



LUTERAIA



*Luteraia* is located in Montepulciano, in the heart of Tuscany. A magical Vineyard, where no less than five different soils, now fat, then stony, now "*cooper*" sulfurous, then clay and sandy give life to our natural, indigo and biodynamic wines.

Three generations of Paolinis have their roots here. Grandfather Marino, my father Sergio and now me, *Andrea*, so that from the experience of each of us come the wines that represent us, *Literaia*, *Lidea*, *Losee'*, *Luteraia* and *Lemuria*.

From the soil to the bottle we make manifest what the vineyard gives us each year. Through our innovative "*Indigo Philosophy*" we ensure that each Indigo Wine is a message of love and wonder to anyone who tastes it.

*Those who know how to taste do not drink wine but savour the secrets*





# The Vines

Grandfather Marino established *the first vineyard in 1957* with Sangiovese (Prugnolo Gentile), Canaiolo, Mammolo and long bunch white Malvasia vines, then my father Sergio continued with *the second in 1993* with Sangiovese (Prugnolo Gentile) and finally I, Andrea, planted *the third vineyard in 2003* with Sangiovese and Merlot.

The terroir is composed of a precious mixture of clay and tuff with fine skeleton sediments. From this particular mixture comes the yellowish coloration that had already struck the ancient Romans: *"yellow" in Latin is called "Lutrum"* and this is where the name of our estate comes from, which in Chianino slang is called *"bottaio."*

To enhance the extraordinary quality of our soils, throughout the year the vines are treated with the utmost respect for the environment: because of the way we work, we like to call ourselves *"organic and biodynamic."*



*Three generations of a family for three unique vineyards*



# The Philosophy

Vineyard and wines are treated holistically, using our "*Indigo Philosophy*." This allows us to bring to life unique, vital and natural products.

In the crescent moon phases we treat the vineyard with "Marine Plasma," generated by the combination of a Biostimulant and Essential Oils of our own recipe: a synergy of substances dissolved in a "vital fluid" where algae, propolis, magnesium, horsetail, yarrow, and other ingredients find a perfect balance giving the vineyard what it needs to sustain itself. In the spring, each vine receives its own "*synergistic compost*" made of vine leaves, grape marc, wine lees, essential oils, medicinal plants, marine plasma, and a small amount of sheep organic matter.

The wine is produced using innovative "energy" systems with the help of natural crystals, such as Amethyst, Rose Quartz, Rhodochrosite, Rhodonite, Selenite and Almandine Garnet, which can transform the characteristics of the alcohol from "red" to "indigo", and give a touch of magic to our products. Indigo Wines are very easily drunk, transmitting a deep state of serenity and fulfillment for the Spirit.



*Life is best manifested when rich in joy*





# The Cellar

Everything is in harmony with the *"Indigo Philosophy"* that allows us to differentiate the wines of the 4Ls of Luteriaia. Indigo Wine is based on the idea that matter is energy and that this energy can be helped to express itself: on the other hand, the declinations of Einstein's *"E = mc<sup>2</sup>"* principle are still to be discovered. Each single molecule of wine can thus express the best qualities of vitality, taste, aroma and harmony.

Spontaneous fermentation through the native yeasts of the grapes, soft pressing, distinctive pumping over, delestage and then wood with old but perfect French oak tonneaux. Finally, the bottle where the fermented grape juice can finally become wine, take on character and bring out all its qualities. A lot of passion and dedication for the production of quality wines that make you feel the bouquet of the land on which they were born with every taste: our aim is to generate well-being.

*Wine is made in the vineyard and then in the cellar it is made divine*





# Tasting

At Luteraiia you will feel the warmth of how we work and what we produce. We are always happy to see old friends and welcome new ones. Our cottage with the tasting room, the garden, the vines and the cellar are open to the public.

The whole Luteraiia team is here to offer the best of the Tuscan spirit, with Eugenia's cuisine and Andrea and Arlette's conviviality. Those who come to visit us know that at Luteraiia there are experiences that remain in the heart. You will be welcomed in an atmosphere of respect and simplicity.

You will appreciate the magic of our various tasting routes. Every year we have the pleasure of hosting people from all over the world. Our tastings are held in Italian, English, German and Spanish.

*A time in which taste and well-being come together*





LUTERAIA



# Lemuria Under water

Sensory indigo wine 2013 / 2015 - IGT Toscana  
"The Wine Meditation"

**Vintage:** 2013 / 2015

**Grapes:** 55% Sangiovese, 27% Canaiolo, 10% Mammolo, 5% Malvasia Bianca, 3% Merlot.

**Vinification:** Fermentation in steel with spontaneous yeasts, Energy dynamization with Amethyst crystals, aging in tonneaux for 18 months, in bottle for 4 years and maturation with the indigo philosophy, subsequent refinement in the sea for a year at 35 metres depth and a constant temperature of 14°.

**Alcohol:** 13.5%

**Size:** 10,75

**Serving temperature:** 15°C -19°C.

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** Tasting an "ndigo sensory Wine Under Water is a unique experience, because with every sip you will feel the desire and pleasure to drink it again, without feeling the slightest discomfort. A meditation wine.

**CHARACTERISTICS:** Clear and intense, purple, the color of the sea at dusk. Elegant and refined, a velvet in the mouth, long-lived wine of great qualities, full-bodied and with an incredible persistence of flavour.



# Lemuria

Sensory indigo wine 2013 / 2015 - IGT Toscana

"The essence that is in you"

**Vintage:** 2013 /2015

**Grapes:** 55% Sangiovese, 27% Canaiolo, 10% Mammolo, 5% Malvasia Bianca, 3% Merlot.

**Vinification:** Fermentation in steel with spontaneous yeasts, Energy dynamization with Amethyst crystals, aging in tonneaux for 18 months, in bottle for 4 years and maturation with the indigo philosophy

**Alcohol:** 13.5%

**Size:** l 0,75

**Serving temperature:** 15°C -19°C.

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** Tasting an "indigo sensory" Wine is a unique experience, because with every sip you will feel the desire and pleasure to drink it again, without feeling the slightest discomfort.

**CHARACTERISTICS:** Clear and intense, purple, the color of the sea at dusk. Elegant and refined, a velvet in the mouth, long-lived wine of great qualities.

**PAIRING:** It can accompany any delicacy, by virtue of its "Anfotera" quality of molecularly adapting to any dish.



# Losee'

## Indigo Rosé Wine 2022 - IGT Rosato Toscana

"The scents of Tuscany in the bottle"

**Vintage:** 2022

**Grapes** 100% Sangiovese

**Vinification:** Rested on the skins for a few minutes, fermentation in steel with spontaneous yeasts and rose quartz crystals, bâtonnage for a month, maturation with indigo philosophy

**Alcohol:** 11,5%

**Size:** l 0.75

**Serving temperature :** 10°C – 18°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT :** Not only in spring and summer, but at any time with friends.

**CHARACTERISTICS:** Delicate and intriguing, a fresh wine with hints of fruit and almond, something unique to absolutely try. Mineral on the palate and long persistence. An unconventional rosé that inebriates you fresh and hits you like a red at room temperature.

**PAIRING:** Fresh is excellent with fish, crustaceans, molluscs, fresh cheeses, desserts, fruit. At room temperature perfect with red meats and aged cheeses.



# Lidea

Red Montepulciano Wine 2023 - DOC

“Lidea that changes. What a great idea”

**Vintage:** 2022

**Grapes** 80% Sangiovese , 20% Merlot

**Vinification:** Manual harvest, Lapis Lazuli crystals fermenting in steel, bâtonnage on the fine lees and finally the bottle

**Alcohol:** 13,5%

**Size:** l 0.75

**Serving temperature :** 13°C – 18°C

**Method:** After each transport, let the wine rest for at least 12 hours before tasting it

**TIME TO TASTE IT :** On every occasion, because it is an explosion of aromas and flavors that are not easily forgotten. In the cool summer it is perfect.

**CHARACTERISTICS:** Fun, pleasant and round. At the same time elegant and with its own character. Structured and persistent in the mouth, it leaves a pleasant aftertaste with every sip. An indigo wine that will improve over time.

**PAIRING:** It can accompany every delicacy, by virtue of its quality of molecularly adapting to every dish.





# Luteria

Nobile di Montepulciano 2019 - DOCG

*"Sergio's dream"*

**Vintage:** 2019

**Grapes:** 70% Sangiovese, 20% Canaiolo, 5% Mammolo, 5% Malvasia white

**Vinification:** Fermentation in steel, energy dynamization with red Obsidian crystals, aging in French oak tonneaux for 12 months and subsequent aging in the bottle for at least 2 years

**Alcohol:** 14,0%

**Size:** l 0.75

**Serving temperature :** 15°C – 19°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** On every occasion, because it is an explosion of aromas and tastes that are not easily forgotten: open it at least one hour before you wish to drink it.

**CHARACTERISTICS:** Classic and elegant but with a funky soul. Structured and persistent in the mouth, it leaves a pleasant aftertaste with every sip. A long-lived wine that will improve over time.

**PAIRING:** Well-structured first courses, grilled red meats, roasts, game. Cheeses. Dark chocolate.



# Luterai

Nobile di Montepulciano 2015 / 2016 Reserve - DOCG

*"The soul of a wine"*

**Vintage:** 2015 / 2016

**Grapes:** 70% Sangiovese, 20% Canaiolo, 5% Mammolo, 5% Malvasia white

**Vinification:** Fermentation in steel, energy dynamization with red Obsidian crystals, aging in French oak tonneaux for 15 months and subsequent aging in the bottle for at least 4 years

**Alcohol:** 13,5%

**Size:** l 0.75

**Serving temperature :** 15°C – 19°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT :** For any occasion, where conviviality and elegance are required. It should be opened at least 60 minutes before tasting it.

**CHARACTERISTICS:** Elegant with its tannic character. Structured and persistent on the nose, it leaves a dry and velvety mouth. A long-lived wine that will improve over time.

**PAIRING:** Well-structured first courses, grilled red meats, roasts, game. Cheeses, Dark chocolate.



# Luteraiia

Nobile di Montepulciano 2014 - DOCG

*"Sergio's dream"*

**Vintage:** 2014

**Grapes:** 70% Sangiovese, 20% Canaiolo, 5% Mammolo, 5% Malvasia white

**Vinification:** Fermentation in steel, aging in French oak tonneaux for 12 months and subsequent aging in the bottle for at least 2 years

**Alcohol:** 12,5%

**Size:** l 0.75

**Serving temperature :** 15°C – 17°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** Throughout the year, especially in special events and family dinners: open it at least one hour before you wish to drink it.

**CHARACTERISTICS:** It is pure elegance. Born in 2014, in memory of a difficult year, both for the rigidity of the temperatures of that year and for the loss of Sergio. The wine has its own memory and so does the vineyard, from all this comes the white label, a Noble Wine that can be tasted right from its release. The blend of Sangiovese, Canaiolo, Mammolo and White Malvasia make it unique.

**PAIRING:** Well-structured first courses, red meats, roasts, fresh cheeses.



# Luteriaia

Nobile di Montepulciano 2012 Reserve - DOCG

"The soul of a wine"

**Vintage:** 2012

**Grapes:** 70% Sangiovese, 20% Canaiolo, 5% Mammolo, 5% Malvasia white

**Vinification:** Fermentation in steel, aging in French oak tonneaux for 15 months and subsequent aging in the bottle for at least 4 years

**Alcohol:** 13,5%

**Size:** l 0.75

**Serving temperature :** 16°C – 19°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** On any occasion, where elegance, refinement, passion and femininity are required: open it at least one hour before you wish to drink it.

**CHARACTERISTICS:** Rich and material, great body. A rich and warm wine, but at the same time gentle, feminine and elegant. A combination of sweetness and power.

**PAIRING:** Well-structured first courses, grilled red meats, roasts, game. Cheeses. Dark chocolate.



# LuterAia

Tuscan red 2014 - IGT

*"Taste and Elegance"*

**Vintage:** 2014

**Grapes:** 80% Sangiovese, 20% Canaiolo.

**Vinification:** Fermentation in steel, aging in French oak tonneaux for 8 months and subsequent aging in the bottle for at least 4 years

**Alcohol:** 12,5%

**Size:** 1 0.75

**Serving temperature :** 15°C – 17°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** When you want, character, kindness and freshness with every sip: open it at least one hour before you wish to drink it.

**CHARACTERISTICS:** Fine and elegant, a caress with a mineral soul.

**PAIRING:** Well-structured first courses, red meats, roasts, fresh cheeses.



# Luteriaia

Tuscan red 2011 - IGT

*"Taste and Elegance"*

**Vintage:** 2011

**Grapes:** 80% Sangiovese, 20% Canaiolo.

**Vinification:** Fermentation in steel, aging in French oak tonneaux for 8 months and subsequent aging in the bottle for at least 4 years

**Alcohol:** 14,0%

**Size:** 1 0.75

**Serving temperature :** 16°C – 19°C

**Method:** After each transport, let the wine rest for at least 24 hours before tasting it

**TIME TO TASTE IT:** When you want, character, kindness and freshness with every sip: open it at least one hour before you wish to drink it.

**CHARACTERISTICS:** Fine and elegant, a caress with a mineral soul.

**PAIRING:** Well-structured first courses, red meats, roasts, fresh cheeses.

I don't like trendy stuff and logos, there is a lot of talk today about biodynamic, organic etc., but I believe that wine must be made in the right way, especially for companies like ours. I am of the idea that our products are as they should be, fair, refined, elegant and honest wines!

They ferment spontaneously with the yeasts of their grapes. We support them through the help of the "Indigo Philosophy" to become each one himself and amplify the qualities that distinguish them.

Thought of **Andrea**, the producer



# Luteraia winery

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