



# LUTERAIA

WINE TECHNICAL SHEET 2025



# The History

***Luteraia*** is located in Montepulciano, in the heart of Tuscany. A small vineyard of 3,5 ha, where five distinct soil types, now rich and fertile, then rocky, now sulfuric and "**Bottaio**," then clayey and sandy, give life to our natural, indigo, and biodynamic wines. Three generations of our family have their roots here, so that from each of our experiences are born the wines that represent us: **Literaia, Loseè, Lidea, Luteraia, and Lemuria**.

From the earth to the bottle, we make manifest what the vineyard gives us every year. To enhance the extraordinary quality of our soils, throughout the year the vines are treated with the utmost respect for the environment: the way we work makes us proud to call ourselves "**organic and biodynamic**."

**Hand harvesting** during the grape harvest, because grapes love to be touched by the hands of those who pick them, a deep connection that has been passed down through the ages. For us, wine is not just a drink but something magical, capable of creating a sense of general well-being in those who taste it.

Synergistic compost, natural biostimulants, dry ice, fermenting crystals, lunar phases, and the flower and fruit days of the biodynamic calendar are the ingredients that bring our **sensory wines** to life.





## Philosophy and Vineyards

Vineyard and wines are treated in a holistic way, using our **“Indigo Philosophy”**. During the season we treat the vineyard with **“Marine Plasma”**, generated by the combination of a Biostimulant and essential oils of our formulation. In spring each vine receives its **“synergistic compost”** made of grape marc, wine lees, essential oils, medicinal plants and organic matter from sheep or cattle.

The wine is produced using innovative “energetic” systems with the help of **natural crystals**, such as Rose Quartz, Lapis Lazuli, Red Obsidian and Amethyst Quartz, capable of transforming the characteristics of the alcohol from “red” to “indigo” and giving a touch of magic to our products. Indigo Wines are very easy to drink, transmitting a profound state of serenity and well-being to those who taste them.

**These are the secrets of Luteria's 5L wines:** dry ice, crystals in spontaneous fermentation and refinement, soft pressing, distinctive pumping over, delestage and then wood with old but perfect French oak barrels, finally the bottle where the fermented grape juice can finally become wine, take on character and bring out all its qualities.



# Cellar and Crystals

At the beginning of fermentation each barrel is inoculated with our **Pie di Cuvée**, that is a bit of the best grapes harvested early and pressed barefoot, and then left to ferment naturally. Then **Dry Ice** for the best extraction of color and aromas. Following the lunar phases and preferably of the waxing moon, we begin **the process with the crystals**, dynamizing them in the fermenting and aging wine for at least six lunar cycles, on flower or fruit days of Steiner's biodynamic calendar. The waxing moon makes the wines magnetic. On flower or fruit days, the wine is in its maximum vital, organoleptic and gustatory expression.

**The Crystals in the wine** increase its vitality, allow to significantly reduce the addition of sulphites and other chemical products, maintain an active frequency of well-being for the entire duration of the wine, as well as improve the characteristics of each grape variety, emphasizing the qualities and limiting the sharp edges. Here, working with crystals in winemaking also means returning the wine to its origins, neutralizing the harmful effects of electromagnetic fields.

Giving the earth minerals and giving the wine crystals closes the circle in the name of an innovation that is truly lost **in legends that are over thirty thousand years old**, like that of Lemuria from which our best wine is born.



A man with grey hair and a beard, wearing a light-colored polo shirt, holds a bunch of dark blue grapes in his right hand. He is standing in a vineyard with rows of grapevines in the background. The scene is brightly lit, suggesting a sunny day. The word "LUTERAIA" is overlaid on the right side of the image in a white, serif font.

LUTERAIA



I don't like trends and labels, there's so much talk today about biodynamic, organic, etc., but I believe that wine should be made in the right way, especially for companies like ours. I think that our products are as they should be, right wines, refined, elegant and honest!

Our wines ferment spontaneously with the yeasts of their own grapes. We support them with the help of the "Indigo Philosophy" to become each one itself and amplify the qualities that distinguish them. Making wine with crystals means firmly believing that it is energy that creates the best manifestation of matter, precisely wine.



Thoughts of **Andrea**, the Winemaker



# Lemuria Under water

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

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

**Vinification:** Fermentation in steel with spontaneous yeasts, energetic dynamization with Amethyst Quartz crystals for 6 months, aging in wood for 18 months, aging in bottle for 4 years, subsequent aging in the sea for 1 year at 35 meters deep with 19° temperature. Corals and shells choose the bottle creating an artistic composition.

**Alcohol:** 13.5%

**Size:** 1,0,75

**Serving temperature:** 15°C – 20°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 2015 - IGT Toscana

"The essence that is in you"

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

**Vinification:** Fermentation in steel with spontaneous yeasts, energetic dynamization with Amethyst Quartz crystals for 6 months, refinement in wood for 18 months, refinement in bottle for 4 years and maturation with the indigo philosophy.

**Alcohol:** 13.5%

**Size:** 10,75

**Serving temperature:** 15°C–20°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.



# Luteria

Nobile di Montepulciano 2016 Reserve - DOCG

*"The soul of a wine"*

**Grapes:** 100% Sangiovese.

**Vinification:** Fermentation in steel with spontaneous yeasts, energetic dynamization with red obsidian crystals, refinement in French oak tonneaux for 15 months and subsequent aging in bottle for at least 3 years.

**Alcohol:** 13,5%

**Size:** l 0.75

**Serving temperature :** 16°C – 20°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.





# Luterai

Nobile di Montepulciano 2019 - DOCG

"Sergio's dream"

**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:** 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.



# Lidea

## Red Montepulciano Wine 2023 - DOC

"Lidea that changes. What a great idea"

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

**Vinification:** Manual harvest, Lapis Lazuli crystals fermented in steel, bâtonnage on fine lees, a part of Merlot in wooden barrels for 1 year and finally the bottle.

**Alcohol:** 13,5%

**Size:** 1 0.75

**Serving temperature :** 13°C – 19°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.

# Losee'

## Indigo Rosé Wine 2024 - IGT Rosato Toscana

"The scents of Tuscany in the bottle"

**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:** 10.75

**Serving temperature :** 12°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.





# Luteriaia

Nobile di Montepulciano 2014 - DOCG

*"Sergio's dream"*

**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:** 1 0.75

**Serving temperature :** 15°C – 20°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"

**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:** 1 0.75

**Serving temperature:** 16°C – 20°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.



# Luteriaia

Tuscan red 2014 - IGT

*"Taste and Elegance"*

**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:** l 0.75

**Serving temperature :** 15°C – 20°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"*

**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 – 20°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.

# Luteraia Cellar

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