



Brand
COCKTAIL

LA CATTIVA



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LA CATTIVA

MASSERIA LA CATTIVA WAS FOUNDED BY A GROUP OF FRIENDS BROUGHT TOGETHER BY THEIR SHARED PASSION FOR THE WORLD OF FERMENTATIONS, ESPECIALLY THAT OF NATURAL WINE.

IT ALL HAPPENS PLACE INSIDE A TRADITIONAL PUGLIA STYLE FARMHOUSE, OR "MASSERIA", THAT WAS ORIGINALLY USED FOR COW BREEDING AND THEN ABANDONED FOR YEARS. NOW IT IS COMING BACK TO LIFE FOR AN ALL NEW ADVENTURE.



Geografia Cattiva

AMERICA

From a far away place
in this direction hails
Michael, an expert
smoker!

ROME

Leonardo & Paolo
were born here, but have
traveled all over the world!

SICILY

Manfredi is OG Sicilian and
is wise in many ways!

ABRUZZO

Alfredo and Loreto are 100%
Abruzzese, the wild side of
Italy...and they get wild too!

PUGLIA

Marianna was
born here, and
here is where you
find our vineyards
and **La Cattiva**!





La Storia

LIKE ALL BEAUTIFUL BEGINNINGS, IT ALL STARTED BY CHANCE.

MARIANNA LIVES IN PUGLIA. SHE HAS A DERELICT MASSERIA AND HER FAMILY OWNS SOME VINEYARDS. THEY GROW AND SELL GRAPES, BUT DON'T MAKE WINE.

IN 2018, A BIT FOR FUN BUT ALREADY WITH GREATER ASPIRATIONS, WE TAKE A FEW HUNDRED KILOS OF GRAPES AND START DEVELOPING OUR OWN METHOD OF WINE—MAKING. IT IS A GREAT EXPERIENCE AND WE DECIDE TO CONTINUE

IN 2019 WE RENT THE VINEYARDS AND START BREATHING NEW LIFE INTO THE MASSERIA.

"La Cattiva" was Born

2018



THIS IS ONE OF OUR VINEYARDS



AND THIS IS MARIANNA





WE HAVE 6 HECTARES OF MARVELOUS VINEYARDS IN SAMMICHELE DI BARI, A SMALL VILLAGE IN SOUTH EASTERN ITALY. THEY HAVE BEEN ORGANICALLY GROWN SINCE THEIR PLANTING IN 2001.

ALL THE WORK IN THE VINEYARDS IS DONE BY HAND, FROM THE MAINTENANCE TO THE HARVEST. COPPER AND SULFUR TREATMENTS ARE ALL THAT WE ALLOW.

Our Grapes

PRIMITIVO, NEGROAMARO, ALEATICO,
MONTEPULCIANO, AGLIANICO, TREBBIANO,
MALVASIA, MALVASIA NERA.



La Masseria



YOU ARRIVE AT THE
MASSERIA FROM A
PICTURESQUE ROAD
THROUGH CLASSIC
ITALIAN FARMLAND IN
THE PUGLIA
COUNTRYSIDE
(SP58)

Sp58

STRADA PROVINCIALE
SP58



THE FARM WAS USED FOR THE BREEDING OF
DAIRY COWS UNTIL ABOUT TEN YEARS AGO. THEN
IT WAS COMPLETELY ABANDONED.

2 YEARS AGO WE STARTED THE LONG RESTORATION
PROCESS OF THE HISTORIC GROUNDS.

THE 300 YEAR OLD STABLES, THAT WOULD NEVER
HAVE THOUGHT TO HOUSE GRAPES, LET ALONE
COWS, WILL BECOME THE PRODUCTION AND
FERMENTATION AREA.

Masseria 4.0



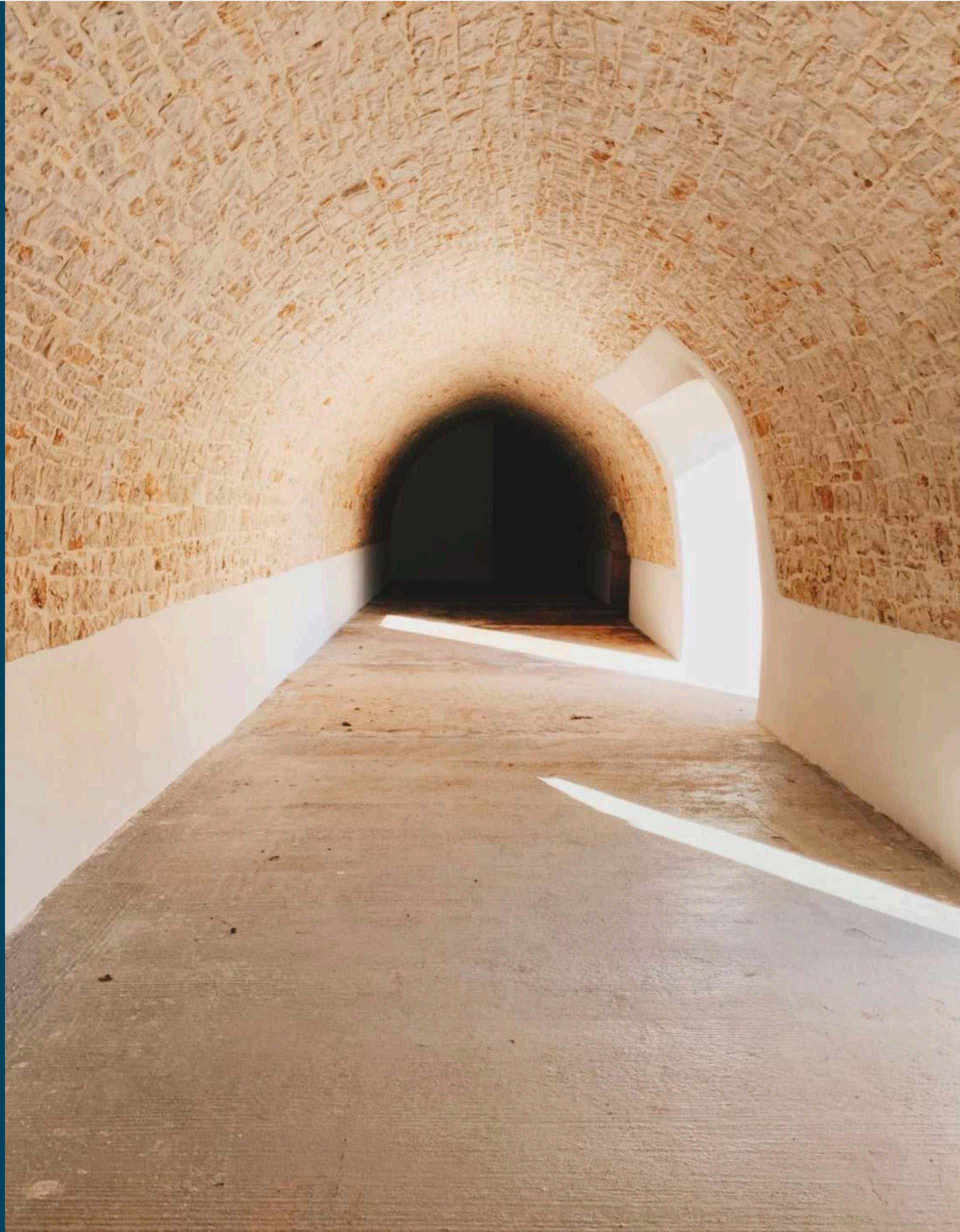


THE OLDEST SECTION OF THE ABANDONED STABLE WILL BE TRANSFORMED INTO CELLARS FOR BOTTLE, BARREL AND TERRACOTTA ANFORA AGING.

CLAY AMPHORAS



THE SPACES RENOVATED RESPECTING THE ORIGINAL STYLE



"METODO CLASSICO" PUPITRES
IN POSITION FOR RIDDLING

THE HEARTH OF FERMENTATION



THE HEARTH OF
EXPERIMENTATION

LA CATTIVA

THERE IS SOMETHING ALLURING AND EVEN INSPIRING TO GIVE LIFE BACK TO SOMETHING THAT SEEMED FORGOTTEN





Vigna e Cantina

Terroir

LA CATTIVA

WE ARE IN THE PRIMITIVO AREA
(GIOIA DEL COLLE). 280 MT METERS HIGH

THE SOIL IS CALCAREOUS AND STONY AND THIS GIVES THE GRAPES A
CHARACTERISTIC ACIDITY AND MINERALITY.

IN THE CELLAR WE WORK ACCORDINGLY TO NATURE,
LETTING THE SPONTANEITY OF THE WINE EXPRESS ITSELF,
WITH CARE AND PATIENCE.



Le Uve

LA CATTIVA

PRIMITIVO, NEGROAMARO, ALEATICO,
MONTEPULCIANO, AGLIANICO, TREBBIANO,
MALVASIA BIANCA, MALVASIA NERA.

THEY HAVE BEEN ORGANICALLY GROWN SINCE 2000 WHEN THE
VINES WERE PLANTED. TODAY, THE ONLY TREATMENTS DONE, ARE
WITH COPPER AND SULFUR, ONLY WHEN NECESSARY



Spontaneous Fermentation

NO USE OF SELECTED YEAST. WE LEAVE THE GRAPES FREE TO EXPRESS THEIR VERY OWN UNICITY, REFLECTING THE TERROIR.

Our Style

No Additives

NO CHEMICAL TREATMENT IN THE VINEYARD AND NO ADDED SULFITES

Experimentation

TECHNIQUE, AWARENESS AND ABOVE ALL COURAGE IN CHALLENGING SOME RULES AND EXPERIMENTING WITH NEW PROCESSES.



LA CATTIVA

"WHERE THE MAGIC
HAPPENS"



Smoking



Blu

THE VERY FIRST SMOKED
"METODO CLASSICO"
...YES...SMOKED!



THANKS TO MICHAEL,
OUR AMERICAN FRIEND
AND SMOKING
ENTHUSIAST, WE
DECIDED TO MAKE A
SMOKED WINE

Smoking
Blu

THE NAME SMOKINGBLU COMES FROM THE TRANSPARENT BLUE TINT OF THE SMOKE DURING THE LONG SMOKING PROCESS

LA CATTIVA

WE DESIGNED AND CUSTOM BUILT AN
ARTISANAL SMOKER FOR OUR GRAPES,
INSPIRED TO AMERICAN SMOKED—BBQ



Smoking Blu



WE BURN LOCAL PUGLIA OLIVE LOGS
AND CAREFULLY MAINTAIN THE FIRE TO
KEEP TEMPERATURE AROUND 70 °C FOR
8 HOURS THAT IS PERFECT FOR SMOKING
GRAPES



ONLY A PORTION OF THE GRAPES (ABOUT
20%) WE USE IN SMOKING BLU ARE
SMOKED, BUT THIS IS JUST ENOUGH TO
GIVE THE WINE AN ELEGANT AND
ONE—OF—A—KIND SMOKEY NOTE.



I vini Cattivi

OUR SIMPLEST AND MOST TERRITORIAL WINES.
THE MOST CLASSIC APULIAN GRAPES IN PURITY OR WITH THE
MINIMUM INTERVENTION, TO ENHANCE THE EXPRESSIVENESS
OF THE GRAPES AND THE CHARACTER OF THE VINEYARD.





La Cattiva Bianco

100% TREBBIANO

Simplicity, freshness and minerality define our Trebbiano. Add to that 10,5% abv, and we have everything you need for maximum drinkability.

30% of skin maceration, spontaneous fermentation in stainless steel with no added sulfites, followed by 6 months maturation in steel before bottling.

At first coy but supple, with a bright acidity that brings forth its delicate character and tight flavor profile.

VOL 10,5%



VINEYARD:	SAMMICHELE DI BARI – ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	100% TREBBIANO
FERMENTATION:	SPONTANEOUS
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	10,5%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



La Cattiva Rosato

50% MONTEPULCIANO 50% PRIMITIVO

Montepulciano and Primitivo grapes are often rough, sharp and at times even wild. It takes a real Cattiva to tame their bright exuberancy, with the grace and elegance of a Rosè.

After hand picking from our vines and crushing the grapes we leave them to macerate over 12 hours, then softly press. The spontaneous fermentation is followed by 6 months maturation in stainless steel, before being bottled for final aging before release.

Thus, with the gentle touch of a Cattiva, the rough character of Montepulciano and the irruence of Primitivo vanishe to reveal a startling delicacy and youthfulness that plays between fruit and acidity.

VOL. 10,5%



VINEYARD:	PARCO DELLE MONACHE — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	MONTEPULCIANO AND PRIMITIVO
FERMENTATION:	SPONTANEOUS
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	10,5%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



La Cattiva Rosso

100% PRIMITIVO IGT

Of course our first red wine had to be a tribute to Primitivo, the Puglia grape par excellence. That said, don't expect the usual big, bold and oaky wine.

Our primitivo has a low alcohol percentage, tons of drinkability and freshness, along with the characteristic structure and fruity charm.

Harvest is early compared to the traditional approach. Our grapes are picked by hand, destemmed and crushed, followed by a shorter maceration time of just a day with frequent punch downs. It is then pressed and moved to stainless steel tanks for fermentation and maturing for 8 months until bottling.

VOL: 11,5%



VINEYARD:	PARCO DELLE MONACHE – ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	100% PRIMITIVO
FERMENTATION:	SPONTANEOUS
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	11,5%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES

La Spettinata 100% TREBBIANO

If Paris was on the sea, it would be a mini Bari.
Especially because now we're making french-style
bubbles at the Masseria in Sammichele!
Spettinata, which means 'scruffy or disheveled,' is a play
on words with "Pétillant Naturel" o PetNat, the french term
for refermentation in bottle.

The fermentation of the Trebbiano is
spontaneous. After about 2 months of aging
in tank, about 10% of fresh must is added to
the wine for refermentation in bottle.

We age it for another 6 months before it
leaves the cellar to bring that refreshing,
scruffy and snappy effervescence to your
glass. A wine for the beach, sun and
aperitivo.

VOL 11,5%



LA SPETTINATA

LA CATTIVA



VINEYARD:	SAMMICHELE DI BARI – ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	100% TREBBIANO
FERMENTATION:	SPONTANEOUS – REFERMENTED
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	11,5%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES – 33CL CANS



L'Incontro

80% TREBBIANO 20% MALVASIA

La Cattiva is a small story of great encounters. From Rome to Bari, passing through Sicily, Abruzzo and New York. Seven very different people magically brought together by the wine of a vineyard in Sammichele. It seems impossible and yet here we are, telling our story in a bottle.

"Incontro" means encounter, rendez-vous and this wine is precisely our meeting point. In its simplicity and frankness we find different characters but in perfect harmony with each other. The minerality of Trebbiano meets the aromaticity of Malvasia creating a new, bewitching harmony.

Now we just have to decide the time and day for our next incontro.

VOL: 10,5%



VINEYARD:	SAMMICHELE DI BARI — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	TREBBIANO E MALVASIA
FERMENTATION:	SPONTANEOUS
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	10,5%
ADDED SOLFITES	ZERO
FORMATS:	1 LT BOTTLES

I vini Cattivissimi

WINES IN WHICH THE DESIRE TO EXPERIMENT IS FELT LOUD AND CLEAR.
LONG MACERATIONS, AMPHORAE, BARRELS, CARBONIC MACERATIONS,
RE.FERMENTATIONS, EXCITING BLENDS UP TO THE PEAK OF OUR
REVOLUTION: THE FIRST SMOKED "METODO CLASSICO"





Running a business with nature can never be 100% correctly predicted

100% PRIMITIVO

"Running a business in association with nature, can never be 100% correctly predicted" was the exact response Opie received from his old boss, Matthias, after he worriedly announced that he'd have to delay his return to the States due to the endless 2020 harvest.

As if to say, "Opie, you can make all the plans and calculations you want but ultimately nature will have its own schedule and program and you can do nothing more than indulge and adapt to its progress, in admiration of nature's unpredictable equilibrium." Perhaps this is the greatest lesson we've learned as natural winemakers to this day.

For "Running" Primitivo, once harvested by hand and brought to the winery, is directly transferred to the tank for a 15 day whole-cluster carbonic maceration. It is then pressed and finishes fermentation and maturation in stainless steel for 6 months. A unique and fascinating way to experience the Primitivo grape with charming nuances, and beware, it is dangerously drinkable.

VOL. 10%



VINEYARD:	SAMMICHELE DI BARI — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	100% PRIMITIVO
FERMENTATION:	SPONTANEOUS, CARBONIC MACERATION
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	10%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



Have you met my Friend Dennis?

90% MALVASIA NERA 10% ALEATICO

Everyone knows Dennis. Everyone has met him at least once in their life. It is useless to tell the story and the deeds of how it came from Queens to Sammichele di Bari. The fact is that with Dennis, during the 2021 Harvest, we decided to challenge us with the rosé vinification of Malvasia Nera (steel) to which we added 10% of Aleatico macerated for 4 days on the skins and vinified in demijohns.

Malvasia Nera (Dennis is a lover) best expresses its balanced softness and its more fruity character when in rosè. The Aleatico, on the other hand, comes as strong as a punch in the face to give aromatic grit and depth. Very few bottles produced just the way Dennis likes it. Yeah but so...who is Dennis?

VOL. 10,5%

HAVE YOU MET
MY FRIEND
DENNIS?
HI. I'M DENNIS...
DENNIS
FROM QUEENS.

VIGNA:	SAMMICHELE DI BARI — BIOLOGICA
VENDEMMIA:	MANUALE
UVAGGIO	MALVASIA NERA E ALEATICO
FERMENTAZIONE:	SPONTANEA, MACERAZIONE CARBONICA
AFFINAMENTO:	ACCIAIO
GRADAZIONE	10,5%
SOLFITI AGGIUNTI:	ZERO
FORMATI:	BOTTIGLIA 75CL



No Virus please on the Dance Floor

PRIMITIVO 50% AGLIANICO 35%
TREBBIANO 15%

Primitivo, Aglianico and Trebbiano all make their way to the dance floor, all together (vinified) in white. The musts, once pressed and free immediately start mingling with each other and it's not long until they start moving to our favorite jig, spontaneous fermentation with no added sulfites.

They get down with a rosè hue for about 6 months in stainless steel tanks, and just when things seem to be winding down we add fresh must, and the groove gets back going for the bottle refermentation.

Shake it to that sparkling rhythm!

VOL. 11%



VINEYARD:	PARCO DELLE MONACHE — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	PRIMITIVO, AGLIANICO, TREBBIANO
FERMENTATION:	SPONTANEOUS — REFERMENTED
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	11%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES — 33CL CANS



Orange Tang

TREBBIANO E MALVASIA IN ANFORA

A bit Orange and a bit Tango. A game of long macerations and a dance based on improvisation, elegance and passion. A frontal embrace in which Trebbiano leads and Malvasia follows. Two amphorae of the first and two amphorae of the second, in harmony.

The grapes, manually harvested, are immediately but gently pressed and then fermented spontaneously (separately) in the clay vessels, without adding sulphites or anything else. A 7 months long skin-contact gives character and depth. The minerality of Trebbiano is even more enhanced and the aromaticity of Malvasia completes its profile.

The two wines meet for the first time only before bottling, they show up quickly and they immediately start to dance.

VOL. 10,5%

ORANGE

LA CATTIVA



VINEYARD:	SAMMICHELE DI BARI — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	TREBBIANO AND MALVASIA
FERMENTATION:	SPONTANEOUS
MATURATION:	CLAY AMPHORAE
ALC. BY VOLUME:	10,5%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



Trebbianico

TREBBIANO 40% – AGLIANICO 60%

Wine is intended to drink, enjoy and heighten our experience in the glass and at the table, together with good company. So why not make a wine together? Trebbianico is born from a collaboration with our friends at Cantina Indigeno in Abruzzo.

The Aglianico grapes are from our vineyards in Sammichele, while the trebbiano is from the Ortona vineyards of Cantina Indigeno.

All the grapes are put together in tank for one week of whole cluster carbonic maceration. They are then pressed followed by fermentation and aging in stainless steel tank.

An incredible union of these two grape varieties, each a symbol of their respective terroir along the eastern Italian coast. Wild Adriatic Power!

VOL. 13%



TREBBIANICO

VINEYARD:	ORTONA + SAMMICHELE DI BARI
HARVEST:	BY HAND
GRAPE VARIETAL:	40% TREBBIANO + 60% AGLIANICO
FERMENTATION:	SPONTANEOUS, CARBONIC MACERATION
MATURATION:	STAINLESS STEEL
ALC. BY VOLUME:	13%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



Ottantotto Tasti

100% NEGROAMARO

88 keys on a grand piano, 52 white and 36 black. The white keys represent the notes, while the black keys highlight the intervals between those notes. Together they create elaborate symphonies and improvised jazz solos.

Our Negroamaro is vinified in white, to uncover all the shades between strength and freshness, heavy and lively, adagio and vivace.

After about 8 months aging in tanks, it is bottled with the addition of the liqueur de tirage. After another 6 months in bottle the remuage or riddling is carried out until disgorgement for a perfect "metodo classico".

VOL. 11,5%



VINEYARD:	PARCO DELLE MONACHE – ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	100% NEGROAMARO
FERMENTATION:	SPONTANEOUS
MATURATION:	METODO CLASSICO
ALC. BY VOLUME:	11,5%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



Ottantotto Tasti Ancestrale

100% NEGROAMARO

Jazz is rhythmic charge, improvisation and a deliberate deviation from the mold. In Jazz there isn't just one way of playing the piano. Same school maybe, but very different styles.

With the “88 Tasti Ancestrale” that's exactly the game. The school is the same of the charismatic big brother (88 Tasti): bubbles of Negroamaro vinified in white, spontaneous fermentation and zero So2. But then the style changes, no longer the “Metodo Classico” but the “Metodo Ancestrale”. We bottle the must still fermenting in September to naturally develop character and bubbles in the bottle.

Thus starts a completely different music. More freshness, more drinkability, more ease. The early harvest and the lower ABV bring Negroamaro to levels of dangerous immediacy, never achieved before.

On the other hand, if you think about it...La Cattiva is Jazz...and Jazz is freedom!

VOL. 9,5%



VIGNA:	PARCO DELLE MONACHE – BIOLOGICA
VENDEMMIA:	MANUALE
UVAGGIO	100% NEGROAMARO
FERMENTAZIONE:	SPONTANEA
AFFINAMENTO:	ACCIAIO – METODO ANCESTRALE
GRADAZIONE	9,5%
SOLFITI AGGIUNTI:	ZERO
FORMATI:	BOTTIGLIA 75CL



La Riposata

100% PRIMITIVO IN ANFORA E BOTTE

With the most beautiful Primitivo grapes from the last harvest we decided to experiment a little with agings and maturations.

The harvest was slightly anticipated to play on a greater acidity and freshness of the fruit and to capture the most delicate and light essence that Primitivo can express. After 72 hours of maceration we divided the fermenting must: half in wooden barrel and half in clay amphora, without adding sulphites, as usual. Locked the cellar, we then forgot about both for about a year

After resting, barrel and amphora come together just before bottling, blending the elegance of wood and the scratchy and mineral character of clay in a new and seductive guise for a Primitivo.

VOL 12%

LA CATTIVA



RIPOSATA

VINEYARD:	PARCO DELLE MONACHE — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	100% PRIMITIVO
FERMENTATION:	SPONTANEOUS
MATURATION:	AMPHORAE AND BARREL
ALC. BY VOLUME:	12%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES



Smoking Blu

TREBBIANO, MALVASIA E UVE AFFUMICATE

The name Smoking Blu comes from the typical transparent blue tint of the smoke during a good quality smoking.

The Malvasia and Trebbiano are each vinified in white and the musts are combined right after pressing. It's another story for the smoked grapes. The smoking is carried out over about 8 hours at 70°C using seasoned local olive logs. The grape varieties used for smoking are a mix of Malvasia, Negroamaro, Aglianico and Primitivo.

Once the smoking is complete the grapes are destemmed, crushed and left to macerate on the skins with the Trebbiano and malvasia must for 30 days, with frequent punch downs.

After maceration, the smoked grapes are pressed and the marc is set aside for distillation, while the wine continues aging in stainless steel tanks. After about 8 months, the wine is finished following the Classic Method for sparkling wine. Therefore a liqueur de tirage is added and the wine is bottled. 6 months later, the remuage or riddling is begun leading up to the ultimate disgorgement.

VOL 12%



VINEYARD:	PARCO DELLE MONACHE — ORGANIC
HARVEST:	BY HAND
GRAPE VARIETAL:	TREBBIANO MALVASIA AND SMOKED GRAPES
FERMENTATION:	SPONTANEOUS
MATURATION:	CLASSIC METHOD
ALC. BY VOLUME:	12%
ADDED SOLFITES	ZERO
FORMATS:	75CL BOTTLES

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