



the genuine taste  
of nature

 BRUSCIA

WINE GROWERS IN SAN COSTANZO



# Winemakers in San Costanzo

Welcome to our winery located in the province of Pesaro-Urbino, on the hills that evoke memories of our childhood. Here, passion and experience come together to create a variety of white, red, and rosé wines, as well as sparkling wines produced using both the Charmat and traditional methods. Explore, Taste, and Discover. We will be delighted to welcome you and introduce you to our philosophy through a complimentary tasting of our finest wines and our own extra virgin olive oil. We will guide you through the history, places, and aromas that characterize our labels. As farmers who have worked and preserved this land since 1854, we take pride in our heritage. In addition to the tasting, you will have the opportunity to purchase our organic products, including stone-ground flour, artisanal bronze-drawn pasta, and honey from our bees. We look forward to offering you a complete experience, immersed in the flavors of our wines and the beauty of our land



# We believe in what we do, today more than ever

## **FOUR GENERATIONS RESPECTING TRADITIONS AND THEIR OWN LAND**

Building on our four-generation-long history, in 2007 we decided to give a new entrepreneurial impulse to the Bruscia Agricultural Company. Bringing our products to consumers' tables was a great challenge: producing quality while respecting the land. Several years have passed, and today more than ever, we are convinced that organic farming, based on the protection of the environment and public health, will be the key to ensuring a more sustainable future for the next generations. For us, 'Organic' means 'Attention.' Attention to the environment and its ecosystems, to the health of consumers, and to those who work on the front lines every day with dedication

In the Province of Pesaro and Urbino, on hills that still remind us of our childhood, all our company's products come to life, combining our wealth of experience with the most modern agronomic techniques: DOC and IGT wines, sparkling wines produced using the Charmat and Classic methods, as well as other products of the land, including grains transformed into artisanal bronze-drawn pasta, extra virgin olive oil, and honey. The story continues, rooted in tradition but with a new vision. 'In 2007, we decided to give a new entrepreneurial impulse to the Bruscia Agricultural Company. Bringing our products to consumers' tables was a great challenge: producing quality while respecting the land.



## TIMELINE

1854

ruscia Modesto is the first sharecropper of the Bruscia lineage

1968

The Bruscia family, once sharecroppers, become landowners with a small vineyard.

1992

Generational transition with Davide, Stefano, and Paolo Bruscia

2007

The company obtains its first organic certification

2012

Construction of a new winery



# Conte Giulio

Spumante Bianchello del Metauro D.O.C. Organic Vintage  
Available in 24 months brut and 48 months pas dosé versions

Brilliant straw-yellow color with very fine and persistent bubbles. On the nose, it opens with fruity notes accompanied by hints of bakery. On the palate, it is fresh and savory with a delicate hazelnut aftertaste



## CLASSIC METHOD SPARKLING WINE

**GRAPE VARIETY:** 100% Bianchello del Metauro

**VINEYARD LOCATION:** 200 meters above sea level with a southwest exposure

**YIELD PER HECTARE:** 60 quintals

**HARVEST PERIOD:** Early September

**HARVEST:** Grapes hand-picked in small crates

**VINIFICATION:** Soft pressing, static cold decantation of the must, and controlled temperature fermentation with selected yeasts. Bottle fermentation.

**ALCOHOL CONTENT:** 11.5% vol



Flute with a rounded bowl and narrow opening



Appetizers, raw seafood, fish-based menus

Recommended pairing: seafood charcuterie



10-12°



# Brú Blanc



## Organic sparkling wine

Brilliant straw-yellow color with a fine and persistent bubble. On the nose, it reveals floral and slightly citrus notes. On the palate, the attack is well-balanced between smoothness, acidity, and effervescence.

### MARTINOTTI METHOD SPARKLING WINE

**GRAPE VARIETY:** 60% Bianchello del Metauro 40% Famoso

**VINEYARD LOCATION:** 200 meters above sea level with a southwest exposure

**YIELD PER HECTARE:** 100 quintals

**HARVEST PERIOD:** Half September

**HARVEST:** Grapes hand-picked in small crates

**VINIFICATION:** Soft pressing, static cold decantation of the must, and fermentation at controlled temperature with selected yeasts. Second fermentation in autoclave

**ALCOHOL CONTENT:** 11.5% vol



Flute with a rounded bowl and narrow opening



Appetizers, starters, fish-based menus.  
Recommended pairing: traditional Marche-style charcuterie board.



10-12°



# Bru Rosé

## Sparkling organic Rosè

Pale pink color with fine and persistent bubbles. On the nose, it offers aromas of small red fruits such as strawberry and currant. On the palate, it is smooth and well-balanced between sweetness and savoriness.

### MARTINOTTI METHOD SPARKLING WINE

**GRAPE VARIETY:** 100% Sangiovese

**VINEYARD LOCATION:** 200 meters above sea level with a southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** Early September

**HARVEST:** Grapes hand-picked in small crates

**VINIFICATION:** Soft pressing, static cold decantation of the must, and fermentation at controlled temperature with selected yeasts. Second fermentation in autoclave

**ALCOHOL CONTENT:** 12% vol



Flute with a rounded bowl and narrow opening



Savory pastry appetizers, seafood starters.  
Recommended pairing: mussels in a spicy sauce



10-12°

# THE WINERY

## **WE PRACTICE ORGANIC FARMING BECAUSE WE WANT TO RESPECT THE ENVIRONMENT**

Our winery produces wine from grapes grown with certified and controlled organic cultivation. We practice organic farming because we want to respect nature and avoid polluting the environment. Our production is monitored and certified by the Soil and Health Authority.

Quality products 'without compromise' come from 'eco-friendly' vineyard management practices, respecting the natural landscape. At Cantina Bruscia, the wines are the result of direct, traditional viticulture, leaving no room for trends or doctrines, but instead reflecting the ancestral work of the winemaker.

If you're looking for an organic wine from the Marche region, Cantina Bruscia will satisfy your needs because our wines are made exclusively from organically grown grapes. The geology of the Pesaro hills explains the nuances found in wines, even when comparing those made from the same grape varieties. Each hill offers a unique, irreplaceable potential and aroma. Respectful winemaking 'tailors the suit' to the surroundings... that's how we create our wine!

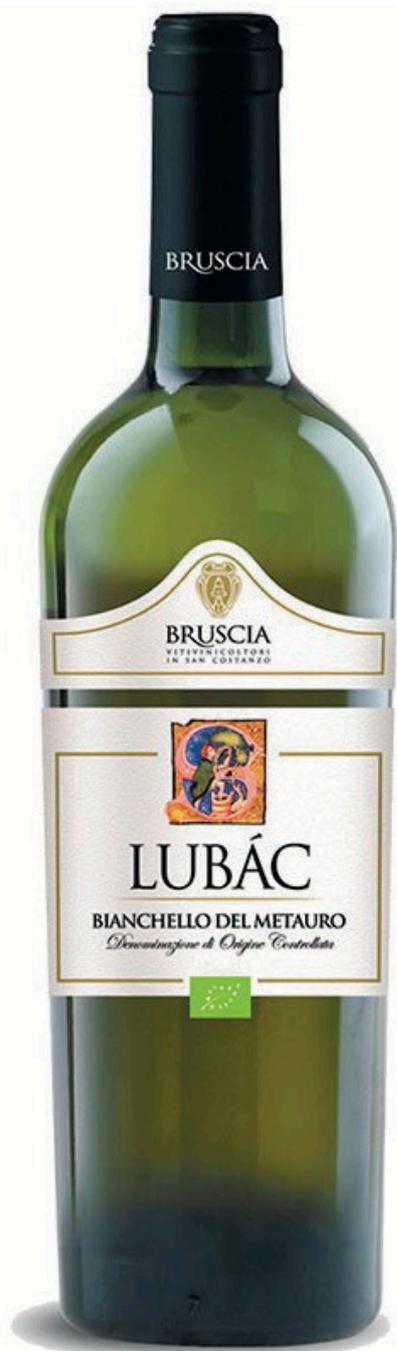




# Lubác

## Bianchello del metauro D.O.C. Superiore Organic

Straw yellow color with golden reflections. Great structure and olfactory complexity, with notes of mountain herbs and vanilla accompanied by ripe, juicy yellow fruit. On the palate, it is smooth and enveloping with a persistent and savory finish



### SELECTION OF THE TERRITORY

**GRAPE VARIETY:** 100% Bianchello

**VINEYARD LOCATION:** 200 meters above sea level with a southwest exposure

**YIELD PER HECTARE:** 60 quintals

**HARVEST PERIOD:** Second half of September

**HARVEST:** Grapes hand-picked in small crates with a selection of the best and most ripened grapes

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Cold liquid stabilization and fermentation at controlled temperature. Aged 50% in wood and 50% in steel. Periodic stirring of the fine lees for a minimum of 8 months and up to 12 months.

**ALCOHOL CONTENT:** 13% vol



Medium-sized glasses



Elaborate fish-based menus, white meats, truffle.  
Recommended dish: rabbit in porchetta.



12-14°

# Mo Leone

Bianchello del metauro d.O.C. Superiore Organic

Straw yellow color. On the nose, characteristic notes of fresh fruit and spring flowers are perceived, including green apple and peach. On the palate, it impresses with the pleasantness of its balance.



## STILL FRESH WINES

**GRAPE VARIETY:** 100% Bianchello

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 80 quintals

**HARVEST PERIOD:** Half September

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Fermentation at controlled temperature in steel.

**ALCOHOL CONTENT:** 13% vol



Medium-sized glasses



Appetizers, seafood starters, and full seafood menus.  
Recommended dish: tagliolini with mixed seafood.



12-14°

# Spicél



Bianchello del Metauro D.O.C. Organic  
Straw yellow color. On the nose, the characteristic notes of fresh fruit, green apple, and banana are evident. On the palate, it is straightforward, fresh, and pleasant

## STILL FRESH WINES

**GRAPE VARIETY:** 100% Bianchello

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 100 quintals

**HARVEST PERIOD:** First decade of September

**HARVEST:** Hand- harvested and machine-harvested grapes

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Fermentation at controlled temperature in steel.

**ALCOHOL CONTENT:** 12% vol



Medium-sized glasses



Starters, seafood pasta dishes, and white meat mains.  
Recommended dish: spaghetti with clams.



12-14°



# Tuf Bianco



Bianchello del metauro D.O.C. Organic  
Straw yellow color with golden reflections. Intense aromas of ripe fruit, such as peach and melon. On the palate, it is warm and smooth with floral notes that blend into a honeyed and slightly savory finish

## WITHOUT ADDED SULFITES / SELECTION OF THE TERROIR

**GRAPE VARIETY:** 100% Bianchello

**VINEYARD LOCATION:** 200 meters above sea level with a southwest exposure

**YIELD PER HECTARE:** 80 quintals

**HARVEST PERIOD:** Second half of September

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Simultaneous alcoholic and malolactic fermentations.

**ALCOHOL CONTENT:** 13% vol



Medium-sized glasses



Seafood menus, white meats, and semi-aged cheeses.  
Recommended dish: mixed fried fish



13-15°

# Il Grottino



Marche Bianco I.G.T. Organic

Straw yellow color. On the nose, it has a pleasant complexity: aromatic and tropical fruit notes, as well as floral and herbal nuances. On the palate, it is smooth and enveloping with a savory finish



## REDISCOVERED GRAPE VARIETY

**GRAPE VARIETY:** 100% Famoso

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 100 quintals

**HARVEST PERIOD:** Half September

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Fermentation at controlled temperature in steel. 6 months of aging in steel

**ALCOHOL CONTENT:** 14% vol



Medium-sized glasses



Appetizers, raw seafood, and fish-based menus.  
Recommended dish: amberjack tartare



12-14°

# Incrocio Bruni 54



Marche Bianco I.G.T. Organic

Straw yellow color. Vegetal aromas intertwine with floral and citrus notes. On the palate, it has pleasant acidity and a great balance between freshness, savoriness, and smoothness.



## REDISCOVERED GRAPE VARIETY

**GRAPE VARIETY:** 100% Incrocio Bruni 54

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 100 quintals

**HARVEST PERIOD:** Half September

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Fermentation at controlled temperature in steel. 6 months of aging in steel

**ALCOHOL CONTENT:** 13.5% vol



Medium-sized glasses



Appetizers, raw seafood, and elaborate fish-based menus. Recommended dish: ray with peppers



12-14°

# Incrocio Bruni 54



Selection / Marche Bianco I.G.T. Organic

Straw yellow color with golden reflections. On the nose, aromas of cedar and grapefruit intertwine with notes of yellow flowers, sweet spices, and vanilla. On the palate, it is warm, smooth, and slightly savory.



## REDISCOVERED GRAPE VARIETY

**GRAPE VARIETY:** 100% Incrocio Bruni 54

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 100 quintals

**HARVEST PERIOD:** Half September

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Soft pressing of whole clusters, static cold decantation of the must. Fermentation at controlled temperature in steel. 12 months of aging in wooden barrels

**ALCOHOL CONTENT:** 14% vol



Medium-sized glasses



Truffle-based menus, seafood grills, and aged cheeses.

Recommended dish: passatelli with truffle



12-14°

# The Vineyards

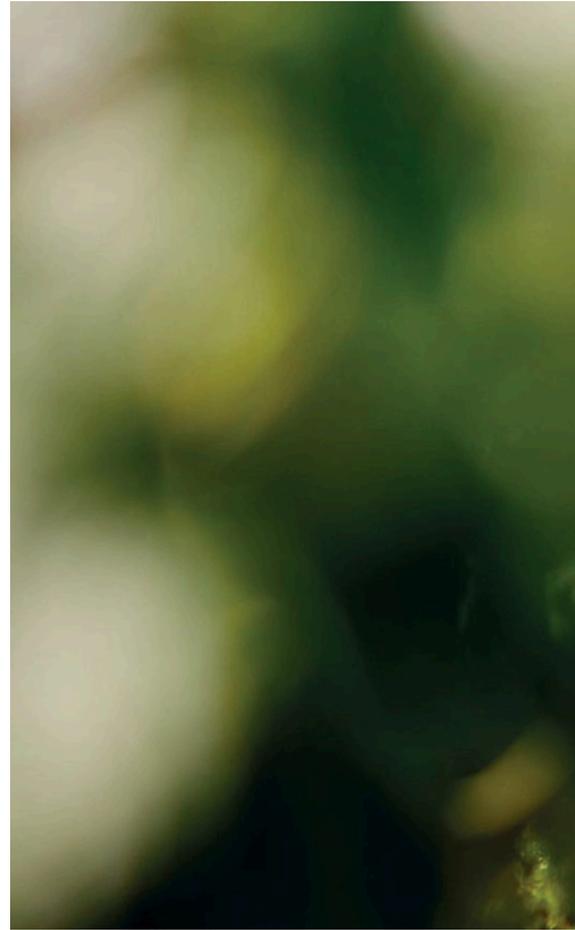
**OUR COMMITMENT IS TO CONTINUE  
PRODUCING 'UNIQUE' WINES THAT  
REMAIN TRUE TO THEIR ORIGINS.**

A few kilometers from the beaches of Fano and Marotta, on hills that gently slope towards the Adriatic Sea in the municipality of San Costanzo (PU), are the company's vineyards, spanning over 50 hectares at an altitude of about 200 meters above sea level and facing southeast.

In this setting, we cultivate indigenous and typical grape varieties of our geographical area:

**White Grape Varieties:** primarily Bianchetto (or Biancame), along with other local varieties in small quantities such as Malvasia, Famoso, and Incrocio Bruni.

**Red Grape Varieties:** primarily Sangiovese, along with other local varieties in small quantities such as Montepulciano, Lacrima di Morro, Cabernet, Merlot, and Centesimino



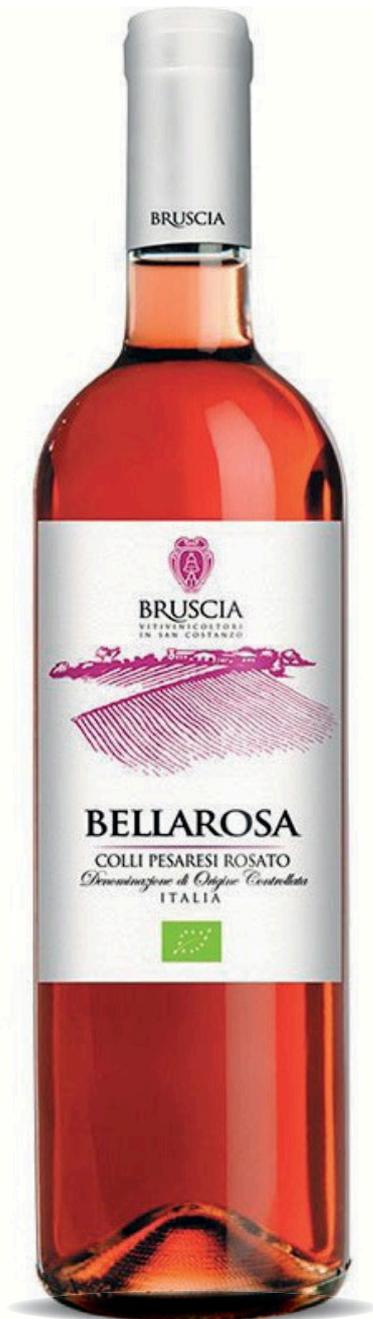


# Bellarosa



Colli Pesaresi Rosato D.O.C.

Pale pink color. On the nose, it features aromas of small red fruits accompanied by floral notes of rosehip. On the palate, it is fresh, slightly tannic, with a savory finish



## STILL FRESH WINES

**GRAPE VARIETY:** Sangiovese 90% Lacrima 10%  
**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure  
**YIELD PER HECTARE:** 70 quintals  
**HARVEST PERIOD:** First decade of October  
**HARVEST:** Grapes hand-picked in small crates.  
**VINIFICATION:** The must obtained through direct pressing, skin maceration, or saignée, is fermented at a low temperature in temperature-controlled stainless steel tanks.  
**ALCOHOL CONTENT:** 12.5% vol



Medium-sized glasses



Appetizers or simple menus.  
Recommended dish: spaghetti with tomato and basil



12-14°



# Píkler Selezione

Colli Pesaresi Sangiovese Riserva D.O.C.

Ruby red color with garnet reflections. On the nose, it is complex with hints of preserved fruit as well as floral, herbal, and spicy aromas. On the palate, it is warm, tannic, and persistent with finishing notes of leather and cocoa.



## SELECTION OF THE TERRITORY

**GRAPE VARIETY:** 100% Sangiovese

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** First decade of October

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Selection of the grapes during harvest and in the winery using a vibrating table and sorting table. Long maceration for over 20 days and pigeage. Thermo-controlled vinification and fermentation in stainless steel, followed by aging in the bottle.

**ALCOHOL CONTENT:** 15% vol



Tulip-shaped glass



Meat-based menus, game, aged cheeses, and cured meats.

Recommended dish:  
pappardelle with hare



18°

# Píkler



## Colli Pesaresi Sangiovese D.O.C.

Intense ruby red color. Bold aromas of small berries such as blackberry and currant. On the palate, it is fresh and savory with well-integrated tannins.



### SELECTION OF THE TERRITORY

**GRAPE VARIETY:** 100% Sangiovese

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** First decade of October

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Selection of grapes during harvesting and in the cellar with the use of a vibrating table and sorting table. Long maceration of over 20 days and pigeage.

Temperature-controlled vinification and fermentation in stainless steel, followed by aging in the bottle

**ALCOHOL CONTENT:** 13.5% vol



Tulip-shaped glass



Appetizers, meat-based menus.  
Recommended dish: mixed pork grill



18°

# Balón



Colli Pesaresi Rosso Selezione D.O.C.

Intense ruby red color. On the nose, it is complex with hints of ripe red fruit, herbal notes, and a touch of spice. On the palate, it is warm, smooth, tannic, and persistent



## SELECTION OF THE TERRITORY

**GRAPE VARIETY:** 70% sangiovese 20% montepulciano 10% merlot

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** First decade of October

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Selection of grapes during harvesting and in the cellar using a vibrating table and sorting table. Long maceration of over 20 days and pigeage. Temperature-controlled vinification and fermentation in stainless steel, followed by aging in the bottle.

**ALCOHOL CONTENT:** 14% vol



Tulip-shaped glass



Elaborate meat-based menus, game, aged cheeses, and cured meats. Recommended dish: roast goose



18°

# Túf Rosso



Marche Rosso I.G.T.

Ruby red color with violet reflections. On the nose, it is complex with fruity, floral, and vegetal notes. On the palate, it is warm and smooth with a spicy and persistent finish.



## SELECTION OF THE TERRITORY

**GRAPE VARIETY:** 70% sangiovese 20% aleatico

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** First decade of October

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Selection of grapes during harvesting and then in the cellar. Bioprotection against oxidation. Alcoholic and malolactic fermentations conducted simultaneously. Long maceration of over twenty days and pigeage. Temperature-controlled vinification and fermentation in stainless steel, followed by aging in the bottle.

**ALCOHOL CONTENT:** 13.5% vol



Medium-sized glasses



Meat-based menus and red seafood soups.  
Recommended dish: Fano-style fish stew (Brodetto alla Fanese).



18°

# Vincarét



## Colli Pesaresi Sangiovese D.O.C.

Ruby red color. On the nose, there are vegetal hints and notes of red fruit such as plum and cherry. On the palate, it is pleasing with its good structure, followed by a fresh and savory finish.

### FRESH STILL WINES

**GRAPE VARIETY:** from 85% to 100% Sangiovese

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** Late September / first decade of October

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Selection of grapes during harvesting and in the cellar using a vibrating table and sorting table. Long maceration of over twenty days and pigeage. Temperature-controlled vinification and fermentation in stainless steel, followed by aging in the bottle.

**ALCOHOL CONTENT:** 13.5% vol



Tulip-shaped glass



Appetizers, meat-based menus. Recommended dish: tagliatelle with ragù



18°

# Stacciola



## Colli Pesaresi Rosso D.O.C.

Ruby red color. On the nose, there are hints of violet and berries. On the palate, it is warm, savory, and well-structured

### FRESH STILL WINES

**GRAPE VARIETY:** 70% sangiovese 20% montepulciano 10% merlot

**VINEYARD LOCATION:** 200 meters above sea level with a south - southwest exposure

**YIELD PER HECTARE:** 70 quintals

**HARVEST PERIOD:** Late September / first decade of October

**HARVEST:** Grapes hand-picked in small crates.

**VINIFICATION:** Selection of grapes during harvesting and in the cellar using a vibrating table and sorting table. Long maceration of over twenty days and pigeage. Temperature-controlled vinification and fermentation in stainless steel, followed by aging in the bottle.

**ALCOHOL CONTENT:** 13.5% vol



Medium-sized glasses



Appetizers, meat-based menus. Recommended dish: beef stew with potatoes.



18°

# Distillates

## Divin Amor



Bianchetto del Metauro Passito D.O.C. Organic  
Golden color with slight ochre reflections. On the nose, it presents a bouquet of diverse aromas: saffron, honey, orange peel, baked apple, and caramel. On the palate, it is smooth and well-balanced with a spicy finish.



## C'rasa



Organic sour cherry-flavored wine  
Intense ruby color with garnet reflections. On the nose, mature and jammy cherry notes are complemented by spicy hints. On the palate, there is a good balance between sweetness and acidity. The finish is pleasant and persistent.



## Costanza

White grappa  
Produced through the steam distillation of selected Sangiovese and Montepulciano pomace. This grappa has a fresh aroma and a fragrant taste.



## Costanza

Barrel-aged grappa  
Produced through the steam distillation of selected Sangiovese and Montepulciano pomace. Aging in barriques makes it elegant, smooth, and imparts a persistent flavor



## ceregia

Sour cherry acquavite  
From whole, ripe sour cherries, carefully selected from farms in Montefeltro, this distillate is produced with a rich aroma and pleasant alcoholic content. Excellent as a complement to ice cream.



# Nature on the Organic Table

EACH PRODUCT WE OFFER  
IS A SMALL MASTERPIECE OF TASTE  
AND QUALITY

In our company, nestled in the unspoiled beauty of the Pesaro and Urbino province, we lovingly and diligently cultivate the land. From this generous land come our products: oil, pasta, honey, legumes, and jams, all the result of careful and nature-respecting work.

**Organic Farming:** We are committed to growing our products without the use of pesticides or chemical fertilizers, preserving the biodiversity and natural balance of the soil.

**Artisanal Processing:** Our products follow artisanal methods that enhance the organoleptic characteristics of each raw material.

**Authentic Flavors:** We believe in simple, genuine flavors that tell the story of our land and the passion behind our work.







WINEMAKER IN SAN COSTANZO

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