

NICOLA PURRELLO

ATLAS OF  
**URBAN  
VINEYARDS**

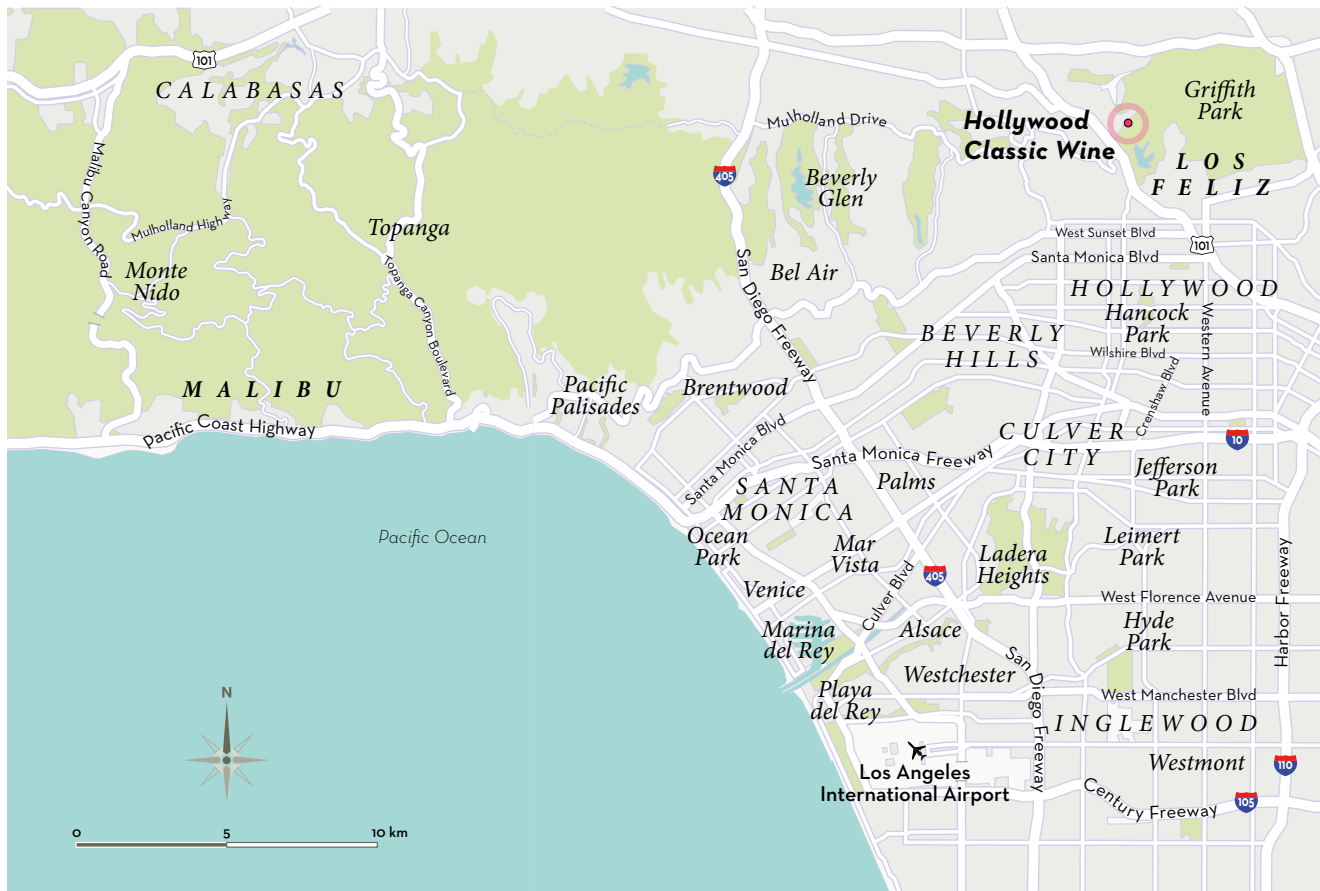


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## Hollywood Classic Wine • Los Angeles, USA

*A stronghold on the hillside*

California is widely regarded as the crown jewel of the American wine industry. But this description does not usually include Los Angeles, the iconic city known for the film industry and the glamorous red carpets of international stars. Yet the City of Angels was, for centuries, the epicentre of the American wine scene. Until the late 19th century, it was even nicknamed the “City of Wine”. Urban expansion, the decline of agriculture, rising costs and phylloxera caused the vineyards to disappear, along with the agricultural soul of what was becoming a global metropolis.

In 2001, Ken York and his wife Annette came across a hilly plot of land not far from the famous Hollywood sign. It was love at first sight. The first vine shoot was accidentally planted by the couple’s two-year-old daughter, who tripped and stuck the plant into the ground while stumbling through what would later become the rows of Hollywood Classic Wine. Twenty-five years later, the vine still stands in that same spot, welcoming visitors.

The city, which had lost its lowland vineyards forever, is now seeing vines reappear on the hillsides. It is perhaps no coincidence that the chalky soil and marine debris evoke a connection with the city’s more distant origins – a city that still embraces the sea and is rediscovering its roots at higher elevations, where the cooler climate differs from the region’s traditional patterns. Bordeaux varieties are planted here, as they are by the famous producers further north in Napa Valley. But the vineyard also faces inevitable difficulties linked to its isolation and sloping terrain, made more complex by rigid city bureaucracy, which still struggles to allow a real city to coexist with real agriculture. More than 20 years after planting, for example, there is still no vehicular access road to the vineyard, greatly increasing logistical difficulties.



© Ken York



© Ken York

But while the bureaucracy remains unresponsive, the neighbours have recognised the value of the project – its contribution to biodiversity and scenic beauty. They also understand that it is an unexpected ally against the heat and fires that increasingly threaten the City of Angels, as happened in 2025. The green barrier and irrigation systems helped halt the advance of the flames, protecting nearby homes from disaster. The recognition came in the form of a thank-you letter written by a little girl from the neighbourhood – profound, authentic and sincere.

**Ownership/Management** Ken York  
**Dimensions** 3,5 hectares  
**Varieties grown** Malbec, Merlot, Cabernet Sauvignon  
**Wines produced** 6  
**Website** [hollywoodclassicwine.com](http://hollywoodclassicwine.com)  
**Official Instagram** [@hollywoodclassicwine](https://www.instagram.com/hollywoodclassicwine)



© Ken York



## Clos de la Vigne at the Palace of Popes • Avignon, France

### *The popes' vineyard*

Few urban vineyards in the world occupy such imposing, iconic and historically significant surroundings as the Palace of the Popes in Avignon, the centre of religious power between 1309 and 1377. The presence of vineyards here is documented as early as the Middle Ages and received further impetus under the papacies of Benedict XII and Clement VI, when highly symbolic ceremonial wines were produced.

The vineyard was replanted in 1997 by the Association Les Compagnons des Côtes du Rhône, which was entrusted with its management. The chosen location offers a remarkable setting: the summit of the Rocher des Doms, in the heart of the Palace of the Popes, now a UNESCO World Heritage Site.

The vineyard is bordered by ancient walls, and the view extends across the historic centre and the Rhône, which separates it from the modern city. A few years after planting, however, it was discovered that water was seeping into the historic palace directly beneath the vineyard. The preservation of the site took precedence, requiring the vines to be uprooted just as they were reaching maturity. The needs of the historic monument prevailed over the contemporary agricultural project. The vineyard was subsequently replanted thanks to the dedication of the Compagnons.

The vineyard is not the result of chance. More than ten varieties were selected to represent of viticulture of this corner of France, including several traditional yet relatively uncommon varieties. In a place where balance has always been a fundamental value, care was taken to include varieties typical of both the northern and southern Rhône. All the grapes are vinified together, producing a wine that represents the entire region and carries both historical and symbolic significance. The vineyard also holds a unique distinction: it is the only urban vineyard in France to benefit from Appellation d'Origine Contrôlée (AOC) status. This is not merely a tribute to history, but a commitment to the future – a vineyard that serves as a bridge between different eras.





© Association Les Compagnons des Côtes du Rhône

### Les Compagnons des Côtes du Rhône

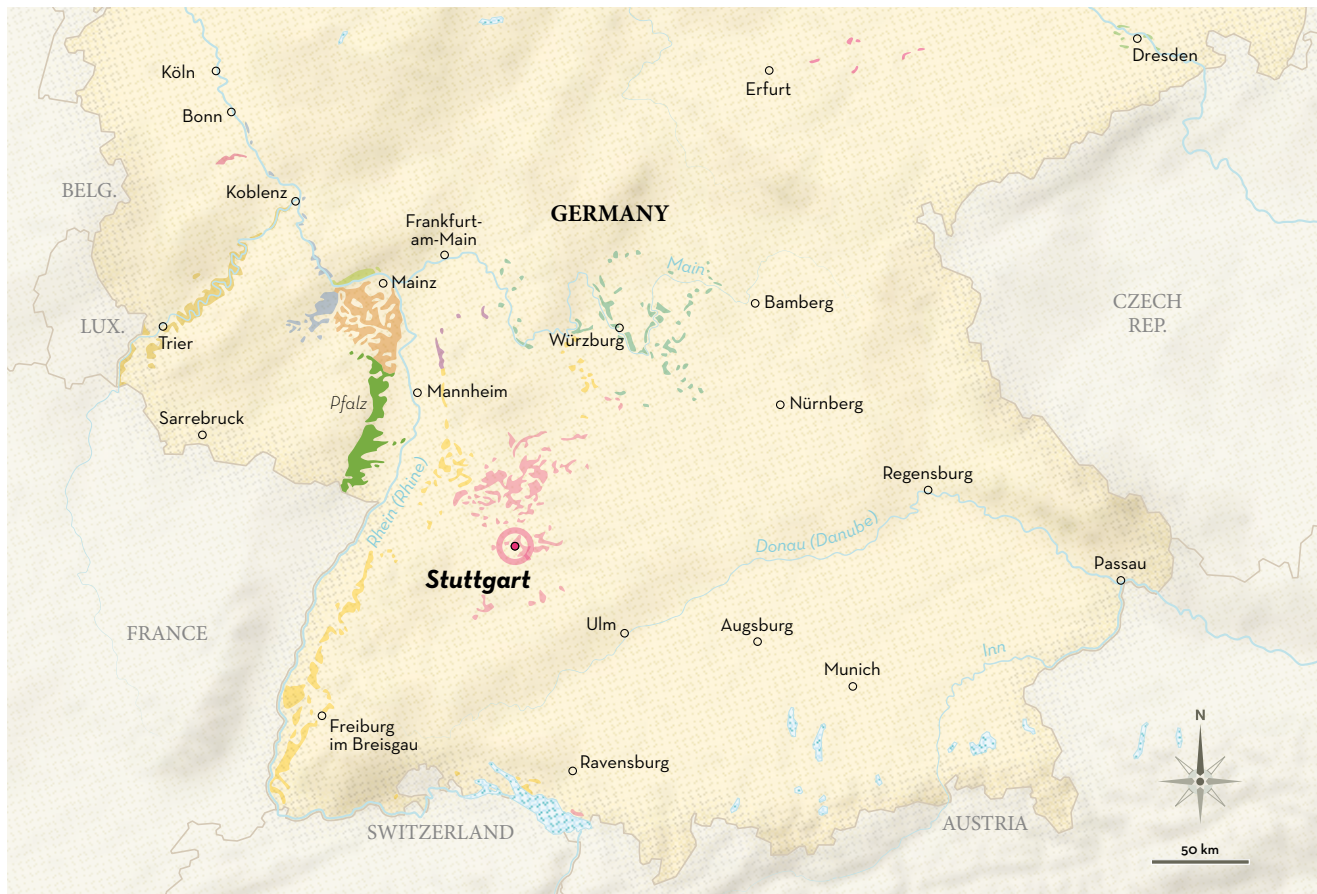
This association, with a history spanning more than two decades, brings together over 70 volunteers who are passionate about the wine culture of the Rhône region. In addition to tending the vineyard at the Palace of the Popes, they organise cultural events and initiatives that promote wine culture. They are also opportunities to taste the wine produced by the clos, of which no more than 100 bottles are made each year. The bottles are adorned with labels designed by local artists, giving the project an additional artistic dimension.

- Ownership/Management** City of Avignon, managed by Les Compagnons des Côtes du Rhône
- Dimensions** 0.1 hectare
- Varieties grown** Grenache, Grenache Blanc, Carignan, Syrah, Marsanne, Cinsault, Mourvèdre, Marselan, Counoise, Roussanne, and four other varieties typical of the Rhône Valley
- Wines produced** 1
- Website** [compagnonscotesdurhone.fr](http://compagnonscotesdurhone.fr)
- Official Instagram** @compagnons\_des\_cotes\_du\_rhone



© Association Les Compagnons des Côtes du Rhône





# Stuttgart, Germany

## *Vineyards of identity*

In Stuttgart, one of the world's automotive capitals, it is much easier to come across a vineyard than a car factory, thanks to the more than 400 hectares of vineyards still present in 16 of the city's 23 districts. It is a rare example of a city that has managed to bring together two seemingly opposite identities: the industrial and the agricultural. Viticulture, as in many other regions of Central Europe, arrived with the Roman conquest, but it experienced a major boom during the Middle Ages thanks to the work of monasteries under the Duchy of Württemberg. The peak of expansion came at the end of the 16th century, when vineyard area exceeded 1,000 hectares, before gradually declining in the centuries that followed. Phylloxera also struck Stuttgart at the end of the 19th century, although it did not lead to the dramatic reduction in vineyard area that accompanied urban expansion elsewhere. The city's topography has certainly been a key factor in preserving its wine-growing landscape. The vineyards have survived primarily on the steep slopes (up to 50%) of the valleys surrounding the historic centre and along the Neckar River, where construction was largely prevented during the city's expansion over the past two centuries. These slopes, while ideal from both a soil and climate perspective, require manual labour, intensive maintenance and an almost complete absence of mechanisation. They must also be terraced with dry-stone walls –some of them very old– which require constant upkeep. This is a heavy price to pay for survival in the face of urbanisation. Stuttgart's winemaking tradition has historically been devoted to red wine, a nearly unique case among Germany's major wine-growing regions, thanks to the relatively mild climate and abundant sunshine in a region located at the transition between Atlantic and continental climates. Stuttgart's signature grape is Trollinger, which is widespread throughout Württemberg. For centuries, it has been the everyday wine of families, workers, artisans and taverns (*Besenwirtschaften*), and today it remains accessible to everyone, which is why it is considered part of the city's culture. Most of Stuttgart's wines are produced by five cooperative wineries (such as the Weingärtnergenossenschaft Untertürkheim), where hundreds of members contribute their grapes to produce wines intended primarily for the local market. Most of these wineries have histories spanning more than a century. Only a small proportion of the wine, however, is produced privately by individual winegrowers, although it is still intended mainly for wine taverns, pubs and direct sales. There is also a municipal winery (*Weingut der Stadt*), which originated in 1892 when the city purchased vineyards above the *Bürgerhospital* (the city hospital) with the intention of building a hospital for infectious diseases, where patients could be isolated following an epidemic. The hospital was never built, and the first wines from these vineyards were produced in the city's Ratskeller. Today, the municipal winery cultivates 11 hectares of vineyards across various parts of the city while also helping to preserve the historic landscape.



Vineyard in the city centre



The urban vineyards have become such a defining feature of Stuttgart that they are now a major wine tourism attraction. Four vineyard hiking trails (*Weinwanderwege*) have been established, covering nearly 40 km in total, including the famous Obertürkheim–Uhlbach–Rotenberg–Untertürkheim route, which leads to the Weinbaumuseum (Wine Museum) in Stuttgart-Uhlbach and the Württemberg Mausoleum – arguably the most photographed wine-growing landscape in the region.

The city centre also hosts the annual Stuttgarter Weindorf (Stuttgart Wine Village) in late summer, featuring wine tastings and popular events. From the hills of Rotenberg to the vineyards overlooking the Neckar, thousands of people walk the trails through vineyards, villages and wineries every year. Perhaps this is Stuttgart's secret: transforming an agricultural landscape that has survived modernity into one of the most authentic ways to experience the city.

### Vineyards in the city centre

Few European cities can boast vineyards just a few hundred metres from the main railway station, regional government offices and business districts. In Stuttgart, this is still the case. The slopes of Kriegsberg and Mönchhalde suddenly emerge among public buildings, corporate headquarters and urban infrastructure, serving as a reminder of how the city developed within a pre-existing agricultural landscape.

The Mönchhalde vineyard is one of Württemberg's most prestigious historic vineyards. Facing south and sheltered by the valley's topography, it overlooks the city centre. Not far away, Kriegsberg represents one of the most striking examples of contemporary urban viticulture, with rows of vines coexisting alongside city traffic and administrative buildings.

Even more unusual is the experimental vineyard at Hohenheimer Schlossberg, cultivated by the University of Hohenheim as an open-air laboratory for agronomic research. Within just a few kilometres, production, research and landscape conservation coexist. Observing these rows of vines overlooking the rooftops of Stuttgart perhaps offers a better understanding of the city's character than anywhere else: here, the vine does not occupy residual or hidden spaces, but continues to play a central role in the urban landscape.

### Obertürkheim

If there is such a thing as "heroic" viticulture in Stuttgart, it can be found on the hills of Obertürkheim. The slopes are so steep that they make most forms of mechanisation impossible, forcing winegrowers to rely on manual labour even today. Dry-stone walls, terraces and access stairways shape the landscape and bear witness to centuries of human adaptation to the terrain.

The view over the Neckar Valley is among the most spectacular in the city, but the beauty of the panorama comes at a high cost. Maintaining the terraces requires ongoing investment, while generational succession poses a growing challenge for many family-run wineries. Preserving these vineyards means safeguarding not only agricultural production but also a cultural landscape that defines the region's identity.

In Obertürkheim, the vine survives because some people continue to choose to cultivate it in places where it would be easier to abandon it.



Wurtemberg

© Stuttgart-Marketing GmbH & Sarah Schmid

### Untertürkheim and Rotenberg

The Württemberg hillside is probably where the connection between Stuttgart and wine is most evident. Rows of vines climb the slopes above the Neckar, dominated by the Grabkapelle, the mausoleum built by King William I of Württemberg in memory of his wife Catherine. From here, the view encompasses the vineyards, the river and the industrial plants in the valley, all at once, creating one of the city's most iconic landscapes.

Rotenberg and Untertürkheim are at the heart of the region's winemaking tradition. For centuries, they supplied wine to the court of Württemberg and later to the rapidly growing city. Today, their image is inevitably linked to Mercedes-Benz, whose factories lie just further down the valley. Few places illustrate the coexistence of traditional agriculture and modern industry with such clarity.

The Collegium Wirtemberg cooperative, formed through the merger of historic local entities, continues to cultivate many of the hillside vineyards. The result is a landscape where the monarchy, wine and the automobile seem to form part of the same story. Beneath the vineyards, the streets of the industrial metropolis flow by, while above the city, the slow work of the winegrowers continues.

### Uhlbach

Uhlbach still appears today as a small wine-growing village distinct from the city, even though it has been part of the municipality of Stuttgart since 1937. Surrounded by cultivated hills and connected to the rest of the metropolis by roads winding through the vineyards, it retains a rural atmosphere that is surprising for a regional capital of more than 600,000 inhabitants.

Here stands the Weinbaumuseum, Stuttgart's Wine Museum, housed in the building of a historic wine cooperative. Seasonal taverns, cooperative wineries and wine festivals continue to punctuate life in the neighbourhood, keeping alive a cultural heritage that elsewhere has been absorbed by urban expansion.

Uhlbach represents the city's rural heritage. It is a place where wine is not merely an agricultural product, but an integral part of daily life and local identity.

### Bad Cannstatt

The history of wine in Stuttgart likely began in Bad Cannstatt. As early as Roman times, this settlement on the banks of the Neckar was one of the region's most important centres, thanks to its thermal springs and its location along the Empire's major trade routes. It was the Romans who introduced organised viticulture to the valleys that now surround the city, laying the foundations for a tradition that would last nearly two thousand years.

For many centuries, Cannstatt was more important than Stuttgart itself. A commercial hub, market town and river crossing point, it saw vineyards develop around it that supplied monasteries, royal courts and the local population. Even today, the slopes overlooking the Neckar retain this agricultural character, despite the urban and industrial expansion of the 20th century.

Today, Cannstatt is best known for its thermal baths, the Cannstatter Volksfest and its sports facilities, although it continues to preserve the city's oldest viticultural roots. Here, wine does not represent a return to its origins; it is a continuity that has never truly been interrupted.



Bad Cannstatt

© Stuttgart-Marketing GmbH & Goldmiesel Film



# Via Mari 10 . Reggio Emilia, Italy

## *The vineyard of verticality*

The vine is the quintessential vertical plant: a tenacious climber of walls and trellises. Yet we have grown accustomed to seeing it tamed in neat rows, pruned in winter, or spread across the ground in bush-trained vineyards. In Reggio Emilia, however, a vineyard has emerged that sets the vine free towards the sky, starting from a courtyard that bears witness to a historic event. It was here, in 1859, that Giuseppe Garibaldi arrived to visit the city, surrounded by a crowd. He dismounted from his white horse and improvised a secular baptism for more than a hundred children using water from the well that still stands today, symbolising the arrival of a new era. In that same courtyard, vines now take root and climb towards the light, joining others planted in pots directly on the building's roof. There, a stateless wine is produced—just thirty bottles—born in a specific place yet free from the boundaries imposed by appellations and regulations. The green canopy rises above the medieval brickwork of the historic centre, surprising visitors and drawing attention back to courtyards and hidden spaces: places often forgotten and merely passed through, yet central to life both past and present. The vineyard is a private space that has become part of the community. The family that owns it takes the lead in caring for, nurturing and pruning the vines. The beauty of the cultivation and the transformation of the space encourage conviviality and collective participation, reaching their peak during the harvest, when the community gathers around the vineyard and turns the agricultural event into a neighbourhood festival. It is an ideal union of agriculture, history and people, celebrated on the city's rooftops.

Via Mari was the setting for a bloody event involving two doctors from the nearby hospital, whose fates were decided in this neighbourhood. It was four o'clock in the afternoon on 21 June 1796 when the two doctors, Michelangelo Morini and Paolo Assalini —longtime rivals— challenged one another to a duel. The clash of swords was heard, followed by a terrible scream. Morini, pierced through the chest, died instantly. Assalini fled and, after a brief escape through the narrow streets, found refuge with General Vaubois's French troops, who were passing through Reggio Emilia.



© Tullio Masoni

The wine from Via Mari 10 ages in two containers created by the sculptor Lorenzo Menozzi, representing a man and a woman. The first is a massive oak trunk marked by its bark and scarred with grooves symbolising humanity's audacity in constantly challenging nature. The woman is represented by a slimmer oak trunk, into the top of which a reservoir has been carved. The wine, previously aged in the male sculpture, is poured into this reservoir and flows downwards by gravity through the fibres of the wood, enriching itself with phenols before reaching the base. There, it begins to drip from a section resembling a wooden stalactite before finally reaching the bottle after its long journey through the heart of the wood.

**Ownership/Management** Tullio Masoni

**Dimensions** 0.1 hectare

**Varieties grown** Sangiovese

**Wines produced** 1

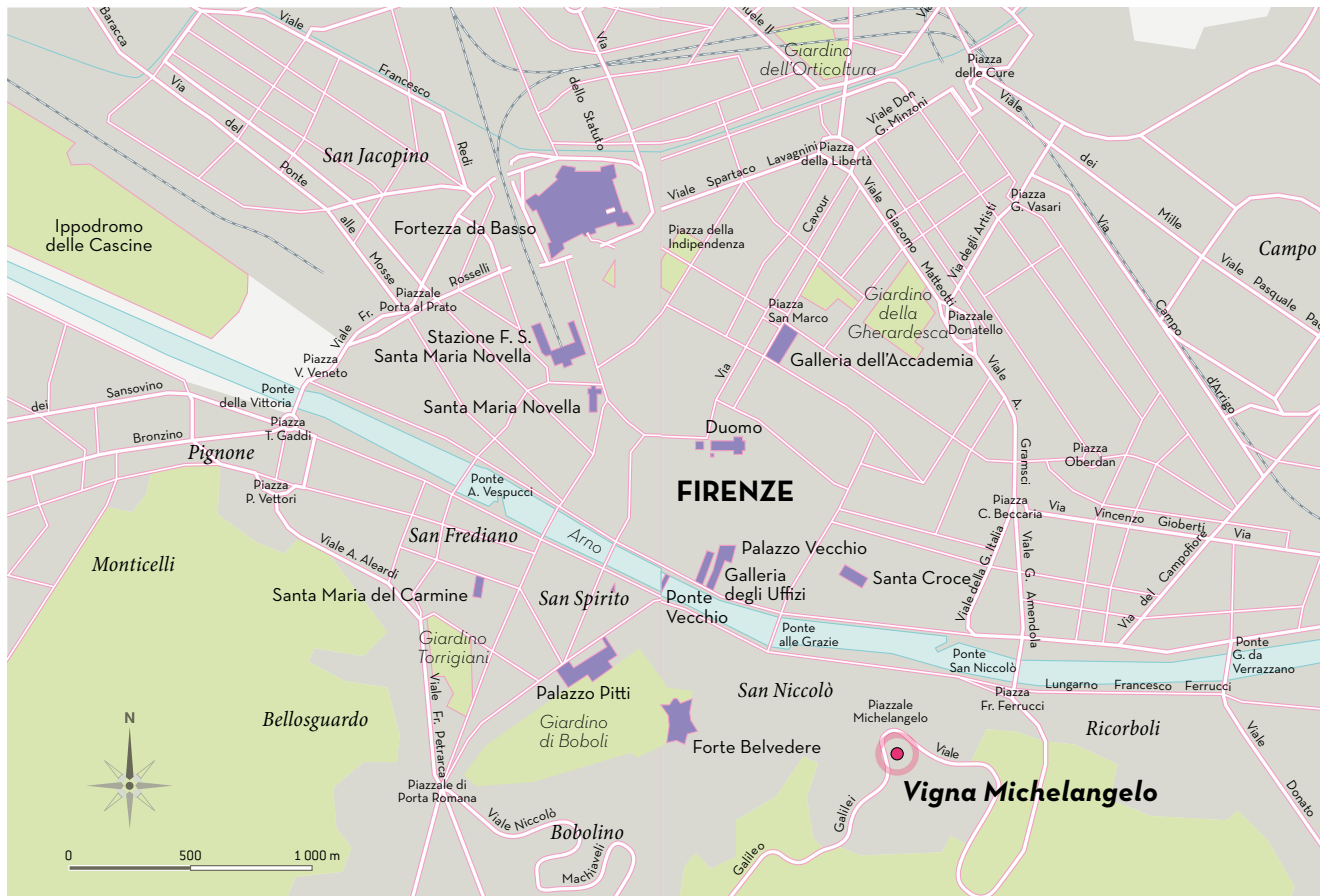
**Website** [viamari10.it](http://viamari10.it)



© Tullio Masoni



© Tullio Masoni



# Vigna Michelangelo • Florence, Italy

## *The Renaissance vineyard*

In Florence, once the epicentre of the Italian Renaissance, a small vineyard returned to its spectacular panoramic setting in 2024, just a few metres from the famous Piazzale Michelangelo, in the district designed by the renowned architect Giuseppe Poggi.

At Maria Fittipaldi Menarini's vineyard, the decision was made to adopt the bush-trained method, which is less suited to mechanisation, while favouring traditional native Tuscan grape varieties that are increasingly rare due to their limited profitability. The vines are planted alongside olive trees and ornamental species in order to preserve the character of the landscape.

The vineyard has thus become a garden once more, a *vitarium* capable of recreating the rural, historical and landscape heritage that once characterised the Florentine countryside before urbanisation. It serves as a reminder that viticulture, a feature of the Florentine landscape since time immemorial, continues to survive despite the many transformations of the city of Dante and the Medici and the steady advance of urban development.

The first harvest, scheduled for 2027, will provide an opportunity to capture the spirit of the project in a bottle: 700 bottles produced not for commercial purposes, but as a tribute to the city of Florence and to the history and diversity of Tuscan viticulture.



© Donne Fittipaldi Wine

**Ownership/Management** Fittipaldi Menarini Family

**Dimensions** 0.1 hectare

**Varieties grown** Sangiovese, Foglia Tonda, Pugnitello, Colorino Val D'Arno, Canaiolo

**Website** [donnefittipaldi.net](http://donnefittipaldi.net)

**Official Instagram** @donnefittipaldiwine





# Etna Urban Winery • Catania, Italy

*Once upon a time, there was the countryside*

Once upon a time, there was the countryside. Dry-stone walls made of lava rock, small houses with wooden roofs and tiled coverings. Wells, canals, saje, wine presses and the homes of the massari. Fragments of a past carried into the present. Built by generations of farmers since Greek times, they survived earthquakes and epidemics, only to be demolished within minutes by anonymous mechanical excavators. In their place came modernity: houses and studio flats, car parks, motorway ramps and shopping centres. Catania expanded beyond its natural boundaries, gradually merging with the Etna villages. Concrete filled the remaining green spaces and erased collective memory. Modernity advanced faster than history had been built.

A small miracle survives beside the San Gregorio motorway exit, where an ancient oak forest allowed one area to escape urbanisation. Eight cousins, representing the eighth generation of a family of winemakers who own the land, met by chance at a family birthday celebration and decided to replant the historic family vineyard there. They astonished their neighbours, who could hardly believe that, instead of constructing new buildings, they were replanting the vineyard from scratch.

## The Rediscovery of the Vignagrande Wine Press

The circular building has always stood at the centre of the vineyards, in ruins. Long believed to be a Second World War bunker and mistaken by tourists for a pizza oven, the restoration completed in 2021 revealed elements of its former grandeur: the original red-ochre colouring and the hexagonal terracotta floor. Historical studies date the building to the Late Middle Ages and have linked it to the monastic communities (Basilian and Benedictine) documented in the surrounding districts and still evident in the place names. The *cuba* was therefore probably a small oratory used for prayer, located a few kilometres from the ancient monastery.



© Nicola Purrello

Etna Urban Winery is not a vineyard saved from the city, but one flourishing within the contemporary city itself. It is a bastion of nature, history and scenic beauty. The vineyard remains in its centuries-old location, but its role has changed. It is no longer only about the production of wine and grapes, but also about the protection of historical heritage. Within the property stands an ancient Etnean wine press dating back to 1790 and the Vigna Grande chapel, a Byzantine-era oratory linked to the Italo-Greek monastic presence that predates Arab rule. These fragments of history have endured through the centuries and, thanks to the vineyard, continue to cultivate a vision for the future. Yet it would not take much for everything to disappear. For years, there have been plans to expand the toll booth beside the vineyard, a project that could wipe out dreams and dreamers in a single stroke. Where else does the countryside die within the city, forgotten among houses, motorways, factories and shopping malls?

### Fundraising

The revival of the Etna Urban Winery vineyard was made possible through an international fundraising campaign involving more than 50 wine lovers, mainly from Italy, Europe and the United States. Supporters were invited to purchase a multi-year supply of wine in advance, with the proceeds used to plant the vineyard. In recognition of their support, contributors receive personalised bottles bearing labels printed with their names.



© Nicola Purrello

**Ownership/Management** The Purrello and Galasso Families

**Dimensions** 1.5 hectare

**Varieties grown** Nerello Mascalese, Nerello Cappuccio, Carricante, Catarratto, Inzolia, Minnella Bianca and rare Etna varieties

**Wines produced** 2

**Website** [etnaurbanwinery.it](http://etnaurbanwinery.it)

**Official Instagram** @etnaurbanwinery



Eglise  
endormie



# Studley Park Vineyard • Merlbourne, Australia

## *The vineyard of continuity*

In the heart of Yarra Bend Park, Melbourne’s largest urban park, vines appear where one would least expect to find them: hidden in a clearing on the banks of the Yarra. We are just three kilometres from Melbourne’s CBD (central business district), in an area characterised by elegant Victorian-era residential buildings. Here, in 1994, Claire and Geoff Pryor decided to plant a vineyard to ensure that the area’s agricultural tradition would not be lost. The site once contained orchards, vegetable gardens and a small neighbourhood market, all of which were at risk of disappearing. The vineyard serves as an agricultural preserve and provides a viable alternative to potential real estate development, thanks in part to the landscape value recognised by local residents. The perfect geometry of the Cabernet Sauvignon rows stands in striking contrast to the untamed beauty of the riverfront. Before harvest, large nets are laid out to protect the vines from the voracious flocks of birds that are abundant in the city and frequent the riverbanks. Operating a winery in a prestigious residential area of Melbourne is a constant challenge. The community appreciates and supports the project, but the expanding property market drives up land values and associated taxes, making agricultural use increasingly difficult to sustain. For Claire and Geoff, the challenge is therefore one of economic survival, dependent on the sale of just over 3,000 bottles each year. Yet the vineyard’s true value lies in demonstrating that, even in a growing city, not every piece of land must inevitably be given a new purpose.



- Ownership/Management** Claire and Geoff Pryor
- Dimensions** 0.5 hectare
- Varieties grown** Cabernet Sauvignon
- Wines produced** 2
- Website** [studleypark.com.au](http://studleypark.com.au)
- Official Instagram** [@studleyparkvineyard](https://www.instagram.com/studleyparkvineyard)





## Katashimo Winery • Osaka, Japan

*The last of the 119 wineries once active in Osaka*

There is a hill in the heart of Osaka that has preserved traditional Japanese winemaking culture for more than 150 years. Once, vineyards stretched as far as the eye could see across its slopes, spreading over the plains to the very edge of the city – the most populous in Japan during the 19th century and the one with the largest area devoted to vineyards.

The rapid urban growth of the 20th century encroached on the cultivated land, driving up property values and forcing many farmers to sell in order to avoid high inheritance taxes. Others were attracted by the stable wages and less demanding work offered by new jobs in the city and gradually abandoned their land.

Katashimo Winery still stands today on that same hill. It is the oldest winery still in operation in western Japan. It is also the last of the 119 wineries once active in Osaka and was among the first to experiment with winemaking using fermenters originally designed for sake, miso and soy sauce production, at a time when winemaking was still largely unknown in Japan. A true time capsule, it has preserved traditional Japanese rural culture and landscapes through its century-old buildings and 1,300 years of documented history.

Today, the 3.5-hectare vineyard offers sweeping views over the city of 8.8 million inhabitants. Here, the traditional Japanese X-shaped trellis system is used alongside vertical training methods such as Guyot. Around forty grape varieties are cultivated, including the native Hongo Budou and Muscat Bailey A, as well as several international varieties.



© Katashimo Winery



© Shota Kuroishi / Katashimo Winery

Family continuity is fundamental to resilience. From founder Sakujiro Takai to the current President, Toshihiro Takai, and his daughter Makiko, the winery is now in the hands of the fourth and fifth generations respectively. Equally important is the belief that urban pressure can be countered through the protection of agricultural heritage. In some cases, the winery has temporarily managed land belonging to other families to facilitate generational transition; in others, it has purchased land outright to prevent development. Although urban expansion continues to exert pressure, the local community remains strongly supportive. More than 400 volunteers take part in managing the vineyard throughout the year, recognising it as an important element of the city's landscape and cultural heritage. Some local businesses also support the winery as part of their corporate social responsibility programmes. Special attention is given to the oldest vines, which are accompanied by younger vines ready to succeed them at the end of their life cycle – one generation replacing another, just like the Takai family.

**Ownership/Management** Takai Family  
**Dimensions** Approximately 3.5 hectares  
**Varieties grown** Approximately 40 native and non-native varieties  
**Wines produced** Approximately 40  
**Website** [kashiwara-wine.com/translation](https://kashiwara-wine.com/translation)  
**Official Instagram** @katashimowinery

NICOLA PURRELLO

# ATLAS OF URBAN VINEYARDS

A vineyard on the roof of an office block in Tokyo; the urban vineyard in Catania with Mount Etna in the background; the Clos Montmartre in Paris with its iconic grape harvest festival; the steep slopes of Vienna and Stuttgart; a row of vines facing the famous Hollywood Sign in Los Angeles; vineyards tended by local communities in The Hague and Osaka ...

Hidden amidst the concrete of the world's largest cities, urban vineyards are true living gems: oases of biodiversity, culture and heritage whose value extends far beyond the wine they produce.

This atlas showcases them, demonstrating that urban vineyards are a rare yet widespread phenomenon across the globe: they can be found wherever viticulture exists and thrive in places where few people would expect to see vines.



JONGLEZ PUBLISHING

£19.95 – \$29.95 – CAD41.95 – €25,00



info@jonglezpublishing.com  
www.jonglezpublishing.com

ISBN: 978-2-38715-109-4

