



**ALBERTO RIGON**  
**FARMER AND WINEMAKER**

## MATERVI: VINI UNDERGROUND

**Total cultivated area:** 7.5 hectares

**Orchard area:** 2.5 hectares

**Other crops:** Potatoes, Soy

**Annual Production:** 9,000 Bottles

**Oenologist or cellar manager:** Alberto Rigon

**Agronomist or agricultural manager:** Alberto Rigon

**Fixed workers:** 0

**Seasonal workers:** 3-4 for harvest and bottling.

**Type of employment contract used for permanent workers:** "Collaboratore Familiare"

**Type of employment contract used for seasonal workers:** "Operaio agricolo a tempo determinato"

**Recourse to temporary work:** No

**Supervised Labor Agreement Contract:** Agreed



***Agreed** signifies both parties have agreed to signing the document and is currently under review by both parties. **Signed** represents a signed contract that permits efficient and complete transparency if any questions are raised at any time about onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from.*

# MATERVI: VINI UNDERGROUND - "Tainot" 2018

## Sparkling White Wine

### Production

**Bottles produced:** 2550

**Vineyard Name(s):** Farneda (Alberto's inherited 4th generation vineyard)

**Vineyard Surface:** 1 hectare

**Soil:** Volcanic embedded with limestone

**Exposure of rows:** East and West on both sides of a hill. Sunrise from Asiago, and sunset in Vicenza.

**Altitude:** 390-400 meters

**Varieties:** Very mature Pinot Bianco, mature Tocai Bianco, and ripe Vespaiola

**Rootstock:** Kober5BB

**Vine Training:** Doppio Capovolto (cappuccina) (double guyot)

**Average age of vines:** 20-30 years, Tocai Bianco vines - 70 years.

**Plant density:** 3000 per ha

**Yield per Vine:** 1.8 kilos

**Production per ha (kg/ha):** 5000



**Treatments:** Organic treatments (copper, sulfur, biostimulants, mycorrhizal fungi)

**Fertilizers:** mature bovine manure, every 2 years

**Harvest start date:** August 25th, 2018

**Harvest mode:** Manual in 15 kg boxes

**Certifications:** In conversion to receive organic certification.

# MATERVI: VINI UNDERGROUND - "Tainot" 2018

## Sparkling White Wine

### Vinification

**Pre-press processing:**

Automatic Destemmer

**Pressing mode:** Pneumatic Press  
(very gentle pressing).

**Maceration:** No maceration:  
direct press.

**Yeasts:** Spontaneous fermentation

**Vinificators:** Steel until spring.

**Sparkling Method:** *Rifermentato*:  
Frozen must of Pinot Bianco added in  
spring then added to bottles to referment.

**Sulphur dioxide and/or  
ascorbic acid:** Small addition of  
sulfur just before bottling.

**Stabilization:** Cold

**Filtering:** NO

**Clarification:** NO

**Refinement in the bottle:** 2 months

**Grape/wine yield (%):** 60%

**Bottle type:** Burgundy

**Cap in:** Crown Cap

### Analysis

**Acidity:** 5 g/L

**PH:** 3.42

**ABV:** 11.67%

**Reducing Sugar:** <1 g/L

**Sugar free**

**extract:** 16.37 g/L

**Dry Extract (Total Solids):**  
16.37 g/L

**Total SO<sub>2</sub>:** 13 mg/L

**Volatile Acidity:** 0.55 g/L



# MATERVI: VINI UNDERGROUND - "Vesplicito" 2019

## White Wine

### Production

**Bottles produced:** 2700

**Orchard Name(s):** Reato -  
(a rented property).

**Orchard Surface:** 0.5 ha

**Soil:** Volcanic embedded with limestone

**Exposure of rows:** East to West

**Altitude:** 300 meters

**Varieties:** Vespaiole

**Rootstock:** Kober5BB

**Vine Training:** Doppio Capovolto  
(cappuccina) (Double Guyot)

**Average age of vines:** 40 years.

**Plant density:** 3000 per ha

**Yield per Vine:** 1.8 kg

**Production per ha (kg/ha):** 5500

**Treatments:** Organic treatments  
(copper, sulfur, biostimulants,  
mycorrhizal fungi)



**Fertilizers:** mature bovine manure,  
every 2 years

**Harvest start date:** September 20th,  
2019

**Harvest mode:** Manual in 15 kg boxes

**Certifications:** In conversion to receive  
organic certification.

# MATERVI: VINI UNDERGROUND - "Vesplicito" 2019

## White Wine

### Vinification

**Pre-press processing:**  
Automatic Destemmer

**Pressing mode:** Pneumatic Press

**Vinificators:** Steel

**Maceration:** 4 days

**Yeasts:** Spontaneous fermentation

**Sulphur dioxide and/or ascorbic acid:** Small dosage of sulfur just before bottling.

**Stabilization:** Cold

**Filtering:** NO

**Clarification:** NO

**Steel refinement:**

**Refinement in barrel:** 3 months in oak

**Refinement in the bottle:** 2 Months

**Grape/wine yield (%):** 60%

**Bottle type:** Burgundy

**Cap in:** Nomatic Green

### Analysis

**Acidity:** 4.99 g/L

**PH:** 3.35

**ABV:** 12.05%

**Reducing Sugar:** 0.18 g/L

**Sugar free extract:** 17.4 g/L

**Dry Extract (Total Solids):**  
19.62 g/L

**Total SO<sub>2</sub>:** 46 mg/L

**Volatile Acidity:** 0.48 g/L



# MATERVI: VINI UNDERGROUND - "Anonimo" 2019

## Rosato Wine

### Production

**Bottles produced:** 2000

**Vineyard Name(s):** "Pavan" -  
(a rented property).

**Vineyard Surface:** 1 hectare

**Soil:** Volcanic embedded with limestone

**Exposure of rows:** East and West

**Altitude:** 350 meters

**Varieties:** 30 Groppello,  
10 Pinot Vanderville 60 merlot

**Rootstock:** Kober5BB

**Vine Training:** Spurred Cordon

**Average age of vines:** 40 years

**Plant density:** 3000 per ha

**Yield per Vine:** 1.8 kilos

**Production per ha (kg/ha):** 5000

**Treatments:** Organic treatments  
(copper, sulfur, biostimulants,  
mycorrhizal fungi)



**Fertilizers:** mature bovine manure,  
every 2 years

**Harvest start date:** September 5th, 2019

**Harvest mode:** Manual in 15 kg boxes

**Certifications:** In conversion to receive  
organic certification.

# MATERVI: VINI UNDERGROUND -"Anonimo" 2019

## Rosato Wine

### Vinification

**Pre-press processing:**

Automatic Destemmer

**Pressing mode:** Pneumatic Press

**Vinificators:** Steel

**Maceration:** 5 days in cement cisterns

**Yeasts:** Spontaneous fermentation

**Sulphur dioxide and/or ascorbic acid:** Yes

**Stabilization:** Cold

**Filtering:** No

**Clarification:** No

**Steel refinement:** 8 months

**Refinement in the bottle:** 2 months

**Grape/wine yield (%):** 60%

**Bottle type:** Burgundy

**Cap in:** Nomatic (GREEN?)

### Analysis

**Acidity:** 4.89 g/L

**PH:** 3.39

**ABV:** 13.02%

**Reducing Sugar:** 0.30 g/L

**Sugar free extract:** 17.4 g/L

**Dry Extract (Total Solids):** 21.12 g/Ls

**Total SO<sub>2</sub>:** 40 mg/L

**Volatile Acidity:** 0.58 g/L



