

Let's meet!

Freewine waits for you



Saturday October 15th
Wines of Italy Walkaround Tasting

EWBC Franciacorta Brescia

www.freewine.eu



BASIC INFO

Web site & Blog

www.freewine.eu

Logo



Logo is a black circle containing trademark Freewine®
If you find it on a bottle, it means you are tasting a wine which contains less than 50 mg/l of added sulfites (very less than law limits for conventional wines)

Why Freewine

> Project Presentation in Freewine PDF

Wine is good for health, but...can do even better!
Allergens, especially SO₂, are a deterrent to enjoyment and wine consumption for so many people (remember headache?) Freewine project runs straight into this need, more and more affirmed.

Freewine reduce sulfites quantity in wines using specific antioxidant technologies and natural products and all is analytically measured by independent laboratories

www.freewine.eu/whats-freewine/

Values

Respect for consumer;
Highest wine expression and combination between grape variety and area of origin;
Responsible and Sustainable technology use as tool for objectives achievement

Videos

www.youtube.com/watch?v=WwzyQxBIQFY

www.youtube.com/watch?v=Qvw61z47IB0

www.youtube.com/watch?v=BjcyPck4uw8

Why is it a novelty

Freewine is a novelty because it uses advanced techniques and the latest science achievements to make wine "healthier". It's not a philosophy or a trend, it's real new system as a number of Italian traditional wineries - large and small - made their first "low-sulfites" wines in 2010 harvest. And the result: all good wines!

Final goal: to set "zero added sulfites" to aim the great benefit of the product naturalness.



WINES

Wineries

Wineries in Freewine project are conventional ones. They wanted to produce a brand or a line of product with the less amount of added sulfites

www.freewine.eu/pionieri-vini-freewine/

The interview to Freewine Producers (in Italian)

www.youtube.com/watch?v=Ghe4tEfTl6g

Technical sheets

> **Wines sheets in Freewine participants PDF**

Wines at EWBC

Our Freewine wines are mentioned in

www.adegga.com/events/170-ewbc-2011-exhibiting-wines



PEOPLE CONTACT

Founder



Marco Tebaldi

www.facebook.com/#!/marco.tebaldi2

Twitter: @freewinenet

Skype: tebaldimarco

mail: marco.tebaldi@tebaldi.it

Mktg & Comm.



Adriana Andreis

www.facebook.com/profile.php?id=100002302964938&sk=info

Twitter: @freewinenet

Skype: adriana.andreis1

Mail: marketing@freewine.eu

Need information?

www.freewine.eu/richiedi-info/



EVENTS&PICTURES

Events pictures

www.freewine.eu/eventi-per-immagini/

> Photos in Freewine participants PDF

Expositions

www.freewine.eu/blog/category/fiere-iniziativa-e-manifestazioni

Events

www.freewine.eu/blog/category/eventi

Media

www.freewine.eu/rassegna-stampa/ (in Italian)



WINE&HEALTH

Sulfites and wine

> Scientific section in Freewine participants PDF

Antioxidant values - ORAC

www.freewine.eu/blog/2011/8/30/il-bonus-ute-nei-vini-freewine.html



NEXT FUTURE

Freewine forecast

We never end our aims. Research continue developing to enlarge project to find always more solutions to make an “healthier” wine also starting from vineyard. New producers are now entering the group coming from all Italy (also Franciacorta). See you next year to enjoy them!!



WHO'S WHO

Marco Tebaldi - foto



Hi, I'm MARCO and I'm the founder of Freewine project, i.e I created the idea with my staff and convinced my fellow costumers (wineries) to have trust in it! Welcome to everybody!

Since 2008 in my company Tebaldi Srl we cultivate the idea to produce wines of absolute salubriousness looking for what science and technology can make it possible. And we will still look for, with humility and abnegation, aware that it is always possible to improve.

In 2010 harvest Freewine, a philosophy driven by conscience, has taken form thanks to the innovative spirit of a producers group that we will always call Pioneers.

To them goes my thanks and true gratitude. As a brotherly thanks goes to all my collaborators who turned visions into facts.

So welcome to everybody wants to come along this run, producing or consuming with satisfaction Freewine wines, contributing in every way to improve the idea.

I speak Italian, Spanish and French. Let's know each other on Saturday October 15th at Wines of Italy Walkaround Tasting!

Adriana Andreis



Hi, I'm ADRIANA.

I'm part of this project starting from his public presentation 2011 Vinitaly.

I find Freewine a really innovative idea with a large interest so that many people (producers, market, blogger and journalist, sommeliers) ask me any kind of information also from abroad!

Freewine is a method for every kind of wineries also the conventional ones. We are not against biodynamic or biological production, we are simply different.

My rule, I'm the contact for all the Freewine producer for all organizational aspect, I'm the communication and marketing reference including fairs, see blog www.freewine.eu.

If you want to know more about Freewine write to me at marketing@freewine.eu

I think this project has a great future, in fact this years many producers from all Italy are coming in!

I currently speak Italian, English and French. Let's meet on Saturday October 15th at Wines of Italy Walkaround Tasting!



MORE INFO

Request for information

www.freewine.eu/richiedi-info/

Newsletter subscribing

www.freewine.eu (below, right side)

**Help preserve your wines with
or without sulfites?**

Try Wikeeps

*At EWBC Freewine wines will be preserved
and dispensed by Wikeeps system*



more info www.wikeeps.com

*distributed in Italy by Tebaldi Srl
www.tebaldi.it*