



davinum is a growing, modern boutique winery located in enchanting Val d'Elsa, a green and hilly valley in the very heart of Tuscany, an area extremely rich in culture, traditions and excellent wines.

We are looking to meet reliable importers/distributors/retailers who share our values and our philosophy and thus we would like to briefly introduce you to our activity and our wines.



We are part of the Chianti region but, considering the peculiar characteristics of our clay soils and the blessed micro-climate of our area, we decided to follow a path of our own, outside the stakes imposed by the appellation, like other renown Tuscan wineries have successfully done before us.

Traditional know-how and the most modern cellar techniques, along with sustainable pesticide- and herbicide-free agriculture, contribute to the creation of high-quality wines from Sangiovese, Merlot and two ancient Tuscan grape varieties such as Foglia Tonda and Pugnitello, that we strongly wanted to recover and restore for their unique features and outstanding quality.



We produce five labels, made with our own, thoroughly selected, hand-picked grapes;

OPAL - Rosé wine: a light-coloured rosé from Sangiovese and Merlot grapes, with slight opal reflections. Elegant and fresh, with delicate flavours of grapefruit, wild strawberries and floral scents.

TOSCANETTI – Tuscan Sangiovese: authentic and truest expression of the Sangiovese grape. Fermented and fined exclusively in stainless steel tanks with a very short maceration to retain the freshness and fruit essence together with soft tannins.

NOSTRUM – Red Supertuscan: deep ruby red colour, fruity-spicy bouquet with flavours of small red berries. This wine, with its balanced and well-structured body, characterized by sweet and smooth tannins, due to the 16 months fining in French oak barrels and amphoras, recounts to the palate the splendour of a noble and excellent Tuscany.

SOLO UNO – Reserve Sangiovese: ruby red colour with garnet hues, scent of red berries and black currant, with toasty, pleasant notes of coffee, hazelnut and sweet tobacco, developed thanks to the 2 years French oak barrels fining. It has a complex and well-structured taste, characterized by velvety and enveloping tannins. Only produced in excellent vintages.

PUGNITELLO – Single variety cru: Intense ruby red colour with purple glows, clean and fine nose with typical aromas of ripe blueberries and cloves, along with a light, toasty note of tobacco. Aged in new French oak barrels, it has a full body and silky tannins, well balanced by a lively acidity. *davinum* contributed to save this variety from extinction and it's safe to say the result definitely proved us right.

On our web page www.davinum.it/en you can find more info about *davinum* and all the wines tech sheets.



If you think we could be the right match for your business, if you are looking for unconventional top-quality wines, or if you would just like to have more information, write us at the email address info@davinum.it or by WhatsApp at the number +39 333 856 5686.

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