



Natural Growth is an independent importer based in Devon

Proud to introduce some of the hardy souls who put their love and life's work into the bottle to deliver a unique and inspiring product. Believing in agriculture that is at the origin of everything, spontaneity and growth that is not forced.

The biological and biodynamic choice as an approach to viticulture and philosophy of life, understanding of what a territory can express through the valorisation of its biodiversity, the culture of wine through taste and senses.

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Campania

Enoz

(R) "Chaos"	Primitivo	£16.40
(W) "La Monade"	Fiano	£15.40
(W) "Attimo"	Falanghina	£15.40
(Ro) "Il re nudo"	Primitivo Rosato	£15.40



At the base of our work there is a long family tradition, made of tradition and love for the land. We grow vines to produce healthy and natural wines through the exclusive use of indigenous yeasts and with low sulphur in respect of consumers, our territory and our tradition. Every day we strive with integrity and passion to offer products that are sustainable and quality, that are for us a source of pride and that allow us to establish a frank and sincere relationship, just like our wines, with our customers. The farm extends on the slopes of the extinct volcanic complex of Roccamonfina, in the territory of Sessa Aurunca in Campania and overlooks the Gulf of Gaeta. The vineyards, conducted according to the rules of organic and biodynamic agriculture. We are certified organic with a CCPB certification body, while for biodynamic we are followed by AGRIBIO PIEMONTE

Simone Giacomo

(R) "Nonno Tore"	Aglianico, Sangiovese	£13.75
(W) "Creta-Benevento Bianco"	Grieco, Cerreto	£13.75



The SimoneGiacomo Winery, in the Samnite district of Castelvenere, Sannio in Campania, among vineyards and olive groves amid small streams and rocky ridges of the famous local volcanic "tufo". The tradition of viticulture in the area has been in evidence since the ancient era of the Samnites and commercial wine production dates back to the seventeenth century. The first "grottole" appeared along the defensive moat of the seventeenth-century village. These were distinctive underground cellars dug into the tufo and equipped with an "oculus" above to allow light and air into the chamber and enable pressed grapes to be dropped into the area below.

Lazio



Marco Tomei

(R)	"Veniero"	Cesanese	£15.20
(W)	"Fertile"	Bellone	£13.45
(W)	"Bianco"	Ottone	£13.50

The Tomei farm was founded in 2017, from the tradition and farming experience of our family. The land, owned by our family for three generations, was mainly cultivated with vegetables and wheat with small portions of vineyards. Our winery sits in the municipality of Sezze, in the area of the ancient Arches of San Lidano: a bridge of Roman origin that connected the ancient Via Setina with the famous Appian Forum and which today represents and identifies our company logo. Our choice from the very beginning has been to plant exclusively native Agropontino vines: Bellone and Ottonese with white grapes, Cesanese. The company's goal and focal point is the recovery of the territory and its biodiversity, marrying biodynamic agriculture and eliminating the use of chemicals both in the vineyard and in the cellar. Ours is a very simple and artisanal winery with a few essential machines and neutral wine vessels: terra cotta and cement. The processing of the grapes takes place with spontaneous fermentation using indigenous yeasts, in order to obtain a strongly identifying wine that expresses the Terroir to the maximum. The company today has an extension of about 6 hectares of which almost 5 are vineyards and it is certified organic and biodynamic by Demeter Italy.

Lazio



Colleformica

(R)	"Primativo"	Primitivo	£14.35
(W)	"Arancia Atomica"	Malvasia, Trebbiano	£14.35
(R)	"Formica Rossa"	Sangiovese	£13.50
(W)	"Bianco Fiore"	Malvasia, Trebbiano	£12.80

Former engineer Sergio Bombetti and son Paolo tend to their family vineyard Colleformica 40km south-east of Rome near the town of Velletri. For more than a century, the family have cultivated a modest three-hectare stretch of vines, olive trees and vegetable gardens. Their orange trees produce the tastiest taroccos we've ever tried.

It's all about the soil here which is, believe it or not, volcanic – thanks to a former lake that grew out of a former crater of a now very much extinct volcano on the same site. An incredibly unique terroir that is beautifully reflected in a small range of very thoughtful easy-drinking wines. Featuring an almost Burgundy style Sangiovese; a juicy skin-contact Trebbiano and Malvasia orange wine; and a sparkling rosato that tastes almost like volcanic watermelons – Colleformica produce some of the most unique wines we've ever tasted from Lazio.

Lazio

Fra i monti

(W) "Sempre quei due"	Maturano	£13.85
(W) "Samillon"	Semillon	£14.65
(R) "Uva del Giorno"	Merlot	£13.95
(R) "a la volee" (Pet Nat)	Semillon, Maturano	£13.75



The Fra i Monti wine estate was founded in 2018 by Rocco Toti and Benedetto Leone in Terelle, a small village located in the Comino Valley, among the Ciociaria mountains. The Ciociaria, a region in the province of Frosinone in the heart of Lazio is a very rich territory both in terms of culture and food and wine, with excellences that tell a significant part of the territory such as the truffle of Campoli or the pecorino di Picinisco, just to name a few. Rocco and Benedetto have set themselves the goal of recovering and bringing to light the old peasant traditions, returning to the land to abandon modern winemaking methods. The vines have their roots in large valleys characterized by a particularly draining terroir of red earth and a breezy climate. The old vines rise at a high altitude of about 1000 meters above sea level and are surrounded by chestnut trees. The mainly cultivated species are native to the area such as Maturano and Semillon, imported from France in the Napoleonic era, but also Cabernet Sauvignon. The vines are grown organically without the use of chemicals. Even in the cellar there is a biodynamic approach with spontaneous vinification, indigenous yeasts and refinements in amphorae.

Umbria

Andrea Pilar

(W) "Calaverna"	Greghetto	£11.85
(R) "Racchiusole"	Pinot Nero	£15.25
(R) "Syrah"		£11.85
(W) "Musaguzzo"	Sangiovese	£11.85



Andrea and Pilar, brother and sister, represent the next generation of the Gritti family. Following their studies and travels around the world, the two began their journey in the family business, deciding quickly to launch an original project, allowing them to invest their passion, skills and love for wine. Starting with some of the best vines from I Girasoli di Sant'Andrea and a clear, pure and radical philosophy, the siblings created new wines – and more interestingly –

a new business idea. The conventional management of the company's origins no longer exists: Andrea and Pilar have embraced clean agriculture and viticulture that is attentive to the well-being of the environment and the health of its fruits, fundamental grounds for artisanal wines that respect their land. An idea well rooted in the company's new leaders, overseeing the vineyard and the cantina, every step of the way.

Abruzzo



Agricola Estroversa

(W) "Vino Bianco"	Trebbiano	£13.10
(Ro) "Vino Rosato"	Montepulciano	£13.10
(Ro) "Per gli amici" Limited Edition	Montepulciano	£13.10

In the historically most suitable area of Abruzzo, where the origins of regional viticulture are preserved, they have recovered some ancient vines now abandoned and started winemaking in the Pratola cooperative winery Peligna (L'Aquila), a "monster" with unexpressed potential unknown to most. Antonio Santini and Gianluca Cianfaglione. The company, in addition to the 35-year-old vine rented from a local elderly man stopped cultivating it, it consists of another two hectares in Montepulciano owned by Gianluca. The harvest is manual, fermentation is spontaneous with native yeasts in open vats, bottled without filtration or clarifications. On the bottles we read "Wine spontaneously downgraded", which is also a play on words recall spontaneous fermentation, a processing method that gives primary scents "that the panel which certifies the DOC is not able to recognise", explains Antonio, consultant oenologist for various companies Abruzzo, not too disappointed by the fact that "many wines were 'failed'" for non-compliant sense of smell', as reported in the certified e-mail. The spark towards this way of making wine in Antonio is taken when, participating in various tasting even by famous winemaker who he is been consultancy for, from Chile to South Africa to reach France, as well as half of Italy, has noticed that every reference that he tasted seemed the same as the other one. "There I began to realize that the protocols used had standardized the organoleptic characteristics. When you work with established chemicals and work in a certain. So, wherever you produce wine you risk making a product similar to another"

Sardegna

Alessandro Dettori



(W) "Renuso Bianco"	Vermentino, Pascal	£12.65
(R) "Renuso Rosso"	Cannonau	£12.65
(W) "Dettori Bianco "	Vermentino	£25.25
(R) "Tuderi"	Cannonau	£19.15

We are a family of shepherders and farmers who have been making authentic, distinctive, terroir-expressive wine since the early 1900s. The wines were always sold in demijohns, until 1981, when Paolo began bottling a portion of the production. Tenute Dettori is located in the extreme north-west corner of Sardinia, in the Romangia del Logudoro area, the "golden place" between Sassari and Castelsardo, where we are meticulous stewards of the "Badde Nigolosu" cru. This historic hinterland is the classic home of the Cannonau grape. If being Homo sapiens sapiens means looking without seeing, eating without tasting, hearing without listening, picking up a scent and not smelling it...then I am proud to be just Homo sapiens. I feel animal on a par with other animals, part of the planet earth and the universe. I want to be animal with the minimum rationality essential for my freedom. This is why I make wine...it is the way I know of making myself aware of what I am: instinctively animal."We don't follow the market, we produce wines that we like, wines from our culture, wines of the Romangia of Sorso Sennori. They are what they are and not what you want them to be."

Sicily



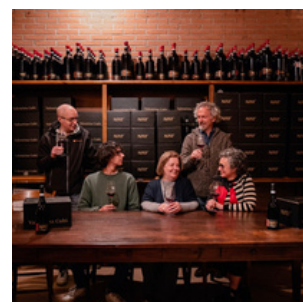
Dario Fodera`

(W)	Dario Fodera`	"Young Grillo"	£12.40
(W)	Dario Fodera`	"Young Zibibbo"	£12.40

The history of this winery began in the mid-1800s, more precisely in 1849, when my bisarcavolo Matteo Foderà began to vinify the grapes of his vineyards in the family cellar in Contrada Giardinello. The wine obtained by him and the four subsequent generations has been sold, for over a century, to the taverns of Trapani and to local companies that used it as a base for Marsala wine. It was in 2001 that my father, the winemaker Antonino Foderà, decided to start the production of bottled wine for the first time. This is how the first 2700 bottles of Merlot Foderà see the light. A wine of great structure that obtains from the first vintage an excellent response also on the market. A few bottles of that adventurous vintage are still jealously guarded in the cellar. Between a bunch of grapes and the other, tasting drops of wine from the various barrels, helping my father in the decanting from one tank to another or in the packaging of wines: this is how I grew up, inevitably suffering the charm of this world. With the coming of age, like many of my peers, I moved away from my homeland to pursue a university career in management. But, once I finished my studies, the call of my beautiful Sicily and wine, was so strong that I returned to return to collaborate with my father in a stable way. And so I discovered that wine is much more: it is territory, culture, effort, joy, sharing. It is history and it is future. I am Dario Foderà, I represent the sixth generation of winemakers in my family.

Veneto

Valentina Cubi



(Ro)	"Anthenatus"	Corvina (Pet Nat)	£15.55
(R)	"Sincero"	Corvina, Molinara, Rondinella	£15.20
(R)	"Iltabarro"	Corvina, Molinara, Rondinella	£13.85
(R)	"Arusnatico"	Corvina, Molinara, Rondinella (Ripasso)	£14.70
(Sw)	"Meliloto"	Corvina, Molinara, Rondinella (Recioto)	£22.65

The organic approach begins with the very first experimentations in a vineyard close to the city of Verona and then soon in our entire estate. Organic matter is one of the fundamental parts of the soil; unfortunately in recent years the indiscriminate use of inorganic fertilisers, herbicides and pesticides, along with an inadequate restoration of the land, resulted in the generalized decrease of humus content in the soil – in particular in the Po valley – which may lead to the desertification of the land. The company Valentina Cubi has applied for years biologic techniques in order to keep healthy soils and increase the organic matter content, thus improving their fertility.

It is fundamental to avoid the use of synthetic phytosanitary products and herbicides, which reduce soil vitality and enormously simplify the local microfauna. For this reason, using vegetable compost enriched with microorganisms and supplying the right amount of animal humidified organic matter can help to produce an autumnal multi-species green manure characterised by a number of herbs with specific features which enhance physical, chemical and biological processes for a balanced improvement of soil vitality and fertility and preventing harmful imbalances or excesses that would then need various corrective actions.

Prices shown are not included
of V.A.T.

Contact Information

Natural Growth Wine

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