

stasy



wine is not the point

We believe that

new agriculture

We believe that a new agriculture is possible, where man and nature work in harmony creating authentic products with a positive impact on the environment.

That's why we make our wines following and experimenting with regenerative organic and biodynamic farming practices.

We want our wines to be a

natural expression

of their terroir.





Our goal is to

**regenerate the
natural balance**

of the ecosystem that is hosting us, protecting and promoting biodiversity, rebuilding the natural fertility of the soil and restoring the natural resistance of the vines.

We believe that an

authentic wine

is a product of a healthy environment and a true expression of its terroir, its vineyard and the people who make it.

the old quarry

The heart of our production is an old quarry, which was abandoned at the end of the '70s and that we have converted into a regenerative organic farm.

Our vineyards are surrounded by 10 hectares of forest which serves as home to the local wildlife. At the edge of the forest there are stables that house horses, goats, sheeps and rabbits. Also, we have hives for our new beekeeping project to help promote our commitment to biodiversity.



red wine from the quarry

The old quarry of Tregnago is located on top of Monte Tomelon (450/500 m asl) at the gateway of the Lessinia Natural Park.

We have converted this quarry into a regenerative organic farm.





valpolicella doc



Authentic. Our tribute to the most natural expression of Valpolicella.



Harvest by hand in mid September. Natural fermentation in steel vats and ageing in concrete vats for 6/9 months.



vintage: 2025
alcohol: 11.5%
size: 12x0.75lt

el ole



valpolicella superiore doc



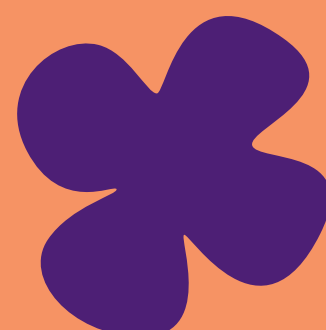
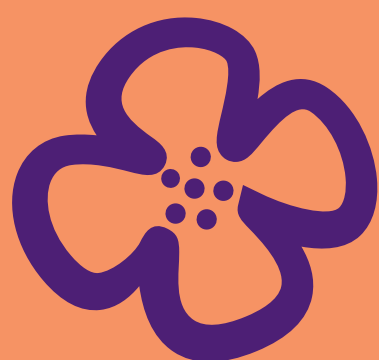
Our flagship wine. Terroir, tension and elegance in a wine that best represents our beliefs.

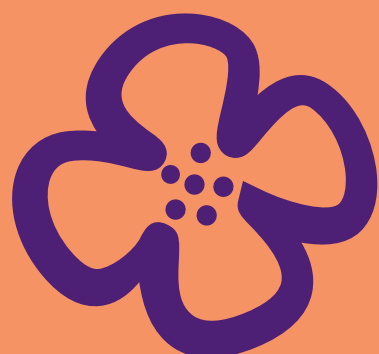


Harvest by hand from mid October. Natural fermentation in stainless steel vats. Ageing in concrete vats for 24 months.



vintage: 2022
alcohol: 13%
size: 6x0.75lt 6x1.5lt 6x3lt





valpolicella ripasso doc superiore



The big brother of our Valpolicella Superiore and you can feel it! Grit and drinkability.



Harvest by hand from the end of September. Natural fermentation followed by a second one in oak barrels in contact with the skins of dried Amarone grapes. Ageing in big and old barrels for at least 24 months.



vintage: 2022

alcohol: 14%

size: 6x0.75lt 6x1.5lt 6x3lt

ole



amarone della valpolicella docg



Body and elegance combined with a surprising drinkability, the signature of the old quarry.



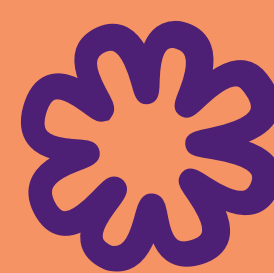
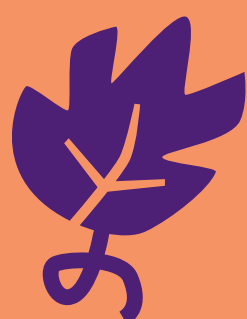
Harvest by hand from the end of September. Grapes are dried for about 3 months. Natural fermentation in steel tanks and aging for 3/4 years in large and old oak barrels.



vintage: 2018

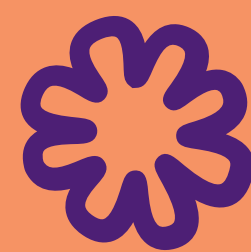
alcohol: 16.5%

size: 6x0.75lt 6x1.5lt





**we love
garganega**



contact macerato



Lively and energetic, with a rich mouthfill perfectly balanced by the drinkability of the Garganega.



Harvest by hand from mid October.
26 days of maceration in concrete vats.



vintage: 2023
alcohol: 11%
size: 12x0.75lt

el ole



moon nature metodo classico



We dedicate our first “metodoclassico” to the crescent moon that inspires it.

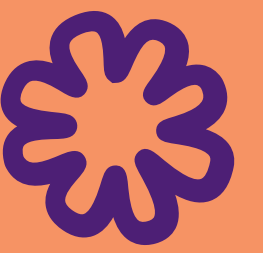


Harvest by hand at the beginning of September. Soft pressing followed fermentation in stainless steel vats.
12 months of prise de mousse in the bottle. Brut Nature.



vintage: 2023
alcohol: 12%
size: 6x0.75lt





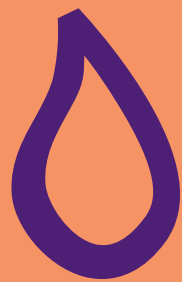
garganega spumante



Thirst quenching and a fine and lasting mousse. Our favourite everyday sparkling.



Harvest by hand at the beginning of September. Soft pressing and fermentation in stainless steel. Prise de mousse for 90 days + 20 days on its own lees.



vintage: nv
alcohol: 12%
size: 6x0.75lt 6x1.5lt

ole



valpop frizzante



Low in alcohol and full of freshness, a light sparkling wine designed to accompany the most important moment of the day: snack time.



Harvested by hand between late August and early September. A light second fermentation, for a persistent yet barely there sparkle.

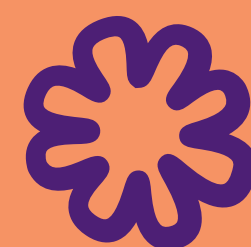


vintage: nv
alcohol: 9,5%
size: 12x0.75lt



**one liter
is better**





valpop bianco



Because it's light, but it lingers. Like a quiet thought in the morning or clean air after rain. It doesn't ask to be noticed, but it stays with you.



A wayward Garganega, shaped by sun and breeze. Loves the sea, fresh herbs, long lunches, and simple things done well.



vintage: nv
alcohol: 12%
size: 12x1lt

ole



valpop rosso



Because it won't solve anything, but it'll sit with you while you figure it out. It doesn't shout, but it speaks the truth. Like those evenings that felt like nothing and ended up meaning everything.



A label-less wine (in the best sense), born where Lessinia softens and the Val d'Illasi gets real. It pairs with everything you love for no reason: spaghetti, pizza, good conversation.



vintage: nv
alcohol: 12%
size: 12x1lt





kabloom rosé



Named after the explosion of colours in springtime after the bees work their magic.



Harvest by hand from the beginning of September. Maceration in contact with the skins for half a day, followed by a soft pressing. Fermentation and ageing in stainless steel vats.



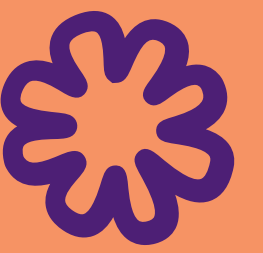
vintage: nv
alcohol: 12%
size: 12x1lt

ole





**volcanic
prosecco**



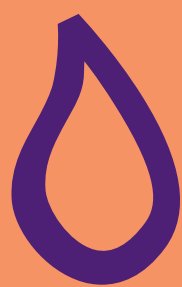
prosecco doc



The minerality of the soil perfectly combines with rich aromas and a fine & persistent mousse.



Harvest by hand at the beginning of September. Soft pressing and fermentation in stainless steel. Prise de mousse for 90 days + 20 days on its own lees.



vintage: nv
alcohol: 12%
size: 12x0.75lt

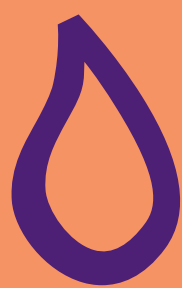
ole



Volcanic Glera and Pinot Nero, joined together, give life to an elegant, lively and almost cheeky sparkle. It's hard, if not impossible, to choose the wrong glass.



Harvest by hand at the beginning of September for both varieties. Separate vinification, with soft pressing and fermentation in stainless steel. After blending, Prise de mousse for 90 days + 20 days on its own lees.



vintage: nv
alcohol: 12%
size: 12x0.75lt



tenuta le cave

Surrounded by vineyards, at the gateway of Lessina Natural Park.

Historically this building was dedicated to the extraction of limestone and now we have restored it into a beautiful relais.

Here you can find charming rooms, a restaurant focused on our local cuisine, SPA and pool for an experience of total relaxation in nature.



fasoli gino

More than 100 years of history, at least 50 of them as pioneers of organic farming and true sustainability, Fasoli Gino is our "mother" winery that hosts and inspires us every day



tasi



www.tasi.wine info@tasi.wine [@invinotasi](https://www.instagram.com/invinotasi)

