



 BIONI





Bioni, authentic  
wines since always...  
The wine we produce  
is fine, healthy  
and organic;  
these are  
our principles,  
this is the passion  
we cultivate  
every day.



# Our story.

In 2001 Massimiliano Degenhardt purchased, together with his wife Marcella Tresca, what today is a family farm in Dovadola, situated in the Tuscan Romagna.

In the farm he increased the vineyards for the production of the organic “Bioni” line and he structured a farmhouse with kitchen, which is also entirely organic.

*“In the management of the farm, where the production of ‘Bioni’ wines is the most important activity” -says Dr. Degenhardt- “I transferred my vision of professional life.*

*I therefore dedicated myself in the research of achieving the result of a great wine, rich in healthy elements, without the use of systemic plant protection products, hence without pesticide residues harmful to us and to the environment”.*

It took several years of efforts and commitment.

Today the farm, immersed in the quiet of the countryside located in the surrounding foothills, fully exploits its territory with a real vocation for quality wine production and oil of excellence, always keeping the prerogative to safeguard the environment.



# Land and vineyards

The farm that produces the “Bioni” line is entirely certified organic. It lays over a property of 24 hectares of which about 6 are destined to vineyards, and further facilities are planned.

The processing techniques in vineyard follow organic and biodynamic dictates, applied in a restrictive way, with the total absence of chemical substances, in particular herbicides and plant protection products. Only copper and sulfur are used. The results of this choice are obvious and irrefutable: Sangiovese can reach a quantity of “resveratrol” equal to more than three times the normal wines.

*Dr. Degenhardt explains:  
“the ‘resveratrol’, a precious substance contained within the plant to defend itself from the damage caused by the*

*sunrays during the chlorophyll synthesis, is a powerful antioxidant capable of performing a protective action against cardiovascular diseases, to slow down cancer diseases and to reduce cell aging, as well as having an anti-inflammatory and anti-cholesterolemic function. Red wine has a higher concentration but only when the mechanism with systemic treatments is not inhibited, because in this case the production of this substance is drastically reduced.”*

Only by the dedication and the attention we place in the surrounding environment, following step by step in the countryside those small details that take a very important relevance, such as collecting the grapes by hand and placing them in boxes to cool them before the pressing in order to preserve their aromas, we are then able to bring into the cellar an excellent grape.

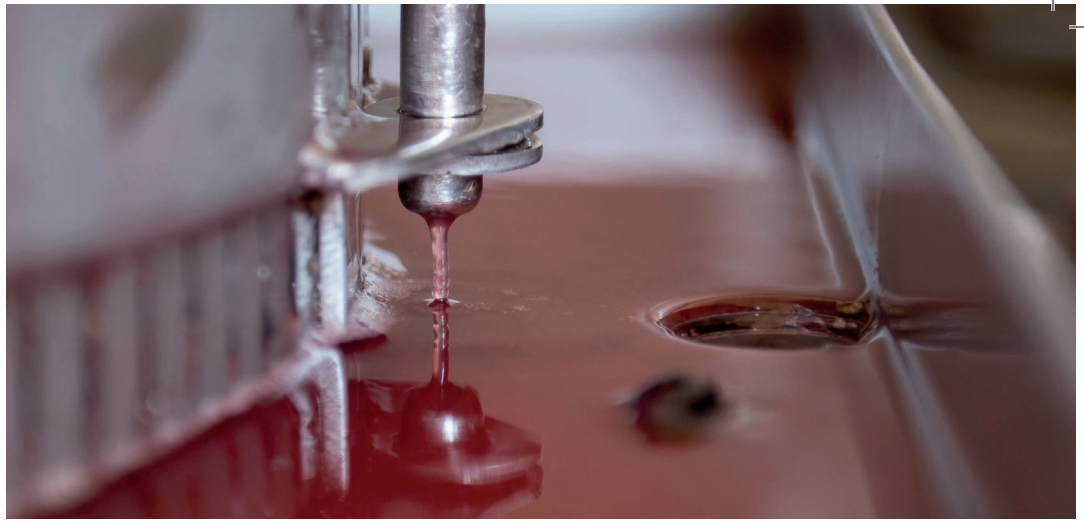
The same commitment is then transmitted to the cellar, where the accurate research of woods, fermentation at controlled temperatures and countless tasting tests give life to our unique and refined products.

We refine the wines in precious French oak barriques, a practice not invented by us but from which “Bioni” draws inspiration: there are in this sense centuries of experiences, and this is how we put our commitment to good use, always guaranteeing the encounter between tradition and innovation.











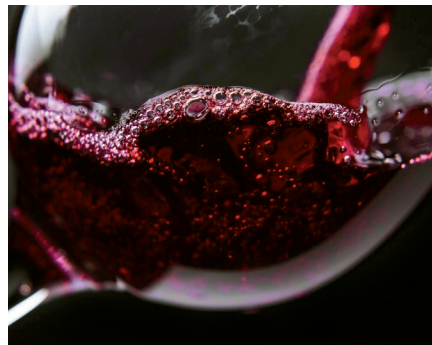
# Bioni today and tomorrow

“Bioni” is a non conventional wine line, a challenge that the Degenhardt family today intends to lead all-out, bringing its fruits to Italy, Europe and the world.

The commercial and marketing commitment is multiplying in the research of genuinity, healthy and organic...an increasingly growing public in the world; a success, of the organic,

which responds to a demand for nature, environmental sustainability and consumption ethics.

The farm fully embraces this development idea and launches its fruits, its “Bioni”, into future and ambitious growth projects.







Bioni presents  
four wines  
to the market,  
four prestigious  
products, fruit  
of our dedication  
to the land  
and to the  
Tuscan-Romagna  
hills.

## **Manano**

### Sangiovese of Romagna Superiore Riserva I.G.T. *Organic*

The body of this wine lends itself to tastings of aged cheeses contrasting with mustards and sweet and sour jams.

The first courses must be fat, while the second dishes find ample space in the cooking of every type of meat, from duck to rabbit, from game to well presented white meats.



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## **Pezzòlo**

### Sangiovese of Romagna Superiore Doc *Organic*

This product is suitable for meat appetizers as mixed cold cuts. As well as for the first homemade and handmade dishes, typical of the Italian cuisine, accompanied by a generous sauce.

May be also served with second courses such as roasts, rolls and grilled meats.



## **Pezzòlo Kosher**

### Sangiovese of Romagna Superiore I.G.T. *Organic*

The density of this “non-mevushal” wine is suited for rich and substantial delicacies which meet the “kasherut” requirement and accompany the main religious holidays, such as “Pesach”. The ample and energetic tannins, able to clean the palate, are suited to meat-based recipes as per several Jewish-Roman traditional recipes, such as “stracotto e involtini – stewed beef cooked in red wine with stuffed meat rolls”, or the “agnello con carciofi e fave - lamb with artichokes and broad beans” or its variant with almonds and honey.

Other recipes suited to this wine include the “Yabrak”, a confident flavor hinting at liver, or the “Hraimi” which, when accompanied with a fat fish such as tuna, can give life to a pleasant contrast.



Selected  
in the **Vinibuoni  
d'Italia 2019**  
guide in  
the section  
"VINI DA  
NON PERDERE"

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## **Rosa Batista**

### Sparkling Brut Rosè of Sangiovese of Romagna *Organic*

The sparkling wine is suitable with an aperitif, a cutting board or a cheeses and/or fish appetizer.

The origin of the wine, Sangiovese, makes at the same time this wine ideal above all with the meats, although it lends itself in a perfect way to gala dinners and to it company throughout the meal.







BIONNI

ANO • MANANO

MANANO • MANANO • MANANO •



BIONNI

PEZZOLO

OMI  
BRUT

ATSTA

## Awards & Certifications

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# Awards & Certifications

## Proud of our Awards.

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The philosophy that Dr. Degenhardt applies to his farm starts from the concept that to stay healthy you need to eat and drink well.

Then the care of the entire production chain to obtain products that can only be healthy and beneficial, as well as of high quality.

These efforts were rewarded with the Going Green Award at the 2014 Merano Wine Festival as first Italian farm with the least environmental impact. And the commitment that we give to our vineyard and winery in every season translates into the awards we receive every year in the competitions in which we participate worldwide. From the Merano Wine Festival to the Decanter World Wine Award, from the Decanter Asia Wine Awards to the IWSC in Hong Kong.

**Bioni is present on the following guides:**

VINI BUONI D'ITALIA  
ANNUARIO DEI MIGLIORI VINI ITALIANI  
I VINI DI VERONELLI

**Bioni participates in:**

TRE BICCHIERI TOUR USA  
VINEXPO / NEW YORK  
VINI AD ARTE / FAENZA (IT)  
GAST / SPLIT (HR)  
NAUTIKA / ZAGREB (HR)  
VINEXPO / BOURDEAUX (FR)  
SALUMI DA RE / PARMA (IT)  
ENOLOGICA / BOLOGNA (IT)  
MERANO WINE FESTIVAL / MERANO (IT)  
VINITALY / VERONA (IT)  
WINE AROUND  
FERMENTO / MILANO (IT)  
GIOVINBACCO / RAVENNA (IT)



THE INTERNATIONAL WINE & FOOD EXCELLENCE



# Awards



VINI BUONI D'ITALIA  
ED. 2019:  
WINE: Pezzòlo Kosher  
2017



DECANTER WORLD  
WINE AWARDS - ED.  
2018:  
WINE: Rosa Batista 2015



DECANTER ASIA WINE  
AWARDS - ED. 2017  
WINE: Pezzòlo 2013



DECANTER ASIA WINE  
AWARDS - ED. 2017  
WINE: Rosa Batista 2013



IWSC - ED. 2016  
WINE: Rosa Batista 2015

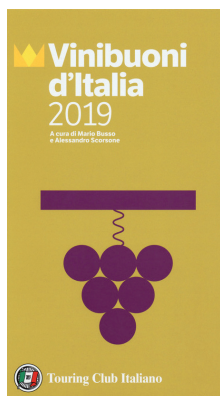


MERANO WINE  
FESTIVAL - ED.  
2013/2014  
WINES: Pezzòlo 2010,  
Pezzolo 2011, Rosa Batista  
2013, Manano 2012

# Quality Certifications



# Guides





Winery/Cellar

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