodied, with soft, integrated tannins, bright acidity, and a long, elegant finish that highlights the biodynamic hillside terroir. Brigata Verde Rame Chianti pairs perfectly with the typical Tuscan cuisine, from vegetable-based soups (Ribollita), to grilled and baked red meat, but also with roast and game, as well as pasta and pizza.