

CANTINE



DE BIASE



TRADITION, FAMILY AND INNOVATION



The De Biase winery, founded in 2009 in Castronuovo di Sant'Andrea, offers high-quality fine wines from vineyards bordering the Pollino National Park.

Production, conducted according to the biodiversity method, takes place using organic and vegan methods that prioritize plant health and organic soil nutrition.

Thanks to its passion for viticulture and meticulous production, this small family-run company has earned recognition as a processor and guardian of biodiversity from the ASIA Basilicata and Pollino National Park.

Attentive to market needs, Cantine De Biase is constantly expanding its presence on the Italian and international markets, never losing sight of the goal of improving the customer experience and the company's business.

W I N E M A K E R S

W I T H R E S P E C T

ROCCANOVA

CAVE

The quality of our product and its connection to the local area are strengthened by the "Grottino di Roccanova" DOP recognition. The production area includes the towns of Roccanova, Castronuovo di Sant'Andrea, and Sant'Arcangelo, in the province of Potenza.

BASILICATA IGP

Grapevine cultivation in Basilicata has ancient origins, dating back to the ancient peoples of the Enotrians and Lucanians. Enotria was so named for its strong vocation for viticulture. Today, the exceptional quality of the wine produced is certified by the "IGP Basilicata" recognition, which encompasses the entire region.

Our philosophy

Our philosophy is based on attention to the territory and sustainability. We produce with respect for biodiversity using organic and vegan methods to create a high-quality wine. Our company is green: we favor sustainable materials, such as lightweight glass bottles, and we integrate photovoltaic panels and the use of spring water to reduce waste and environmental impact.

Basilicata



Pollino National Park





URSOLEI



ROCCANOVA
CAVE

PROTECTED DESIGNATION
OF ORIGIN

WHITE

Immerse yourself in the history and beauty of our land with our white wine, inspired by the pediment of the monastery located in the Ursolei Valley. Our winemaking tradition is expressed in every sip, with fresh and delicate notes of flowers and fruit that will captivate you with their harmony and freshness.

ALCOHOL CONTENT
ALCOHOL CONTENT

-
13% VOL.

PLACE
LOCATION

-
C/DA CALVELLO

MATURING
REFINEMENT

-
IN STEEL CONTAINERS
FOR 6 MONTHS

PRODUCTION AREA
AREA OF PRODUCTION

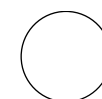
-
ROCCANOVA (PZ)
BASILICATA- ITALY

VITIGNI
VINEYARDS

-
MALVASIA BIANCA DI
BASILICATA, SAUVIGNON
BIANCO

TEMPERATURE TO SERVE

-
7/9° C





DONNALUCANA



ROCCANOVA
CAVE

PROTECTED DESIGNATION
OF ORIGIN

"Let yourself be enveloped by the fresh taste of our rosé, which celebrates the synergy between nature and femininity. The antique pink color and delicate, fruity aroma capture the essence of the soft, rolling Lucanian hills, reminiscent of sinuous female bodies, a symbol of the passion and dedication of the women who lead the company."

ROSÉ

ALCOHOL CONTENT
ALCOHOL CONTENT

-
13% VOL.

PRODUCTION AREA
AREA OF PRODUCTION

-
ROCCANOVA (PZ)
BASILICATA- ITALY

PLACE
LOCATION

-
C/DA CALVELLO

VITIGNI
VINEYARDS

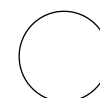
-
SANGIOVESE, CABERNET,
BLACK MALVASIA OF
BASILICATA,
MONTEPULCIANO

MATURING
REFINEMENT

-
IN STEEL CONTAINERS
FOR 6 MONTHS

TEMPERATURE TO SERVE

-
7/9° C





NETTARE DELL' ENOTRIA



ROCCANOVA
CAVE

PROTECTED DESIGNATION
OF ORIGIN

Savor the "Nectar of Enotria" and be seduced by its intense, enveloping flavor as you discover the ancient traditions of the Enotrian people. The "kouros," a symbol of physical beauty and moral virtue, is reflected in the fresh, bold aroma of our wine, which will offer you a unique and captivating experience. A perfect blend of art and nature.

RED

ALCOHOL CONTENT
ALCOHOL CONTENT
-
13,5% VOL.

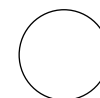
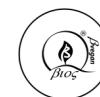
PRODUCTION AREA
AREA OF PRODUCTION
-
ROCCANOVA (PZ)
BASILICATA- ITALY

PLACE
LOCATION
-
C/DA CALVELLO

VITIGNI
VINEYARDS
-
SANGIOVESE, CABERNET
SAUVIGNON, MALVASIA
NERA DI BASILICATA,
MONTEPULCIANO

MATURING
REFINEMENT
-
IN STEEL CONTAINERS
FOR AT LEAST 11
MONTHS AND 4
MONTHS IN BOTTLES

TEMPERATURE TO SERVE
-
18°
C





L'ESSENZA



ROCCANOVA
CAVE

PROTECTED DESIGNATION
OF ORIGIN

BARRICATED RED

With a pleasant flavor and fruity aromas, L'Essenza represents the authentic soul of our region. In one of the many caves that enrich the "Grottino di Roccanova" DOP area, our wine carefully ages in an oak barrel, allowing the licorice and tobacco aromas to reveal their full intensity. L'Essenza invites you to discover the magical atmosphere of this place and savor a wine that captures the very soul of our land.

ALCOHOL CONTENT
ALCOHOL CONTENT
-
14% VOL.

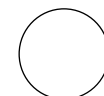
PRODUCTION AREA
AREA OF PRODUCTION
-
ROCCANOVA (PZ)
BASILICATA- ITALY

PLACE
LOCATION
-
C/DA CALVELLO

VITIGNI
VINEYARDS
-
SANGIOVESE, CABERNET
SAUVIGNON, MALVASIA
NERA DI BASILICATA,
MONTEPULCIANO

MATURING
REFINEMENT
-
In steel containers for 6
months, followed by
another 8 months in
oak barrels and 4
months in bottles.

TEMPERATURE TO SERVE
-
16°
C





argiòra



ROCCANOVA
CAVE

PROTECTED DESIGNATION
OF ORIGIN

RED RESERVE

Argiòra is our reserve wine, aged for 36 months in oak barrels, where it develops elegance and depth. Its name evokes the clay of our soils and the inestimable value the earth imparts to the vines, like gold. A dense ruby red in color, it releases aromas of ripe red fruits. Argiòra expresses the strength of its roots and the richness of its terroir.

ALCOHOL CONTENT
ALCOHOL CONTENT
-
14% VOL.

PLACE
LOCATION
-
C/DA CALVELLO

MATURING
REFINEMENT
-
AGED IN OAK BARRELS
FOR 36 MONTHS AND
ANOTHER 12 MONTHS
IN BOTTLE

PRODUCTION AREA
AREA OF PRODUCTION
-
ROCCANOVA (PZ)
BASILICATA- ITALY

VITIGNI
VINEYARDS
-
SANGIOVESE, CABERNET
SAUVIGNON, MALVASIA
NERA DI BASILICATA,
MONTEPULCIANO

TEMPERATURE TO SERVE
-
16°
C





COLLEVIVO



ROCCANOVA
CAVE

PROTECTED DESIGNATION
OF ORIGIN

RED

NO ADDED
SULPHITES

“Collevivo” is the result of passion and commitment to the land around us. Located on a living hillside, where nature and biodiversity meet, our vineyard embraces a sustainable and environmentally friendly approach. With no added sulfites, this wine preserves the integrity of the grapes and the true essence of the vineyard. Explore the heart of nature in a bottle.”

ALCOHOL CONTENT
ALCOHOL CONTENT
-
13,5% VOL.

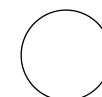
PRODUCTION AREA
AREA OF PRODUCTION
-
ROCCANOVA (PZ)
BASILICATA- ITALY

PLACE
LOCATION
-
C/DA CALVELLO

VITIGNI
VINEYARDS
-
SANGIOVESE, CABERNET
SAUVIGNON, MALVASIA
NERA DI BASILICATA,
MONTEPULCIANO

MATURING
REFINEMENT
-
IN STEEL CONTAINERS
FOR AT LEAST 11
MONTHS AND 4
MONTHS IN BOTTLES

TEMPERATURE TO SERVE
-
18°
C



ORGANIC FARMERS

Organic wine is a type of wine produced using grapes grown according to the principles of organic farming. This means that during the cultivation of the vines, natural and sustainable methods are used for plant care and soil management, avoiding the use of chemical pesticides, synthetic fertilizers, and genetically modified organisms. The decision to produce organic wine is an important choice

Cantine De Biase has been committed to this since its inception. Being certified by BIOS, the organic certification body, since 2009 demonstrates the company's commitment and dedication to producing quality wines while respecting the environment and human health. There are several reasons why many wineries choose to produce organic wine. First of all, organic farming promotes

Biodiversity and ecosystem conservation. Organic farmers focus on soil health, using methods such as composting and plant-based fertilizers to maintain soil fertility.

Furthermore, the absence of chemical pesticides in organic farming reduces exposure to harmful chemicals for farmers, vineyard workers, and consumers. This can contribute to improved air, water, and soil quality in wine-producing areas.

From the consumer's point of view, organic wine offers several advantages. Since the grapes are grown without the use of

Without synthetic chemicals, organic wine is believed to have a more authentic flavor and better reflect the terroir in which it was produced. Furthermore, many consumers appreciate the fact that organic wine is produced with respect for the environment and sustainability.

To achieve organic certification, wineries must follow strict rules and regulations established by the certifying body. Obtaining this certification and maintaining the required standards is an ongoing commitment for wineries, but it demonstrates the integrity and authenticity of their organic approach.



vegan winemakers

Vegan wine certification exists to meet growing consumer demand for food products that respect animals and the environment. Some traditional winemakers use animal products during the production process, such as isinglass or casein (a milk protein), etc. Vegan wine certification guarantees that the wine has been

produced without the use of products of animal origin and can only be obtained after careful analysis and evaluation of the production process. As for our company, we decided to make vegan wine not only to satisfy the demands of vegan consumers, but also to demonstrate our attention to the quality of the wine we produce.

THE VALUE OF BIODIVERSITY

In the vineyards, biological diversity manifests itself through a variety of plants, insects, soil microorganisms and animals interacting in a delicate ecological balance. This diversity contributes to the health of the ecosystem of the vineyard, promoting the soil fertility, regulation natural weed control and of plant diseases. Furthermore, biodiversity influences directly the quality and variety

of the wines produced. Unique terroirs, which combine a region's specific climatic, geological, and biological factors, contribute to the distinctive organoleptic characteristics of wines. Biodiversity therefore plays a crucial role in traditional winemaking, preserving the genetic diversity of grape varieties and enabling the production of unique wines that reflect the environment in which they are grown.



AWARD 2022-23

We are proud to share with you
the fruit of our commitment and
passion for winemaking
excellence.



C O N T A C T S

L O C A T I O N

Contrada Calvello, SP89 km 2+800 85036
Roccanova (PZ)

c o n t a c t

d e t a i l s

+39 3489580264 +39

3482581730

cantinedebiase@gmail.com

s o c i a l

Q cantinedebiase

E De Biase Organic & Vegan Wineries



