

ABOUT US

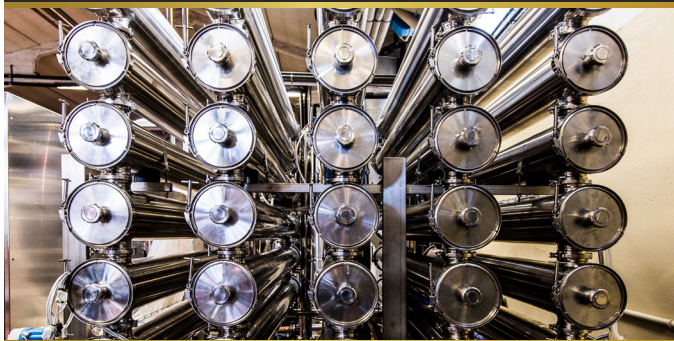
Vinicola San Nazaro was founded in 1920 as a traditional winery for the production and selling of Lambrusco wine, thanks to the family Denti which owned vineyards in the countryside of Reggio Emilia. It undertook significant steps some years ago, so that it is now a leader in the production of authentic, high quality wines, musts and must concentrates, which can satisfy new market needs.

The experience of the founder was then followed by the second and third generation, who introduced new production and quality control technologies into their traditional winery.



MISSION

Our goal is to produce increasingly high-quality products, which can meet special demands from both Italian and foreign clients thanks to the know-how we have reached over the years and the help of our staff experts in using our cutting edge wine production plants, with the utmost respect for the environment.



LOCATION

Our three owned factories are based in strategic areas for winemaking: Arco (Trento), Rubiera (Reggio Emilia), and Pegognaga (Mantua).

The winery in Pegognaga spreads over a total area of 30,000 square meters. Its storage capacity has steadily increased over time up to the current volume of 220,000 hectolitres.

ADDRESSES & CONTACT

VINICOLA SAN NAZARO s.r.l.

HEADQUARTERS
Via Emilia Est, 26
42048 Rubiera (RE)
ITALY

Tel.: +39 0522 626245
Fax: +39 0522 260441

Administration
rubiera@vinicolasannazaro.it

PRODUCTION SITE
Via Gonzaga, 12
46020 Pegognaga (MN)
ITALY

Tel.: +39 0376 558428
Fax: +39 0376 553448

General information
pegognaga@vinicolasannazaro.it



www.vinicolasannazaro.it

DENTI
s.r.l.



 *Vinicola
San Nazaro*



www.vinicolasannazaro.it

SERVICES

Our constantly evolving technology allows us to have quality and genuine products to meet our customers' needs.

The following equipment is available:

- Tanks in AISI 316 stainless steel
- Machines for filling tanks with an inert gas (nitrogen)
- Vertical vinification tanks of various sizes, to optimize the extraction and vinification phases
- Different types of cross-flow filters and one isobaric cross-flow microfiltration system that is used to reach the highest degree of limpidity in sparkling wines
- Different types of low temperature desulfurization plants, that can be used together with a multi-concentration plant
- A must rectification system
- A group of pressure tanks for the wine sparkling process
- A drum filler including an aseptic and modified atmosphere packaging system for musts and must concentrates



CUSTOMER SERVICE

Vinicola San Nazaro makes its facilities and know-how available for customers by offering them the following processes:

- | | |
|---------------------|-----------------|
| • CONCENTRATION | • RECTIFICATION |
| • ASEPTIC PACKAGING | • FERMENTATION |
| • DESULPHURIZATION | • SPARKLING |
| • FILTRATION | • STABILIZATION |

PRODUCTS



We produce and sell different products:

- Fresh and/or desulphurized white and red musts and juice
- Concentrated musts for balsamic vinegar
- Deionized grape juice
- White, rosé and red wines without denomination
- Dark red Wine, Rossissimo
- Special wines: sparkling, sweetened, full-bodied wines
- PGI Lambrusco wine
- Wines with geographical Indication
- Organic wines, musts and concentrated musts
- Tannins

Most of our products are sold in bulk or packaged in aseptic drums.



CERTIFICATIONS

We have different kinds of certification that guarantee the traceability and authenticity of all the products that are made in our factories.



QUALITY MANAGEMENT

Our laboratory of analysis is always efficient and able to complete continuous, in-depth checks on raw materials, semi-finished and finished products.

Our non-stop research work carried out in collaboration with the most prestigious Universities has resulted into wines, musts and concentrated musts where the SO₂ content is very low or completely removed.



LOGISTICS & PACKAGING

In accordance with our customers' requests we organize the deliver by tractors, tankers, trucks, reefer containers, trains and ships. Our products may be packaged in aseptic drums or in plastic IBC.

