CONVENTO DEI CAPPUCCINI - Vini Botto

Category: Cantine
business description: Our family has been connected to the vine for over five generations. Since 1994, with the tradition passed down by the friars and the cutting-edge technologies of the new Ricaldone winery, we have been using the finest grapes in CONVENTO CAPPUCCINI wines, with the utmost respect for the environment.

Protecting the land and its unique characteristics is a commitment shared by everyone in the family. Paola, Pier Luigi, and their two sons Andrea and Stefano, along with their families, cultivate this love for their corner of Piedmont, for which they feel responsible. Passing on a healthy, preserved land to their children is a constant goal, and the philosophy of responsible, and therefore virtuous, agriculture guides our cultivation methods. The use of chemicals is kept to a minimum; grassing between the rows promotes biodiversity and consolidates the soil, which remains protected from rainwater runoff. Mechanical weeding, performed two or three times a year, nourishes the subsoil with organic substances, avoiding the use of chemical herbicides and improving its fertility. Fertilization is thus minimal and performed with organic-mineral products. Sulfur and copper products are used in minimal doses to treat the vines. The desire to create a harmonious landscape has led to the use of brown posts (made of Corten steel) in the vineyards.

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Links

https://www.bottovini.com/index.php

Photos



