

MIRVITA®
OPIFICIUM ARTE VINO

AZIENDA AGRICOLA TOR DE' FALCHI
Wine Cultural Heritage, Passion of Apulia

THE MEANING OF BEING AN AMBASSADOR

We have to be ambassador:
Of stories,
Of tales,
Of emotions.

We are called to be
Vassals of hope,
Leaders of dreams,
Pioneers of passions.

We have to narrate
What men produce
And what the earth sows.

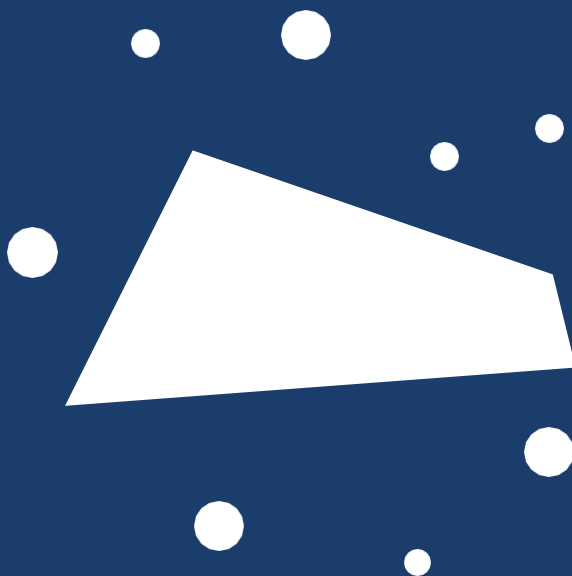
We are called to diffuse
The beauty of creation,
And the passion of man.

Called to narrate how a man,
Who turns a small God on earth,
Can pick the looming, wild and fertile Nature
To give it a new life and form
Creating in unison art and magic.

Called to narrate,
The Beauty of the world.

Emanuela Falcone

MIRVITA



Enological arts projected towards the 21st century



Castel del Monte

Millenary ROOTS

The winery is located in the Puglia Sveva region, whose history is intertwined with that of *Puer Apuliae*, Frederick II of Swabia, deeply bound to this land and renamed by his contemporaries *Stupor mundi*. The son of Emperor Henry IV and of Constance of Altavilla, he enacted laws, built walls and castles in the Swabian Apulia.

Castel del Monte, the most famous Italian octagon, today a World Heritage Site, dominating Apulia and a worldwide wonder. A testimony to our millennial civilization.

The modernization of our wine culture is due to Giulio Bucci, innovative agrarian reformer and a protagonist in Italy's post-unification period. He built the first monumental winery in post-Risorgimento Italy in Minervino Murge. He exported his wines to the Bordeaux region of France, and received numerous gold medals at the Universal Exhibition in Turin in 1884.

It is in this context of ancient winemaking traditions that the Tor de falchi winery was born, founded in 1990 by Donato di Gaetano, creator of the Mirvita Opificium ArteVino trademark.



The winery constructed by Giulio Bucci

Since the beginning, Tor de falchi was focused on the rediscovery of native vines such as Nero di Troia, Bombino Nero, Moscato Bianco Reale, Aglianico, Montepulciano and Fiano. Vines reborn under very careful and minute care of individual grape stump and their tendencies.

Lamalunga countryside and vineyards.
In the distance is Monte Vulture in Basilicata

Minervino Murge



Canosa di Puglia, Mausoleum Boemondo d'Altavilla

The vineyards extend over an area of about 12 hectares at a mean altitude 240 meters above sea level, framed by the uncontaminated rustic landscape that slopes down towards the sea from Monte Vulture, across the gentle hills of the Parco Nazionale dell'Alta Murgia.

Ancient calcareous and rocky soils, optimal sun exposure, daily temperature variations together with logistics, efficient infrastructure and technological innovations have led to the leap in the quality of production.



Nero di Troia

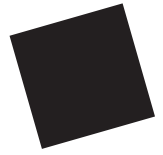


Bombino Nero



Moscato

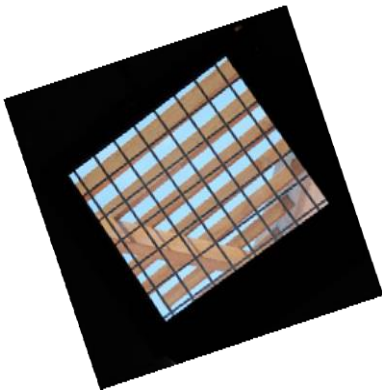
The ARTWORKS



To know Mirvita is to dance at once between past, present and future. On a breezy and magnanimous hill, rises the spirit of the winery, a blend of passion for wine and for contemporary art. The wine cellar is summation and image of an lofty project, which blends culture, encounters, love of wine and the projection of oneself. In its form and idea Mirvita was inspired by Kazimir Malevich, the avant-garde Russian painter, pioneer of contemporary art and founder of Suprematism.

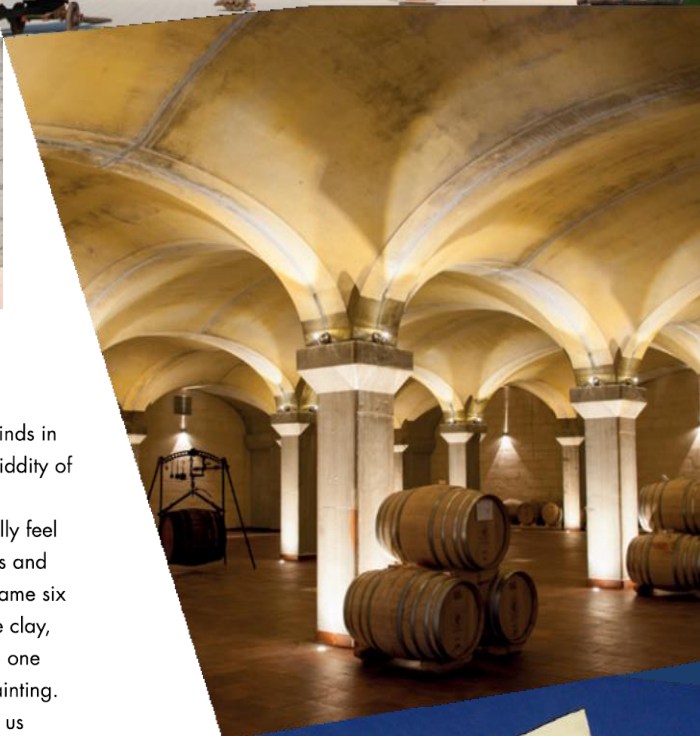
Through Suprematism Malevich places the supremacy of pure artistic sensibility in the center of his research. The exteriority of the geometric forms becomes a metaphor and instrument for a reality that does not end at a superficial observation, but penetrates space and the point where it is located, driving and stimulating the observer to penetrate the static reality of things by observing the beauty of their forms, contemplating the interplay of interweaving among them. The object, the form, is dismembered from the mere acceptance of self, becoming the bastion of a personal all-round vision of a reality which is seen and lived.

Visiting the winery, listening to the dreams, projects and foundations therein, means becoming aware of the wealth of one's own land, often forgotten, that re-emerge, with new life, becoming a focus of interest and fascination.



It is to discover the Sanctuary dedicated to wine barrels, immersed in lights that penetrate the tufaceous arches, and a music that reconciles one with a peace found therein. The many kinds of wood that harbor gold and among *myricae* that recount a tale, the century-old one of our world of wine.

Wine expresses not only the vines of its ancestors but the traits of the hills where they are bred, the nature of the soil, the temperament of the seasons, the art of the wine growers, the restful cellars where it matures.



It is, therefore, not simply truth one finds in a glass, “in vino veritas”, but the quiddity of its origin and of our own spirit.

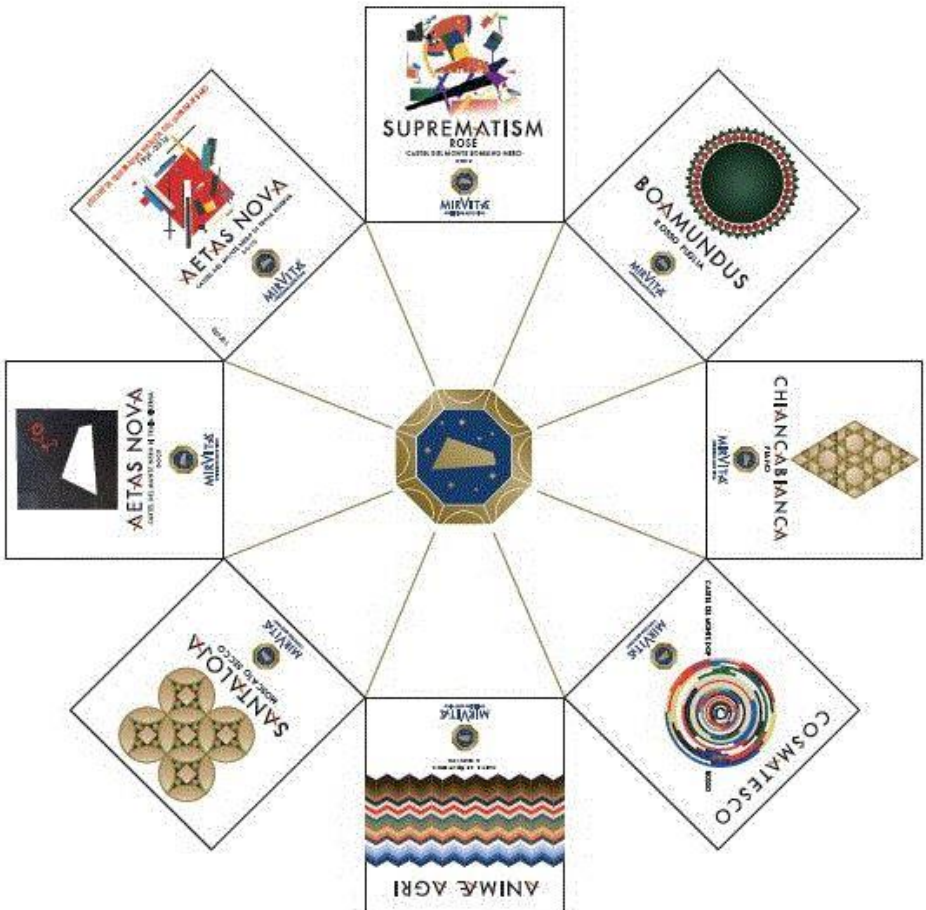
To know Mirvita is to truly and literally feel the roots of the soil with one’s senses and one’s touch. Three large windows frame six meters of open-air terrain, where the clay, sand and limestone layers alternate, one after the other, creating a natural painting. What we cannot see but that makes us upright and in our life’s journey.

And thus, in heartening spirit we may quote Keats “O, for a draught of vintage! that hath been Cool’d a long age in the deep-delved earth, Tasting of Flora and the country green...”

(*Ode to a nightingale*, July 1819)



The story behind the labels follows the creative path that is the basis of a high-profile cultural project that reveals both a break and a continuity between past and future and thus our time's positive contemporaneity. Art labels in pure Suprematist style, expressing beauty, harmony, nature and identity.





CHIANCABIANCA

FIANO PUGLIA IGP



Appellation: Fiano Puglia IGP

Grape Variety: 100% Fiano

Altitude: 200 mt a.s.l

Viticultural Area: Canosa di Puglia and pre-hills of the Murgia, Castel del Monte DOC area

Land: Calcareous with medium consistency and deep tufaceous

Growing method: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants/ha

Yield per hectare: 10,00 T/ha

Vinification process: Fermentation in stainless steel tanks at a controlled temperature (14-16°C

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

Testing notes: Chiancabcianca is made with Fiano grapes, grown in the lime and mineral rich earth of Castel del Monte area. The name "Chiancabcianca" translates from the local dialect as White Stone, used for centuries throughout the region as ornamental portals and paving-stones

Color: straw yellow with golden highlights

Aroma: rich with aroma of green apples

Taste: richly-structured with a persistent acidity

Food pairing: Suited to fish and sea-food. It also drinks very well with soft cheeses, or simply on its own as an aperitif. Serve at 10°-12°C

Analytical data: pH: 3.54, Total acidity: 6.00 g/l,

Alcohol: 12,00% vol

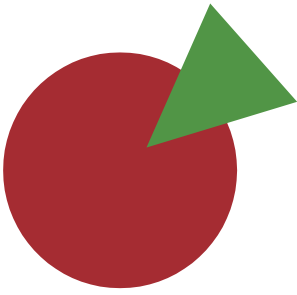
Residual sugar: 1,6 g/l, SO2 total: 100 mg/l

AWARDS

Decanter Asia Wine Awards (2014): Commended medal
The Tasting Panel (2015): 89/100

Bibenda (2016): 3 grapes out of 5

Bibenda (2019): 4 Grappoli



SANTALOJA

MOSCATO SECCO IGP



Appellation: Moscato bianco Puglia IGP

Grape Variety: 100% White Muscat of Canelli

Altitude: 200-300 mt a.s.l.

Viticultural Area: Apulia, Castel del Monte hills, in the territory between Canosa di Puglia (BT) and Minervino Murge (BT)

Land: Calcareous-clayey with medium consistency

Growing method: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants / ha

Yield per hectare: 10,00 T/ ha

Vinification process: Fermentation in stainless steel tanks at a controlled temperature (14-16°C). Stems removal, crushing and soft pressing

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

Testing notes: Santaloja is a dry muscat with an extraordinary aromatic quality and mineral structure. It renovates a family tradition with roots to the beginning of the last century. It was born as "the wine of the monks"

Color: straw yellow with greenish highlights

Aroma: intense and aromatic

Taste: muscat flavor with a good acidity and a long persistence, round

Food pairing : Aromatic and mineral, it is delicious with fish dishes, seafood, fried squids and shellfish. The acidity of this wine will balance also with cheeses. Easy drinking and fruity, it is the ideal choice for an aperitif or to prepare cocktails. Serve at 10°- 12° C

Analytical data: pH: 3,55, Total acidity: 5,40 g/l,

Alcohol: 14% vol

Residual sugar: 2,5 g/l, SO 2 total: 90 g/l

AWARDS

Decanter Asia Wine Awards (2014): Commended Medal

Decanter World Wine Awards (2015): Commended Medal

The Tasting Panel (2015): 88/100

Guida Vitae (2016): 3 vines out of 4 – Italian Sommelier

Association Robert Parker (2016): 88/100

Luca Maroni (2018): 89/100

Luca Maroni (2019): 90/100

Luca Maroni (2020): 94/100

SUPREMATISM

Castel del Monte Rosé Bombino Nero DOCG



Appellation: Castel del Monte Bombino Nero DOCG.

Grape Variety: 100% Bombino Nero.

Altitude: 300 mt a.s.l.

Viticultural Area: Apulia, Castel del Monte hills in the territory of Andria and Minervino Murge northern part of Castel del Monte DOCG zone

Land: rocky

Growing method: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants/ha

Yield per hectare: 10,00 T/ha

Vinification process: The skins are kept in contact with the juice for 12 hours at 10 °C in stainless tanks. Then the must is drained off without pressing. Fermentation continues in stainless steel tanks at a controlled temperature (14°-15°C), for 12 days

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

Testing notes: Suprematism is the very first DOCG branded Italian rose' wine. Freshness and a soft velvety taste are the distinctive characteristics for a versatile and delicate wine, intriguing and attractive; a supreme and unique colour completes the identity of this rare wine

Color: Lightly pink with a purple reflection

Aroma: extroverts, fresh with a delicate cherry fragrance

Taste: harmonic, rounded, clear acidity, great sapidity for a moderate alcoholic content

Food pairing : Great for fish dishes in general , ideal with sea food, smoked salmon or with white meat. Its freshness and delicacy are enhanced served as aperitif or as ingredient to create cocktails. It is a wine particularly enjoyable by the young public, excellent for parties, jam sessions, in the lounge bar or during a relaxing night in a pub. Serve at (8-10°C)

Analytical data: pH: 3.40, Total acidity: 5,65 g/l,

Alcohol:12,00% vol,

Residual Sugar: 1,3 g/l, SO2 total: 110 g/l

AWARDS

Decanter Asia Wine Awards (2014): Commended medal

Sakura International Japan Women Wine Awards (2014): Double Gold Medal and Best Accompanying Wine for Sushi

Vinitaly International Packaging Competition (2014): Silver Label

The Tasting Panel (2015): 90/100

Bibenda (2016): 3 grapes out of 5

Robert Parker (2016): 88/100

Luca Maroni (2018): 90/100

Luca Maroni (2019): 90/100

Bibenda (2019): 4 grappoli

Luca Maroni (2020): 94/100

Touring Club (2020): 3 stars

BOAMUNDUS

Rosso Puglia IGP



Grape Variety: 40% Nero di Troia , 60% Montepulciano

Altitude: 200-300 mt a.s.l.

Viticultural Area: Apulia , Castel del Monte DOC area , Murgia hills in the territory of Andria and Minervino Murge (BT)

Land: calcareous and deep tufaceous

Growing method: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants /ha

Yield per hectare: 12,00 T/ ha

Vinification process: Fermentation in stainless steel tanks at a controlled temperature, with a post-fermentation maceration for 7-8 days

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

Testing notes: Boamundus deeply reflects the soul and the historical roots of our terroir. It is our homage to a hero of the First Crusade, the German Bohemond I of Antioch (1058-1111). It blends two historical grapes: the black grape Nero di Troia , which gives the wine a full body and strong character, and the Montepulciano grape, which is famous for its particular softness and pleasant Ruby Red colour

Color: pleasant Ruby red with purple reflections

Aroma: intense with a red fruits scent

Taste: fruity, softness and harmonious on the palate with a slightly tannic final

Food pairing : ideal for roasts, earthy soups and robust past dishes. Serve at 16- 18° C

Analytical data: pH: 3.70, Total acidity: 5,40 g/l, Alcohol: 13,50% vol

Residual sugar: 1,9 g/l, SO 2 total: 90 g/l

AWARDS

The Tasting Panel (2015): 90/100

Bibenda (2016): 4 grapes out of 5

Guida Vitee (2016): 3 vines out of 4

Luca Maroni (2018): 91/100

Veronelli (2018): 88/100

Gambero Rosso (2019): 2 bicchieri

Luca Maroni (2020): 92/100

ANIMAE AGRI

Castel del Monte Aglianico DOP



Grape Variety: 100% Aglianico

Altitude: 250mt a.s.l.

Area di Produzione: Apulia, Castel del Monte DOC area, Murgia hills in the territory of Minervino Murge (BT)

Growing method: Vertical shoot positioning (VSP), cordon spur

Vineyards ages: 22 years

Density: 4.500 plants/ha

Yield per hectare: 11,00 T/ha

Vinification process: Fermentation in stainless steel tanks at a controlled temperature, with a post-fermentation maceration for 15 days

Maturation: 6 months in stainless steel tanks on the fine lees, in slavianic barriques for 10 months and afterwords in the bottle

Testing notes: Animae Agri expresses the deep soul and the cultural roots of a wine belonging to a territory of frontier and exchange which ideally embraces part of Irpinia, northern Lucania to the Castel del Monte DOC vineyards. Old Aglianico vines enhance harmony, elegance and complexity which are expression of our terroir

Color: pleasant Ruby red with purple reflections

Aroma: intense with a scent of red fruits and spicy notes

Taste: well structured, fruity, elegant, harmonious on the palate with a slight tannic final

Food pairing: A versatile wine to accompany Mediterranean dishes, grilled meats and cheese. Suggested to open one hour before drinking and serve at 18/20° C in plain red wine glasses

Analytical data: ph: 3.65, Total acidity: 5,35 g/l - Alcohol: 13,50% vol

Residual sugar: 1,9 g/l - SO2 total: 90 mg/l

AWARDS

Decanter Asia Wine Awards (2014): Commended medal

The Tasting Panel (2015): 90/100

Guida Vitae (2016): 3 vines out of 4

Robert Parker (2016): 90+ points

The Wine Hunter (2017): Rosso Award

Luca Maroni (2018): 89/100

Veronelli (2018): 88/100

DWVA: Bronze Medal

AIS Vitae 2019: 3 tralci

Luca Maroni (2020): 91/100

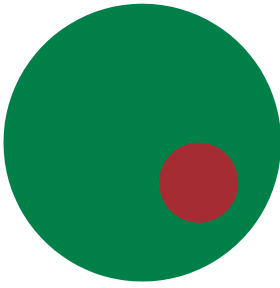
Touring Club (2020): 3 stars



Best Label

COSMATESCO

Castel del Monte Rosso DOP



Appellation: Castel del Monte rosso DOP.

Grape Variety: vini pregiati a bacca rossa dell'area DOC Castel del Monte e Nero di Troia.

Altitude: 250mt a.s.l.

Viticultural Area: Apulia , Castel del Monte DOC area, Murgia hills in the territory of Minervino Murge (BT)

Land: calcareous and deep tufaceous

Growing method: Vertical shoot positioning (VSP), cordon spur

Vineyards ages: 22 years

Density: 4500 plants/ha

Yield per hectare: 11,00 T/ha

Vinification process: Fermentation in stainless steel tanks at a controlled temperature, with a post – fermentation maceration for 15 days

Maturation: 6 months in stainless steel tanks on the fine lees, in slavianic barriques for 10 months and then in the bottle

Testing notes: Cosmatesco is a polyhedric wine with intense Ruby red shades. Montepulciano grapes are protagonist. Its softness has been enhanced and made complex during maturation in slavianic barriques for more than 10 months

Color: pleasant Ruby red with purple reflections

Aroma: intense with a red fruits scent

Taste: fruity, softness and harmonious on the palate with a slightly tannic final

Food pairing : it can be combined with roast, pasta with savory sauces, soups of rural tradition and spicy cheeses. Suggested to open one hour before drinking and serve at 18°-20° C. in plain red wine glasses

Analytical data: ph: 3,64, Total acidity: 5,30 g/l, Alcohol: 13,50% vol

Residual sugar: 1,9 g/l, SO2 total: 90 mg/l

AWARDS

The Tasting Panel (2015): 91/100

Bibenda (2016): 4 grapes out of 5

Luca Maroni (2018): 93/100

IWSC: Bronze Medal

Luca Maroni (2019): 91/100

AIS Vitae 2019: 3 tralci

Bibenda (2019): 4 grappoli

Luca Maroni (2020): 92/100

Touring Club (2020): 3 stars

AETAS NOVA

Castel del Monte Nero Di Troia Riserva DOCG



Appellation: Castel del Monte Nero di Troia Riserva DOCG

Grape Variety: Nero di Troia "small berry" of the historical wine area of Canosa di Puglia

Altitude: 250 mt a.s.l.

Viticultural Area: Apulia, Castel del Monte DOC area, Murgia hills in the territory of Minervino Murge (BT)

Land: calcareous, sandy and deep tufaceous

Growing method: Vertical shoot positioning (VSP), cordon spur-gujot

Density: 4000 plants/ha

Yield per hectare: 9,00 T/ha

Vinification process: Fermentation in stainless steel tanks at a controlled temperature, with a post-fermentation maceration for 10-12 days

Maturation: Six months in stainless steel tanks on the fine lees, large oak slavian barrel for at least 20 months and then in the bottle

Testing notes: Aetas Nova deeply reflects the soul and the essence of the wine cultural heritage of our territory. Nero di Troia small berry grape is the protagonist. It comes to a new life after years of being underestimated and through its structure and its character it is reaffirming its dignity of a noble wine

Color: ruby colour with intense purple-red reflections

Bouquet: persistent, full of black berry fruit scent with hints of spicy

Taste: very dense and harmonious on the palate with a slightly tannic final

Food pairing : Ideal for roasts, lamb, roast beef, pasta with wilde game sauce, seasoned cheeses and cold cuts. Suggested to open one our before drinking and serve at 18-20°C

Analytical data: pH: 3.50, Total acidity: 5,40 g/l,

Alcohol: 13,50% vol,

Residual sugar: 1,9 g/l, SO2 total: 90 g/l,

Total dry extract: 33 g/l

AWARDS

Bibenda (2016): 4 grapes out of 5

Robert Parker (2016): 91 points

The Wine Hunter (2017): Rosso Award

Luca Maroni (2018): 90/100

Veronelli (2018): 90/100

IWSC: Bronze Medal

AIS Vitae 2019: 3 tralci

Veronelli 2019: 3 stelle: 90/100

Luca Maroni (2020): 91/100

Touring Club (2020): 4 stars

AWARDS and institutional recognition



2013 Tor de 'falchi was designated by the Ministry of Agricultural, Food and Forestry Policies, a **project of rural excellence in Italy**. For the estate it was a strong impulse to continue on its path of technological innovation and renewal of the cultural heritage of Italian wine. This new systemic vision is founded on the following pillars: safeguard, preservation and enhancement of indigenous vines, the construction of a modern winery from an architectural point of view inspired by Suprematism and the concept of emotional space and, finally, an avant-garde conception of wine packaging that by reinforcing the identity of the project, the territory and its cultural heritage is introduced to an ever increasingly globalized world.

2014 Vinalty International packaging competition: **Silver label for Castel del Monte Bombino Nero Docg "Suprematism" In the Rosè wine category.**

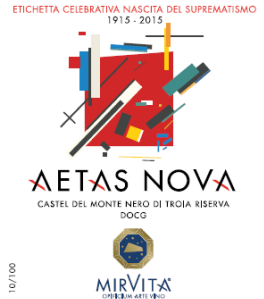


2017 XXVI edition of Premio Nazionale Etichetta d'Oro-Cupramontana Special Award MIG **"Crearte in etichetta"**.

CULTURAL Initiatives

MIRVITA MIRVITA is a space to meet and share as well as express creativity. The company is strongly committed to cultural research and the promotion of local cultural sites. Some initiatives that have been realized:

- “The music of space ... Music of our time”, two Jazz life concerts with Roberto Cherillo and Kekko Fornarelli
- At the retrospective dedicated to K. Malevic in October 2015, in collaboration with the Gallery of Modern and Contemporary Art of Bergamo, the wines and their labels were “exhibited” during the entire event. The “ETIKETTOVIC” competition was organized, during the exhibition, with the aim of boosting the combination of art, aesthetics and taste through the creativity and innovative spirit of students. The competition for the realization of the best labels celebrating the centenary of the birth of Suprematism, now on permanent display at the winery, were awarded to the students of artistic high schools in Bergamo.
- On November 28, 2015, the world premiere of the musical compositions by Maestro Salvatore Sica “Poetics of pure feeling” dedicated to Kasimir Malevic was performed.
- In the framework of the Annual Cultural Week 2017, promoted by Confindustria, has been organized the cultural event : The Space Time dimension between Art and Science towards the XXI st century



CREATIVE packaging

Mirvita, in the wake of Suprematist-inspired creativity, offers particularly attractive and elegant gift packages.

The wooden boxes, 1 and 3 bottles, were designed and built with an especially innovative interlocking technique. There is also an elegant gift box for 2 bottles.

The line of wooden packages also includes a hand-painted version inspired by Suprematist spatiality and emotion.



How to find us

HIGHWAY A14 CANOSA EXIT

Turn right onto the SS 93 in the direction of Canosa, after 100 meters turn right onto SR 6 towards Minervino Murge and proceed about 14 km to the entrance of Minervino Murge. There turn right onto Strada Contrada Lamalunga for about 4km

FROM BARI - PALESE AIRPORT

At the roundabout take the 2nd exit following the directions for Foggia, continue on the SS 93 as far as the Canosa di Puglia motorway exit, 100 meters after the toll booth turn right onto SR 6 towards Minervino Murge and travel about 14 km to the entrance of Minervino Murge. There turn right onto Strada Contrada Lamalunga for about 4km





Registered Office:

Azienda Agricola Tor de' falchi di Donato Di Gaetano,
Via Meropia, 78 - 00147 Rome - Italy

Winery:

Contrada Montelarosa - Lettieri - Lamalunga
76013 Minervino Murge, BT

DD (Decimali Degrees):

Lat. 41.122701 Long. 16.018791

DMS (Degrees, Minutes, Seconds)

Lat. N 41° 7' 21.725"

Long. E. 16° 1' 7.646"

Management:

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TOR DE' FALCHI
AZIENDA AGRICOLA

DONATO DI GAETANO
FOUNDER

Wine Cultural Heritage
Passion from Apulia

This visual identity, the packaging, the images,
and the communication activities by The Symbol

