



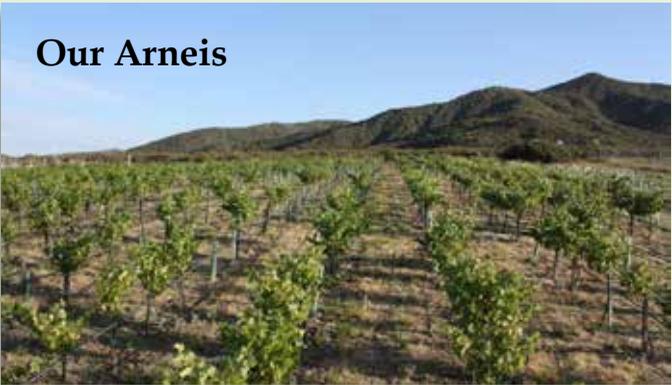
VINUM GRATIA VINI = WINE FOR SAKE OF WINE

Guiding principle of the
REAL WINE PRESERVATION SOCIETY

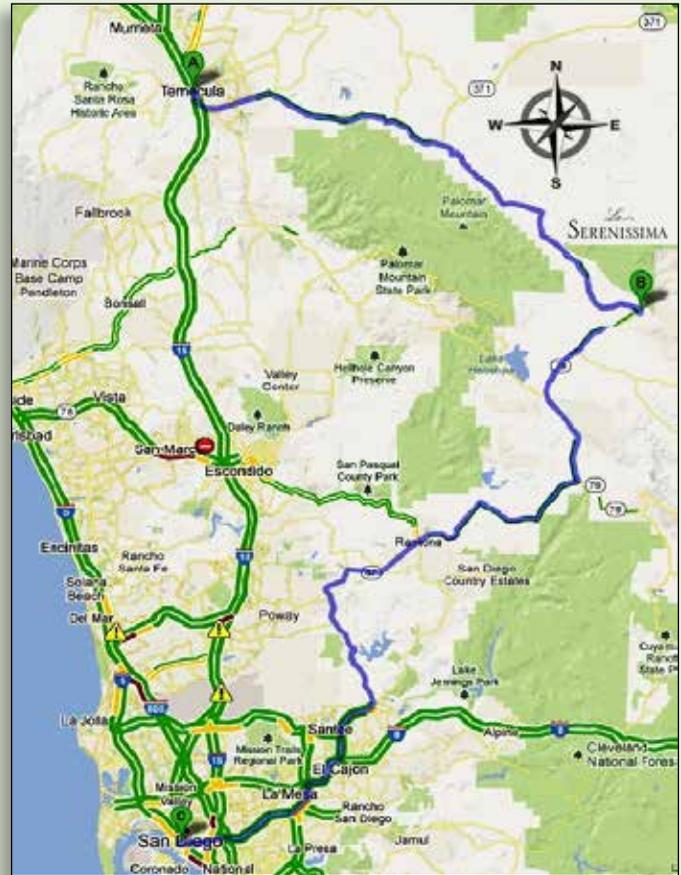
To experience traditional winery
To taste some unique wines
You are cordially invited to visit our
facility and enjoy our hospitality.
Call for appointments: (951) 326-0205
email: info@vinotiso
Visit our website: www.vinotiso.com

Should you be interested in receiving our
invitation to join our Real Wine Preservation Society,
please use the registration form below.

Contact Info: _____
Your Name: _____
Company: _____
Address: _____
Phone: _____
Email: _____



Our Arneis



La Serenissima, Vineyard & Winery Sunshine Summit

35168 Hwy 79 - Warner Springs, CA. 92086
Phone: (951) 326-0205 • Fax: (760) 782-0643 • email: info@vinotiso
Visit our website: www.vinotiso.com

La SERENISSIMA



Crushed and cellared in oak at the vineyard.
Bottled when the moon was waxing and the wind calm.



SAN DIEGO NORTH COUNTY
Real Wines

All natural mountain grown.
Sustainable farmed on our estate.
No chemical, fertilizers or pesticides.
No weed control herbicides.
Traditionally harvested and crushed.
Aged in oak one to three years.
Unfiltered and organically fined.

JOHN TISO VINEYARDS SUSTAINABLE VITICULTURE



High on the mountains of San Diego North County lies Sunshine Summit, home of La Serenissima. On a gentle slope between the Cleveland National Forest and the old Butterfield Stage road (Hwy 79) the land is blessed with soil and climate ideally suited to the wine grape cultivar.

Of the many gifts that generous Mother Nature bestowed on undeserving humans, the grapevine excels. It will prosper on rocky unfertile soil like no other crop, sinking its roots to great depth in search of moisture and nutrients. It will go dormant to survive the bitter cold of harsh winters, waking up slowly at springtime, careful to avoid the risk of late frost. With the warm summer sunshine, comes explosive vigor: within weeks buds turn to canes, rich with green leaves and tiny blooms. As we watch, bloom turn to berry clusters, the berries swell with sugary pulp, tart pips develop, the green skin turn to bright red or gold.

At our vineyard we let this natural cycle develop undisturbed. Chemicals, fertilizers, herbicides and pesticides are strictly banned. Adopting deficit irrigation we encourage deep rooting, aiming to eventual dry farming. Yields are purposely low and quality increases dramatically. We are helped by a rare combination of erosive and volcanic soil and a mountain climate of hot days and chilly nights.

Our respect for Nature's gifts is rewarded by a rich harvest of premium grapes, intensely fragrant complex, flavorful.



LA SERENISSIMA WINERY ALL NATURAL PROCESS

Rich, flavorful fruit is the result of our diligent work during the growing cycle. Choosing the right time to harvest is a judgment call. We pick early. The sugar level may not reach into maximum, to favor retention of crisp, brilliant qualities. We also strive to moderate the alcohol content, preferring to enhance the tasting experience.

Our processing protocol includes collecting the small harvesting trays and taking them directly to the crush pad to prevent bruising, contamination, spoilage. Fermentation is allowed to develop at its natural speed in a chilled environment, without artificial refrigeration. Premiums musts are fermented in oak.



Aging in our cellar is timed by winemaker tasting, varying between twelve and forty-eight months: no wine is released until mature.

Oak barrels are French, Minnesota, Missouri and Central Europe. Frequent racking makes filtration unnecessary, preserving precious flavor components that optimize balance and complexity. Obsessive attention to details can be tasted in the glass, where the wine will reveal its character. Unfiltered, true, intense, bold, natural. In two words: REAL WINE



FAMILY TRADITION THE PRESERVATION OF REAL WINE



La Serenissima was founded and is currently owned and operated by the TISO family, with roots in the rich farmland of the Venetian countryside, backed by the snow of the Alps and faced by the blue water of the Mediterranean.

La Serenissima (the most serene) republic of Venice dominated for centuries (from the Crusades to the discovery of the New World) the sea route to the Orient, the wine trade being an essential part of the economy. As the wine culture flourished in the region, wine was and still is essential to Venetians daily diet. Grape harvest and crush are a seasonal ritual to be performed by every farmer to the best of his means and his capability.

These traditional practices, originated thousands of years ago in the Middle East, developed over the centuries in the Greco-Roman world, preserved by the monasteries in the Dark Ages and passed on to us from generations to generations, deserve to be saved.



TO VISIT OUR WINERY AND APPRECIATE OUR OLD WORLD HOSPITALITY PLEASE CALL US (951) 326-0205