

# Passione Vino



Recognising ourselves as ambassador rather than mere importers of our stunning wineries, we felt the need of having an informative tool, with which triggering more interest and be more esaustive than a simple catalogue. Here is our idea of a Passione Vino Newspaper, a glossary of wow factors combined with pictures and details in order to provide a broader yet essential informations behind the name of each producer.

Abruzzo  
Alto-Adige  
**Calabria**  
Campania  
**Emilia Romagna**  
**Friuli**  
**Lazio**

**Lazio**  
**Lombardia**  
**Marche**  
**Piemonte**  
Puglia  
Sardegna  
**Sicilia**  
**Toscana**  
Trentino  
Valle d'Aosta  
**Veneto**



## Popoli — Abruzzo



Rosé 100% Montepulciano • Vines  
Age over 15 years old • South-East  
Exposure • Sandy soil rich in pebbles •  
Altitude 500 mt asl • "Cerasuolo" refers  
to the colour produced by a short  
maceration before separating the  
juice from the skins (minimum of 24h)  
• Fermentation lasts no earlier than  
10 days in stainless steel tanks and it's  
led by indigenous yeasts • A minimum  
of 2 months ageing in stainless steel  
vats on its lees • At least one month of  
bottle fining before the release

White 100% Trebbiano • Vines Age over 15 years old • South-West Exposure • Sandy soil rich in pebbles  
• Altitude 350-450 mt asl • Soft Crushing of the grapes without skin contact • Fermentation lasts no earlier than 10 days in stainless steel tanks and it's led by indigenous yeasts  
• According to the vintage it spends a minimum of 12 months in stainless steel vats on the lees (Frequent Battoneo) • At least 12 months of bottle fining before the release

White 100% Trebbiano • Vines Age, over 15 years old • South-East/ South-West Exposures • Sandy soil rich in pebbles • Altitude 350-500 mt asl • Soft Crushing of the grapes without skin contact • Fermentation lasts no earlier than 10 days in stainless steel tanks and it's led by indigenous yeasts • According to the vintage it spends a minimum of 2 months in stainless steel vats on the lees • At least 1 month of bottle fining before the release

White 100% Trebbiano • Vines  
Age over 15 years old • South-East  
exposure • Sandy soil rich in pebbles  
Altitude 350-500 mt asl • Soft Crushing  
of the grapes without skin contact •  
Fermentation lasts no earlier than 10  
days in stainless steel tanks and it's leav-  
ing indigenous yeasts • According to  
the vintage it spends a minimum of 12  
months in stainless steel vats on the  
lees • At least 12 months of bottle fining  
before the release

White 100% Trebbiano • Vines Age over 15 years old • South-East Exposure • Sandy soil rich in pebbles • Altitude 350-500 m asl • Soft Crushing of the grapes without skin contact • Fermentation of the juice occurs in open barriques with indigenous yeasts and it lasts no earlier than 10 days • At least 6 months of Elevage in barrique on its lees (Frequent Battonage) • At least 1 year of bottle fining before the release

Red 100% Montepulciano • Vines Age over 15 years old • South-East/South-West Exposures • Sandy soil rich in pebbles • Altitude 300-450 mt asl • Soft Crushing of the grapes and the fermenting juice stays on the skins until it reaches 8 gr of sugar residue (it changes every year according to the vintage) into stainless steel vats • Fermentation lasts no earlier than 10 days in stainless steel tanks and it's led by indigenous yeasts • A minimum of 2 months ageing in stainless steel tanks • At least 1 month of bottle fining before the release

Red 100% Montepulciano • Vines Age over 15 years old • North Exposure • Sandy soil rich in pebbles • Altitude 500 mt asl • Soft Crushing of the grapes and the fermenting juice stays on the skins until it reaches 8 gr of sugar residue (it changes every year according to the vintage) into stainless steel vats • Fermentation lasts no earlier than 10 days in stainless steel tanks and it's led by indigenous yeasts

- A minimum of 4 months ageing in stainless steel tanks • At least 2 months of bottle fining before the release

Red 100% Montepulciano • Vines Age, over 15 years old • South-East Exposure • Sandy soil rich in pebbles • Altitude 350-500 mt asl • Soft Crushing of the grapes and the fermenting juice stays on the skins until it reaches 8 gr of sugar residue (It changes every year according to the vintage) into 35Hl oak casks • Fermentation lasts no earlier than 10 days in the same wooden casks • A minimum of 12 months ageing in 35Hl Oak casks • At least 1 year of bottle fining before the release

Red 100% Montepulciano • Vines  
Age over 15 years old • South-West  
Exposure • Sandy soil rich in pebbles  
Altitude 350-450 mt asl • Soft Crushing  
of the grapes and the fermenting juice  
stays on the skins until it reaches 8%  
of sugar residue (it changes every year  
according to the vintage) into 35Hl oak  
casks • Fermentation lasts no earlier  
than 10 days in the same wooden casks  
• A minimum of 12 months ageing in  
35Hl Oak casks • At least 1 year of bottle  
fining before the release

# CAPTIVATING LANDSCAPES

The grapes grown at Valle Reale take advantage of constant cool breezes that ensure good ventilation and minimize humidity — ideal for the development of fine aromas. Perfect ripening temperatures are reached only in late fall when the first snow whitens Mount Morrone. The geographic and climatic peculiarities of this area are reflected in the wines, which are characterized by the trademarks of fully mature fruit: fresh, elegant perfume and aromatic complexity.

Located in the green heart of Abruzzo, Valle Reale's vineyards are situated inside one of Italy's most beautiful national parks. This is a wild paradise, with deep gorges carved by glaciers, crystal-clear springs and a diverse array of flora and fauna. Valle Reale is one of the few wine-producing estates in this area of pristine beauty. The topography and climate of this part of Abruzzo is completely different from the rest of the region and unique within central Italy. The vineyards

have thin soils rich in limestone, with a light base of clay and sand. The proximity to the Gran Sasso mountain range, and the altitude of the estate itself, create wide fluctuations in temperature between day and night.

Valle Reale was founded in 2000 with the goal of producing world-class wines. Working primarily with the Montepulciano varietal, the Pizzolo family strives to make wines that highlight the grape's intrinsic qualities:

strength, exuberance, vitality, color, elegance, balance and depth. The process begins with the careful selection of clones that are best suited to Valle Reale's soil and climate, and therefore best express the distinct characteristics of the varietal. Their success is evident in the young, vibrant DOC base wine, and even more so in the cru, a new benchmark for Montepulciano d'Abruzzo.

# Abruzzo



# Feudo D'Ugni

San Valentino — Abruzzo

Cristiana Galasso is Feudo d'Ugni. After her studies of art, after a few years she decided to go back to basics, in the campaign and the vineyard, under the imposing Maiella. In 2001 she began working with a small vineyard of Muller, in 2002 rented the first vineyard of Montepulciano, in 2004 the first bottling.

Alone, without support, really starting from scratches: she lives on a ruolotte, the cellar is set in an old stone cottage, the labour done by hand and only an old truck was used. First official bottling was recorded in 2006. She's the tenacity to produce authentic wines

from healthy grapes and treated the bare minimum with copper and sulfur, without any technology and only little sulfur in the cellar. The wines are white with Trebbiano, rosé and red with Montepulciano, all table wines but actually authentic expressions, bloody, visceral of a large territory which is the Abruzzo.

Feudo d'Ugni is a small company located on the hills of Abruzzo, at the foot of the Majella, the second highest mountain massif of the Apennines. The winery was founded in 2001 by Cristiana Galasso, who calls herself "the

winemaker fiammiferia". After completing his passionate studies at the Academy of Fine Arts in L'Aquila, after a few years he decided to return to the country and cultivate the vine. Rent a vineyard of Montepulciano and in 2006 performs its first bottling, alone, starting from scratch and without the help of anyone. Since then it has been a while, but Cristiana continues to produce its wines that are concentrated alive with sanguine and visceral territoriality. In the vineyard, it grows the most classic Abruzzese grapes such as Trebbiano and Montepulciano, but also mixed rows of Malvasia, Grüner Veltin-

er, Riesling and Gewürztraminer that allow it to experiment with unusual and unusual assemblies for Abruzzo, vinifying them in white with maceration on the skins. Its plants do not know chemical substances but only light treatments based on copper and sulfur in order to have healthy grapes. In the cellar she uses the same philosophy, with rigorous and manual processing, limiting the use of sulphurous to the maximum. The wines of Feudo d'Ugni are traditional, authentic expressions of the territory from which they come, genuine that stand out for their drinkability.

## D'ugni Montepulciano

N/V

Red 100% Montepulciano • From old Vines • Altitude 450 mt a.s.l. • Clayey, Limey soil rich in marlstones • Various Exposures • Aged 3 years in old barriques • At least 3 months of bottle fining

## Fante Montepulciano

N/V

Red 100% Montepulciano • Vines Average Age 35 years • Altitude 450 mt a.s.l. • Clayey, Limey soil rich in marlstones • Various Exposures • Up to 3 weeks of skin contact into concrete vats • Aged at least 2 years in big barrels • At least 2 months of bottle fining

## Lama Bianca

N/V

White Mainly Trebbiano with a bit of Moscato • Vines Average Age 40 years • Altitude 450 mt a.s.l. • Clayey Soil • Various Exposures • About 12-14 days of skin contact and spontaneous fermentation in concrete vats • Aged 12 months in stainless steel vats • At least 2 months of bottle fining

## Lusignolo Cerasuolo

N/V

Rosé 100% Montepulciano • Vines Average Age 35 years • Altitude 450 mt a.s.l. • Clayey, Limey soil rich in marlstones • Various Exposures • Few hours of skin contact and then must ferments in concrete and stainless steel vats • 15 months in Concrete and Stainless Steel vats • At least two months of bottle fining

# Of noble origin, the Migliorati family has been vineyard owners in Abruzzo for 900 years.

Loreto Aprutino — Abruzzo

## Pecorino Colline Pescaresi

IGT

White 100% Pecorino • Vines Average Age 18 years • South-East Exposure • Clayey Soil • Altitude 300-350 mt asl • 10 days fermentation in stainless steel vats • 3 months maturation in stainless steel vats • At least 1 months of bottle fining before the release

## Montepulciano d'Abruzzo

DOC

Red 100% Montepulciano • Vines Average Age 15-20 years • South-East exposure • Clayey soil • Altitude 300 mt asl • 15 days fermentation in stainless steel vats • 6 months maturation in stainless steel vats • At least 1 month of bottle fining before the release

Of noble origin, the Migliorati family has been vineyard and land owners in the mountainous region of Abruzzo for 900 years. In 2015, the family embarked on a new journey in the wine business starting the first winery to bear the Migliorati name. In collaboration with Oscar Farinetti, founder and creator of Eataly, and the Pizzolo family, owners of Abruzzo winery Valle Reale, this venture reignites the Migliorati's passion for viticulture and desire to produce high quality wines in Abruzzo.

The Abruzzo region has some of Italy's most captivating landscapes. Thirty percent of the region is covered by mountains and another third of the land is protected national parks, with the remainder offering some of Italy's most prized agricultural land. This natural biodiversity, where grape vines live harmoniously with sheep grazing on pastures and fields of crocuses growing for saffron production, help to make organic viticulture possible for Poderi Marchesi Migliorati. With the longest Adriatic coastline in the country, and the majestic Gran

Sasso massif in the northwest that peaks at over 9,500 feet, Abruzzo is home to dozens of terrains and microclimates – naturally, all with varying degrees of suitability for quality viticulture.

Poderi Marchesi Migliorati is situated in the commune of Loreto Aprutino, in the northern part of the province of Pescara, one of Abruzzo's four main growing areas. The estate's vineyards grow on a plateau at 350m above sea level, facing southeast towards the sea, a valley that was carved out by gla-

ciers millions of years ago. The winery's proximity to the Adriatic gives a more moderate climate than further inland resulting in a long, consistent growing season. The soils are predominantly clay, with glacial deposits and small pebbles, a terroir that is ideal for the cultivation of montepulciano, trebbiano d'Abruzzese and pecorino. In the hands of Valle Reale winemaker Enrico Antonioli, the estate produces pure, exuberant, mineral-driven wines that accentuate the fruit character of the varieties and highlight the seaside terroir.



# Alto



Azienda Agricola Garlider is a husband & wife organic farmstead located in Velturno/Fedlthurns, a tiny alpine village nestled in the northerly reaches of the Isarco valley, in the bilingual Alto-Adige / South-Tyrol region of Italy. Christian Kerschbaumer is the young owner of this rapidly emerging winery, awarded last year the prestigious Three Glasses by Italy's influential wine-guide Gambero Rosso. Christian and his father Alois had been selling the estate-grown grapes to the local cooperative cellar for many years before making the decision to vinify the crop on their own in the year 2000. The Garlider estate vineyards consist of roughly 5 Ha. planted with a range of white-berry varieties that are traditional for the area, such as Grüner Veltliner, Gewürztraminer, Müller-Thurgau, Sylvaner and Pinot Grigio. The

various parcels are situated on the steep south-facing mountain slopes that surround the cellar. The soil is rocky with a thin layer of clay, intermixed with fragments of weathered schist and quartz crystals. Garlider is a certified organic grape grower and Christian Kerschbaumer is adamant in his resolution to manage the family vineyards in accordance to the principles of biologic viticulture (minimal use of copper sulphate and no use of chemical pesticides or other herbicides).

Source: [novovino.com/garlider](http://novovino.com/garlider)

## Müller Thurgau Südtirol

DOC

White 100% Müller Thurgau • Vines Average Age 15 years • Altitude 550 – 800 mt asl • South-East Exposure • Soil is rocky with a thin layer of clay, intermixed with schist and quartz crystals • Fermentation in Stainless Steel vats lasts for 10-20 days • 9 months maturation in Steel vats with batonage • 2 months bottle fining

## Sylvaner Südtirol

DOC

White 100% Sylvaner • Vines Average Age 25 years • Altitude 600 – 800 mt asl • South/South-East Exposure • Soil is rocky with a thin layer of clay, intermixed with schist and quartz crystals • 60% fermented in Acacia big barrels 40% fermented in big oak barrels. Fermentation lasts for 20 days • 10 months maturation in the same barrels • 3 months bottle fining

## Grüner Veltliner Südtirol

DOC

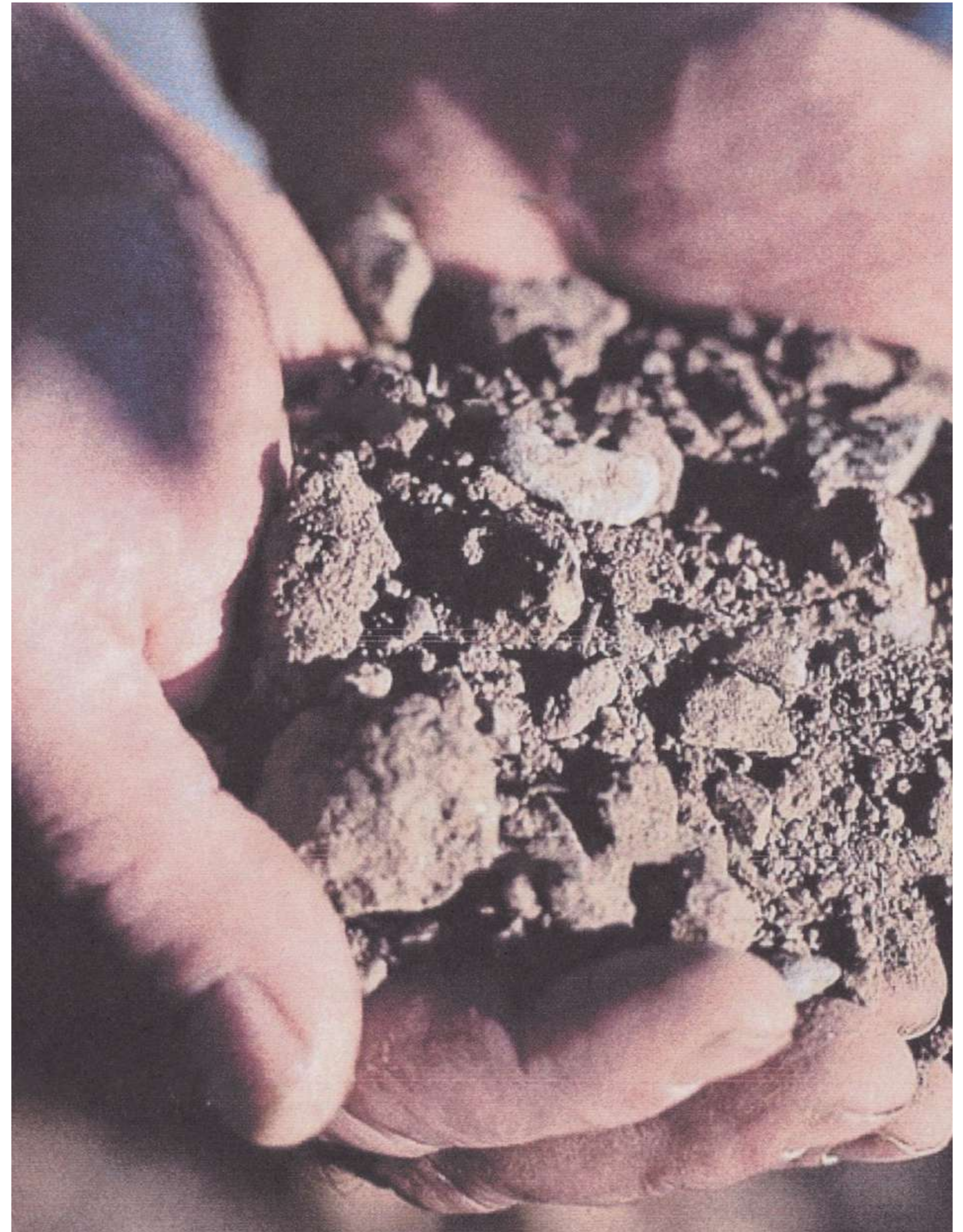
White 100% Grüner Veltliner • Vines Average Age 20 years • Altitude 600 – 650 mt asl • South/ South-East Exposure • Soil is rocky with a thin layer of clay, intermixed with schist and quartz crystals • Fermentation in big oak barrels lasts for 20 days • 10 months maturation in the same barrel • 3 months bottle fining

## Blauburgunder Südtirol

DOC

Red 100% Pinot Nero • Vines Age 20 years • Altitude 550 – 600 mt asl • South/ South-East Exposure • Soil is rocky with a thin layer of clay, intermixed with schist and quartz crystals • Fermentation in Stainless Steel vats lasts for 20 days • 12 months maturation in barriques and tonneaux • 6 months bottle fining before the release

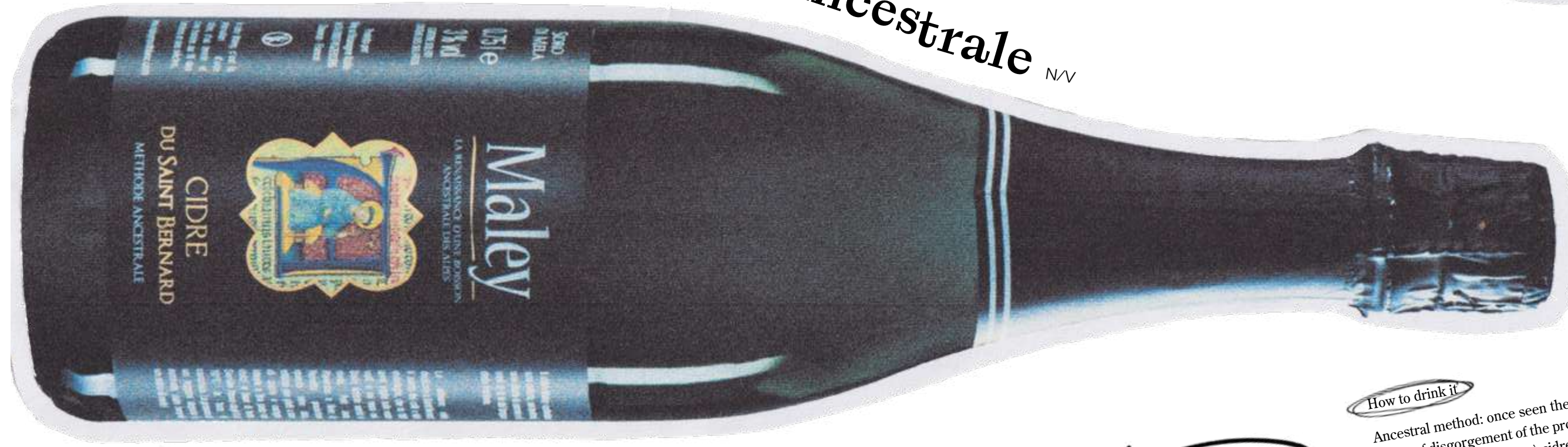
# Adige







## “Cider du Mont Blanc” Ancestrale N/V



With the cider Maley, Aosta Valley repropose an old drink which, for centuries, has been present on the tables of so many alpine villages. This innovative project is born from the passion for the effervescence in all its forms, from the love for the alpine scenarios, from the respect for the biodiversity cared by generations of gardeners and farmers from the Alps. Maley is the old name with which was known the apple in Valtournenche, on the Cervino slopes, in Aosta Valley. Maley is one of the antique names of the MontBlanc, either from the Valdostan or the Saboy side. Maley, today, is a cider. Our headquarters are in the heart of Aosta Valley, in the Brissogne area, at 900 m.a.s.l. The work is being

done at Saint Marcel, in the historic brewery La Valdôtaine, and at Novalaise, the heart of Saboy. Ideally united by the Piccolo San Bernardo hill, the ancient Valdostan and Saboy apple orchards share the same history and the same mountain, and under the testimony of an already past armony, generate fruits surprisingly adapted to produce cider, a young, effervescent and dynamic drink. The orchards used for the apple production are more than one century old, and are cultivated on the Valdostan slopes, at 1000 masl. The selection of our apples is done valutating, on one hand the altitude of the ancient and rare varieties to have suitable characteristics of acidity, tannins and sugar

concentration to produce the cider, and on the other hand it's based on the age (more than 80 years old), the type of farming and the integration on the surrounding scenery. At Saint Marcel we produce a sparkling cider with the classic method, with only the autocton apple Raventze (cultivated in Aosta Valley, at La Salle, Saint Marcel and Antey). No chemical treatment is performed on our Valdostan apples. At Novalaise we produce a sparkling cider with the ancestral method, son of the MontBlanc and its valleys. This cider is born from the marriage between the autocton apple Raventze (cultivated in Aosta Valley at La Salle, Saint Marcel and Antey) and the apple Coison de Boussy, daughter

of the Arve Valley in the High Saboya. Following the Occidental Alps' tradition, during the first squeeze of the apples, the pear Blesson gets added. Apples origin: MontBlanc's territory Aosta Valley: Saint Marcel area, La Salle (Valdigne) Saboy: Novalaise area Of a golden yellow colour, its characteristic on the nose are its fresh notes of apple and mint, on the palate its grand freshness with mellow notes of white pear, of its balanced sweetness transpires far notes of mango.

### How to drink it

Ancestral method: once seen the production method and the absence of disgorgement of the product, we advise to serve it on an earthenware bowl (bolée à cidre) so it is better aired, or if we use glass, better use long water glasses; we do not advise to serve it in narrow glasses (flute). The fermentation perfumes of the apple tends to close in reducing atmospheres (bottle), so airing the product well before cosuming will result on the maximum varierity expression of the used apples.



## “Cristallier” Cider Liqueur

N/V

On the 8th of August in 1786 at 6.30 p.m. Jacques Balmat a farmer, hunter and crystal hunter from the Chamonix valley, together with his doctor, a botanical culturist and mineralogist, Michel Gabriel Paccard, were the first men to have reached the Mont Blanc summit. Nowadays Maley is in the midst of the same mountains and is looking for aromas. Gianluca Telloli, an oenologist from the Valle d'Aosta, devoted to searching for and promoting the ancient mountain apples grown at high altitudes, with the help of Alessandro Revel Chion, a distiller and liqueur-maker, who is knowledgeable about how to interpret the historical Piedmontese herbalist school, created this liqueur based on cider, an aperitif from another era in the full style of the Belle Epoque. Starting from

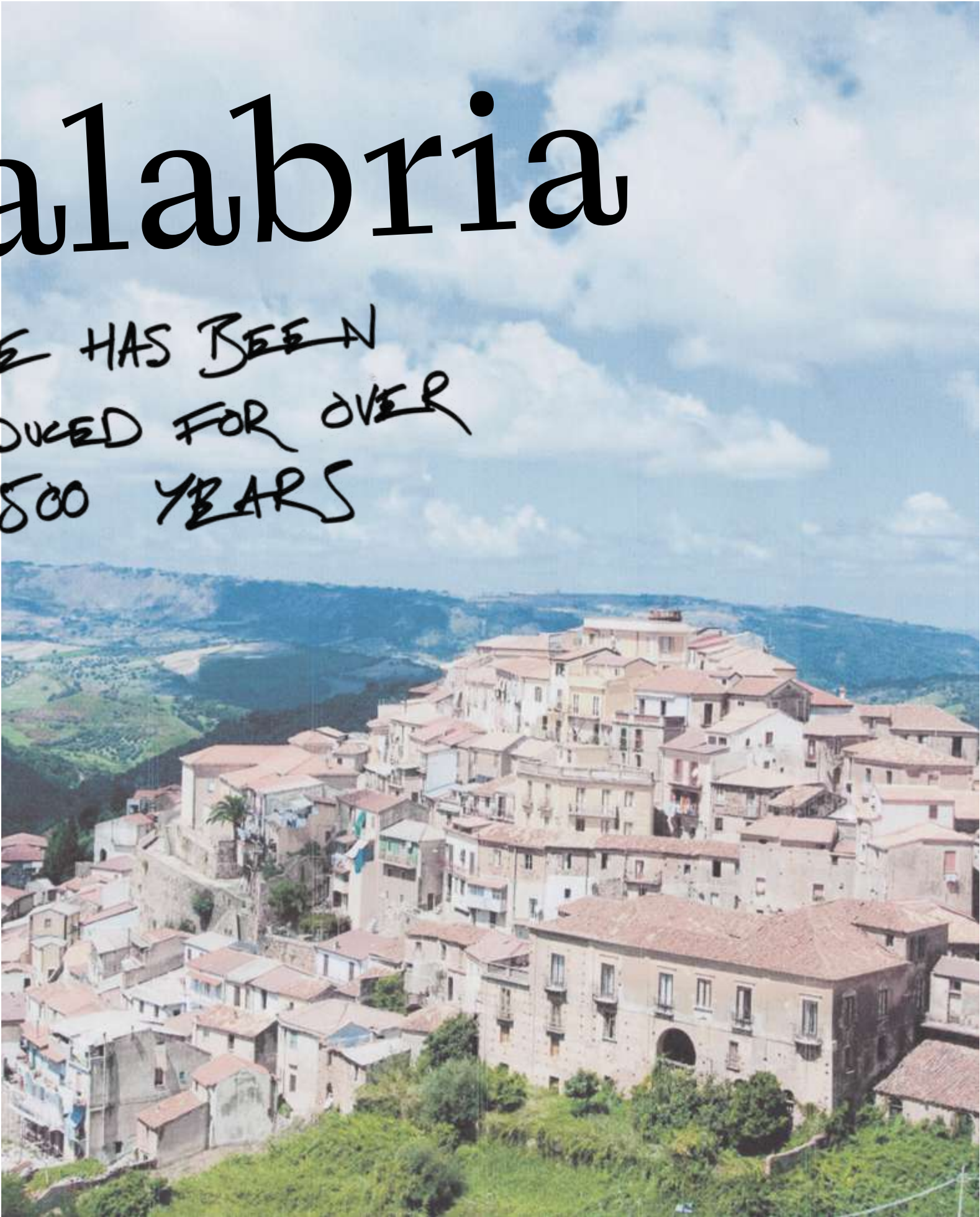
a cider based on fruit to the assembly line production of our alpine apples, the aroma base is taken from absinthe combined with angelica-root, marjoram, thyme and Clary sage (these are the most well-known ones). Its combination of aromas containing the bitter ingredients (cinchona bark, gentian, rhubarb and quassia bitterwood) and then balancing the sweeter ones create an unexpected harmony on our lips. The sweet-scented note originates from the peel of sweet and sour oranges and from the essential oils of other citrus fruits, refining the aroma. We recommend trying our liqueur aperitif with an ice-cube and a slice of ginger, it is marvellous with a mature goat's cheese and it is also rejuvenating and relaxing as an after dinner drink.

# VALLE D'AOSTA



# Calabria

WINE HAS BEEN  
PRODUCED FOR OVER  
2500 YEARS



## Terre Nobili

Valle dei Crati — Calabria

Montalto Uffugo - Tenuta Terre Nobili is a winery founded in the late 60's in Montalto Uffugo by Ennio Matera, with the goal to recover the ancient species of vines of the area. The territory had enjoyed good fame in the past from the production of great wines for the exclusive cellars of local noble families. Thus began the search and selection of native varieties of vines in order to restore this area to its previous splendor. Along with this recovery, Matera tried to identify those areas within the estate where the exposure and the peculiarity of the land could guarantee the highest quality wines. The winery has been run according to tradition for many years. In recent times Ennio's daughter, Lidia, started working in the winery in respect of the original plan. The vineyards extend over 15ha at an altitude that varies between 150mt and 250mt asl within the "Valle dei Crati" IGT. The vines are pruned according to the guyot training system, found most suitable for the region's

climate and soil. Since 1998 the winery practices organic farming. Today Terre Nobili sees Lidia as both agronomist and enologist, looking after the vineyards and deciding what to do in the cellar. Her wines are a remarkable expression of this territory and display a spectrum of neat, clear and fresh fruit flavour.

The legend of Cariglio - The legend tells of a noble warrior named Cariglio who found shelter beneath a big tree at night since his soldiers, without command after a battle, dispersed. Upon waking up he found to be on a hill to the top of which stood a large and majestic oak and all around there was an expanse of olive trees and vines laden with ripe fruits. That garden full of light and color gave new energy to the tired man who, after so many troubles, decided to stop and dedicate to the cultivation of those plants, calling the whole area Carigliatto.

### “Santa Chiara” Greco Calabria IGT

White 100% Greco Bianco • Vines Age over 17 years old • South Exposure • Clayey Soil • Altitude 250 mt asl • Soft pressing, static decanting and Fermentation in stainless steel • 6 months ageing in stainless steel vats on its lees • At least 1 month of bottle fining before the release

### “Cariglio” Magliocco Calabria IGT

Red 100% Magliocco (Mainly Canino and some Dolce) • Vines Age over 17 years old • South Exposure • Clayey Soil • Altitude 250 mt asl • 21 days skin maceration and fermentation in stainless steel • 6 months ageing in stainless steel vats on its lees • At least 1 month of bottle fining before the release

### “Ipazia” Calabria Rosso IGT

Red Nerello Cappuccio and Mascalese • Vines Age over 17 years old • South Exposure • Clayey Soil • Altitude 350 mt asl • 20 days skin maceration and fermentation in stainless steel • 6 months ageing in stainless steel vats • At least 1 month of bottle fining before the release

### “Alarico” Nerello Calabria IGT

Red 100% Nerello Cappuccio and Mascalese • Vines Age over 17 years old • South Exposure • Clayey Soil • Altitude 250 mt asl • 21 days skin maceration and fermentation in stainless steel • 6 months ageing in barriques • At least 1 month of bottle fining before the release

## A’Vita

Ciro — Calabria

We can be found in Calabria in the extreme south of Italy. Our newly established company is located between the Ionian sea and the Sila mountains, on the rolling hills of Cirò, facing the sea. In this area with its clayey and calcareous soil, wine has been produced for over 2,500 years.

Four vineyards, eight hectares of organic vineyard, copper and sulphur are used with great care and attention. Just green manure with minimal tilling in order to maintain soil fertility and favour biodiversity. We only grow native Calabrian grapes: Gaglioppo, Magliocco, Greco nero and Greco bianco, which give the best rendering of our terroir. Our wine is produced by natural fermentation with local yeast and no added enzymes, natural decantation and minimal use of sulphites. Naturalness, maintaining the grape's characteristics and the embodiment of the terroir are our main objectives. We have started, and will continue, our journey following these principles.

### “Leukó” Calabria IGT

White Greco Bianco, Gaglioppo • Vines age 15 years • Vineyard name "Frassà" • South-East/East Exposure • Altitude 5-10 m asl • Clayey, Marlstone-rich Soil • Few hours of skin contact just for the Greco Bianco • Stainless steel maturation 6/7 months on its lees • malolactic fermentation occurred • 1 month of bottle fining

### Rosato Calabria IGT

Rosè Gaglioppo 100% • Vines age 15 years • Clayey, Marlstone-rich Soil • from "Vigna Fego" the vineyard closest to the sea • Altitude 3 m asl • 12 hours skin contact • 6/7 months on its lees into Stainless steel vats • malolactic fermentation occurred • 1 month of bottle fining

### Ciró Classico Superiore DOC

Red 100% Gaglioppo • Vines age from 15 to 48 years • Clayey, Marlstone-rich Soil • Grapes from "Vigna S. Anastasia" and "Vigna Muzzunetto" • Exposures South and North/ North-West • Altitude from 50up to 100 m asl • 5 days skin contact in Stainless steel vats • 30 months ageing in stainless steel vats • 4 months of bottle fining before the release

### Ciró Classico Superiore Riserva DOC

Red 100% Gaglioppo • Vines age 48 years • North/North-West Exposure • Altitude 50-100 m asl • Clay and Marlstone soil • 30 days of skin contact in stainless steel tanks • 1 year ageing in 20Hl oak barrels and 18 months maturation in stainless steel vats • 14 months of bottle fining





CAMPANIA



# Boccella

Taurasi — Campania

“In this age of self-serving reasoning, in which every action has an aim, “beauty”— as a universal concept – is like a eureka moment capable of restoring harmony and creating order out of chaos. Examples of beauty can be found in many areas: from art to nature, from the spiritual to the material. It is something that attracts, impresses and, in some cases, changes the lives of those who perceive it. In his film Manhattan, Woody Allen captures the ‘sense’ of beauty – what makes life worthwhile – in Cezanne’s still life paintings, in certain places in New York and in the sweet face of Tracy. Beauty for Dostoevsky, on the other hand, is the condition – which is also hope – of saving the world in an ideal union between the good and the beautiful. And thus wine is also beauty. Producing wine is an ancient and

natural art which is at the same time history, culture and emotions. In his latest book The Breath of Wine, Luigi Moio refers to the “privilege of beauty” which consists in being able to capture, with esthetic sensitivity, the sensorial and emotional expressions of wine. Tangible evidence of this can be found in any of the many wineries that capture beauty through their wine production. A valid example of this is the Boccella wine estate, in the village of San Eustachio just outside Castelfranci in the province of Avellino, where they bring together beauty and goodness in wines that have a clear identity which allows one to experience that “privilege of beauty” that makes the difference. The area of production is exceptional for making great reds and sits at an altitude of 600m above sea level. And it is here that

for over 50 years the Boccella family has been cultivating different Aglianico clones on ungrafted vines, working in a microclimate that includes cold winters when temperatures can easily fall below freezing. The late ripening of the grapes, due to the microclimate, results in harvest taking place during the first ten days of November. They have just over three hectares of certified organic vineyards that have a clay soil and are surrounded by a dense forest of oak and olive trees. The winery consists of two buildings that face each other. They only began selling their wines in 2005 and before then only made a limited amount of wine for family consumption while most of their grapes were sold to other producers. The technical side of winemaking is in the hands of Sebastiano Fortunato, a student of Giacomo Tacis,

who has been able to bring out the best from the fruit and this extraordinary terroir. The wine is made traditionally with the grapes pressed by hand and the must fermenting in open vats at room temperature, while aging is done using 300 and 500 hl barrels with no filtration or clarification. The result is a wine with a distinct balsamic imprint, bold to the point of being petulant, almost as if to underscore the cold temperatures the vines are subjected to and the difficult area man has had to dominate. Those lucky enough to enjoy a glass of Boccella wine will experience, by tasting it, that “sense of beauty” revealed by its authenticity.

Source: doctorwine.it

## Pierluigi Zampaglione

Valle del Crati — Campania

The farm of Pierluigi Zampaglione is a historical presence in the area of Alta Irpinia, near Calitri. It’s at 800 meters, on a plateau that slopes gently down to the river Ofanto. On 100 hectares he cultivates wheat , pulses and fodder since 1977 and from 1990 it was amongst the first farms in southern Italy wich were converted to organic farming. In 2002 Pierluigi planted two hectares of vineyard on three different types of soil : from the south west to the east of yellow silt dark exclay and silica sand . In 2006 Don Chisciotte was born, as a young idea of a new challenge. It’s a natural wine produced with 100% certified organic Fiano grape, that well adapted itself to the very high altitude, the extreme day/night temperature range and to the poor windswept soil. Today, a small production of quality grapes and tomatoes expresses Pierluigi’s passion and commitment to represent the potential of the land that he works.

## “Don Chisciotte” Fiano Campania

IGT



White 100% Fiano d’Avellino • Vines Age 16 years • Exposure from South-East to West • Clayey, Sandy Soil rich in yellow tufa • Altitude 800 mt asl • 10 days of skin contact fermentation with indigenous yeasts in stainless steel vats • 6-8 months ageing in stainless steel vats on its lees • 4 months of bottle fining before the release

TAURASI

DOCG

Red 100% Aglianico • Vines average Age over 40 years old • Altitude 650 m a.s.l. • Clayey-limey Soil • South-East Exposure • At least 20-30 days on the skins in 10Hl plastic-made tanks • 18-20 months of elevage in 300l-500l oak casks • At least two years of bottle fining before the release

CASEFATTE  
CAMPANIA  
FIANO

IGT

White 100% Fiano • Vines average Age over 20 years old • Altitude 650 m a.s.l. • Clayey-limey Soil • South-East Exposure • Destemming of the grapes, Soft crushing and 3 days on the skins in 10Hl plastic-made tanks • The fermentation takes 20 days to finish • At least 4-5 months in stainless steel vats • At least 5 months of bottle fining

RASOT  
CAMPI  
TAURASINI

DOC

Red 100% Montepulciano • From old Vines • Altitude 450 mt a.s.l. • Clayey, Limey soil rich in marlstones • Various Exposures • Aged 3 years in old barriques • At least 3 months of bottle fining

Fattoria Alois

Caserta — Campania



At the foothills of the Caiatini mountains in the city of Caserta, in a plateau comprised of 9 beautiful hectares; Michele Alois has made his dream come true. The vineyard, cellar and rural home with Bourbon origins dating from the early eighteen hundreds. The vineyards that surround the estate form a natural amphitheatre of hills, not far from

the inactive volcano of Roccamonfina and from the Matese’s Mountains. From its elevated position the weather has a positive influence which is a critical factor in the grape maturation. Michele’s goal is to give the Campania region’s indigenous grapes their own splendour using genuine biological techniques to obtain quality wines from the

antique Casavecchia and Pallagrello grapes; all rediscovered by the Bourbon family, and the traditional Falanghina and Aglianico grapes.

Fiano (Bees) - It’s a fairly strong flavored white grape that takes its name from the Latin ‘vitis apiana’, as the grapes were so

sweet they proved to be irresistible to bees (“api”). Even today bees are strongly attracted to sugary pulp of Fiano grapes and are a prevalent sight in the vineyards around Campania.

Greco  
Campania  
IGT

White 100% Greco • Vines age over 50 years old • Various Exposures • Altitude 150 m asl • volcanic soil • temperature controlled fermentation in steel vats, on the lees for 10 days • 3 months of bottle fining

Cunto  
Campania  
IGT

Red 100% Palagrello Nero • Vines age over 30 years old • various Exposures • Altitude 280 m asl • Limey soil • Fermentation takes place in open Italian wood barrels (80Hl) with 10 days long skin contact • An year of Elevage in 25Hl Italian wood casks • At least years of bottle fining

Aglianico  
Campania  
IGT

Red 100% Aglianico • Vines age over 50 years old • Various Exposures • Altitude 150 m asl • volcanic soil • temperature controlled fermentation in steel vats with 16 days long skin contact • 6 months of bottle fining

“Caulino”  
Falanghina  
Campania  
IGT

White 100% Falanghina • Vines age over 30 years old • South Exposure • Altitude 150 m asl • Volcanic soil • temperature controlled fermentation in steel vats lasts for 30 days • 3 months of bottle fining



# Emilia



# Prosecca



# San Patrignano

Rimini — E. Romagna

San Patrignano welcomes all young men and women who have serious drug abuse problems, regardless of ideology, social background, or religion, accepting no payment or funding from their families or the government. They offer them a home, healthcare, legal assistance and the opportunity to study, learn a job, change their lives, and regain their status as full members of society. The vineyards of San Patrignano extend over the hillsides of Coriano and look out over Rimini and the Adriatic Sea, a mere three miles away as the crow flies. The program of expansion and development will be based on tight-spacing vineyards, rigorous clonal selection, investment in agricultural machinery and the construction of new fermenting and aging cellars for which ground has already been broken.

## “Aulente” Rubicone Bianco

IGT

White Sauvignon, Chardonnay • Vines Age 10 years • East/South-East Exposure • Clayey-Limey Soil • Altitude 200 mt asl • Fermented in stainless steel at low temperature and aged in stainless steel vats for 4 month on its fine lees • At least 1 month of bottle fining before the release

## “Aulente” Rubicone Rosso

IGT

Red 100% Sangiovese • Vines Age 15 years • East/South-East/South Exposures • Clayey-Limey Soil • Altitude 200 mt asl • Fermented in stainless steel vats under controlled temperature • 6 months ageing in 30HL oak casks • At least 1 month of bottle fining before the release

## “Avi” Sang. Romagna Sup. Riserva DOC

Red 100% Sangiovese • Vines Age 20 years • South Exposure • Clayey-Limey Soil • Altitude 200 mt asl • Fermented in stainless steel vats under controlled temperature with more than 15 days of skin contact • 18 months ageing in 30HL Slavonian oak casks • Over 1 year of bottle fining before the release

## III Pratello, the wizard of Modigliana

Modigliana — E. Romagna

On inheriting the estate from his father in 1991, Emilio Placi saw the chance to put into practice his studies and work experience in wine cellars. This has been put into practice over the years with the Pratello land, in the rural district of Modigliana. A few stocks and tendrils surviving among the scrub down by the ruined cemetery once used by the fifteenth century abbey form a bridge to today's vines. Away from any contact with intensive farming, fertilizer and pesticides, on Pratello's hill you'll see nothing but the cycle of flora and fauna typical of the Mediterranenan Macchia. Wild thyme jostles with cornflower, the scent of acacia mingles with wild gean, blackthorn, sorb and cornel cherry, delicate wild rose and an explosion of red poppy. The badger, the squirrel, porcupine and roe deer have resumed their habitat, where man is a guest amid the wonders of this great design, tapping the juice of the grape in an age-old miracle.

Modigliana is the territory with the highest vineyards of Emilia Romagna and the purest sand soils, that give wines austere character and high acidity, that allows thema very good ageing potential.

## “Le Campore” Forlì

IGT

White Chardonnay, Sauvignon • Vines Age 22 years • North Exposure • Limey-Arenaceous Soil characterized by marlstones • Altitude 550 mt asl • Fermentation of the must in barriques • Aged for 1 year in barriques • at least 1 year of bottle fining before the release

## “Morana” Sangiovese Forlì

IGT

Red 100% Sangiovese • Vines Age 24 years • South/South-East Exposure • Limey-Arenaceous Soil characterized by marlstones • Altitude 500 mt asl • 20 days of skin contact Fermentation in stainless steel • 12 months ageing in barriques • At least 12 months of bottle fining before the release

# Paltrinieri

Sorbara — E. Romagna

Sorbara - Located in the heart of Sorbara, Cantina Paltrinieri is a family run winery which has been producing Lambrusco di Sorbara for three generations. Started by Achille, Sorbara's pharmacist at that time. In the 1920s he decided to build what was the first part of the cellar, then extended by his son Gianfranco and run today by grandson Alberto. The winery is a contrast between old traditions and modern production techniques. Production closely follows Sorbara's wine tradition with respect for environmental conservation and consumers health, in other words, wine made correctly and healthily. The production is followed with minimum intervention and a natural approach in the vineyard and cellar.

Lambrusco di Sorbara - Microscopic production, due to a flowering anomaly, that can give rise to a considerable loss of fruit. But what is lacking in quantity is more than made up for in quality. Sorbara's peculiarity is the very little amount of pigments, reason for a distinctive pinkish - cranberry colour.

## “Solco” Lambrusco dell’Emilia

Sparkling Red 100% Lambrusco Salamino • Vines Average Age up to 40 years old • North to south Exposure • Sandy-Limey-Clayey Soil • Altitude 30 mt asl • 2 days of skin contact fermentation in stainless steel vats • 2nd Fermentation using Martinotti method lasts for 3 months • 3 weeks of bottle fining before the release

**RADICE  
LAMBRUSCO  
DI SORBARA**

Sparkling Rosè 100% Lambrusco di Sorbara • Vines Average Age up to 40 years old • North to south Exposure • Sandy-Limey-Clayey Soil • Altitude 30 mt asl • Flower must fermentation in stainless steel vats • 4 months spent in stainless steel vats • 2nd Fermentation within the bottle by • 2 months of bottle fining before the release



Brisighella — E. Romagna

Brisighella - After working for ten years in various vineyards, in 2008 Stefano Bariani decided to buy his farm and express his own vision, as a producer and vintner. He chose Brisighella, as it is a town set in a valley that is unspoilt and where nature has remained intact, with its river, hills, olive groves, and its many woods. The farm has four and a half hectares of vineyards. One hectare of pastoral land and eleven hectares of woodland. The woodland is indispensable for the wellbeing of the agricultural and environmental system. The main vine varieties are Albana, Trebbiano, White Riesling, Chardonnay, Marsanne, Red Albana and Centesimino. Very close to the natural wines movement, Stefano sees wine as a spontaneous fruit of the land, influenced as little as possible by the technical operations of men. Fondo San Giuseppe is therefore an organic farm, certified by the ICEA Environmental and Ethical Certification Institute, where organic farming is a belief and not something done just for convenience. He was already convinced of the effectiveness of this method twenty years ago, while studing agriculture. Fondo San Giuseppe understands the destructive impact of chemicals on the environment and on the Albana - Some grapes do have long historical roots and Albana is one of them, with the first written record dating back to the Roman Empire. Relatively high in acidity and unusually high in tannins , Albana gives wines particularly suitable for ageing.

## “Esor” Moscato Rosa–Chardonnay

IGT

Rosé Chardonnay, Moscato • Vines Average Age over 40 years • Altitude 400 mt asl • North–East Exposure • Clay – Limestone Soil • All grapes macerated together for 7 days • than fermentation carries on for another 10 days in Stainless Steel Vats • batonnage and pumping over • 6 months ageing in Stainless Steel and 6 months in bottle

## “Téra” Trebbiano Ravenna

IGT

White 100% Trebbiano • Vines Average Age 40 years • Altitude 400 mt asl • North Exposure • Spontaneus fermentation with indigenous yeast in Stainless Steel vats • batonnage and pumping over • 6 months ageing in small Stainless Steel vats • 4 months of bottle fining

**CARAMORE  
CHARDONNAY  
RAVENNA**

IGT

White 100% Chardonnay • Vines Average Age 20 years • North–East Exposure • Clay – Limestone Soil • Altitude 400 mt asl • Fermentation in Stainless Steel vats with no temperature control • batonnage and pumping over • 50% of the wine ages 6 months in Stainless Steel Vats and the other half in Allier tonneaux for the same amount of time • 4 months of bottle fining

## “Notte di Luna” Emilia Bianco

IGT 2016

White Moscato bianco, Malvasia aromatica, Spergola • Vines Age up to 50 years • Altitude 150 mt a.s.l. • Type of Soil Silty-limey with chalk layers • West Exposure • Overnight rest of the picked grapes then pressing • 5 days of skin contact • 2 years in 500L oak and Acacia casks • at least two months of bottle fining

## “Tre Dame” Emilia

IGT 2018

Sparkling Rosè Mainly Sgavetta, Termarina and other indigenous grape varieties • Vines Age 15 years old • Altitude 150-230 mt a.s.l. • Type of Soil Silty-limey with chalk layers • West Exposure • Overnight rest of the picked grapes then pressing • Natural secondary fermentation in bottle lasts for 3 months after the bottling • at least 2 months of bottle fining

# Ca’ de Noci

Quattro Castella — E. Romagna

Ca' de Noci was established in 1993 by the brothers Giovanni and Alberto Masini on their family's estate near Reggio Emilia. For more than thirty years, the family has had a walnut forest on the property (hence the name “Walnut Farm”). In the 700's the province of Emilia Romagna was known to have over 100 different grape varieties. The Masinis wanted to plant local traditional grapes that were slowly disappearing, among them the Spergola, Malbo Gentile and Montericco grapes. The vines are planted in 5 hectares of rocky limestone soil along the Crostolo river. The dryness, and general poorness of the soils help give these grapes all their powerful flavor and minerality. All the vines were planted in the 90's and, therefore are fairly young. They are cultivated using certified organic methods and only minimal treatments of natural copper sulfate and decoctions from plant or animal sources are used. The grapes are hand-harvested in small caskets at maximum ripeness, with healthy skins, then destemmed and left in vats in the cool outside air overnight for extraction. The caps are punched down in the morning and the maceration on the skins continues for a long period, for some wines more than a week. The grapes are then pressed on a manual press and then racked into wood barrels or neutral vats. The wines are aged without filtration or fining.

Source: louisdressner.com

## “De Fratelli” Metodo Classico

2014

Sparkling White 100% Spergola Emiliana • Vines Age 50 years • Altitude 150 mt a.s.l. • Type of Soil silty clay • West Exposure • Overnight rest of the picked grapes then pressing and contact with the skins for few days• 36-48 months of tirage on its lees • Pas Dosé champenois method • at least 2 months of bottle fining

## “Sottobosco” Lambrusco

IGT 2018

Sparkling Red Lambrusco di Montericco, Sgavetta, Malbo Gentile, Lambrusco Grasparossa • Vines Age up to 35 years old • Altitude 150-230 mt a.s.l. • Type of Soil Gravelly-stone and sandy veins • East Exposure • Overnight rest of the picked grapes then pressing and contact with the skins for 10 days• Natural secondary fermentation in bottle • at least 2 months of bottle fining





Friuli

# Stocco

Grave — Friuli

The Stocco name contains a family tradition which has dedicated itself to the love and care of its land for more than 100 years. Four generations of wine producers, started with Francesco who dedicated the Stocco name to those first vineyards, and which continues today with Andrea, Daniela and Paola. Viticulture in Bicinicco, in the Friuli Grave

area, has found an original link between the peculiarity of its territory, which is unique thanks to its gravel and red soil, and the respectful and tenacious work undertaken by the Stocco family. The “Grave” subzone, which is situated between the provinces of Udine and Pordenone, hosts the most famous clone “cradle” in the world. With

indigenous grapes such as Friulano, Malvasia Istriana and Refosco, there are also international varieties which have happily acclimatized themselves here such as the elegant Chardonnay, Pinot Grigio, and the aromatic Sauvignon. Just as the name says, Grave (gravelly stones) lays on the flatter soil south of Udine. This soil is stones left

by the Tagliamento river looking up at the Carnic Alps. The deep soil and well drained stones on the river plane let the rocks and stones to store heat during the day, and to release it during the night, so not to stress the vines.”

# Friuli, Friul, Frie

## Pinot Grigio Venezia Giulia

IGT

White 100% Pinot Grigio • Vines Age 20 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Soft pressing, static decanting and Fermentation in stainless steel • 6 months ageing in stainless steel vats on its lees with weekly batonnage • one month of bottle fining before the release

## “Botis” Ribolla Gialla Venezia Giulia

IGT

White 100% Ribolla Gialla • Vines Age 20 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Overnight Pellicolar maceration then the grapes are softly pressed and the juice ferments in Big oak barrels • 12 months ageing in Large oak casks on its lees • 3 months of bottle fining before the release

## Sauvignon Venezia Giulia

IGT

White 100% Sauvignon • Vines Age 20 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Cold maceration of stripped grapes, light pressing, static decanting • 6 months ageing in stainless steel vats on its lees with weekly batonnage • one month of bottle fining before the release

## Pinot Nero Venezia Giulia

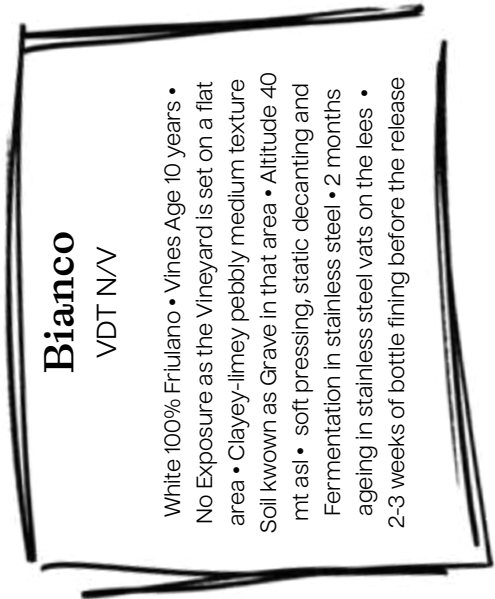
IGT

Red 100% Pinot Nero • Vines Age 8 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Maceration at controlled temperature, delestage (rack and return) and remontage (pumping over) • 10 months ageing in Stainless Steel vats • one month of bottle fining before the release



# Le Pianure

Grave — Friuli



## Merlot delle Venezie

IGT

Red 100% Merlot • Vines Age 12 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Maceration on the skins lasts for 5-6 days, then the juice ferments in stainless steel vats • The wine is refined in stainless steel containers for 2 months • 1 month of bottle fining before the release

## Chardonnay delle Venezie

IGT

White 100% Chardonnay • Vines Age 10 • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • 40 mt asl • soft pressing, static decanting and Fermentation in stainless steel • One month ageing on the lees in stainless steel vats • 2-3 weeks of bottle fining before the release

## Prosecco delle Venezie

IGT

Sparkling 100% Glera • Vines Age 9 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 m a.s.l • Soft pressing, static decantation of the flower must, fermentation in stainless steel, second fermentation Using the Charmat process in autoclave at a controlled temperature for 2 months • 2-3 weeks of bottle fining before the release

## Cabernet Franc delle Venezie

IGT

Red 100% Cabernet Franc • Vines Age 18 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Maceration on the skins lasts for 5-6 days, then the juice ferments in stainless steel vats • The wine is refined in stainless steel containers for 2 months • 1 month of bottle fining before the release

## Pinot Grigio delle Venezie

IGT

White 100% Pinot Grigio • Vines Age 15 years • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Soft pressing, static decanting and Fermentation in stainless steel • 2 months ageing in stainless steel vats on the lees • 2-3 weeks of bottle fining before the release

## Rosso

VDT

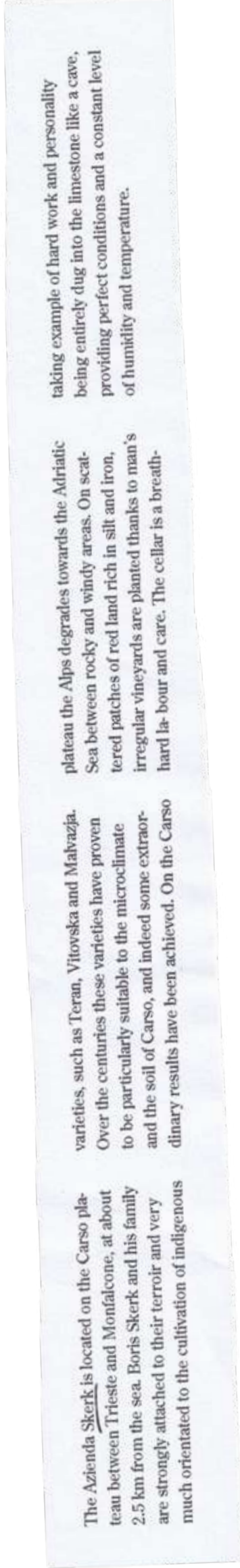
Red Merlot, Cabernet • Vines Age 10 years old • No Exposure as the Vineyard is set on a flat area • Clayey-limey pebbly medium texture Soil known as Grave in that area • Altitude 40 mt asl • Maceration on the skins lasts for 5-6 days, then the juice ferments in stainless steel vats • The wine is refined in stainless steel containers for 2 months • 1 month of bottle fining before the release



~~Skerk~~ Rocks, Terraced Vines on Granitic



Carso — Friuli



## Terran Carso

DOC

Red 100% Teran • Vines Age from 10 up to 45 years • South-West Exposure • "Terra Rossa", silicious red soil rich in iron • Altitude 200-300 mt asl • 10-days-long maceration on the skins in medium wooden barrels • 12 months of maturation in small to medium wooden casks • decanted for other 12 months into 25Hl wooden casks • 4-6 months in bottle before being released

## “Ograde” Venezia Giulia

IGT

White Vitovska, Malvazija Istriana, Sauvignon, Pinot Grigio • Vines Age from 15 up to 45 years • South-West Exposure • "Terra Rossa", silicious red soil rich in iron • Altitude 200-300 mt asl • 10-days-long maceration on the skins • Fermented in wooden vats • 12 months of maturation in 550l barrels and 15/25Hl wooden casks • other 12 months decanting into 50Hl wooden casks assembled in stainless steel vats and it's been resting for 4 months before being released

## Vitovska Venezia Giulia

IGT

White 100% Vitovska • Vines Age from 15 up to 45 years • South-West Exposure • "Terra Rossa", silicious red soil rich in iron • Altitude 200-300 mt asl • 10-days-long maceration on the skins • Fermented in wooden vats • 12 months maturation in wooden vats with indigenous yeasts, batonage every two months and the following year the wine decants in the same vats • assembled in stainless steel vats and it's been resting for 4 months before being released

## Malvazija Venezia Giulia

IGT

White 100% Malvazija Istriana • Vines Age from 15 up to 45 years • South-West Exposure • "Terra Rossa", silicious red soil rich in iron • Altitude 200-300 mt asl • 10-days-long maceration on the skins • Fermented in wooden vats 12 months maturation in 15/25Hl wooden casks with indigenous yeasts, batonage every two months and the following year the wine decants in the same vats • assembled in stainless steel vats and it's been resting for 4 months before being released

taking example of hard work and personality being entirely dug into the limestone like a cave, providing perfect conditions and a constant level of humidity and temperature.

plateau the Alps degrades towards the Adriatic Sea between rocky and windy areas. On scattered patches of red land rich in silt and iron, irregular vineyards are planted thanks to man's hard la-bour and care. The cellar is a breath-

varieties, such as Teran, Vitovska and Malvazija. Over the centuries these varieties have proven to be particularly suitable to the microclimate and the soil of Carso, and indeed some extraordinary results have been achieved. On the Carso

The Azienda Skerk is located on the Carso plateau between Trieste and Monfalcone, at about 2.5 km from the sea. Boris Skerk and his family are strongly attached to their terroir and very much orientated to the cultivation of indigenous



# Bressan

Isonzo — Friuli

## “Carat” Venezia Giulia IGT

White Friulano, Malvasia, Ribolla Gialla • Vines average Age 70 years • Altitude 40-120 m asl • Type of Soil clay and limestone with layers of sandstone • South Exposure with rows northeast-southwest • Soft pressed grapes then only flower must ferments for 28 days on the skins • at least 2 years of ageing in 20Hl wooden casks then blended • 2-3 months in stainless steel • at least 1 month of bottle fining

## Schioppettino Venezia Giulia IGT

Red 100% Schioppettino (Ribolla Nera) • Vines average Age 120 years • Altitude 40-120 m asl • Type of Soil limestone rich in iron • South Exposure with rows facing East-west • 30 days - long fermentation on the skins • At least 48 months in 20Hl Oak, Chestnut and Wild Pear wooden casks • At least 3 months in stainless steel • At least 1 month of bottle fining

## Verduzzo Venezia Giulia IGT

White 100% Verduzzo • Vines average Age 70 years • Altitude 40-120 m asl • Type of Soil clay and limestone with layers of sandstone • South Exposure with rows facing northwest • Soft pressed grapes then only flower must ferments for 20-25 days on the skins • At least 3 years in 20Hl Acacia wood casks • 2-3 months in stainless steel • At least 1 month of bottle fining

## Pinot Nero Venezia Giulia IGT

Red 100% Pinot Nero • Vines average Age 70 years • Altitude 40-120 m asl • Type of Soil limestone rich in iron • South Exposure with rows facing East-west • over 30 days - long fermentation on the skins • At least 36 months in 20Hl wooden casks • At least 3 months in stainless steel • At least 1 month of bottle fining

## Grigio in Grigio IGT

Rosato 100% Pinot Grigio • Vines average Age 70 years • Altitude 40-120 m asl • Type of Soil limestone rich in iron • North/South-West Exposure • Single vineyard cru located in “Corona” • Must ferments for 28 days with the skins • further 7 months on the skins • At least 4 years in 10Hl Wild Cherry Wooden Casks • At least 3 months in stainless steel • At least 1 month of bottle fining

## Pignolo Venezia Giulia IGT

Red 100% Pignolo • Vines average Age 70 years • Type of Soil silty loam • South Exposure with rows facing north-west • Altitude 40-120 m asl • 30 days - long fermentation on the skins • At least 48 months in 20Hl Oak and mulberry wooden casks • At least 3 months in stainless steel • At least 1 month of bottle fining

FRIULI

Lazio

## “Bolle di Grotta” Bianco Frizzante Lazio IGT

White 100% Trebbiano • Vines Age over 40 years old • West/South-West Exposures • Volcanic soil rich in pebbles and Grey Tufa • Altitude 300 mt asl • Spontaneous fermentation of the flower must in open Amphoras • 6 months fining in buried amphoras • 2nd fermentation occurs once bottled • At least 6 months of bottle fining before the release

## “Torretta” Bianco Lazio IGT

White 100% Trebbiano • Vines Age over 40 years old • West/South-West Exposures • Volcanic soil rich in pebbles and Grey Tufa • Altitude 300 mt asl • Spontaneous fermentation of the flower must in open Amphoras • 9 months fining in buried amphoras • At least 3 months of bottle fining before the release

## “Castagna” Bianco Lazio IGT

White 100% Trebbiano • Vines Age over 55 years old • West/South-West Exposures • Volcanic soil rich in pebbles and Grey Tufa • Altitude 300 mt asl • Spontaneous fermentation of the flower must in open 10Hl Local chestnut wooden barrels • 11 months fining in 10Hl Chestnut wooden barrels • At least 6 months of bottle fining before the release

## La Torretta

Grottaferrata — Lazio

Located in Farra d’Isonzo, an outpost of the Collio Goriziano, in Friuli Venezia Giulia, the BRESSAN winery is quite unique. In today’s tempestuous ocean of industrial quick fixes and short cuts, BRESSAN Mastri Vinai is a philosophical lighthouse, a beacon of Quality to help steer all ailing vinous sailors to shore. Fulvio Bressan represents the 9th generation of winemakers carrying the Bressan name and working a small plot of

land in the Farra d’Isonzo since 1726. And given the way he runs his winery, you would think that he might just be channeling all 9 generations of prior expertise, with little care for how the rest of the world might make their wines.

In the vineyard, ‘IF’ and ‘ONLY IF’ the vineyard deems it necessary, Fulvio says only natural fertilisers from the barn may be em-

ployed. ALL chemical and synthetic products including pesticides and herbicides are banned. With all vines pruned to 4-5 buds, the BRESSAN vineyards are also farmed dry, as in, not irrigated. Fulvio pointed out that where their vineyards lie, it’s not far from the Isonzo river. Here the relatively poor gravel topped soil composition encourages vine roots to channel deep to find their life-saving water source. On this raised part

of the Isonzo plain, at a depth of 5 metres, it’s a nutrient rich, stress free zone. The vines simply love it. Fulvio emphasized how dry farming is essential for any grower who wants to maintain the authentic wealth and intensity of the grapes aromatic profile. Recognising the value of his vineyard locations, you begin to understand why BRESSAN wines are uniquely BRESSAN.

The Estate was bought by Riccardo’s Great Granfather at the end of XIX Century. He was making wine for several typical Osterie Romane (which are the most authentic spots where to taste the local cuisine in

Rome) until the 1980s when Alberto, Riccardo’s Father, started conferring all the grapes to the Cantina Sociale Fontana Candida. In 2015, Riccardo Magno, Advertising producer, helped by his wife Maria, Photographer,

decided to convert 100% organic Magno’s Estate . In 2016 they met Michele Lorenzetti, Brilliant Biodynamic consultant and oenologue too; this year was exactly the turning point for their family run Winery.

The old cellar set underground in a cave was restored and some Amphoras and casks were bought in order to have everything ready to kick off with La Torretta’s very first vintage: 2018.





# Liguria

## Walter De Battè

Cinque Terre — Liguria

PRIMA  
TERRA

### “Il Bianco” Vermentino

IGT

White 100% Vermentino • Vines Age over 15 years old • East-West Exposure • Clayey Soil • Altitude 50 mt asl (3km away from the sea) • Overnight pellicolar maceration and Fermentation in stainless steel with indigenous yeasts of the flower must lasts for 15 days • 5 months ageing in stainless steel vats on its lees • At least 1 month of bottle fining before the release

### “Stralunato” Vermentino

VDT

White Vermentino, Moscato Giallo and Sauvignon • Vines Age over 30 years old • Various Exposures • The Lower part of the vineyard has a Clayey Soil and the higher limey soil • Altitude 50-100 mt asl • Two separate vinifications for Aromatic grape varieties and Vermentino • 7-10days long skin contact and the fermentation lasts in 500L Allier oak Casks; same process for the Vermentino • 5 months on its lees • At least 2 months of bottle fining before the release



### “Il Logorroico” Rosso

VDT

Red Vermentino Nero, Sangiovese and Merlot in equal parts • Vines Age over 30 years old • Various Exposures • The Lower part of the vineyard has a Clayey Soil and the higher limey soil • Altitude 50-100 mt asl • 10 days of skin maceration and fermentation in 500L -225l oak barrels with indigenous yeasts • 5 months ageing in the same casks • At least 6 months of bottle fining before the release

### “Carlaz” Bianco

VDT

White 100% Vermentino • Vines Age from 15 up to 50 years • Various Exposures • Clayey Soil • Altitude 350 mt asl • 4 days of skin contact in stainless steel vats during the 1st fermentation • 9 months ageing in 550lt wooden casks (locally called “Caratello”) on the lees • 2 months in stainless steel vats • the wine reaches its perfection after 6 months of bottle fining

### “Harmoge” Bianco

VDT

White Vermentino, Bosco, Albarola • Vines Age more than 70 years • Various Exposures • Loamy -Clayey Soil rich in silt for vermentino and sandy soil for bosco and albarola • Altitude 350 mt asl (Bosco, Albarola) • 4/5 days of skin contact in stainless steel vats during the 1st fermentation • 9 months ageing in 500lt wooden casks on the lees • 2 months in stainless steel vats • At least 2 months of bottle fining before the release

### “Cericò” Rosso

VDT

Red Mainly Grenache and Syrah • Vines Age over 19 years old • South/ East Exposure • Sandy and clayey Soil • Altitude 500 mt asl • 60 days maceration on the skins in stainless steel vats • 15 months ageing in oak tonneaux • Further 6 months of bottle fining before the release

### “Prima Terra” Rosso

VDT

Red Sangiovese, Cilieggiolo, Vermentino Nero, Grenache and Syrah, Merlot • Vines Age over 20 years old • Various Exposures • clayey-sandy Soil with some marlstones rich in Silt • Altitude up to 500 mt asl • Soft pressing, static decanting and Fermentation in stainless steel • At least 5 months ageing in stainless steel vats • At least 3 months of bottle fining before the release

Riomaggiore - Born in 2003, Prima Terra comes from the passion of three people who share a love for the Cinque Terre, viticulture and all that wine represents from a “cultural” and “evironmental” point of view. Walter De Battè, one of the few “young”, idealist wine growers in the Cinque Terre, Riccardo Canesi, a geographer and an expert of the territory, and Pierfrancesco Donati, a marine businessman who has been captivated by the viticultural traditions and the techniques of the Cinque Terre. The fragmentation of

the land, together with its limited amount of cultivability, the steep sloping terrain, and the fact that it is more economically profitable to carry out other types of activities makes competitive viticulture an arduous task. It is no surprise then, that in the past century 90% of the cultivated land has disappeared and every year the amount of abandoned land increases. Only a passionate idealism can promote a business in such a beautiful but troublesome location and make it successful. Currently Prima Terra

cultivates 4 hectars of vineyards, mainly located in the area of Riomaggiore and partly in the areas of Vernazza, Brugnato, S. Stefano Magra and Carrara.

Walter di Batte is a winemaker now working with Primaterra, believing in the philosophy of the 3 components of wine: the human, the grape and the terroir. His wines are characterised by a clear minerality from the surrounding sea, and rocky soil. The land, rich in diversity also lends a distinctly Mediterra-

nean characteristic with the herbs and flora penetrating the wine. He employs traditional methods, eschewing chemicals and using skin contact with the whites to add extra texture and dimension. The Altrove by Walter de Battè is an intense, complex and very Mediterranean white wine, characterized by lively savory aromas. It has perfumes of aromatic herbs, honey, citrus fruits, straw and flint and a smooth, velvety and mineral taste.

Castelnuovo Magra - Among the gentle slopes that descend to the plain of Luni, in Castelnuovo Magra, where the village houses and the Bishop's Palace overlook the vineyards. There's a Torchio, an olive press machine that Luigi Tendola used in his olive oil business, where all the olive growers of

the area used to go and get their oil ready. Although there was a wine production for own consumption and for the nearby taverns, when the son Giorgio took over, with his “weight” and his ideas, he decided to take seriously the activity of winemaker and start bottling their own wines. Today the winery

bears the name “Il Torchio” to identify a tradition. Its vineyards, a few hectares arranged radially inside a basin that descends steeply to the valley ever, are exposed to the south, halfway up, with the Adriatic sea in the background. Only a small portion are higher, just below the village of Castelnuovo,

surrounded by woods, in a lieu-dit called Linero. Current production is around 50,000 bottles which are divided among the mainly Vermentino dei Colli di Luni, Colli di Luni Red and White Table Linero.



# LOMBARDIA





# Dirupi

Valtellina — Lombardia

Dirupi was founded in 2004 in the mountainous region of Valtellina in Lombardy just south of the Swiss border. The founders, Pierpaolo Di Franco and Davide Fasolini, are two childhood friends that crossed paths once again when they both were completing enology degrees in university. Neither had inherited land to work after graduation so the two combined what little resources they had upon completion of their degrees and rented 15 different terraced sites in Valtellina devoted to Chiavennasca. Dirupi employs sustainable practices and strives to farm organically, but the humid climate of Valtellina makes organic certification difficult. So it is all the more impressive that three of their wines achieved organic certification with the 2015 vintage.

Above the cellar housed in a sixteenth century building in Sondrio, the vineyards are scattered across Sondrio, Montagna, Poggiridenti, Grumello and Inferno. Typical to the region, all sites vary in some degree when it comes to exposure and altitude, but the terraces are predominantly sandy and poor. Organic fertilizers are used, wild ground cover is trimmed back with scythes, and naturally all harvesting is done by hand. Plots are harvested as individual lots and brought down the slope to be vinified together based on the altitude of the vineyards the fruit came from. Macerations tend to be 12-30 days long and fermentation starts in stainless steel. The wines then age for at least 18 months in a combination of French oak 225 liter barrels and 20 hecto-liter vats. Bottles are held below the cellar in ideal conditions to achieve a mesmerizing character of elegance and complexity.

Source: tedwardwines.com

## “Gess” Grumello Valtellina Sup. DOCG

Red 100% Nebbiolo (Chiavennasca)  
• Vines Age miscellaneous up to 100 years Morainic (glacially formed accumulation) - Sandy Soil • Altitude 480-530 mt a.s.l • Single Vineyard “Gess” • South Exposure • 30-40 days of skin contact • 2 years into 5Hl tonneau • 12 months of bottle fining

## “Vino Sbagliato” Sforzato DOCG

Red 100% Nebbiolo (Chiavennasca)  
• 60 days of withering into ventilated chambers • Vines Age miscellaneous up to 100 years Morainic (glacially formed accumulation) - Sandy Soil • Single Vineyard “Chioso” • South Exposure • Altitude 600-650 m a.s.l • 20 days of skin contact • 1 year Barriques and tonneaux Oak Barrel • At least 12 months of bottle fining

## Passione Vino

## “Olé!” Rosso di Valtellina DOC

Red 100% Nebbiolo (Chiavennasca)  
• Vines Age miscellaneous up to 100 years • Morainic (glacially formed accumulation) - Sandy Soil • South Exposure • Altitude 400-450 m a.s.l • 12 days of skin contact • 6 months in stainless steel • 2 months bottle fining

## “Dirupi” Valtellina Sup. DOCG

Red 100% Nebbiolo (Chiavennasca)  
• Vines Age miscellaneous up to 100 years • Soil • Altitude 450-600 m a.s.l • South Exposure • 25-30 days of skin contact • 1 year in 20-35Hl French oak barrel • 6 months of bottle fining



## Vigna Riserva” Valt. Sup. DOCG

Red 100% Nebbiolo (Chiavennasca)  
• Vines Age miscellaneous up to 100 years Morainic (glacially formed accumulation) - Sandy Soil • Single Vineyard “Dossi Salati” • Altitude 530-570 • South Exposure • 30-40 days of skin contact • 2 years into 20Hl Allier Oak Barrel • 12 months of bottle fining

# Castello di Cigognola

Valtellina — Lombardia

A production of excellence, of great structure and complexity, capable of giving emotion to every taste. Year after year, the wines of the Castello di Cigognola winery conquer the heart of the tasters and the best awards from the most important wine guides in Italy.

Located on the 45th parallel, this generous land is favored by a microclimate and exceptional soil pedological characteristics. The knowledge of the terroir and the great work in the vineyard and in the winery, under the direction of the oenologist Riccardo Cotarella, ensure that the cultivated vines can best express their potential and organoleptic qualities.

The heart of the company is the old castle of the twelfth century, declared historical patrimony by FAI (Fondo Ambiente Italiano), surrounded by thirty-six hectares of property, of which 28 are vineyards, where they are cultivated, with agricultural methods with low environmental impact, Barbera, Pinot Nero and Nebbiolo.

# Noble roots, noble wines.

## “Bianca” Barbera Op Pavese IGT

White 100% Barbera • Vines Age over 10 years old • Limey clayey Soil • Altitude 350 m a.s.l • North/North-West Exposures • Soft pressing and static draining • about 4 months in stainless steel tanks • 4 months of bottle fining prior to release

## “1212” Barbera Op Pavese DOC

Red 100% Barbera • Vines Age over 10 years old • Clayey- limey Soil • Altitude 350 m a.s.l • North/ North-West Exposures • 12-15 days of skin contact in stainless steel vats • 10 months in 28Hl French oak casks • 10 months of bottle fining

# Sandro Fay

Valtellina — Lombardia

San Giacomo di Teglio - Valtellina is a very particular Valley of Northern Lombardy, just a few miles from the Swiss border. Perpendicular to Val d'Adige and extending its length from East to West, only the northern part of its slopes faces the most of the sunlight, therefore only on the northern side vineyards can be grown. The Valtellina is very steep, and the whole area is covered with picturesque terraces creating a breathtaking view of one of the most charming and no-by-chance called “heroic” wine making zones. The Valtellina is divided into 5 sub-zones: Valgella, Sassella, Grumello, Inferno and Maroggia all cultivated with Nebbiolo. Locally called Chiavennasca, an indigenous variety and due to a high altitude climate gives elegance with the stony and muddy sandy soil giving power and structure to the wines. Marco Fay, Sandro's son is now the masterminds of the winery and alongside his sister Elena are running the firm, with brave attitude, traditional philosophy and high standard but modest hard working, so as their work can be taken as a model and example by many.”

## “Ronco Valene” Terrazze Retiche di Sondrio IGT

White 100% Sauvignon Blanc • Vines Age over 20 years old • South exposure • Altitude 500 m a.s.l • Type of Soil mainly sandy 90%, silty veins and pH 4.5-5.0 • Temperature controlled fermentation in Stainless steel vats • Elevation in stainless Steel Tanks for 6 months • 6 months of bottle fining before the release

## “La Faya” Terrazze Retiche IGT

Red Nebbiolo, Merlot, Syrah • Vines Age over 20 years old • South exposure • Altitude 550mt a.s.l • Type of Soil mainly sandy 90%, silty veins and pH 4.5-5.0 • 14 days long maceration, temperature controlled fermentation in steel vats • 12 months ageing in 25Hl Oak casks • 6 months of bottle fining

## “Ronco del Picchio” Sforzato di Valtellina DOCG

Red 100% Nebbiolo • Vines Age over 20 years old • South exposure • Type of Soil mainly sandy 90%, silty veins and pH 4.5-5.0 • Altitude 300-450 m a.s.l • 10 days long maceration, temperature controlled fermentation in steel vats • 12 months ageing in 25Hl Oak cask • 6 months of bottle fining

## Lombardia

# Ca’ Lojera

Valtellina — Lombardia

Although their address is Sirmione, in the region of Lombardia (a stunning, medieval castle greets the many tourists to this long, narrow peninsula at the south shore of Lago di Garda), Ambra and Franco Tiraboschi and their Azienda “Ca’ Lojera” are physically closer to Peschiera del Garda, another town on the south end of the lake, further east and possibly even more charming than Sirmione. The bellissima Ambra herself, upon being asked about her own very graceful, natural beauty, replied without missing a beat, “why it’s because I live in such a beautiful place!”

The appellation Lugana stretches along the south shore of Garda and there are over 100 producers (the appellation is around 800 Ha in total), but few achieve the kind of taut, aromatic, intense quality of Ca’ Lojera’s wines. Ambra and Franco farm 18 Hectares and produce about 120K bottles per annum, most of which is their regular, current bottling. Their philosophy is to use only the native Turbiana grape, which is closely akin to Verdicchio of the Marche. In Turbiana, we find another grape with the potential not only of real nobility and fineness, but of cellar-ability, another example is our Brunori Verdicchio dei Castelli di Jesi Classico Riserva – where wines regularly improve in the bottle over 10 years or more.

Source: wwcellars.com

## Lugana DOCG

White 100% Turbiana (Trebbiano di Lugana) • Vines Age average is 30 years • Altitude 60 mt a.s.l • Type of Soil Lugana’s white Clay • North and South Exposures • The fermentation occurs in stainless steel vats with the control of temperature and lasts for 15/20 days • 2 months of bottle fining

## Lugana “Riserva Del Lupo” DOC

White 100% Turbiana (Trebbiano di Lugana) affected by Botrytis Cinerea • Vines Age average is 55 years • Type of Soil Lugana’s white Clay • North and South Exposures • Late Harvest • The fermentation occurs in stainless steel vats with the control of temperature and lasts for 20/25 days • 2 years in stainless steel vats • At least 6 months of bottle fining

## “Monte della Guardia” Rosato VDT

Rose Mainly Merlot and Cabernet • Vines Age average is 30 years • Altitude 300 mt a.s.l • Type of Soil moraine • South exposure • The fermentation in a french old barrique lasts for 20 days • The fermentation occurs in stainless steel vats with the control of temperature and lasts for 20/25 • 2 months bottle fining



# Meet the Bozzas,

## “Millesimato” DOCG

Sparkling 70% Chardonnay 30% Pinot Nero • Vines Average Age from 6 up to 25 years • South-East/South Exposure • Morainic soil with pebbles • Altitude 200-250 mt asl • Soft crushing of the grapes and then fermentation in stainless steel vats • At least 48 months on its yeasts • sugar residue 7,5-8,00 gr/l • at least 2 months of bottle fining before the release

## “Extra–Brut” DOCG

Sparkling 75% Chardonnay 25% Pinot Nero • Vines Average Age from 6 up to 25 years • South-East/South Exposure • Morainic soil with pebbles • Altitude 200-250 mt asl • Soft crushing of the grapes and then fermentation in stainless steel vats • At least 26 months on its yeasts • sugar residue 3,5-4,00 gr/l • at least 2 months of bottle fining before the release

## “Brut” DOCG

Sparkling 85% Chardonnay 15% Pinot Nero • Vines Average Age from 6 up to 25 years • South-East/South Exposure • Morainic soil with pebbles • Altitude 200-250 mt asl • Soft crushing of the grapes and then fermentation in stainless steel vats • At least 26 months on its yeasts • sugar residue 7,5-8,00 gr/l • at least 2 months of bottle fining before the release

## “Riserva Baiana” Pas Dosè DOCG

Sparkling 55% Chardonnay 45% Pinot Nero • Vines Average Age from 6 up to 25 years • South-East/South Exposure • Morainic soil with pebbles • Altitude 200-250 mt asl • Soft crushing of the grapes and then fermentation in stainless steel vats • At least 72 months on its yeasts • sugar residue 1,5-2,00 gr/l • at least 2 months of bottle fining before the release

## “Satèn” DOCG

Sparkling 100% Chardonnay • Vines Average Age from 6 up to 25 years • South-East/South Exposure • Morainic soil with pebbles • Altitude 200-250 mt asl • Soft crushing of the grapes and then fermentation in stainless steel vats and 30% aged in wooden barrels • At least 30 months on its yeasts • sugar residue 7,5-8,00 gr/l • at least 2 months of bottle fining before the release

## “Rubinia” Chardonnay

White 100% Chardonnay • Vines Average Age from 6 up to 25 years • South-East/South Exposure • Morainic soil with pebbles • Altitude 200-250 mt asl • Fermentation in stainless steel vats • 8 months maturation in barriques • at least 2 months of bottle fining before the release

# La Montina

Franciacorta — Lombardia

Monticelli Brusati - Monticelli Brusati is a village which lies on a beautiful stretch of land to the north east of Franciacorta. Here the little urban streets recede and make way for the woodlands of the Mugnina Valley. To the north, the region is crowned by Lago d’Iseo, creating a special micro- climate from which the whole area benefits, including the vines. In 1987, three brothers, Vittorio, Gian Carlo and Alberto Bozza, revived the estate. The first mention of the estate dates back to 1620 when the owners of the main house were a noble family from Brescia headed by ‘Benedetto Montini’ - descendant of Pope

Paul VI - the namesake of the estate. Since then this small area which includes the adjacent hillside as well as the vineyards has been called “La Montina”. The grounds of the winery are dominated by the 17th century Villa Baiana which is home to the “Remo Bianco Museum of Contemporary Art”, and boasts hundreds of pieces that are exhibited throughout the Villa. The estate has another Gallery in the old wine cellar used for contemporary exhibitions of art and sculpture. In the past the Villa was also a convent, home to the “Sisters of the order of Dorothy”. The Zonation Study began in 1992 al-

lowed to define the wine suitability of the entire Franciacorta area. The study evaluated the effect of the geopedological features and on morphology of the landscape and on its vineyards and vegetative quality and productivity performance of the Franciacorta vineyards. Franciacorta La Montina is produced in accordance with the strict laws laid down by the ‘Consorzio’ of which it is a part. The laws governing the wine are the strictest in the world relating to the production of “Metodo Classico” (The Champagne or Traditional Method) sparkling wine. These rigid guidelines are designed for absolute

quality. The production of Franciacorta demands only the use of noble grape varieties, (Chardonnay and Pinot Bianco for the white and Pinot Noir for the red) and these must be hand harvested in baskets with a capacity of 18-20 kgs. Its key characteristic is derived from the natural second fermentation in the bottle and the subsequent slow maturation and refinement on the lees (dead yeast cells). This period of maturation must be no less than 18 months for the non-vintage wine, 30 months for the vintage and at least 60 months for the Riserva.

a very  
sparkling  
family.



# Aurora

Offida — Marche

## Fiobbo Offida Pecorino DOCG

White 100% Pecorino • Vines Age 20 years • Altitude 180 mt a.s.l. • Clayey, limey Soil with sandy veins • North-West Exposure • Fermentation with indigenous yeasts under controlled temperature lasts for 18 days • Partly aged (30%) in oak barrels (15Hl) and partly in stainless steel tanks for 10 months • 3 months of bottle fining

## Rosso Piceno Superiore DOCG

Red Montepulciano, and Sangiovese • Vines average Age 25 years • Altitude 180 mt a.s.l. • Clayey, limey Soil • South-West Exposures • Fermentation with indigenous yeasts under controlled temperature and with skin contact lasts for 10 days • Aged for 12 months in 30Hl and 15Hl oak casks



## Rosso Piceno DOC

Red Montepulciano, Sangiovese, Cabernet Sauvignon • Vines average Age 25 years • Altitude 180 mt a.s.l. • Clayey, limey Soil • South Exposure • Fermentation with indigenous yeasts under controlled temperature and with skin contact lasts for 10 days • Aged in stainless steel vats for 6 months

## “Barricadiero” Offida Rosso DOCG

Red 100% Montepulciano • Vines average Age 25 years • Altitude 180 mt a.s.l. • Clayey, limey Soil • South Exposure • Fermentation with indigenous yeasts under controlled temperature and with skin contact lasts for 10 days • Aged for 24 months in old barriques and 15Hl oak casks • At least 6 months of bottle fining before the release

## Falerio DOC

White Trebbiano, Passerina and Pecorino • Vines average Age 25 years • Altitude 180 mt a.s.l. • Clayey, limey Soil with sandy veins • South/North-West Exposure • Fermentation with indigenous yeasts under controlled temperature lasts for 20 days • stainless steel ageing for 6 months

HA'S RISEN FROM THE  
DREAMS LAND IN THEIR FUTURE.  
SAW THE

Aurora has risen, just like the dawn, from the dreams of young friends who in the late 1970's saw the “land” in their future. A choice was made together about life and work, of quality, and consistent with a great respect for mother nature.

Today, after almost 40 years, Aurora is both a point of reference and ready to embark on new challenges.

Today to talk about organic farming, natural

products and biodynamics seems to be “the mode”. These are ideas the Aurora has always practiced, the results, not just ethically are very positive and they push us to continue in the same direction because the only possible road is the one of “sustainable quality: good, even optimum, but also genuine.

Now begins the time of the new generation; now aged 25 years and the same age as those who began this venture, the first being a total challenge fraught with unknowns but

rich in possibilities. Now one can follow the trail already blazed which has also been followed by many other wineries and has given life to a newly realized association: Terroir Marche. The youth are the vital sap; young men and women who are ready to work with the land, the climate and the elements of nature. In the world of wine, paradoxically, one must evolve to stay true to oneself and even “conventional” producers are changing. Today Aurora has 32 hectares of terrain with 10 hectares of vineyard, 2 in ol-

ives, one in fruit trees (mostly apricots), 5 in rotational crops and the rest in forests and the regionally characteristic erosive formations called calanchi. The most important production is wine, in reality it's not that we produce the wine, it's that we know how one to make it well by giving proper relevance to all the important elements which go into its making: the land, the vines, the moon and the sun, the wind and the rain and the work of our hands.



# Accadia

Jesi — Marche

Serra San Quirico – The Azienda Agricola Accadia was founded in 1983 on the hills within the classical cultivation area of Verdicchio dei Castelli di Jesi and Rosso Piceno. Angelo Accadia, driven by love for the land and its products, has been producing wine with great passion and in harmony with nature. The wines are the result of particular attention to the territory and the protection of indigenous biodiversity. The vineyards are farmed with non-invasive methods, all in order to produce wines of character, which can interpret the best of the territory. Altogether with the passion for wine, Angelo combines his love for art, organising art events since 1997 which saw the participation of painters, sculptors and photographers from all over Italy. White Italian grape variety grown primarily in the Marche region of central Italy. The name Verdicchio comes from verde (or “green”) and refers to the greenish hue that wines made from the grape can have. It has good structure, high extract and a luscious strain of apricot-like fruit, which fills out the mineral/salty note that is the hallmark of the variety.

## “Consono“ Verdicchio Castelli di Jesi Classico

DOC

White 100% Verdicchio • Vines average age 25 years • Altitude 320 m asl • South-East Exposure • Clayey, silty, sandy soil • Temperature controlled fermentation • 6 Months ageing on the lees in stainless steel • 2 Months of bottle fining

## “Conscio“ Verdicchio Castelli di Jesi Classico Sup.

DOC

White 100% Verdicchio • Vines average age 25 years • Altitude 350 m asl • South-East Exposure • Limey-Clayey Soil • Temperature controlled fermentation • 9 Months ageing on the lees in stainless steel vats • 3 Months of bottle fining

## “Evelyn“ Verdicchio Castelli di Jesi Classico

DOC

White 100% Verdicchio • Vines average age 25 years • Altitude 350 m asl • South East Exposure • Medium texture soil • The fermentation takes place on the skins for about 25 days • 12 months in stainless steel vats • At least 3 months of bottle ageing

Passione Vino

# Malacari

Conero — Marche

## “Rocca” Marche Rosso

IGT

Red 100% Montepulciano • Vines Average Age over 11 years old • Altitude 250 mt asl • South-West Exposure • Clayey-Limey Soil • 6 days of skin contact in stainless steel vats • One year in stainless steel • at least 3 months of bottle fining before the release

## “Villa Malacari” Rosso Conero

DOC

Red 100% Montepulciano • Vines Average Age 15 years • South exposure • Altitude 250 mt asl • 8 days fermentation in 55hl steel vats with constant delastage • 9-12 months ageing in 20 hl wooden barrels • at least 1 year of bottle fining before the release

## “Grigiano” Conero Riserva

DOCG

Red 100% Montepulciano • Vines Average Age 40 years • Altitude 250 mt asl • South-East Exposure • 15 days fermentation in 55hl steel vats with constant delastage • 14-20 months ageing in barriques and tonneau (80% new) • At least 9 months of bottle fining before the release

The Malacari family has been a landowner in the Marche region for more than 500 years around the little town of Offagna. Most of their land was cultivated with cereals, olives and vines. In 1668, the Villa Malacari was built to be used as a winery, storage for cereals and as an olive mill. Since then the Malacari's have expanded generation after generation to now boast 100 hectares and counting. Today, Alessandro Starrabba, owner of the Azienda Agricola, produces Rosso Conero from 16 hectares of vineyards; 9 of the which are dated 1971 and the other 7 dated 2000. The vineyards are all planted with Montepulciano and are situated around the hill of Grigiano at about 210 metres asl and all facing south. In the cellar, Alessandro has made some major changes in the structure and equipment since 1997 and together with oenologist Sergio Paolucci, started a new culture for his wines, aiming only for high standard, fineness, and character without loosing the style of the Conero.

Ca' Liptra was founded in 2012. The four partners met either at enology school or on the job at some of Le Marche's top wineries (La Distesa, Pievalta, Fattoria Le Terrazze). The name is a play on words: calyptra is a botanical term, referring to the thin cap that protects flowering parts as they are developing. In grapevines this part blows off as the flowering process begins. The name Ca' Liptra is a combination of Ca' (meaning "house of") and the initials of the partners' last names (Giovanni Loberto, Roberto Pisani, Antonella TRaspadini, and Agostino Alfieri). The estate is located in Cupramontana, one of the highest-quality villages in the Verdicchio dei Castelli di Jesi denomination, in Le Marche. The village itself sits at 505 meters above sea level and is influenced just as much by cool air coming off the Appennines as it is by the Adriatic coast; because of this, the wines are aromatically assertive and bright, without losing the inherent richness of Verdicchio, and that clay-limestone soils impart. Today, Ca' Liptra has 2.5 hectares of vines. This makes it an exceedingly tiny estate, but almost no land is for sale in the area, and planting new vineyards is prohibited. However, this suits Ca' Liptra quite well: none of the vines is younger than 31 years old and the estate can focus on producing wines that are truly representative of a small area. The plots are planted to Verdicchio, Trebbiano, Montepulciano, and a touch of Sangiovese.

Farming is organic (certification pending), and within that framework Ca' Liptra finds a lot of flexibility. For the hot, dry 2015 vintage, they adhered more to the "do-nothing" school of thought. Aside from copper/sulfur treatments and the occasional light mowing of grasses or mulching of vine cuttings from pruning, there was no tilling, no cover crops, no bunch thinning, no green harvest, no leaf plucking. The grapes and the soil were allowed to do what they want to do. For the 2016 vintage, in contrast, specific cover crops were matched to each parcel. In the cellar, the main desire is to let the terroir of Cupramontana shine, so they approach matters with the same flexibility. Different vessels and approaches are used, depending on the wine and situation.

## “Kyptra” Verdicchio d.J Superiore

DOC

White 100% Verdicchio • Vines Age 40 years • Altitude 250 mt a.s.l. • Type of Soil chalky- Clayey • South-East/ East Exposure • Concrete tank fermentation lasts for 30 days • 9 months on its lees in a concrete vats • At least one month of bottle fining

## “Ca Liptra” Marche Bianco

IGT

White 100% Trebbiano Toscano • Vines Age 40 years • Altitude 250-400 mt a.s.l. • Type of Soil Limey- Clayey • Various Exposures • Half of the mass is Softly pressed and the other Half has 6-days-long skin maceration • 8 months in Stainless steel • minimum one month of bottle fining



## “Amista” Marche Rosso

IGT

Red Mainly Montepulciano and a bit of Sangiovese • Vines Age 35 years • Altitude 250 mt a.s.l. • Type of Soil Clay limestone • West Exposure • The fermentation in a french old barrique lasts for 20 days • 12 months on its lees in stainless steel vats and two old barriques • At least 6 months of bottle fining

## “Arancio” Marche Bianco

IGT

White 100% Trebbiano Toscano • Vines Age 40 years • Altitude 250-400 mt a.s.l. • Type of Soil Clayey –Chalky • Various Exposures • 15 days of skin contact. The must's been naturally fermented by native yeasts into stainless steel vats • 8 months in Stainless steel vats • At least one month of bottle fining

# Ca' Liptra

Cupramontana — Marche



Piemonte is a land  
of mountains. It is  
surrounded on three  
sides by the Alps, with  
the highest peaks and  
largest glaciers in Italy.

Source: italia.it





### Barolo “Perno” Riserva

Red 100% Nebbiolo • Vines Age over 35 years old • South-East Exposure • Iron rich Sandstone and tufa-limestone-clay Soil • Altitude 350 mt asl • 20-28 days long fermentation with the skins in concrete vats • at least 3 years of ageing in 25Hl Oak casks • at least another year of bottle fining

### Barolo DOCG

Red 100% Nebbiolo • Vines Age over 35 years old • South-East Exposure • Iron rich Sandstone and tufa-limestone-clay Soil • Altitude 350 mt asl • 20-28 days long fermentation with the skins in concrete vats • 18 months ageing in 25Hl Oak casks • at least another year of bottle fining

### Barbera d’Alba Superiore DOC

Red 100% Barbera d’Alba • Vines Age over 30 years old • East Exposure • Iron rich Sandstone and tufa-limestone-clay Soil • Altitude 310 mt asl • 10-12 days long fermentation with the skins in concrete vats • 25 months ageing in 25Hl Slavonian oak casks, and 6 months in bottle prior to release

### Langhe Nebbiolo DOCG

Red 100% Nebbiolo • Vines Age over 35 years old • South-East Exposure • Clayey/Calcareous Soil • Altitude 350 mt asl • 18-22 days long fermentation with the skins in concrete vats • 12 months ageing in 25Hl Oak casks • At least 6 months of bottle fining before the release



Monforte d’Alba - Cascina Disa at the beginning of the XV Century was a settlement of Monks of the Breme's Abbey, in the area of Pavia. At the time it dedicated to the cultivation of vines and to the production of wine. Since 1965 the Azienda Agricola Giovanni Sandri continues the traditional wine-growing methods of this land. From his fields used for Barolo we get the more typical wines, result of the serious dedication to the cultivation of the vine and the rigorous respect to the traditional methods used. Today Cascina Disa

is a place to discover the perfumes of good wines of the Langhe's Monforte d’Alba. In 1937 on Suri Disa, a hill at 300 metres above sea level with exposure at the south-east, there are vines of Nebbiolo, of the Lampia (80%) and Michet (20%) varieties. Today, after 63 years, the Azienda Agricola still own 3700 of that implantation, from which they manage to produce 3500 bottles per year. The mature age of this vineyard and the sunny position in which they produce a particularly strong and complex Barolo, but extraordinarily balanced, is

thanks to a careful refinement of a minimum of 5 years in big casks of Slavonia oak and a further 2 years to stand in bottles. 10 years - As his vineyards are set upon the toughest soil from one of the oldest geological ages of the whole area, 5 years is the minimum ageing Elio need to give to all his Barolos but in great vintages he leaves his Barolos to rest mature and age for 10 years or more unique.

## Paride Iaretti

Gattinara — Piemonte

About the Winery - Launched in the year 2000, Paride Iaretti has gone from strength to strength. It was recently included in the "50 Best Wines of Italy" listing (by Luca Gardini, Best Sommelier of the World 2010, and Andrea Grignaffini, Creative Director of Spirit of Wine magazine).

The grapes, viticulture & viniculture - The estate produces wines that offer an authentic taste of Italy and the Piedmont region, focusing on endemic grapes such as the noble Nebbiolo. The winery features a traditional cellar in an ancient courtyard, characteristic of the local architecture from the historical town of Gattinara. The vines (many over 50 years old) are cultivated using long-established methods, respecting the land and the climate. Wine production continues the theme of lessons passed down through generations of winemakers.

The philosophy - Paride Iaretti is passionate about the ancient art of winemaking. The owner, Paride, has dedicated time and energy to perfecting his locally inspired wines (including the special Uvenere wine of the area, named after the dramatic black colour of the grapes), so they might be enjoyed by many generations to come.

### “Velut Luna” Nebbiolo Coste della Sesia

DOC

Red 100% Nebbiolo • Vines Age 10 years • Altitude 45 mt asl • South Exposure • Volcanic soil Iron-rich • Fermentation in Stainless Steel vats with skin contact lasts for 10 days • Aged 12 months in barriques • 2 months bottle fining before the release

### “Pietro” Gattinara

DOCG

Red 100% Nebbiolo • Vines Average Age over 50 years • Altitude 45-300 mt asl • South Exposure • Volcanic soil Iron-rich • Fermentation in Stainless Steel vats with the skins lasts for 30 days • 36 months maturation in tonneaux • 2 months bottle fining before the release

### Barbaresco DOCG

Red 100% Nebbiolo • Vines age over 25 years old (7ha plot) • Limey – Clayey Soil • West/East Exposures • Altitude 260-290 m a.s.l • 15 days of skin contact • 15-20 days of skin contact through the Traditional Langhe Submerged Cap Technique called Steccatura • 1 month in stainless steel vats • 18 months in 30HL Austrian oak casks • 8 months long bottle fining

### Dolcetto d’Alba

DOC

Red 100% Dolcetto • Vines age over 25 years old • Altitude 260-290 mt a.s.l. • Limey – Clayey Soil • South-West Exposure • 10 days long fermentation in contact with the skins into stainless steel vats • 8 months of Stainless steel maturation and further 2 months of bottle fining

### Barbaresco “Montestefano”

DOCG

Red 100% Nebbiolo • Vines age over 40 years old (1.5 ha plot) • Limey – Clayey Soil • South/South-East Exposures • Altitude 260-290 m a.s.l • 15 days of skin contact • 15-20 days of skin contact through the Traditional Langhe Submerged Cap Technique called Steccatura • 1 month in stainless steel vats • 22 months in 30HL Austrian oak casks • 8 months long bottle fining



## La Ca’ Nova

Barbaresco — Piemonte

This estate has quietly been making outstanding, terroir-driven Barbarescos for generations from two of the denomination's top crus, Montestefano and Montefico. Perhaps the most remarkable aspect is that these polished and compelling wines are made without utilizing modern technology. Pietro Rocca, the family's smiling and modest patriarch, is a fourth generation of grape grower. In the early 1970s, he began making and bottling Barbarescos; before that, his family sold their grapes to none other than Angelo God. There is no secret as to why these wines are quintessential expressions of Nebbiolo – it all starts in the vineyards with healthy grapes that are allowed to reach an optimal ripeness. Their single vineyard bottlings come from two of the most coveted sites in Barbaresco. Montestefano produces some of the most structured Barbarescos, and the Roccas own prime parcels situated at 270 m above sea level with full southern exposures. Motefico, where the Roccas own the Bric Mentina vineyard, has a similar altitude, Southern and southeastern exposure, and marl soil. Local legend has it that Montefico was once owned by Domizio Cavazza, the founding father of Barbaresco.

Today Pietro is joined by his sons Marco, an enologist, and Ivan, an agronomist who tends to the vineyards. The firm adopts a strictly hands off approach in the winery, using only wild and native yeasts for fermentation. This takes place mostly in steel tanks and three wooden conical bats, but with no temperature control. Just before fermentation is complete, the firm continues fermentation and maceration with the antique tradition known as steccatura, whereby wooden planks keep the cap submerged in the tank. This time-consuming method gently extracts more color and polyphenols. For the firm's single-vineyard bottlings, fermentation and maceration generally takes twenty-five to thirty days. After fermentation, the firm ages its Barbarescos in 30 hectoliter casks, but rather than Slovenian oak, Pietro prefers Austrian oak: “They are untoasted and neutral, and are the best-quality barrels I have ever seen. In fourteen years, not one has ever leaked a drop.” Pietro recounts that eschewing barriques a decade ago was very difficult, especially since his children were pushing him to switch over. “Now they're glad we didn't because these days there is a strong interest in traditionally crafted wines, but it was a battle for a few years,” he says. The wines are also unfiltered, and besides being quintessential Barbarescos with finesse and structure, they are also extremely well priced. - Kerin O'Keefe

Source: weygandtmetzler.com

### Barbaresco “Montefico”

Bric Mentina DOCG

Red 100% Nebbiolo • Vines age over 35 years old (1.5 ha plot) • Limey – Clayey Soil • South/South-East Exposures • Altitude 260-290 m a.s.l • 15 days of skin contact • 15-20 days of skin contact through the Traditional Langhe Submerged Cap Technique called Steccatura • 1 month in stainless steel vats • 22 months in 30HL Austrian oak casks • 8 months long bottle fining







# Carussin

Asti — Piemonte



## Completo Rosso

1L

Red Mainly Barbera with a bit of Dolcetto,Grignolino, Freisa and Cab. Franc • vines age 3-45 years old• type of soil Calcareous limestone with sandy veins • Various Exposures • Up to 250 m a.s.l • At least 10 days of skin contact in fiberglass vats • At least 4 months in fiberglass vats • At least 2 weeks of bottle fining

## “Filari Corti” Moscato

VDT

Sparkling white 100% Moscato d’Asti • vines age 3- 38 years old • Clayey – sandy Soil with some vines (younger ones) on limestone spots • South/South-West Exposures • soft pressing of the grapes Fermentation under controlled temperature, stabilization is in stainless steel pressurized tanks for 1 year and bottling in iso-baric environment

## “Lia Vi” Barbera d’Asti

DOCG

Red 100% Barbera • vines age over 40 years old • Clayey-Sandy Soil • South-East Exposure • Up to 250 m a.s.l • At least 10 days of skin contact in fiberglass vats • Minimum 10 months spent into concrete vats • At least 2 months of bottle fining

Ferro Maggiore moved from the nearby Calosso in 1927 at San Marzano Oliveto, a small village in the Asti – Langhe region. Located on the hills between Nizza and Canelli the estate was initially made up of a farmhouse with 4 hectares of vineyards but expanded with the purchase of a second farmhouse with 2 hectares of land. The years that followed showed a major increase in the vine-growing vocation of the company and apple trees were eradicated to make room for more vineyards. These vineyards were made up mainly of Barbera d’Asti, to reach the present vine covered area of 16 hectares. In 1962 Bruna Ferro was born. After leaving school she dedicated herself

alongside her parents, to the hard and difficult art of wine making. In 1988 her father Carlo left her with a precious wealth of experience, wisdom and a great passion for Barbera. When combined with their desire to constantly improve in complete harmony with the nature, they continue this fascinating and enthralling profession. Next to the pretty Asti village of San Marzano Oliveto lies the closed Valle (dei) Asinari, so named after the Marchese di Marzano family who once owned the land. Today, approx. 13 ha of it is owned & farmed by Bruna Ferro & her husband Luigi Garberoglio, their two sons Matteo & Luca; another 3 ha of Nizza Monferrato (Barbera) vines belongs

to Luigi’s family (that he currently blends into Asinoi). 80% of the family farm is devoted to growing organic, biodynamic Barbera d’Asti, the rest is planted to mainly Moscato! Bruna’s 4th generation family herald from nearby Calosso (roman Callocius), & it was they who bought the Cà di Carussin farm along with 4ha in 1921. They started vinifying the grapes soon after, in 1927, with the obligatory wheat & maize planted between the rows! Skip forward to the 1960s when Bruna recalls selling their wine in demi-john to Milanese private customers, who thirst for their Carussin wine increased to 12 demi-johns/family/annum by the 1980s! In the meantime they’d also devel-

oped a market in Genova. Alas in 1988, Bruna’s father Carlo Ferro at only 55 yo, leaving her to continue the good work. Apparently each generation is obliged to add 3.5ha of vines!

Luigi & Bruna’s sons, Matteo & Luca, now work alongside their parents. Luca is a graduate of Alba’s Umberto 1 Enological School, & has a debolezza/weakness for making (delicious) beer, as well as wine! The wines are mainly vinified in a combination of fibre glass & stainless-steel tanks, with sulphur dioxide used sparingly!

Source: dbgitalia.com





# La Palazzina

Bramaterra — Piemonte

In 1986, Leonardo Montà founded La Palazzina winery. The first vintage bottled was the 1999. The estate, a Seventeenth Century building, belongs to Leonardo’s family since the early 1930s. Leonardo learned how to take care of the vines and how to make wine from his grandmother Maria who uses to work in the vineyard together with her husband Carlo.

La Palazzina produces Bramaterra DOC and Coste della Sesia DOC Rosso wines, both belonging to the Nebbiolo wines of the Alto Piemonte region. The Palazzina vineyard extends 4 hectares over the hills of Brusnengo, Roasio and Sostegno at 300/400 m a.s.l.. Here, the volcanic soil rich in minerals is ideal for cultivating the Nebbiolo, Croatina, Vespolina and Uva rara native grape varieties. The vines are aged between 10 and 70 years old, with a yield of 40 quintals per hectare. The average annual production is 5000 bottles. The Guyot system is used for pruning. The grape growing is run with special attention to environment, following the guidelines of sustainable agriculture. Winemaking is done in a traditional way, without additives or corrections, with a minimum sulfites content. The grapes are hand picked at different times according to the variety, and follow the winemaking phases separately. After the destemming and the pressing process, fermentation with maceration takes place in concrete and steel tanks for about 12/25 days, with daily pumping over and breaking up of the cap. Then Bramaterra DOC wines are aged in big Slavonian oak tanks for 22/48 months (18 months for Coste della Sesia DOC Rosso) where, during the first summer, the malolactic fermentation takes place naturally. The wine is then bottled and kept for a minimum of 3 to 12 months prior to distribution in order to optimize the wine ripening process, in keeping with La Palazzina’s primary goal of obtaining the maximum quality of its wines.

Passione Vino

# E. Molino

La Morra — Piemonte

## Piccolo

Gavi — Piemonte

Rovereto di Gavi - The Azienda Piccolo, thanks to the love for this job and to the effort of three generations, managed to realise his creator’s dream, Lorenzo Piccolo, furnishing the cellar with modern vinification equipment in order to vinify their own grapes. The winery was founded in 1945; today, Lorenzo’s son Ernesto takes care of the winemaking and Ernesto’s son Gianlorenzo manages the vineyards. The Azienda Agricola lies mostly in Rovereto, with additional hectares in Tassarolo. The soil of the region is a mix of sand and clay. All the work is done according to traditions and the belief that good wine comes only from excellent grapes. In the winery, Ernesto is very careful to give maximum expression to his vineyards and to the Cortese grapes, that are cultivated without the use of chemical weed killers, or any other pesticides.

Cortese - Known for its bracingly high acidity and its ability to retain freshness, even when grown in hot environments. Lime, almond and light herbal or grassy aromas are commonly associated with Cortese based wine.

The Piccolo Ernesto winery is located in the town of Rovereto di Gavi in Piedmont and was founded by Lorenzo Piccolo in 1945. The family has now been making great white wines for three generations. Today Ernesto handles the vinification, while his brother Gian Lorenzo is responsible for viticulture. Even if the winery and the winemaking equipment have been modernized over the years, their viticulture practices and winemaking style remain traditional. Particular attention is paid to viticulture to maximize the organoleptic characteristics of the grapes and produce elegant wines with lots of personality.

Source: bambaraselection.com

### “Rovereto” Gavi di Gavi

DOCG

White 100% Cortese • Vines Age over 40 years • South/South-West Exposure • Altitude 250-300 mt asl • Clayey soil with some marlstones • Soft crushing of the grapes and fermented for 3 weeks in stainless steel tanks • 4 months ageing in stainless steel vats on the lees • At least months of bottle fining before the release

### Coste della Sesia

DOC

Red Mainly Nebbiolo (50%) and Croatina, Vespolina, Uva Rara • Vines Average Age 30 years • South-East Exposure • Sandy Soil with volcanic origins • Altitude 300-350 mt asl • 20 days of skin contact fermentation in stainless steel vats • 18 months ageing in 10Hl Slavonian Oak barrels • 6 months bottle fining before the release

### Bramaterra

DOC

Red Mainly Nebbiolo (80%) and Croatina, Vespolina, Uva Rara • Vines Average Age 30 years • South/South-West Exposure • Sandy Soil with volcanic origins • Altitude 300-350 mt asl • 20 days of skin contact fermentation in stainless steel vats • 36 months ageing in 35Hl Slavonian Oak barrels • 6 months bottle fining before the release

### Bramaterra Riserva

DOC

Red Mainly Nebbiolo (80%) and Croatina, Vespolina, Uva Rara • Vines Average Age 30 years • South/West Exposures • Sandy Soil with volcanic origins • Altitude 300-350 mt asl • 20 days of skin contact fermentation in stainless steel vats • 48 months ageing in 35Hl Slavonian Oak barrels • 12 months bottle fining before the release

E. like Ernesto, my father, who planted the vineyards in Bricco Rocca in 1951. He chose a selection of the best cuttings from the nearby vineyards and grafted 3000 plants to the rockstock of Rupes-tris du Lot. Ernesto’s Father Wine was one of the first Barolo from Annunziata that was ever bottled, and it was already being exported to Canada in the 1970s. E. like Elio, my brother, who managed the winery with great attention and care after its founder left in 1975, maintaining the old vineyards in Bricco Rocca and along the ridge of Pelorosso in good health. E. like Eredi, or heirs, my sister Margherita and I, the current owners of this small property in Annunziata di La Morra: just six hectares of land divided among gardens, fields, fruit and vineyards, all of wich has been certified organic since 2013. E. for the best, southeast Exposure for our Barolo Riserva del Fico, a selection from Bricco Rocca’s oldest vineyards (over 60 years) that grow a limited number of grapes. They are late harvested to achieve the perfect ripeness of tannins, aromas of flowers and spices, ans incredible capacity to age. About 1000 bottles a year, only in the best years. E. for Equal parts young and old whit Barolo Bricco Rocca, for we select grapes from very old vineyards and from our youngest vines, spanning from 1973 to 2001, to make a fresh, generous, fruity, and floral wine, well-balanced with a fine but decisive structure. 2000-3000 bottles a year.

### Barolo “Riserva del Fico”

DOCG

Red 100% Nebbiolo • Vines Age over 68 years old (0.5ha – only 1300kg = 980 bottles) • East-South Exposure • Limey Soil rich in tuffaceous Blue marlstones layered with some sandy veins • Altitude 250 mt asl • Eventhough the bunches are destemmed a 10%-30% of the stems takes part of the vinification anyway • Fermentation, which takes place in open oak Tonneaux (500l-700l) and barriques with the skins, lasts for 25 days (only 15 days of tumultuous one); Further 10 days on the skins after the fermentation in order to stabilize the wine • 24 months of Elevage in 225l eight years old French oak barriques • at least 2 years of bottle fining before the release

### Nebbiolo Langhe

DOC

Red 100% Nebbiolo • Vines Age over 15 years old • East-North Exposure • Limey Soil rich in tuffaceous Blue marlstones layered with some sandy veins • Altitude 200 mt asl • Fermentation in stainless steel with the skins lasts for 20 days (only 10 days of tumultuous one) • 20% of the total amount does 12 months of Elevage in 225l Old French oak barriques; the rest of the wine stays in stainless steel vats for 1 year • at least 2 months of bottle fining before the release

**Barolo  
“Bricco Rocca”**  
DOCG

Red 100% Nebbiolo • Vines Age over 45 years old (1.5ha) • East Exposure Limey Soil rich in tuffaceous Blue marlstones layered with some sandy veins • Altitude 200-250 mt asl • Eventhough the bunches are destemmed a 10%-30% of the stems takes part of the vinification anyway • Fermentation, which takes place in open oak Tonneaux (500l-700l) and barriques with the skins, lasts for 25 days (only 15 days of tumultuous one); Further 10 days on the skins after the fermentation in order to stabilize the wine • 18 months of Elevage in 225l French oak barriques • at least 1 year of bottle fining before the release

**“Melia” Barbera  
d’Alba Superiore**  
DOC

Red 100% Barbera d’Alba • Vines Age over 70 years old (0.5ha) • East Exposure • Limey Soil rich in tuffaceous Blue marlstones layered with some sandy veins • Altitude 200-250 mt asl • Fermentation, which takes place in open 600l oak Tonneaux with the skins, lasts for 22 days (only 12 days of tumultuous one) • 12 months of Elevage in 225l Old steamed Oak barriques and Tonneaux • at least 4 months of bottle fining before the release

### Nebbiolo d’Alba

DOC

Red 100% Nebbiolo • Vines age 7 – 10 years • Soil type Dark brown marl, red marl • Altitude 400 m asl • South-West/South-East Exposure • Cold maceration for 24 – 36 hours • During first 7 – 8 days of fermentation, pump-overs at least 3 times a day • Elevage in stainless steel tanks for 5 - 6 months • Aged 3 months in bottle before release

## La Raia

Gavi — Piemonte

A pioneering Italian biodynamic producer located in Novi Ligure in the heart of the Gavi foothills, La Raia specialise in white wines made from the Italian grape variety, Cortese. They encompass 180

hectares, 42 of which are vineyard and 60 fields, with the balance pasture and woods. La Raia was purchased in 2003 by the Rossi Cairo family, who also own Tenuta Cucco. They had the vision of

Piemonte

### Dolcetto d’Alba “Vigna la Costa”

DOC

Red 100% Dolcetto d’Alba • Planted in 1986 • Altitude 400 m asl • North-West Exposure • During alcoholic fermentation the temperature is kept at 26-28°C • Delestage halfway through the alcoholic fermentation • Maceration lasts 7 days • Elevage in stainless steel tanks for 6-7 months • Aged 3 months in bottle before release

### Barbera d’Alba “Bricco Ravera”

DOC

Red 100% Barbera d’Alba • Vine age 25 years • Altitude 400 m asl • West Exposure • Soil Type Grey marl and bluish limestone • Indigenous yeasts only • Initial fermentation lasts 8-10 days • Before bottling wine ages for 6 months in old barrels, then 6 more months in large Slovenian oak barrels • Aged in bottle for 3 months • Neither fined nor filtered

### Barolo “Ravera”

DOCG

Red 100% Nebbiolo • Planted in 1960 • Altitude 400 m asl • South-West/South-East Exposure • Soil Type Grey and white marl • Delestage every other day during alcoholic fermentation • Submerged-cap maceration lasts 20-25 days, depending on the vintage • Aged in second-passage barriques for one year, then in 10-year-old oak botti (40 hL, 20 hL, and 15 hL) for 15 months • Aged 8-10 months in bottle before release

### Gavi

DOCG

White 100% Cortese • Vines Age from 9 up to 25 years • South-East-West Exposure • Clayey-Limey Soil • Altitude 400 mt asl • Soft crushing of the grapes and fermentation in stainless steel which lasts for 20 days • 4 months ageing on the lees in stainless steel vats

### Gavi Riserva

DOCG

White 100% Cortese • Vines Age 60 years of the Cru “della Madonnina” • South-East Exposure • Clayey-Limey Soil with some marlstone • Altitude 350 mt asl • Soft crushing of the grapes and fermentation in stainless steel vats which lasts for 25 days • 6 months ageing on the lees in stainless steel vats • 6 months of bottle fining

### “Pise” Gavi

DOCG

White 100% Cortese • Vines Age 70 years of the Cru “Plisé” • South/South-East Exposure • Soil characterized by tufa and marlstone • Altitude 400 mt asl • Soft crushing of the grapes and fermentation in stainless steel vats that lasts for 25 days • 20 months ageing on the lees in stainless steel vats

and two Barberas based on Nebbiolo.

Source: glengarrywines.co.nz



It was in 1978 that Piero Benevelli started out with five hectares of vines in Monforte d’Alba and focused on the traditional grapes of Piedmont: Nebbiolo, Dolcetto, and Barbera. His son, Massimo, started his training in the vineyard at age 14 and quickly learned the core principle that still guides him today—to make great wine, you must first have great grapes. The young Massimo Benevelli has developed into an extremely talented Piemontese grower. He exhibits a total command of the production process, from vine to bottle. When tasting his production during various stages of aging—in barrel, tank, and bottle—there is a consistency, a touch, an intangible quality that is the mark of something great. His wines show character, soul, and originality.

The Benevelli holdings are mostly concentrated in the southeastern-facing hillside cru of “Ravera” in the deep southeast of the Barolo zone. The wines from Ravera have the distinction of combining the structural strength of neighboring Serralunga d’Alba with the concentration and richness of Bussia and the other crus further north. Massimo’s Baroli are approachable young but like any great Barolo, reveal their true potential after at least five years or more in bottle. His Dolcetto and Langhe Nebbiolo are true Piemontese delights as well—classic and full of pleasure.



# Umberto Fracassi

Cherasco — Piemonte

## Langhe Favorita

DOC

White 100% Favorita • Vines Average Age 10 years • Altitude 300 mt asl • South, South-West Exposure • Tufa- Limestone-Clay soil • Fermentation occurs in stainless steel vats and lasts for 15 days • Malolactic fermentation in stainless steel tanks • at least 1 month of bottle fining before the release

## Barolo “Mantoetto”

DOCG

100% Nebbiolo • Vines Average Age 25 years • Altitude from 330 to 350 mt asl • South-East Exposure • Tortonian soils, rich in limestone and Pliocenic marlstones • Fermentation occurs in stainless steel vats and lasts for 30/40 days on the skins • Aged for 4 years in Slavonian, Allier and Never oak casks, holding 12-25-30-35 hectoliters • at least 1 month of bottle fining before the release

## “Ciabot Contessa” Barbera d’Alba

DOC

100% Barbera • Vines Average Age 30 years • Altitude 250-300 mt asl • South, South-West Exposure • Tufa-Limestone-Clay Soil • Fermentation occurs in stainless steel vats and lasts for 20/25 days with the skins • from 24 up to 36 months of ageing in french barriques and 30-35Hl casks • 6 months of bottle fining before the release

Cherasco - Senator Domenico Fracassi began the commercial production of wine from vineyards owned by the family of his mother, Maddalena Ratti Mentone at the turn of the last century. Until then, wines from the family vineyards were produced solely for the private consumption of the family. Today the family's wine growing estates in the Langhe hills are owned and managed by the former Senator's nephew, Umberto Fracassi. He

continues to use the label and family name of his great-grandmother. Traditionally, grapes grown in the family's Langhe estates have been turned into wine in the cellars of the family compound within the historic center of the town of Cherasco. More recently these cellars have been equipped with modern wine producing apparatus enabling the creation of wines of superior quality.

Umberto Fracassi's family has been producing Barolo since 1880, a time when Barolo went from being un vino dolce to the grande vino secco that we all know today. After the Second World War, Marchese Fracassi, or simply Umberto, dedicated himself to carrying on the family tradition of producing old-school Barolo in Slavonian oak botti. The town of Cherasco sits at the northwest corner of the Barolo zone, just west of La Morra and

Verduno, and its growing area includes Fracassi's two-hectare Barolo monopole cru Mantoetto. This area is also known as Italy's capital of snail production. Umberto also produces some white Favorita (Vermentino) that's a good way to start a meal, as the Barolo is opening up in the decanter.





GRAPES  
VARIETIES

Nebbiolo  
Vespolina  
Uva Rara

# Paride Chiovini

Ghemme — Piemonte

My farming company was founded officially in 1997, when I decided to take-over, as a hobby, the small-scale activity started by my grandfather, Isidoro; it produced unbottled wine and grapes for third parties. Following a few years' experience in an important eno-chemical analysis laboratory, I acquired the basic skills that allowed me to transform my hobby into a full-time job. With the support and experience of my family, over the years I gradually purchased small pieces of land cultivated as vineyard to add to my grandfather's property.

The restructuring of the winery in 2009 and the purchase of the equipment necessary for the operations allowed me to autonomously perform and supervise the activities associated with all phases of the production cycle. Thanks to the ongoing commitment and support from my family and my own personal efforts, since 2004, I have been managing three hectares of vineyard, located between Sizzano and Ghemme, producing the grape varieties: Nebbiolo, (the local name is Spanna); Vespolina (also known as Ughetta), an autoctone vine of the Novara area (Piedmont), producing red berries; Uva Rara (a grape also called Bonarda Novarese), also an autoctone vine producing red berries. The wines, like my name, were inspired by the Gods and the Heroes of Ancient Greece. They all have unmistakable personalities and their lives and experiences entwine to form a common root.

A part of the 'old' vineyard is characterized by a low density of stakes. The vines, despite their age, have reached production equilibrium that, thanks to a well-developed root apparatus, exalt the intrinsic features of the territory and produce excellent grapes. The density of the 'new' vines exceeds 4000 plants per hectare and were lovingly planted on pieces of land that were historically dedicated and designed to best exploit the sunlight. All of the operations on the vines, from the pruning of the green shoots and again in winter, are performed manually to avoid 'stressing' the plants. The wine-production facility has a capacity to produce 100 hl; it is equipped with stainless steel vats, two of which fitted with temperature control devices. Following the restructuring, the old stable was transformed into a department for bottling and storing the most prestigious maturing wine in wooden barrels of capacity 225 and 500 litres at a constant temperature. At the time of writing, the total annual production is approximately 10,000 bottles, with a mean yield per hectare of 6,000 kg; the wine is produced in accordance with the wine-making techniques governed by the production regulations for Sizzano DOC, for the Colline Novaresi DOC and European regulations for the integrated struggle to protect the environment. Agronomist, Michele Vigasio, and Enologist, Maurizio Forgia, provide me with the technical assistance necessary to manage the vineyards and the vines, in full respect of the natural cycles and processes.

## Sizzano DOC

Red Nebbiolo, Vespolina, Uva rara  
• Vines average age 30 years •  
Altitude 250 mt asl • Acid clayey-sandy soil • South-West Exposure  
• 20-25 days of skin contact in stainless steel vats • 4 months in stainless steel after fermentation then aged in old oak barrels for 2 years • 4 months of bottle fining

## Barolo DOCG

Red 100% Nebbiolo • Vines Age over 25 years • South/South-East Exposures • Clayey Soil rich in tufaceous marlstones  
• Altitude 350 mt asl •  
Fermentation on the skins in stainless steel vats lasts for 30 days • 24 months of Elevage in 225l french oak barriques (20% new barriques) • 6 months of bottle fining before the release

## Langhe Nebbiolo DOC

Red 100% Nebbiolo • Vines Age over 25 years old • East Exposure  
• Clayey Soil rich in tufaceous marlstones • Altitude 350 mt asl  
• Fermentation in stainless steel with the skins lasts for 10 days • 12 months of Elevage in 225l French oak barriques • at least 1 month of bottle fining before the release

## Ghemme DOCG

Red 100% Nebbiolo • vines age 8 years • Acid clayey-sandy soil • South-West Exposure • Altitude 240 mt asl • 20 days of skin contact in stainless steel vats • 4 months in stainless steel after fermentation then aged in 5Hl Allier oak barrels for 18-20 months • 6 months of bottle fining

## “Afrodite” Vespolina DOC

Red 100% Vespolina locally known as ughetta • vines age 15-20 years • Altitude 250 mt asl • Acid clayey-sandy soil • South-West Exposure • 5-6 days of skin contact • 9 months in stainless steel tanks • 4 months of bottle fining



# Conterno Fantino

Asti — Piemonte

Eraldo Viberti, an organic winemaker from Barolo’s La Morra re- gion, has been producing Barolo for the people since the late ’80s. Viberti’s estate is a mere 6 hectares, and thus the estate produces a mere 700 cases of its Barolo every year. Viberti’s value-conscious, vintage Barolo may be your new favorite discovery.

This is a small family farm of about six hectares divided into three different kind of production: two hectares dedicated to Dolcetto, two to Barbera and two to nebbiolo grapes for Barolo wine. All the vineyards are located in La Morra, in the little village of Santa Maria where the cellar, called Prima, is situated. Up until 1987 Eraldo gave all the grapes to the local cooperative wine growers’ association. Since 1987 vintage, he has started to produce his own wine. The starting point of this great adventure is based on Eraldo’s parents’ values: respect for the land and the work linked to tradition. Eraldo works personally in the vineyard and he only uses organic methods and does all the work by hand. They select the best grapes to obtain the highest quality. The harvest, too, is done by hand. After the work in the vineyard we pass into the cellars, where we press the grapes and the fermentation starts in steel tanks. The Barbera instead goes in little wooden barrels (barrique) for twenty months and the neb- biolo for Barolo wine for about thirty months. It is nice to be able to offer this tiny artisan producer’s wines for 50% off the regular price.

Source: italianwinemERCHANTS.com

## Barolo “Sori Ginestra”

DOCG

Red 100% Nebbiolo • Vines average age over 40 years old • South Exposure • Silty-Sandy-Clayey Soil • Altitude 340-370 mt asl • 12-15 days of skin contact in stainless steel vats • Aged for 12 months in barriques, 12 months in 25Hl Slavonian Oak casks • further 10 months of bottle fining before the release

## Barolo “Mosconi”

DOCG

Red 100% Nebbiolo • Vines Average Age over 40 years old • South Exposure • Silty-Sandy-Clayey Soil • Altitude 360-380 mt asl • 12-15 days of skin contact in stainless steel vats • Aged for 12 months in barriques, 12 months in 25Hl Slavonian Oak casks • further 10 months of bottle fining before the release

## “Ginestrino” Langhe Nebbiolo

DOC

Red 100% Nebbiolo • Vines Age over 15 years old • South/South-East/South- West Exposures • Clayey Soil • Altitude 200-450 mt asl • 10 days of skin contact in stainless steel vats • ageing for 10 months in 2nd passage barriques • further 3 months of bottle fining

Passione Vino

## Barolo “Vigna del Gris”

DOCG

Red 100% Nebbiolo • Vines average Age over 30 years old • South/ South-East Exposures • Sandy-Silty- Clayey Soil • Altitude 300-320 mt asl • 12-15 days of skin contact in stainless steel vats • Aged for 12 months in barriques, 12 months in 25Hl Slavonian Oak casks • further 10 months of bottle fining before the release

## “Bricco Bastia” Dolcetto d’Alba

DOC

Red 100% Dolcetto d’Alba • Vines Age over 30 years old • South-West-East Exposures • Limey-Clayey Soil • Altitude 540 mt asl • 8 days long fermentation in contact with the skins into stalless steel vats • ageing for 7 – 8 months in steel vats • further 1 month of bottle fining



Eraldo Viberti, an organic winemaker from Barolo’s La Morra re- gion, has been producing Barolo for the people since the late ’80s. Viberti’s estate is a mere 6 hectares, and thus the estate produces a mere 700 cases of its Barolo every year. Viberti’s value-conscious, vintage Barolo may be your new favorite discovery.

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Source: italianwinemERCHANTS.com

## Barolo “Rocchettevino”

DOCG

Red 100% Nebbiolo • Vines Age over 15 years • South/South-East Exposures • Clayey Soil rich in tufaceous marlstones • Altitude 350 mt asl • Fermentation on the skins in stainless steel vats lasts for 40 days • 30 months of Elevage in 225l french oak barriques (20% new barriques) • 6 months of bottle fining before the release

## Barolo “Roncaglie”

DOCG

Red 100% Nebbiolo • Vines Age over 10 years • South Exposure • Clayey Soil rich in tufaceous marlstones • Altitude 350 mt asl • Fermentation on the skins in stainless steel vats lasts for 40 days • 30 months of Elevage in 20Hl French oak casks • 6 months of bottle fining before the release

Piemonte

# Cascina delle Rose

Barbaresco — Piemonte

## Barbera d’Alba

DOC

Red 100% Barbera • vines age 22 years (Rio Sordo) • type of soil mainly Marlstone (Grey, Blue and white tuff Marlstone), Clay and veins of sand • East Exposure • Altitude 250 mt a.s.l. • 15 days skin contact • 15 months in 10-20 Hl Slavonian Oak • At least 2 months of bottle fining

## Langhe Nebbiolo

DOC

Red 100% Nebbiolo • vines age 22 years (Rio Sordo) • type of soil mainly Marlstone (Grey, Blue and white tuff Marlstone), Clay and veins of sand • South Exposure • Altitude 300-310 mt a.s.l. • 20 days of skin contact • At least 6 months maturation in Stainless steel vats • At least 2 months of bottle fining

## “Donna Elena” Barbera d’Alba Sup.

DOC

Red 100% Barbera • vines age 22 years (Rio Sordo) • type of soil mainly Marlstone (Grey, Blue and white tuff Marlstone), Clay and veins of sand • East Exposure • Altitude 250 mt a.s.l. • 12 days of skin contact • 20 months into 10-20 Hl Slavonian oak barrels • At least 2 months of bottle fining



Cascina delle Rose is a small business acquired from the Rizzolio family on 1948, situated in Rio Sordo, one of the historical cru of Barbaresco. The propriety is 5 hectares of land: 4,5 of vineyard and 0,3 is used for hazelnuts, the rest is a little wood and the house. The position and the wealth of the underground water have been a fundamen- tal elements to get to this choice. Soil and dense stratification, from the blue marls (tufi) to the calcareous ones with little sandy veins (draining)

and a remarkable mineral components, give as the final result the character and the elegant finesse that we find in the glass. The passion for the high quality wines has been hand on from a generation to another.

At the beginning we used to press only the grapes necessary for family and friends use and after the 1984-85 we start pressing 100% of the grapes, today the annual production is about 25/27.000

bottles in total. As soon as the war finished my grandparents Beatrice and Ferdinando fell in love with this beautiful, unique house with the most wonderful views over our hills, surrounded by the most breathtaking Alps. I carry with me some splendid childhood memories, such as warm milk just milked from the cow’s udder, of joyful days in the farmyard for the threshing of wheat, or beautiful moonlit evenings enlightened by tales and legends, that remind me of those days when

my knees hurt through kneeling for hours on end gathering the hazelnuts into huge baskets, and those distinct intense perfume of the grapes fer- menting in the cellars which surrounded us for miles on end!

Source: bbr&rudd





Primitivo

**“Sjre”  
Rosè Salento**  
IGT

Rosè 100% Negroamaro • Vines Average Age 15 years • South-East Exposure • Limestone-rich, Clayey Soil • Sea level • Fermentation in stainless steel vats with controlled temperature • 5 months of maturation in stainless steel • 3 months bottle fining before the release

**“Puteus” Salice  
Salentino Riserva**  
DOC

Red Mainly Negramaro and Malvasia nera di Lecce • Vines Average Age 35 years • South-East Exposure • Limestone-rich, Clayey Soil • Sea Level • stainless steel vats fermentation with skin contact and controlled temperature • 8 months ageing in barriques and then 1 year spent in 30Hl oak casks • 6 months of bottle fining before the release

**Primitivo  
Salento**  
IGT

Red 100% Primitivo • Vines Average Age 15 years • South Exposure • Limey-Clayey Soil • Sea level • 3 weeks of controlled temperature skin contact and then fermentation ends in stainless steel vats • at least 2 months of maturation in stainless steel vats • 3 months of bottle fining before the release

**Salice  
Salentino**  
DOCG

Red Mainly Negramaro and Malvasia nera di Lecce • Vines Average Age 15 years • South Exposure • Limey-Clayey Soil • Sea Level • Fermentation in stainless steel vats • 12 months maturation in stainless steel vats • 3 months bottle fining before the release

**Negroamaro  
Salento**  
IGT

Red 100% Negramaro • Vines Average Age 10 years • South-East Exposure • Limestone-rich, Clayey Soil • Sea level • 3 weeks of controlled temperature skin contact and then fermentation finishes in stainless steel vats • 12 months of maturation in stainless steel vats • 3 months bottle fining before the release

**“Curtirussi”  
Negroamaro  
Salento**  
IGT

Red 100% Negroamaro • Vines Average Age 35 years • East Exposure • Limestone-rich, Clayey Soil • Sea Level • stainless steel vats fermentation with skin contact • 12 months ageing in 50Hl oak casks • 6 months of bottle fining before the release

**“Tikò” Aleatico  
Puglia**  
500ml

Sweet Red 100% Aleatico • Vines Average Age 30 years • Exposure South-East • Limestone-rich, Clayey Soil • Sea Level • Hand harvested in small boxes, temperature controlled fermentation in stainless steel vats with maceration on the skins for 3-4 days, until alcohol percentage desired is reached • 12 months maturation in stainless steel vats • 3 months bottle fining before the release

**“Santufli”  
Primitivo**  
IGT

Red 100% Primitivo • Vines Average Age 70 years • South Exposure • Clayey, sandy Soil • Sea Level • long fermentation in stainless steel vats with skin contact and controlled temperature • 8-10 months ageing in new barriques and 18 months in 30Hl/50Hl oak casks • 6 months bottle fining before the release



Arnesano - At the southern end of Puglia, there is a land where the sea meets sheer cliffs and tropical beaches. A land where you can see on the same day the sunrise on the Adriatic and the sunset on the Ionian. It is in this land that the in 1950s the Azienda Agricola Mocavero started, run today by the Mocavero brothers Francesco and Marco,

and their father Peter. Just like their ancestors from whom they get their surname, which in Arabic means “warrior”, they show all the entrepreneurial skills and inherited passion necessary for the wine cultivation. It is experience that makes it valuable work and their wines. The taste of ancient flavors passed down with passion of people

who are humble, genuine, and quality of precious grapes can be appreciated only after uncorking a wine cellar Mocavero. Primitivo - Studies have determined that Primitivo and Zinfandel share the same DNA. As one Puglian producer puts it, “They are like twins separated at birth – one growing up in Manhattan, the other in the Bronx.” Primitivos

tend to have a luscious raspberry/fuchsia sheen when young. On the palate, one finds plum jam and blackberry and raspberry notes, along with hints of violets and undertones of hay, tobacco and oriental spices.

(from newspaper)



# Sardigna





MAKE NO  
MISTAKE ABOUT  
IT: MALVASIA DI  
BOSA IS ONE OF  
ITALY'S MOST  
EXCITING WINES  
UNFORTUNATELY,  
IT'S ALSO ONE OF  
THE COUNTRY'S  
RAREST.



“Riserva”  
Malvasia di Bosa  
DOC 500ml

Oxidative 100% Malvasia di Sardegna  
• Vines Age over 10 years old • Limey  
Soil rich in Fossils • Altitude from 80 m  
a.s.l up to 180 m a.s.l • South Exposure  
• Late Harvest (2nd half of October),  
crushing of the grapes without contact  
with the skins and then Fermentation  
which lasts for 15 days in stainless steel  
tanks • Minimum 3 years of élevage  
in 300l-400l-500l chestnut wood  
casks • At least 5 months of bottle fining  
before the release

Rare and unique, Malvasia di Bosa is an oxidative-style wine, like Sherry, but from Sardinia. Columbu estate, featured in Mondovino, is the top producer of Malvasia di Bosa. The estate’s Riserva is a wonderful aperitif and after dinner drink, but matches well with anything involving capers, smoked fish, honey, shellfish and olives.

Malvasia di Bosa is the name of an Italian wine (and denomination) made with the Malvasia di Sardegna grape (95% minimum) grown in the countryside of the townships of Bosa, Magomadas, Flusio, Suni, Tinnura, Modolo and Tresnuraghes, all in the province of Oristano on the western coast of central Sardinia. Bosa especially is one of the most charming towns in what is one of Italy’s prettiest regions, the Caribbean-like places on Sardinia. Located on the north bank of the Temo River, the current city was founded in 1112 but was the site of Phoenician settlements already thousands of years ago. I strongly recommend a visit, as the old cobblestone alleys, pastel-colored storefront, simple family-run restaurants and beaches make it a lovely vacation destination. Of course, it helps to know that the area makes some lovely, memorable wines too.

Malvasia di Bosa is made in different styles. The official guidelines allow production of a Malvasia di Bosa Amabile or Dolce (which means off-dry and sweet respectively, but this wine is usually off-dry), Passito (super sweet made from air-dried grapes), Spumante (sparkling) and Riserva. As its name implies, the Riserva is meant to be a more structured wine and requires at least two years of aging before release, one of which has to be in wood. It is the most important wine of the appellation, although I have had some interesting Dolce, Passito and even sparkling versions as well.

Just like Sherry, Marsala and Vernaccia di Oristano, Malvasia di Bosa Riserva is a member of the oxidative category of wines. It is aged in partially filled (85%) open top chestnut casks in which a film of local yeasts (flor) develops causing a controlled oxidation process to take place over many years. This group of wines boasts remarkable complexity and depth but has been unfortunately out of fashion for many decades. While Sherry has become fashionable all over again, the same cannot be (yet?) said for the three Italian wines, the

popularity of which is still languishing in the doldrums. This is a real shame, for a well-made Marsala, Vernaccia di Oristano and Malvasia di Bosa can be amongst Italy’s greatest white wines and pairs with myriad foods (for instance, anything involving capers, olives, cured prosciutto or ham, smoked foods, honey, fatty cheeses, dark chocolate, salt roe-bottarga, clams and shellfish in general).

A fine Malvasia di Bosa offers reminders of wild fennel, lavender, almond, hazelnut, orange peel, powdered rocks, moss, seabreeze and salt and is marked by a strong aromatic note combining pungent flowers and sweet spices. As the wine always exudes plenty of saline freshness, it makes a wonderfully different aperitif and also a dinner-long companion, allowing one to escape, if just for a moment, the usual Pinot Grigio/Chardonnay/Sauvignon Blanc dictatorship. In short, there are few Italian wines more complex than Malvasia di Bosa. An excellent way by which to determine if a person talking or writing about Italian wine knows anything about the subject is if he or she refers to a specific wine as a Malvasia or Trebbiano. If they do, don’t waste your time and just walk away. There are seventeen different Malvasia varieties in Italy. To speak of generic “Malvasia” makes no sense whatsoever. Each one is very different from the others and gives very different wines. People know not to talk about a generic Pinot because they are aware of the differences between Pinot Blanc and Pinot Gris, but are very rarely, if ever, as knowledgeable about Italian wines. In the case of Sardinia, Malvasia di Bosa is the name of the wine: the name of the grape is Malvasia di Sardegna.

A scientific study has apparently demonstrated that Malvasia di Sardegna is not a distinct cultivar but is actually the same as Sicily’s Malvasia di Lipari (and therefore, the official name of the Sardinian variety ought to be the latter). I say apparently because, not surprisingly at all, I have yet to find a single vignaiolo that agrees with this study’s findings (and that goes for both Sicilians and Sardinians, in my memory never before as united as they are on this front.) Actually, I find it hard to disagree with them. While the two cultivars do share noteworthy similarities in the vineyards (both are characterized by scrawny looking, relatively long bunches and small berries, so I can see how it might be easy to mistake them on purely

Giovanni  
Battista Columbu

Bosa — Sardegna

ampelographic grounds), the wines are so radically different that it is hard to accept that the two are “identical” grape varieties. This is true even if wines are made in a normal, non-oxidative style. In any event, there are enough scientists who have gone on record recently about this matter. In my opinion, if and when two supposedly identical grape varieties give very different wines, then the two grapes ought to be considered distinct. And if not distinct cultivars, then I strongly suggest that, at the very least, Malvasia di Sardegna and Malvasia di Lipari must be viewed as two biotypes of the same original variety that have, over the centuries, adapted to different habitats. The result is grapes and wines that are both different from each other. In fact, documents as far back as 1833 show that, at the time, growers believed two different biotypes existed on Sardinia itself, Malvasia di Bosa and the Malvasia di Cagliari, both of which were different from anything growing in Sicily.

Giovanni Battista Columbu, a born educator and director of the Unione Lotta Analfabetismo Nazionale (a government institution created to teach people how to read and write) founded the estate in 1950 with the help of Salvatore Deriu, a relative of his wife who was passionate about the local Malvasia wine. Colombu, thanks to their efforts and their ability to involve other local growers and winemakers, the Malvasia di Bosa DOC was created in 1972. Perhaps just as importantly, Colombu and Deriu insured that the ancient winemaking tradition of the island was saved for posterity rather than lost over time, as the only keepers of this rich knowledge were locals who could not read or write. Giovanni Battista Columbu passed away in 2012. Today, his son, Gian Michele, who had been working at the estate since he was in his twenties, runs the winery. Gian Michele takes care of the vines, his wife Vanna looks after sales, while Gian Michele’s brother, Rafael Battista, is the cellar-master and winemaker.

The estate owns two vineyards located in Grand Cru areas for Malvasia di Sardegna; Fraus (in the territory of Magomadas) bought from a relative in 1970, and Campeda (in the territory of Bosa), inherited from a relative in 1980, for a total of 3.5 hectares of vines. The estate only makes two wines, the Malvasia di Bosa Riserva (first made in 1992) and the Alvarega, a Malvasia di Bosa Dolce

first made in 2003 and meant to be drunk young. The soils are a mix of calcareous-clayey and sandstone, generally whitish in color and characterized by high potassium levels, low fertility and good permeability. In my experience, there are many wild herbs growing amongst the vineyard rows, such as for example wild mugwort (often a descriptor in wines you might taste.) The terroir is made even more unique by the presence of the mistral, a salt-laden wind that blows in from the northwest, often making the grapes look as if they are covered in bloom with what is in effect a salt patina.

Columbu vinifies and stores their wine in the city, rather than in the countryside. They believe that their cellar contributes to the wine’s terroir, because it is cool and the wine always flor-affected. In general, cellars in Bosa have constant temperatures and very high humidity (there is a freshwater spring in the Columbu cellar). The estate did not make a Riserva in 1997 (because of an outbreak of powdery mildew) and in 2009 (because of forest fires.) Production hovers around 6,000 bottles a year are made, 50% of which are sold in Italy.

One important thing to note about Malvasia di Bosa is just how remarkably well it ages. In fact, these wines do more than that, because they actually improve over time in truly noteworthy fashion. In this tasting, the older vintages were by far the most complex and interesting, and that is not because Columbu has changed their winemaking over the years, but rather because Malvasia di Bosa has an uncanny ability to improve and gain in complexity with age. When young, Malvasia di Bosa Riserva is delicious but a little straightforward in its oxidative character, whereas at 20-25 and onwards it really comes into its own, becoming a wine of wondrous complexity.

According to Gian Michele Columbu, the recent craze for orange wines has helped spark interest in Malvasia di Bosa. As if fascinating wines were not reason enough, the pretty city of Bosa and the local surroundings are more than enough reasons to visit the area. It would be nice to see Malvasia di Bosa make a resounding comeback.

Source: vinous.com





“Dettori” Rosso  
Romangia  
IGT

Red 100% Cannonau • Vines age over 100 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 219-229 m asl • rocky-limey soil rich in marlstones • Eight days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 36 months in 15/20Hl concrete made vats • at least 6 months of bottle fining in the cellar before the release

“Renosu” Bianco  
VDT

White mainly Vermentino and just a bit of Moscato di Sennori • Vines age over 15 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 20-280 m asl • Three different Soils: rocky-sandy/ volcanic/ limey • Two days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 3 months in 50/100hl concrete made vats • at least 20 days of bottle fining in the cellar

“Chimbanta”  
Romangia  
IGT

Red 100% Monica • Vines age over 40 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 215 m asl • rocky-limey soil rich in marlstones • Six days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 12 months in 12hl concrete made vats • at least 6 months of bottle fining in the cellar before the release

“Moscadeddu”  
Romangia  
IGT

White Moscato di Sorso and Sennori • Vines age over 40 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 200-235 m asl • rocky-limey soil rich in marlstones • Six days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 24 months in 15/20Hl concrete made vats • at least 6 months of bottle fining in the cellar before the release

“Tenores”  
Romangia  
IGT

Red 100% Cannonau • Vines age over 50 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 219-229 m asl • rocky-limey soil rich in marlstones • Eight days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 36 months in 15/20/30 Hl concrete made vats • at least 6 months of bottle fining in the cellar before the release

“Tuderi”  
Romangia  
IGT

Red 100% Cannonau • Vines age over 40 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 219-229 m asl • rocky-limey soil rich in marlstones • Eight days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 24 months in 12hl concrete made vats • at least 6 months of bottle fining in the cellar before the release

Badde Nigolosu is our Cru, a natural amphitheater on the highest hills in the in the Sennori's Town. Badde Nigolosu is a sub-zone of Romangia and our own property.

In Sennori wine is not a fashion. Elderly in living memory have always known vineyards and olive groves; this is why it is still possible to find vineyards which are more than a hundred years old. The land is hilly. The altitude is 250 metres above sea level. The soil composition is in prevalence calcareous (Organogenic limestones, calcarenites, sandstones and conglomerates of Miocene), therefore it has a yellowish-white colour.

The vegetation is constituted by olive trees, vineyards, mediterranean “macchia” (carob, wild olive and laurel, myrtle, mastic, phillyrea, arbutus, the buckthorn, and holly), prickly pears or “indian figs” (figu morisca), fig trees.Rich is the fauna that inhabits Badde Nigolosu: hawks, buzzards, foxes, hedgehogs, hares, wild boars.

Today's vineyards are the same as they were in the past: Sardinian low vines without irrigation and with a density of 5,000/7,000 plants per hectare. Low wine. Because it was cheaper to plant, but also because the hilly lands above the sea benefit from mistral.

Tenute Dettori have been cultivating the earth and the vine from time immemorial. We also grow grain and vegetables, and tend fruit and olive trees. All of the operations in the vineyard and in the cellar are carried out by us, in particular, by hand. There are no pre-defined calendars and above all no standard winemaking practices guides. For us, our winery is not composed of vineyard blocks but of myriads of individual berries. At Badde Nigolosu, we preserve and protect the centuries-old, intimate bond between the people and their environment, each of which has shaped and nourished the other here in Romangia.

Our everyday life is founded on common-sense agriculture, conscious as we are that everything

springs from the earth. Our land must then be kept rich in humus, loose-textured, well-structured, and well-drained to ensure that the vines, nourishing themselves naturally in the vineyard humus, with no external “help,” will function to their optimal capacity. Vines, animals, and human beings live and carry out the responsibilities that nature has given them, each capable of yielding exceptional fruits, that together form a “harmonic unicum.”

Our technique to decide whether the grapes are ready to be harvested is rather simple: «walking through the vineyard and chew grapes». As grapes is cut, with venerable treasured scissors, and put into boxes, we bring it in the cellar where it is processed immediately. The transport is made with a refrigerator truck. Simple, traditional, Sardinian. Designed and built only and exclusively for wine and not for guided tours; its design and functioning are simply the extension of the natural works carried out in the vineyard. It was constructed totally underground, following years of observation

and analysis. The construction excavation was left open for three winters, in order to judge its stability and any possible water infiltration. This made possible the optimal location of the winemaking area and of the bottle ageing area. The cellar boasts natural climate control, thanks to walls that are 2-3 metres thick. The grapes, must, and wine are all moved by gravity flow. Cement vats host the fermentations and maturations. Electrical energy is used only for de-stemming and for the bottling equipment. Although it is underground, the cellar can be seen until sunset. Our prunings, grape stems, and pomace are all returned to the earth. We have reduced the weight of our bottles, and we try to use recycled materials for the other packaging materials. The utilisation of printed catalogues and brochures has been reduced to a minimum.

(from winery's website)

“Renosu” Rosso  
VDT

Red Cannonau, Monica and Pascale in equal parts • Vines age over 15 years • The training system chosen is the Alberello one so it means that the vines get 360 degrees light therefore there is not a specific Exposure• Altitude 20-280 m asl • Three different Soils: rocky-sandy/ volcanic/ limey • Two days of skin contact then the fermentation lasts for 30 days into concrete vats • The wine spends 3 months in 50/100hl concrete made vats • at least 20 days of bottle fining in the cellar





# Pianogrillo

Chiaramonte Gulfi — Sicilia

For centuries the manor has towered above the “Pianogrillo” hill. It is a true manor house amid cypresses and olive groves, overlooking a green plain known as “Piana dell’Acate”, within the ancient county of Modica and Chiaramonte (nowadays Province of Ragusa). Originally, during the Middle Ages, the building on the hill was a watchtower to lookout for and defend against the Saracens.

In the 1700 it was transformed in a manor house in the style of Ragusa, with a family chapel and tuff vaulted cellars. It enjoys a scenic location on the edge of the archaeological area of “Akrillai”, an ancient Greek colony, and a site surrounded by mysterious tales lost in the mists of time given that the earliest settler were Neolithic.

To these days in Pianogrillo we keep an ancient oil mill in lava stone, dating from the third century A.D. and inside the farm there is even an ancient early Christian necropolis in an area known as “San Nicola”, close to the oil mill.

The manor was an ancient feud of the barons Piccione di Grassura e del Molino d’Immezzo, from Acireale and today has been transformed into modern farm from the baron Lorenzo Piccione di Pianogrillo, the last descendant in a straight line, who deals with the management.

## Grillo Sicilia DOC

White 100% Grillo • Vines Age 5 years • South/South-West Exposure • Clayey-limey Soil • Altitude 485 mt asl • Direct press of the grapes and fermentation in stainless steel vats with controlled temperature • 7 months ageing in stainless steel vats • at least 1 month of bottle fining before the release

## “Curva Minore” Cerasuolo di Vittoria DOCG

Red Mainly Nero d’Avola and Frappato • Vines Average Age 30 years • South Exposure • Clayey-Limey Soil • Altitude 480 mt asl • 10 days of skin contact fermentation in stainless steel vats and open wooden troncated cone shaped barrel • 3 months of Elevage in 22Hl oak casks only for the Frappato • Minimum of 4 months in stainless steel vats • at least 2 months of bottle fining before the release

## Grecanico Terre Siciliane IGT

White 100% Grecanico • Vines Age 30 years • South Exposure • Limey Soil • Altitude 300 mt asl • Direct press of the grapes and fermentation in stainless steel vats with controlled temperature • 7 months ageing in stainless steel vats • at least 1 month of bottle fining before the release

## Frappato Terre Siciliane IGT

Red 100% Frappato • Vines Age 30 years • South Exposure • Clayey-Limey Soil • Altitude 480 mt asl • 10 days of skin contact fermentation in stainless steel vats and open wooden troncated cone shaped casks • 2 months ageing in 22Hl oak casks • at least 4 months in stainless steel vats • at least 2 months of bottle fining before the release

## “Déraciné” Nero di Avola DOC

Red 100% Nero d’Avola • Vines Age up to 30 years old • South Exposure • Clayey-Limey Soil • Altitude 480 mt asl • 10 days of skin contact fermentation in stainless steel vats and open wooden troncated cone shaped barrel • 3 months ageing in 22Hl oak casks • at least 4 months in stainless steel vats • at least 2 months of bottle fining before the release



# Aldo Viola

Alcamo — Sicilia

The organic Domaine of Aldo Viola comprises 8 hectares near the city of Alcamo on the northwestern coast of Sicily, today it is governed by Aldo, son of Don Ancilino. A rigorous selection process assures that only the highest quality grapes are used for the label of Aldo Viola.

The Aldo Viola wine is a product of true passion and know-how transmitted over four generations. Aldo, son of Don Ancilino, was raised in the rhythm of wine making. Their goal is to fuse science with tradition to safeguard their land which is ideally suited for wine growing.

Excellence, Nature, and Tradition are the three axes of development pursued by Aldo. The small scale of his production allows Aldo the luxury of taking charge of the entire process.

The naturalistic approach, both in the winery & vineyard, is the key to preserve the original complexity of the grapes.

Source: vinidivignaioli.dk

## “Krimiso” Catarratto Terre Siciliane

IGT

White 100% Catarratto • Vines Age 16 years • North Exposure • Clayey-Limey Soil • Altitude 400 mt asl • 6 months of maceration without crushing the grapes • 6 months ageing in stainless steel vats • at least 2 months of bottle fining before the release

## “Egesta” Grillo Terre Siciliane

IGT

White 100% Grillo • Vines Age 12 years • North Exposure • Clayey-Limey Soil • Altitude 200-500 mt asl • 7 months of maceration after a soft crushing • 6 months ageing in stainless steel vats on its lees • at least 2 months of bottle fining before the release

## “Coccinella” Syrah

IGT

Red 100% Syrah • Vines Average Age 20 years • East-North/ East Exposure • Clayey-Limey Soil • Altitude 350 mt asl • Fermentation in stainless steel with indigenous yeasts and skin contact for 14 days • 10 months ageing in stainless steel vats • 3 months of bottle fining before the release

## “Guarini Plus” Syrah Terre Siciliane

IGT

Red 100% Syrah • Vines Average Age 20 years • North/ East Exposure • Clayey-Limey Soil • Altitude 350 mt asl • 14 days of skin contact fermentation in wooden troncated cone shaped barrel • 3 months ageing in 600/800L oak tonneaux • 3 months of bottle fining before the release



Meridio is a tiny vineyard near Chiaramonte Gulfi which is still cultivated based on a traditional practice. We call Meridio the vineyard with canes as only natural products are allowed inside the vineyard. The sapling leans on the cane which are tied with the “liama” (a local weed). Only natural fertilizer like copper and sulfur are used while all the processing is hand driven.

Two geologists, Gaetano Luca and Gianni Salafia, and a dream: making wine. The idea was to make wine for real as true winemakers. Two friends also joined this adventure who share the same passion as well as Meridio’s values and philosophy in a combination of tradition and natural approach.

Our wine making philosophy is based on the traditional way of making wine followed in the area of the Iblei hills in Sicily.

We have applied an ancient vine growing technique, we call it the vineyard with the canes. This vine cultivation technique used to be very popular in the Iblei hills area, however has now been lost. Our mission was to rediscover this practice. Although this is a difficult technique to manage it is wholly natural and maintains a perfect balance with the plant.

The sapling leans on the cane (Arundo) and it is tied with the “liama”, a natural tying weed. We use only natural fertilizer such as copper and sulfur and all processing is done by hand.

Source: vignameridio.it



## “Liama” Terre Siciliane

IGP

Red Nero d’Avola, Frappato, Alicante • Vines Average Age 10 years • South Exposure • Marls, sands and limestone dominant clays Soil • Altitude 350 mt asl • 10 days skin maceration in stainless steel vats and malolactic fermentation occurred in the same vats • 6 months maturation in Stainless steel • 3 months bottle fining before the release

## “Arundo” Terre Siciliane

IGP

Red 100% Alicante • Vines Average Age 10 years • South Exposure • Marls, sands and limestone dominant clays Soil • Altitude 350 mt asl • 10 days skin maceration in stainless steel vats and malolactic fermentation occurred in the same vats • 16 months maturation in french oak tonneaux • 6 months bottle fining before the release

# I Custodi

Etna — Sicilia

I Custodi are the keepers, the guardians of Mt. Etna’s vineyards: to guard means to preserve the land, to maintain the traditions and to respect the people. From these values and from the love for a beautiful land, where the vine was brought by man more than two millennia ago, spring the wines of I Custodi, the result of the generosity and the minerality of the warm volcanic soil, the cold of the Muntagna and the sun of Sicily.

Healthy vines of all ages, growing densely on ancient dry stone terraces, supported by their stake in chestnut wood, are cultivated in harmony with the environment that surrounds them — only by manual labor and with the help of Ciccio the mule — by I Vigneri, skilfull Etnean winegrowers. Winegrowing as it has always been on Mt. Etna for centuries, without synthetic chemicals, in respect of the people, the landscape and the nature.

In our vineyards, lying in Mt. Etna’s best suited areas at elevations between 650 and 1,200 m above sea level, we treasure for the future what we have received as a gift from the past.

We restored the ancient lava stone terraces, the main landmarks of Etnean scenery, which help us by draining the rain water and offering the best possible ventilation to our vines.

All our vineyards are tightly planted with bush-trained vines, standing in the traditional quincunx pattern – 8,500 to 10,000 plants per hectare. We guard and take care of the old vines we found, many of them more than hundred years old, and with the same love we plant and raise the new ones, always respectful of the Etnean culture and traditions.



THE  
GUARDIANS  
OF ETTNAN  
VINEYARDS



# Toscana

**“Cuna”  
Toscana Rosso**  
IGT

Red 100% Pinot Nero • Vines Average Age 35 years • Altitude 500 mt a.s.l. • Type of Soil Clay and Limestone • South Exposure • Punchdowns by foot and Fermentation started with pied du cuve • Fermentation in older oak and cement tanks, lasting 15-17 days for the early-picked grapes to 22-24 days for late-picked grapes • 20 months in Burgundian barrels • 12 months of bottle fining before the release

**“Sempremai”  
Toscana**  
IGT

Red 100% Abrostone (Indigenous Ancient grape Variety) • Vines Average Age 16 years • Altitude 500 mt a.s.l. • Type of Soil Clay and Limestone • South-West Exposure • Punchdowns by foot and Fermentation started with pied du cuve • Part of the grapes does carbonic fermentation • Fermentation takes place in open oak barrels • 15-18 months ageing in barriques • 12 months of bottle fining before the release

**“Rubro”  
Rosso**  
VDT

Red 100% Sangiovese • vines average age 30 years • Type of soil mixture of Calcareous limestone and volcanic sand from the “Collalto Phenomenon” • South Exposure • Altitude 260- 300 mt a.s.l. • minimum of 20 days of skin contact • 5 years in different size concrete tanks • At least 1 year of bottle fining

**Chianti  
Riserva**  
DOCG

Red Sangiovese, Canaiolo, Colorino, Trebbiano, Malvasia Lunga • vines average age 30 years • Altitude 260- 300 mt a.s.l. • Type of soil mixture of Calcareous limestone and volcanic sand from the “Collalto Phenomenon” • South Exposure • minimum of 20 days of skin contact • 5 years of Elevage in different size concrete tanks • minimum 1 year of bottle fining

**Chianti  
Colli Senesi**  
DOCG

Red Sangiovese, Canaiolo, Colorino, Trebbiano, Malvasia Lunga • vines average age 30 years • Type of soil mixture of Calcareous limestone and volcanic sand from the “Collalto Phenomenon” • South Exposure • 10-15 days of skin contact • minimum 1 years of Elevage in different size concrete tanks • At least 8 months of bottle fining

**Vin  
Santo**  
DOC 375ml

Sweet Mainly Colombana, Trebbiano and Malvasia • Vines Average Age 20 years • Altitude 200 mt asl • South-East Exposure • Tuffaceous soil • 3 months of natural whitening • 36 months maturation small barrel • 12 months bottle fining

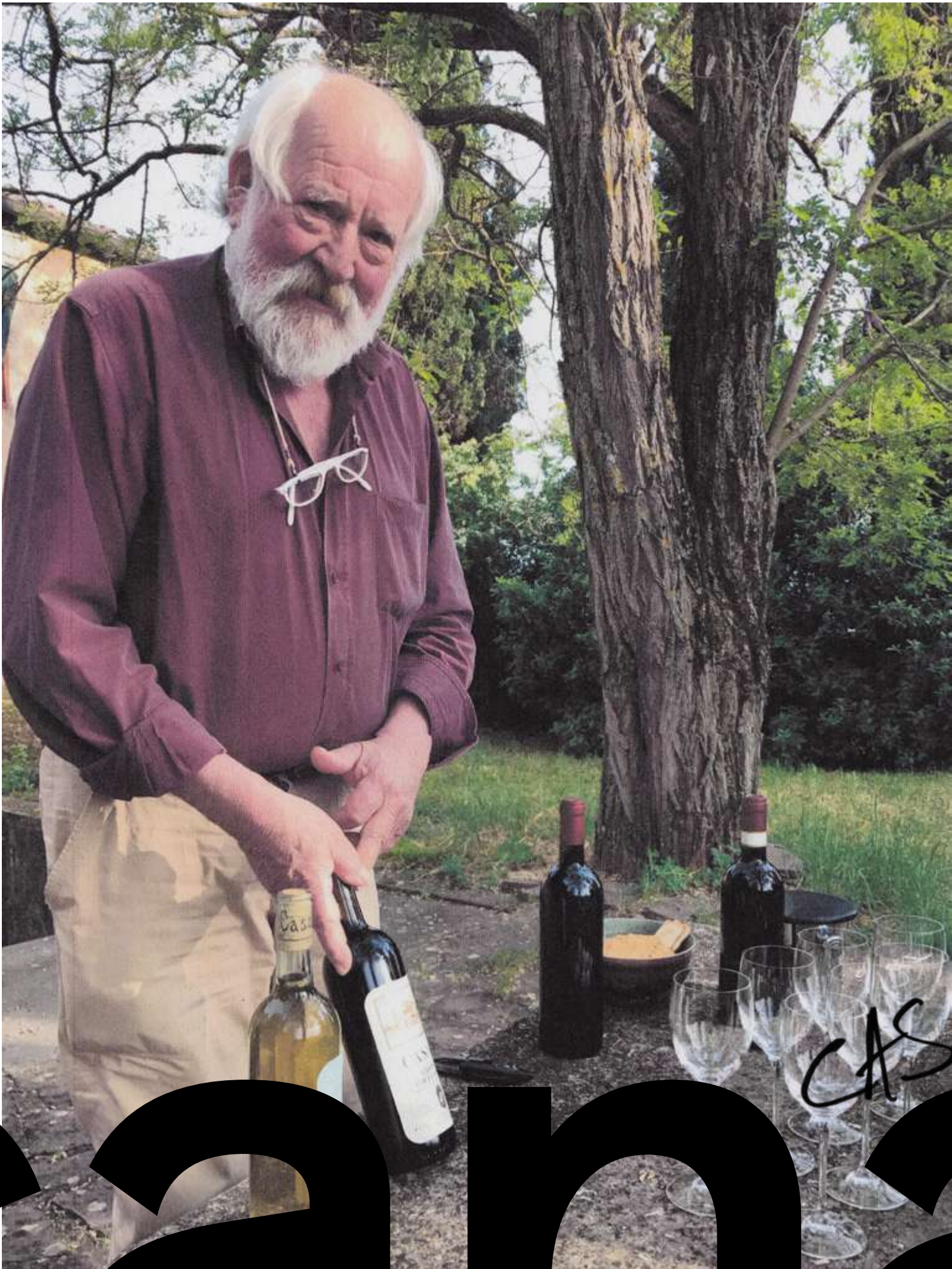
**Vernaccia  
di San  
Gimignano**  
DOCG

White 100% Vernaccia • Vines Average Age 18 years • Altitude 200 mt asl South-East Exposure • Medium textured soil • Fermentation takes place in stainless steel vats and lasts for 20 days (temperature controlled) • 4 months maturation in stainless steel • 2 months bottle fining

**“Tropie”  
Vernaccia  
di San  
Gimignano**  
DOCG

White 100% Vernaccia • Vines Average Age 20 years • Altitude 200 mt asl • South / South-East Exposure • Medium textured soil • Selection of the best grapes • Fermentation takes place in stainless steel vats and lasts for 20 days (temperature controlled) • 4 months maturation in stainless steel with batonnage • 4 months bottle fining

**Vernaccia  
di San  
Gimignano**  
DOCG



CASALE



# Podere Santa Felicita

Colle Val d'Elsa — Toscana

## Il Lebbio

San Gimignano — Toscana



Very close to the medieval Tuscan town of San Gimignano - called the Manhattan of Tuscany, the town with the one hundred towers - where the great land is framed by soft hills you will find the wine and olive oil estate Il Lebbio. We are working hard every day with all our passion and love to enable a careful wine and oil production.

The name Il Lebbio comes from a wild plant which is growing spontaneously on our land especially in between our vineyards. Nearly all our vineyards have positions which are exposed to the sun. This allows the grapes to obtain an ideal maturation. The family Niccolini is running the wine estate on its own, for several generations they have been collecting waste experience in wine-making and production. The Niccolini's do not stop in front of new technologies in order to produce wines of an excellent quality.

The wine route can often lead us to unsuspecting corners of France and Italy. Usually the promise of a great potential terroir is present, but often the potential of the land itself has been either misunderstood or simply misread, and even more commonly the vigneron in question is struggling to translate a great terroir into the glass. In the sparsely traveled hills of eastern Tuscany, we found a vigneron who had matched his talents to a great terroir and came, saw, and conquered, realizing his vision with inspiring results.

One wishing to visit Cuna from the south would take a small two-lane road winding its way north from Arezzo through eastern Tuscan towns that you have probably never heard of—Rassina, Bibbiena, Poppi—until reaching your final destination in the hills above Pratovecchio. As the crow flies, this is one hour due east of Firenze in the foothills of the Apennine mountains.

Several decades of work as an agronomist and enologist, not to mention being a native of Tuscany and an avid student of history, gave Federico Staderini all the tools he needed to ferret out this forgotten limestone terroir high in the hills of eastern Tuscany, known to the Etruscans long before him. We had known Federico when we collaborated at Poggio di Sotto and his Pinot Nero project at Cuna left our minds running wild with anticipation.

After we toured his vineyards, which seemed abundantly healthy despite the tiny Pinot Noir clusters clinging to each vine, Federico's pipette began to dip and tour through his small cellar of old barrels, each taste revealing a wine of strong, confident character and surprising finesse. Afterward, a vertical sampling of six older vintages confirmed what had to be tasted to be believed: Federico had unearthed the Holy Grail for producing age-worthy Pinot Nero in Tuscany, and we would import it to the United States for all of our clients to experience.

Source: kermitylnch.com



## Casale

Colle Val d'Elsa — Toscana

In the heart of Tuscany, set in the Sienese hills, ancient land of winemaking tradition, the vines of Casale give life to a grand wine: Il Chianti.

The vines of Sangiovese, Canaiolo nero, Trebbiano and Malvasia lunga del Chianti, lovingly cared by Giovanni Borella, produce a finest selection of grapes. Destined to the winemaking of Chianti Colli Senesi. From the vine to the cellar and from the cask to the bottle, all the procedures are performed with maximum care and respect to the nature.

In the same way the olive groves which extend around the property of Il Casale are organically cared. The extra virgin olive oil of the surrounding hills, pressed in an old stone oil press, maintains the fragrance and the delicate freshness of the classical Tuscan Olive Oil.



### Chardonnay Collezione Toscana Bianco

IGT

White 100% Chardonnay • Vines Age over 30 years old • East Exposure • Limey Soil rich in galestro (rocky, schistous clay) and Alberese (which is a marl whose limestone's from fossilized seaweeds) • Altitude 280 mt asl • 1/3 of the mass has fermented in stainless steel vats under controlled temperature and the other 2/3 into 5HL french oak barrels • aged for 6 months in the same vats • further 3 months of bottle fining

### Chianti Classico

DOCG

Red Sangiovese, Canaiolo and Colorino • Vines Age over 25 years old • Various Exposures • Soil characterized by galestro (rocky, schistous clay) • Altitude 250-300 mt asl • Fermented in stainless steel vats in contact with the skins for 18 days • ageing of 15 months in 38HL french oak casks • minimum of 3 months of bottle fining

### Chianti Classico Riserva “Il Poggio”

DOCG

Red 100% Sangiovese, Canaiolo and Colorino • Vines Age over 40 years old • Single Vineyard Cru “Il Poggio” 1st born in the chianti classico production area • An entire hill so it has All the Exposures • Soil characterized by galestro (rocky, schistous clay) • Altitude 310 mt asl • Fermented in stainless steel vats in contact with the skins for 22 days • aged for 2 years in 500l French oak Casks • minimum of 24 other months of bottle fining

### Chianti Classico Riserva

DOCG

Red Sangiovese, Canaiolo and Colorino • Vines Age over 35 years old • Various Exposures • Soil characterized by galestro (rocky, schistous clay) • Altitude 250-300 mt asl • Fermented in stainless steel vats in contact with the skins for 20 days • aged for 18 months in French oak barriques and tonneau • minimum of 6 months of bottle fining

Aldo Bianchi, a native of San Gimignano, left Tuscany before the Second World War to seek fortune in the North of Italy. In 1960, he came back to the area for a wedding and was enchanted by the view from the terrace of Castello di Monsanto: all the Val d'Elsa with the inimitable backdrop of the Towers of San Gimignano. It was love at first sight which made him buy the property within a few months. But if Aldo was bewitched by the landscape, Fabrizio, his son, immediately fell in love with the wines he found in the cellar. Thanks to a passion for wine handed down to him by his grandmother, who came from Piedmont, and to an innate entrepreneurial spirit, Fabrizio, together with the untiring help of his wife Giuliana, started to plant new vineyards and convert the numerous farmhouses...and an incredible story of love, passion and joy for wine and everything concerned with it, starts from here.

1974 is also the year in which the experiments in the vineyards started in order to produce a white Tuscan wine worth the name of the company : the Valdigallo vineyard was planted which was to give life to the Fabrizio Bianchi Chardonnay after some years. In 1981 the new cellar was ready and a few months later the first harvesting of Nemo arrived: a monovarietal Cabernet Sauvignon, from the Il Mulino vineyard.

In 1962, for the first time within the area of the Chianti Classico Denomination, Fabrizio vinified the grapes from the Il Poggio vineyard: the First Chianti Classico Cru was born.

In 1968, he decided to eliminate the white grapes from the Poggio blend (Trebbiano and Malvasia), a compulsory requirement for the Specifications : a clear and net message to try and make it understood that the real richness of this land, to which the maximum attention had to be given, had to be the Sangiovese. In the same year, much ahead of his times, he also eliminated the grape-stalk fermentation and the use, very much followed then, of the “Governo alla Toscana” (a refermentation technique adding grapes harvested later) in order to produce a wine of major complexity and balance suitable for a long ageing. Always the more

convinced in the value of Sangiovese, in 1974, he created, from the Scanni vineyard, planted in 1968, the Fabrizio Bianchi Sangiovese – then labelled as Sangiovese Grosso – a table wine exclusively from Sangiovese grapes, which triggered off the enhancement of this vine in Tuscany. In the meantime, innovations in the cellar did not fail to arrive: as long ago as the 70's the use of fermenting steel containers started, substituting the wooden ones, where temperature control was much more difficult. In those same years, the use of chestnut barrels was substituted with those in Slavonia oak, with sweeter and less aggressive tannins.

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In 1986, with great boldness and courage, works for the construction of an underground tunnel started. Mario Secci, Giotto Cicionesi and Romolo Bartalesi, who had already worked in the company for many years, converting the farmhouses, took up the challenge : to hand-build 300 metres of an underground tunnel for the storing of wooden barrels, using only the marl stone coming from the ploughing of the vineyards, with the Medieval technique of arched wooden ribs to give shape to a very long and charming lowered Etruscan arch. In 1992, six years later, the work was completed and their spirit and strength still live in the energy of this masterpiece.

In 1989, Laura, Fabrizio's daughter, started to work in the company and gradually learned from the land, the people who worked it and her father, the marvels and difficulties of the natural evolutive process which transforms grapes into wine.

In 1996 another important innovation was brought to the cellar : the substitution of the traditional shape of the fermenting vats to a truncated cone one, in order to fully exploit the phenomenon of the convection of the liquids generated by their specific shape, obtaining the maximum extraction from the macerating peels using the “délèstage” system (emptying).

As from 2001, Laura and Fabrizio have been aided by the collaboration of a wine maker. From this encounter with Andrea Giovannini, a strong relationship was born where the energies coming from each one become synergies for the company, all going in the same direction. The continuous experiments, the maximum research for quality and the great attention to each and every detail of the production process, from the vineyard to the cellar, form the DNA of this company, made up of people who, with their emotions and passions accompany the ageing itinerary of this great gift from Mother Nature. It is extremely arduous to be able to convey at least one-tenth of the emotions one feels when visiting the cellar of Monsanto. The fragrances, the echoes, the silences, the layers of noble moulds render it a unique place worth a visit at least once. The prose from Antonio Boco's pen herewith, describes all this very well: words which are as moving as a walk around the cellar. At this point, the project was convincing when here comes the new cellar, inaugurated in 1981, and the “barricaia”, work upon

which had started five years later to be concluded in 1992. Two constructions which contribute even further in defining the profile of Monsanto at its best, both from a structural and aesthetic point of view and from that of an underlying philosophy. Floors which mingle with each other especially in the second construction, where in some parts they unite and become one great unique message which recalls the absolute values of time and space, of the sacrifice, of the manic precision, of the genius, of the know-how, of the solidity. They are all there, in that three-hundred-metre tunnel which links the new cellars to the Castle's 18th-century ones, nearly entrapped by the hand-split marl stones with which it was built, set with ancient Medieval techniques by the untiring and wise hands of Giotto Cicionesi, Mario Secci e Romolo Bartalesi, the three men to whom this frankly incredible, exciting and a bit crazy enterprise is owed, which says a lot about Monsanto. Down there tomorrow's vines are maturing and those of yesterday rest, with a reserve of historic vintages equal to few in the world. The microcosm of Monsanto needs to create a continuous homeostasis between the various elements present in its nature : the soil, the wood, the water and the air. This task is rendered even more difficult by the frequent climatic changes which we are now used to. In productive terms, all this is very fascinating, and it is also the strength of an area which makes this natural typicality its ensign: in fact it is very rare to find two equal vintages in the company's historic cellar. It is easy to presume how essential is “il patto” (the pact) which is made, year after year, between these elements for the success of our wines. All this is better understood when looked into detail.



Ruschi Noceti Terre di C  
Giotto Paolo e Lorenzo M  
Marchionni Me  
eletti - Cavallari  
Buccianera Pa  
paradiso di Fra ssi  
na I Mandorli Castello c





# Terre di Giotto

Colli fiorentini — Toscana

Gattaia, a small section of Vicchio del Mugello (province of Florence), houses since 2006, the Azienda Agricola Terre di Giotto, a project run by Michele Lorenzetti, biologist and oenologist, which since 2004 carries a consultant in Biodynamic Viticulture. The land is between 500 and 600 meters in altitude for a total of three hectares, of which one hectar of vineyard planted with Pinot Noir, Sauvignon Blanc and Riesling and another 2,000 plants from old varieties originally from the Loire. The soils are limey-clay loam, rich in shale and sandstone.

Source: [tradizioneimports.com](#)

## “Gattaia” Bianco Toscana IGT

White Mainly Chenin Blanc (70%), Sauvignon Blanc (30%) • Vines Age 15 years • South-East Exposure • Soils are limey-clay loam, rich in shale and sandstone • Altitude 500-600 mt asl • Spontaneous fermentation in concrete vats without yeast, enzyme and other oenological adjuvants • 18 months ageing in concrete vats • 18 months of bottle fining before the release

## “Gattaia” Rosso Pinot Nero Toscana IGT

Red 100% Pinot Nero • Vines Age 15 years • South-East Exposure • Soils are limey-clay loam, rich in shale and sandstone • Altitude 500-600 mt asl • Spontaneous fermentation in concrete vats without yeast, enzyme and other oenological adjuvants • The vintage 2014 is the only one in which he didn't use the stalks because he normally uses them for a 2-3 weeks long Maceration • No clarification or filtration • 24 months ageing in 225l, 300l and 500l casks • 24 months of bottle fining before the release

## Póllera Val di Magra IGT

Red 100% Pollera • Vines Age from 25 to 50 years • South/South-West Exposure • Clayey Soil • Altitude 350 mt asl • Fermentation takes place in stainless steel vats and it lasts at least 10 days • 50% of the wine is aged into tonneaux and 50% is aged in stainless steel vats at least 18 months • At least 12 months of bottle fining

## Passione Vino

# Ruschi Noceti

“Otto Ottobre” Val di Magra

The Fattoria Ruschi Noceti was born in 1978 in Pontremoli under the ownership of Francesco, Carlo and Maria Luisa, descendants of the two families, the Ruschi and Noceti both natives of the region of Lunigiana who had lived there since medieval times. This little patch of vines has always represented very closely the viticultural history of this little known wine region of Tuscany. The 5 hecytares of vines are planted on terraces with a south/south-east exposition and a clay soil with a large % of rocks and a solid bedrock. The stony soils are well draining and the vines go deep to the bedrock where they find a constant water source and a variety of minerals. The superb ‘Terroir’ is planted with a number of rare ‘autoctonus’ varieties found only in the region of Lunigiana. In 1994 the estate created the ‘Vigneto Collezione’ in collaboarton with the University of Pisa. This was a study into the conservation of the rare grapes of the region, including Pollera, Marinello, Monfrà, Merlarola, Durella and Luadga. Ruschi Noceti has been pivotal in the preservation of these grapes and also in the development of high quality wine is Lunigiana. Ruschi Noceti represent history and tradition in everything they do and the wines reflect their philosophy, they are unique, characterful, flawed and immensely charming. For lovers of all things Tuscan, these are must try wines.

Source: [buonvino.co.uk](#)

## “La Costa” Póllera Val di Magra IGT

Red Mainly Pollera and some other indigenous grape varieties • Vines Age from 25 to 50 years • South/South-West Exposure • Clayey Soil • Altitude 300 mt asl • Fermentation takes place in stainless steel vats and it lasts at least 10 days • 50% of the wine is aged into tonneaux and 50% is aged in stainless steel vats at least 18 months • At least 12 months of bottle fining

## “Otto Ottobre” Val di Magra IGT

White Mainly Durella with other local grape varieties • Vines Age from 25 to 50 years • South/South-West Exposure • Clayey Soil • Altitude 300 mt asl • 72 hours of cryomaceration in order to allow the development of more aromatic compounds • Long lasting fermentation at 14°C and kept on its lees for about 40 days with daily battonages • 8 months of bottle fining before the release

# Paolo e Lorenzo Marchionni

Vigliano — Toscana

Marchionni a Vigliano is located in Tuscany, 15 kilometers from Florence. The estate is owned by two brothers, Paolo and Lorenzo Marchionni, who have been living in Vigliano since 1978. Growing up in the vineyards among the farmers and winemakers of the region, it was always fated that the brothers go into the business themselves and start their own winery. Having been so heavily influenced by their life in this region, they paid homage by naming their project ‘Paolo e Lorenzo Marchionni a Vigliano’, known simply as ‘Vigliano’ for short.

In conjunction with their deep passion for the land, the winery has been certified organic since 2011. The vineyard is composed from 7 hectares, including a beautiful vineyard of Sangiovese and Trebbiano vines, some of which are over 50 years old. Brothers Paolo and Lorenzo Marchionni both knew from a very young age that they wanted to make wines that harkened back to the days when wine spoke of where it was from and the people who made it. The brothers started their winery in 1993, when they were only 16 and 20 years old! Although their parents were medical professionals, the brothers fell in love with the country life, skipping school in order to spend time in the fields, learning from all the old farmers. Their 5 hectares of vineyards are located in Chianti Colli Fiorentini on stony soils mixed of limestone, marl, sand and loose clay. All grapes are organically grown with “obsessive love” and a belief that only with passion and sacrifice can they achieve the best results. That same obsession is carried over into the winery, where all the grapes are fermented with native yeasts in small vats, after which Paolo and Lorenzo painstakingly taste each one to decide if the wines are good enough to be bottled. The brothers are very humble when it comes to their wines.

Source: [soilairselection.com](#) and [princetoncorkscrew.com](#)

## “L’Erta Bianco” Toscana IGT

White 100% Trebbiano • Vines Average Age 42 years • North Exposure • Calcareous Soil with presence of galestro (rocky, schistous clay) • Altitude 120 mt asl • 6 days long fermentation with the skins in concrete vats • 12 months maturation on its lees in concrete vats • Malolactic fermentation occurred • 6 months of bottle fining before the release

## Toscana

## “Bianco” Toscana IGT

White 100% Chardonnay • Vines Average Age 17 years on very steep slopes • North-West Exposure • Calcareous Soil with presence of galestro (rocky, schistous clay) • Altitude 120 mt asl • tumultuous fermentation in concrete vats lasts for 7-14 days • 5-6 months maturation on its lees in concrete vats • Malolactic fermentation occurred • 6 months bottle fining before the release

## “L’Erta – Poggio della Bruna” IGT

Red 100% Sangiovese • Vines Average Age 20 years • Various Exposures (Mainly South-West) • Calcareous Soil with presence of galestro (rocky, schistous clay) • Altitude 120-180 mt asl • 1st fermentation takes place in plastic boxes each one containing 1000kg • manual folling during the skin maceration of 43 days • 12-16 months ageing: 15% of the mass into gress clay made vats, 55% in tonneaux and 30% in concrete vats • at least 12 months of bottle fining before the release

## “Rossovigliano” Toscana IGT

Red 100% Sangiovese • Vines Average Age 20 years • Various Exposures (Mainly South-West) • Calcareous Soil with presence of galestro (rocky, schistous clay) • Altitude 120-180 mt asl • 21 days long skin contact in concrete vats • 13 months maturation in concrete vats • 6 months bottle fining before the release

# Buccianera

Colli Aretini — Toscana

Buccia Nera is a family farm located in a small village in the center of Tuscany called Campriano. This estate was bought by the Family Mancini in 1926 and planted since with vineyards and olive trees. In 2001 a new bigger wine cellar at the Campriano estate was built. The 1st vintage at the Campriano winery was 2004 and a new line of wines named Buccia Nera was launched. Buccia Nera was a Nick name of my family from 100 years and it means Black Skin.Today all family member live at the Estate each with their own role. Amadio the owner is in charge of the vineyards, Patrizia, the wife, is the director of the winery, Anastasia (daughter) works in the commercial office, Alessia (daughter) is in charge of the accommodations, Sandro (Anastasia's husband) is the winemaker. The Buccia Nera Farm is in total 495 Acres :148 of which are dedicated to the vineyards, 27 to olives, and the remainder to the fruits, vegetables, and forest. 70%of the vinyard are planted to Sangiovese grape, for the remaining we have autoctonal grapes like Ciliegiole, Canaiolo, Malvasia Bianca del Chianti, Trebbiano Toscano, Grechetto, and few acres of international grapes like Merlot, Cabernet and Chardonnay. It is situated in a hill at 500 mt sl with a good south-west exposition. The Farm is cultivated with organic farming since 2001.

Source: [regalwine.com](#)

## “Podere della Filandra” Chianti DOCG

Red 100% Sangiovese • Vines Age 10 years • Altitude 550-600 mt a.s.l. • Type of Soil clay and galestro (limestone-rich clay) • South-West Exposure • 6 months in Stainless steel • 6 months of bottle fining

## Chardonnay Toscana IGT

White 100% Chardonnay • Vines Age 10 years • Altitude 550 mt a.s.l. • Type of Soil sand, clay and gravel • North-East Exposure • Soft pressed grapes then only flower must ferments for 20 days• 3 months in Stainless steel • 2 months of bottle fining

## Vin Santo Colli Etruria Centrale DOC 500ml

White Sweet 50% Trebbiano 50% Malvasia • Vines Age 15 years • Altitude 350-550 mt a.s.l. • Type of Soil clay and gravel • South-West Exposure • 4 months Whitering of the grapes• 4/5 years in small wooden barrels called Caratello• At least 3 months of bottle fining





Livorno — Toscana

### “Mandorli” Rosso Toscana

IGT

Red Sangiovese, Cabernet Sauvignon, Cabernet Franc • Vines Average Age 13 years old • Sangiovese has North/ North-East Exposures, South exposure for the Cabernet • Clayey, Sandy-Limey Soil rich in Marlstones and schists • Altitude 300 mt asl • 10 days long fermentation in 30hl concrete vats • 12 months maturation in concrete vats • one month of bottle fining before the release

### “Vigna al Mare” Toscana

IGT

Red Cabernet Sauvignon, Cabernet Franc • Vines Average Age 14 years • South-West Exposure • Altitude 300 mt asl • Textured soil rich in clay, schists and sedimentary rocks • 2-3 weeks fermentation in 25 hl concrete vats • 12 months aging in 25hl wooden casks and other 6/8 other months spent in concrete vats • 12 months of bottle fining before the release

Passione Vino



### “Aleato” Toscana

IGT

Red Aleatico, Sangiovese • Vines Average Age 5 years • North West exposure • Altitude 270-300 mt asl • 10 days-long fermentation in steel vats with constant delastage • 12 months of ageing in 20 Hl wooden casks • at least 3 months of bottle fining before the release

### “Vigna alla Sughera” Toscana

IGT

Red 100% Sangiovese • Vines Average Age 15 years • South-East Exposure • Textured soil rich in clay, schists and sedimentary rocks • Altitude 300 mt asl • 2-3 weeks fermentation in 30hl concrete vats • 12 months aging in 16Hl oak casks and 2 other months then spent in concrete vats • 18 months of bottle fining before the release

## Meletti-Cavallari

Bolgheri — Toscana

Castagneto Carducci - Giorgio's winery was founded in 2002 along the Tuscan Riviera in the Bolgheri DOC, one of Italy's most famous vine-growing areas. Wine was Giorgio's nursery. He was born among Grattamacco's vineyards and winery. He established his own farm in 2002 when Giorgio Meletti Cavallari. - Livorno, Toscana - he was only 24, setting up his first rootstocks leading to the creation of his own wine cellar based on functional and practical standards. The winery includes 7 acres of vineyards along the very famous Via Bolgherese and boasts a brand new reception centre along with a first class wineshop. All the wines produced respect the territory and environment, whilst expressing the strong bond between the wine and its producer's character. The vineyards are Piastraia, over 4 hectares in size, sit on top of the hill of Castagneto Carducci, more than 300 mt asl offering a spectacular view from the hilltops overlooking the sea. The soil has a distinctive mineral base made of marl schist and Vallone (3ha) that surrounds Villa Borgeri, in an area of low hills with a soil tending to clay and medium calcareous.

Bolgheri - Located in the comune of Castagneto Carducci, here's the internationally known region that gave birth to the famous Super-Tuscan such as Sassicaia and Ornellaia.

### “Borgeri” Bianco Bolgheri

DOC

White Vermentino, Vioignier • Vines Average Age over 30 years old • East Exposure • Clayey Soil • Altitude 60 mt asl • The fermentation in stainless steel vats under controlled temperature lasts for 14 days • 4 months maturation in stainless steel vats • At least 2 months of bottle fining before the release

### “Borgeri” Rosso Bolgheri

DOC

Red Cabernet Sauvignon, Merlot, Syrah • Vines Average Age over 10 years old • East-West Exposure • Galestro Soil (limestone-rich Clay) • Altitude 220-350 mt asl • 24/36 hours fermentation at 8-10°C with indigenous yeasts • 18-21 days skin maceration malolactic fermentation in barriques • 8 months maturation in french oak barriques • 8 months bottle fining before the release

Toscana

### “Impronte” Bolgheri Sup.

DOC

Red Cabernet Sauvignon, Cabernet Franc • Vines Average Age years • East-West Exposure • Galestro Soil (limestone-rich Clay) • Altitude 220-350 mt asl • 48 hours fermentation at 8-10°C with indigenous yeasts • 23-30 days maceration on the skins • malolactic fermentation in barriques • 14 months ageing in French new oak barriques • 12 months bottle fining before the release

### Brunello di Montalcino

DOCG

Red 100% Sangiovese Grosso • Vines Average Age 17 years • North/North-West Exposure • Clayey-Silty Soil • Altitude 250 mt asl • 20-25 days of skin contact fermentation in stainless steel vats with controlled temperature and indigenous yeasts • At least 36 months aging in french oak tonneaux and other french barrels • At least 12 months of bottle fining before the release

## Paradiso di Frassina

Montalcino — Toscana

- Siena, Toscana - Paradiso di Frassina: “Musica Maestro!”

Montalcino - Paradiso di Frassina has been inhabited since at least 1,000 AD and is located 5 km north of Montalcino, at the foot of the Montosoli hills. This isolated yet pleasantly accessible spot offers splendid and unobstructed views across the rolling Tuscan hills, as far as the eye can see. Anyone who goes to Paradiso, will find themselves pleasantly surrounded by Mozart's musical harmonies diffused by a remarkable number of loud-speakers. This musical vineyard is not some silly romantic dream, but part of a long-term scientific research to see how sound waves can beneficially affect the vineyard and its vines, a project supported by the Universities of both Florence and Pisa.



### “12 Uve” Rosso Maremma Toscana

IGT

Red 2 clones of Sangiovese (25%), Cabernet Sauvignon (20%), Cesanese d'Affile (10%), Syrah (10%), Petit Verdot (8%), Merlot (6%), Ancellotta (6%), Alicante Bouschet (5%), Cabernet Franc (4%), Tannat (3%), Canaiolo (3%) • Vines Average Age 17 years • South-East Exposure • Sandy-Clayey Soil • Altitude 200 mt asl • 20-25 days of skin contact fermentation in stainless steel vats with controlled temperature and indigenous yeasts • 18-24 months ageing in french oak tonneaux and other french barrels • At least 12 months of bottle fining before the release

### “Gea” Rosso di Montalcino

DOC

Red 100% Sangiovese Grosso • Vines Average Age 17 years • North/North-West Exposure • Clayey-Silty Soil • Altitude 250 mt asl • 10 days of skin contact fermentation in stainless steel vats with controlled temperature and indigenous yeasts • At least 6 months ageing in french oak tonneaux • At least 6 months of bottle fining before the release

The winery I Mandorli is in Tuscany, near Suvereto, a small village between Bolgheri and Piombino, on the hills in front of the coast.

The idea of planting the vines was when the family bought the land in 2002 and in 2004/5 the first vines were planted. During this time Andrea, who worked in an wine company, an expert in biody-

namic method was hired as the winemaker. With Andrea's help, the project began: to produce a wine respects nature, the soil and the land, that belongs to everyone: the land isn't ours, so who farms must respect and look after it. The biodynamic method helps to do, so enriching the soil with a natural composition of microorganism that helps the roots of the vines to find a balance. we

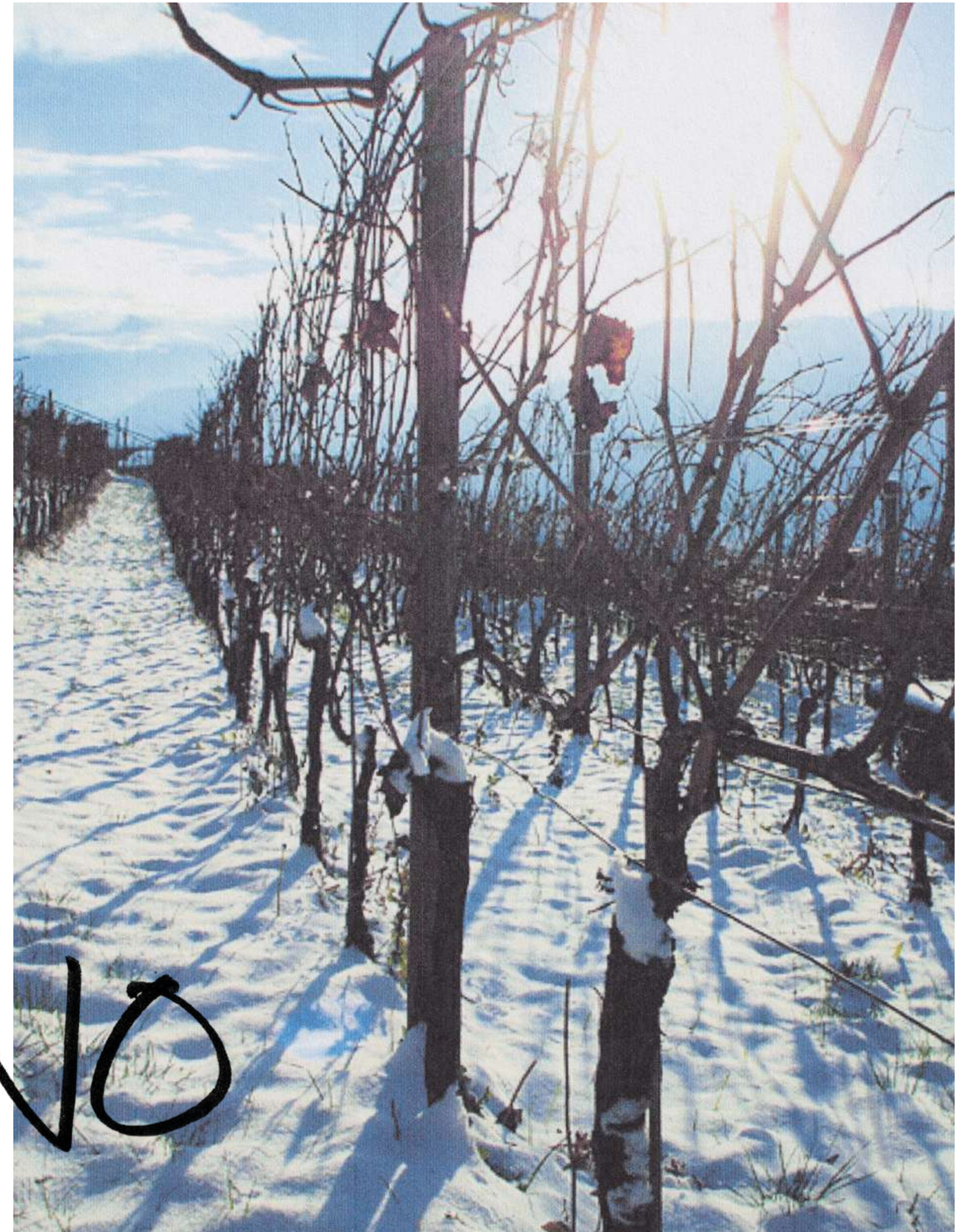
started to farm the soil with the biodynamic method. The cabernet vines face the coast, in front of Elba Island. they overlook the sea, so the name of this wine is Vigna al Mare(vine at sea).

The Sangiovese vines, face the “Metallifere Hills”. These hills are very rich in minerals. Around the Sangiovese vines, there is a Mediterranean

self-vegetation with a lot of cork trees. So the name of this wine is Vigna alla sughera(Vine at Cork). The vines are influenced by many elements: sea, minerals, Mediterranean self-vegetation, and sunlight.

Source: boutiquewines.ca/mandorli





TRENTINO



700ml

**Grappa Amara**  
700ml

**Grappa Santa  
Massenza Bianca**  
700ml

Grappa  
Ruta  
700ml

**Grappa Santa  
Massenza Riserva**  
700ml

S.Massenza — Trentino

## 500ml

700ml

700ml

700ml

700ml

**Grappa  
di Traminer**  
700ml

**Grappa  
Asperula**  
700ml

DOC

DOC

IGT

DOCG

A black and white photograph showing two men in a workshop or laboratory setting. The man in the foreground, on the left, has curly hair and wears glasses. He is looking down at a small, dark object he is holding in his hands. The man in the background, on the right, is wearing a light-colored jacket and is also looking down at something in his hands. The background is filled with various mechanical parts and tools, suggesting a technical or industrial environment.



# Vignaiolo Fanti

Dolomiti — Trentino

## “Pritianum” Dolomiti

IGT

White Mainly Chardonnay and some Incrocio Manzoni • Vines Age over 27 years old • West Exposure • Altitude 300-400 mt asl • Clayey topsoil and limey Soil rich in marlstones • Chardonnay: 60% of the amount has been fermented in old barriques and the 40% in stainless steel vats (only flower must's been used); Incrocio Manzoni: Only flower must was fermented in stainless steel vats • fermented in steel and for only 30% in used oak barrels • At least 8 months maturation on its lees before the blend and then further few months of elevage in stainless steel vats once the Chardonnay and the Manzoni have been blended • At least 12 months fining in bottle

## Nosiola Dolomiti

IGT

White 100% Nosiola • Vines Age over 30 years old • Altitude 380- 500mt a.s.l • Clayey topsoil and limey Soil rich in marlstones • West/North West exposures • Half of the amount has been fermented in old barriques (5-10 days on the skins) and the other half in stainless steel vats • 9 months maturation on its lees (50% in stainless steel and 50% in old barriques) • At least 4 months fining in bottle

## Chardonnay Dolomiti

IGT

White 100% Chardonnay • Vines Age over 27 years old • Clayey topsoil and limey Soil rich in marlstones • West exposures • 60% of the amount has been fermented in old barriques and the 40% in stainless steel vats (only flower must's been used) • Fermentation lasts for 30 days • 10 months maturation on its lees • At least 4 months fining in bottle

## “Isidor” Manzoni Bianco

IGT

White 100% Manzoni Bianco • Vines Age over 25 years old • Porfiric-Clayey Soil • South-West exposure Only flower must was fermented in stainless steel vats • 7-8 months on its lees into stainless steel vats • At least 1 year of bottle fining



Pressano – Giuseppe Fanti took over thisazienda Agricola in themid 1950's, and worked on putting emphasis back onto an indigenous variety thatwas going to disappear,the “Nosiola”. Since theearly

1990's he has passed the vine growing and wine-making responsibilities onto his son Alessandro. Over recent decades, immense work has been carried out in the vineyard, aiming to replace the

“pergola trentina” with the guyot training system, hence obtaining an increased vine density. Vine growing is practised with the greatest care, employing organic processes and avoiding the use of

pesticides. This same care and attention continues in the cellar, where it uses the softer pneumatic pressing, together with stainless steel vats and both oak and Slovenian barrels.

## “Esegesi” Vallagarina

IGT

Red Mainly Cabernet Sauvignon and Merlot • Vines Age over 27 years old • South Exposure • Clayey Soil • Altitude 400 mt asl • When the bunches of grapes achieve a great ripeness they are picked by Eugenio and Tamara. Crashing of the grapes and 35-60 days skin contact in concrete vats • 24 months ageing in oak barriques, 500l and 750l oak casks • 18 months of bottle fining before the release

## “Riflesso Rosi” Vallagarina

IGT

Rosè Merlot, Cabernet , Marzemino • Vines Age over 20 years old • There's not a particular Exposure as the Vineyard is set on a flat area • The Soil is rich in volcanic sands • Altitude 200 mt asl • 2 days skin contact maceration then racked and passed on the skins used for the Anisos, in order to reabsorbe part of the color and to fix it through the tannins of the white skin grapes (40 days in concrete vats) • At least 8 months ageing in concrete vats • few weeks of bottle fining before the release

## “13Quattordici15” Cabernet Franc

IGT

Red 100% Cabernet Franc • Vines Age over 15 years old • There's not a particular Exposure as the Vineyard is set on a flat area • Limey Soil • Altitude 200 mt asl • Fermentation lasts for 50 days on the skins into concrete vats • blend of different vintages, 30 months of ageing in 500l oak barrels • At least 7 months of bottle fining

Volano - Eugenio is a bright guy, passionate, serious and full of attention for his two loves: his family and his vineyards. When you talk to him, you soon realise that he could have never done anything else but be a winemaker. Eugenio was previously an Enologist for many local wineries until 1997 when he decided it was time to do it on his own. The greatest help came from his family who did (and always will) believe in Eugenio's feelings and intuition, in the vineyards as well as

in cellar. Intuitions and ideas which are sometimes criticized by colleagues, but that by far make sense and also help maintain and improve his balance with nature. This family owned vineyard has a total of 5.5 hectares situated between 200 to 600 mt asl, and planted with Cabernet, Merlot and one of the oldest autohtone and yet unknown variety of this area, the Marzemino. The most traditional training sytem in this area is called Pergola Trentina, which Eugenio, follow-

ing one of his “intuitions”, uses a particular way of pruning and tighting. This has increased the vegetation of leaves, sun exposure and ventilation for the bunches. The biologically made wines age in the stunning picturesque cellar of Demartin Palace, in Calliano, which offers naturally perfect conditions. All the wines are aged and refined in barrels and burgundy barriques. The barrels are 550lt and even some 750lt, made of cherry wood, which is extremely uncommon however results

## “Poietma” Marzemino

IGT

Red 100% Marzemino • Vines Age 19-20 years ols • There's not a particular Exposure as the Vineyard is set on a flat area • Clayey Soil • Altitude 200 mt asl • 30% of the grapes pass through a 3-weeks long whitering process • fermentation in naturally temperature controlled concrete vats and contact with the skins for 20-30 days • 12 months long Elevage in 500l and 750l Cherry wood and Chestnut wooden barrels • At least 7 months of bottle fining before the release



on the Marzemino are incredible.

Marzemino - A grape already named and sung In the opera Don Giovanni when Mozart let his hero sing the verse “Versa il vino! Eccellente Marzemino “ Translated means “ Pour the wine up! The excellent Marzemino!



Veneto is smaller than Italy’s other main wine producing regions, yet it generates more wine than any of them.



# Meroni

Valpolicella — Veneto

## Recioto Classico “Velluto”

DOC 500ml

Sweet Red Corvina, Rondinella, Molinara • Vines Average Age over 30 years old • Exposure South-West • Limestone-rich, Clayey Soil • Altitude 240-300 mt asl • 120 days natural withering of the grapes on wooden grills • Stainless steel vats fermentation • 24 months ageing in 20-25 hl Slavonian oak barrels • 12 months of bottle fining before the release

## Valpolicella Classico “Velluto”

DOC

Red Corvina, Rondinella, Molinara • Vines Average Age 30 years • Exposure South-West • Limestone-rich, Clayey Soil • Altitude 240-300 mt asl • stainless steel vats fermentation lasts for 20 days • 12 months ageing: 50% of the wine in 25 hl Slavonian oak barrels and the other half into stainless steel vats • 3 months bottle fining before the release

## Amarone Classico “Velluto”

DOC

Red Corvina, Corvinone, Rondinella, Molinara • Vines Average Age over 30 years old • Exposure South-East • Limestone-rich, Clayey Soil • Altitude 300 mt asl • 120 days natural withering of the grapes on wooden grills • 45 days skin maceration and stainless steel vats fermentation • 60 months ageing in 20-25 hl Slavonian oak barrels • 12 months of bottle fining before the release

## “3516” Garganega Veneto Bianco

IGT

White 100% Garganega • Vines Average Age over 25 years old • South-WestExposure • Limey Soil • Altitude 240 mt asl • the fermentation of the flower must takes place in stainless steel vats and lasts for 15 days • 9 months maturation in stainless steel vats on its lees • at least 2 months bottle fining before the release

## Valpolicella Superiore “Velluto”

DOC

Red Corvina, Corvinone, Rondinella, Molinara • over 30 years old vines • Exposure South-West • Limestone-rich, Clayey Soil • Altitude 300 mt asl • 35 days natural withering of the grapes on wooden grills and then stainless steel vats fermentation • 42 months ageing in 20-25 hl Slavonian oak barrels • 6 months fining in bottle

## Amarone Riserva del Fondatore

DOC

Red Corvina, Corvinone, Rondinella, Molinara • Vines Average Age over 30 years old • Exposure South-East • Limestone-rich, Clayey Soil • Altitude 230 mt asl • 120 days natural withering of the grapes on wooden grills • 45 days skin maceration and stainless steel vats fermentation • 96 months ageing in 20-25 hl Slavonian oak barrels • 12 months of bottle fining before the release

Sant’Ambrogio della Valpolicella - One of the 5 villages of the Classico subzone of Valpolicella. The azienda Meroni counts 11 hectares of vineyards. Carlo Meroni and his sister Katia, now run the winery and produce wines from their own grapes. The vineyards, pruned according to the “Tendone” and the “Guyot” training systems, are located in the two top cru of the area, the “Sengia”

and the “Maso”. Within the sub-zone “Grola”, the latter thought to be the birthplace of the Recioto and the Amarone wine. Meroni is one of the very few amarone’s producers who kept an untouched traditional style of winemaking, sticking to the classic grape varieties, hand picking, indigenous yeasts and an extended ageing period to slowly let the wines release their finesse and elegance. The

name “Velluto” – Velvet – was mentioned in 1943 by Berto Berberani, the famous poet and writer from Verona, in a letter sent to Carlo’s grandfather. This letter, which is now on each wine’s label, describes the enchanting pleasure of drinking such wines with noble flavours that can only be compared to pure velvet.

Molinara - The youngest yet more traditional producer in Valpolicella. As in the most traditional grand fathers way, he still sses at least 20% Molinara grape in his blend cause despite all the difficulties of cultivating and maturing it, indeed it assures elegance, finesse and fragrance to al his wines.



# Carolina Gatti

Treviso — Veneto

Passione Vino

## “El Gat Ros” Vino Rosso

Red Cabernet Franc and Cabernet Sauvignon • Vines Average Age 25 years • Altitude 19 mt asl • South-East Exposure • Clayey-limey Soil • Grapes are crushed and the fermentation takes place into concrete vats in contact with the skins for 10/15 days and without temperature control • 12 months of maturation in the same concrete vats • 12 months bottle fining

## “Raboso” Rosso Trevigiano IGT

Red 100% Sylvaner • Vines Average Age 27 years • Altitude 19 mt asl • South-East Exposure • Clayey-limey Soil • Grapes are crushed and the fermentation takes place into concrete vats in contact with the skins for 10/15 days and without temperature control • 12 months of maturation in the same concrete vats • 12 months bottle fining

## “Bolle Bandite” Bianco Frizzante

Sparkling White 100% Glera • Vines Age from 11 up to 27 years • Altitude 19 mt asl • Exposure South-East • Clayey-limey Soil • Grapes are softly crushed and the fermentation takes place into concrete vats without temperature control • 8-12 months maturation in the same concrete vats • bottle fermented with the must of the same vintage • At least 8 months of bottle fining

## “Canaja” Vino Bianco

White 100% Verduzzo • Vines age from 50 up to 90 years years • Altitude 19 mt asl • South-East Exposure • Clayey-limey Soil • Grapes are crushed and the fermentation takes place into concrete vats in contact with the skins for 21 days and without temperature control • 12 months of maturation in the same concrete vats • 12 months bottle fining

# Casaretti

Montalcino — Toscana

Right at the heart of the traditional wine growing region of Bardolino, the estate Azienda Agricola Casaretti is located among morainic hills on the eastern shore of Lake Garda. Relying on over 100 years of tradition, we produce all of the wines that are typical of our region, e.g. “Bardolino Classico”, “Bardolino Chiaretto” and “Chiaretto Spumante Brut” as well as the IGT (Typical Geographical Indication) red and white wines made from autochthonous grape varieties of this area. The wine estate Casaretti was established at the heart of the traditional Bardolino wine growing region at the beginning of the 20th century. It is located among the morainic hills of Lake Garda and only a few km far from the beautiful city of Verona.

Its founder Agostino learnt viticulture and the art of vinification as a child. Then he passed on his expertise to his son Lorenzo, who took over the estate management at the beginning of the Seventies. Lorenzo’s work has always been characterized by great passion, from the vineyard care to the final product. He has bestowed the same great love, devotion and engagement to his work that usually belong to raising a child. And this is exactly the way he brought up his own children. Lorenzo’s sons Giammaria and Stefano manage the estate since 2010. Although still quite young, they have already acquired specific expertise and know-how and are devoted to their work following in the footsteps of their father. The seeds for wines of highest quality are already sown in the vineyard.

Here the best wine quality is striven to according to the concept of yield limitation, which has been applied to organic agriculture in order to minimize the environmental impact.

This philosophy is put into practice consistently also in the cellar, enhancing our wines’ typically pronounced character and emphasizing their terroir. The wine growing region of Bardolino lies among morainic hills on the eastern shore of Lake Garda. Due to the influence of the Lake, it benefits from a mild sub-Mediterranean climate, which favours olive and grape growing. Autochthonous grape varieties of the province of Verona e.g. “Corvina”, “Corvinone”, “Rondinella”, “Molinara” and “Garganega” are grown here, as well as varieties that come from different regions but have adapted to our territory. The soil of glacial origin shows great diversity and makes local wines even more complex and various. Wines made from red autochthonous Veronese grapes show soft colours and spiced fragrances. They are uncomplicated to drink, ideal pairing for many dishes.

## “Rifermentato” Chiaretto DOC

Sparkling Rosè Corvina • vines age from 25 up to 45 years • type of soil Morainic characterized by Clay • South/ South-West Exposure • Altitude 150-180 mt a.s.l. • 12 -36 hours of skin contact followed by fermentation at a controlled temperature • 80% of the mass is obtained with “Salasso” (Saignee) and 20% through direct crushing of the grapes • 6 months in stainless steel tanks with weekly battonages

## Custoza DOC

White Garganega, Trebbiano, Bianca Fernanda (local clone of Cortese) and Trebbianello (indigenous clone of Tocai-Friulano) • Altitude 160 mt a.s.l. • Vines average age 18 years • type of soil Morainic characterized by Clay • South Exposure • 6 months in stainless steel vats with weekly battonage







**“Boschera”  
Colli Trevigiani**  
IGT

White 100% Boschera • Vines Average Age 20 years • Altitude 220 mt asl • East-West Exposure • Clayey soil • Selection of the best grapes • Mainly flower must and just 25% of the mass ferments on the skins for 5 days • 10 months maturation in stainless steel vats • 12 months of bottle fining

**“Sottoriva”  
Col Fondo**  
IGT

Sparkling 100% Glera • Vines Average Age 20 years (2Ha Plot) • Altitude 150 mt asl • Various Exposures • Clayey soil rich in iron • After the 1st fermentation has finished the wine stays on its lees for 8-9 months till May/June • Bottle fermented with the “Ancestrale” method • 12 months of bottle fining

**Rosé  
Spumante  
Extra-dry**

Sparkling Raboso and Incrocio Manzoni 13.0.25 • Vines Average Age 30 years • Altitude 100 mt asl • East-West Exposure • Medium textured soil • After the 1st fermentation has finished the wine stays on its lees for 7 months • Martinotti method (Charmat) applied to make it sparkling • At least 3 months of bottle fining

**“Credamora”  
Prosecco  
Col Fondo**  
DOCG

Sparkling 100% Glera • Vines Average Age 25 years (4000m Plot) • Altitude 150 mt asl • East-West Exposure • Clayey soil • After the 1st fermentation has finished the wine stays on its lees for 8-9 months till May/June • Bottle fermented with the “Ancestrale” method • No added So2 • 12 months of bottle fining

**“5 Grammi”  
Prosecco  
Valdobbiadene**  
DOCG

Sparkling 100% Glera • Vines Average Age 30 years (7000m plot) • Altitude 150 mt asl • East-West Exposure • Clayey-Limey soil • After the 1st fermentation has finished the wine stays on its lees for 9 months till July • Martinotti method (Charmat) applied to make it sparkling • At least 3 months of bottle fining

**Malibràn**

Susegana — Veneto

Susegana - Malibràn winery is situated amidst the hills that extend from Conegliano towards Valdobbiadene, in the province of Treviso, at the base of the Alps. The gentle downward slopes have exhibited their nobility for centuries thanks to the accurate structure of the Prosecco vineyards which enrich them. Here culture of wine is linked to the passion people have for this product. This is seen in the care and the perseverance that the Favrel family have infused for over three generations in vine growing, producing first-class wines. The family's passion can be seen through the way the vineyards are looked after, mainly worked by hand and kept as if they were gardens. The Favrel family have owned the winery for more than 50 years. Grandfather Gregorio (from here the short form “Gorio” after which the Extra-Dry sparkling wine has been named) founded it originally in Col San Martino, for then moving in the early 50s to the gentle slopes of Susegana where he could obtain full bodied and aromatically more complexed wines thanks to the clayey soil. On 18th September 2004 a new winery was built; a gem of rare beauty with regards to the architecture of the surrounding hills. It is equipped with appropriate wine-making machinery which respects and protects the final product of the grape vines. Today the Azienda Agricola involves Girolamo, the owner who took over the management in the 1970s after returning from Australia where he had worked for several years. His daughter Marica, wife Norina are now all part of the winery, while Maurizio, is the mastermind behind it all, vineyards, cellar and soppressa making.

**“Ruio” Prosecco  
Valdobbiadene**

DOCG

Sparkling 100% Glera • Vines Average Age 25 years • Altitude 150 mt asl • Various Exposures • Clayey soil • The grapes come from 3 different communes: Susegana, Santa Maria di Fieletto and Collalbrigo • After the 1st fermentation has finished the wine stays on its lees for 8-9 months till May/June • Martinotti method (Charmat) applied to make it sparkling • At least 3 months bottle fining

**Recioto della  
Valpolicella Classico**

DOCG

Sweet Red Corvina, Corvinone and Rondinella • Vines Age from 10 up to 50 years • Altitude from 170 to 350 mt a.s.l. • Exposure South-East • Clayey, tuffaceous and limey Soil • withering of the grapes for 110/150 days on wooden grills • Part of the withered grapes are pressed in a de-stem- ming winepress and then left to macerate at a cold temperature for 7/8 days, followed by a 20-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts then the remaining grapes are added and fermented together for a further 20 days, giving a fermentation of 40 days • ageing for 12 month in stainless steel vats • at least 3 months fining in bottle

Region

**Valpolicella Classico  
Superiore Ripasso**

DOC

Red Corvina, Corvinone and Rondinella • Vines Age from 10 up to 50 years • Altitude from 150 to 350 mt a.s.l. • Clayey, tuffaceous and limey Soil • Various Exposures • withering of 20% of grapes in order to obtain a pleasant roundness, fresh grapes are pressed in a de-stemming winepress followed by a 7- day fermentation in steel containers with automatically controlled temperature and indigenous yeasts and then re-fermented on recioto and Amarone skins for 5/7 days in february • aged in oak barrels and in cherry wood barrels for 12 months • at least 3 months of bottle fining

**Rosso Veronese  
“Theobroma”**

IGT

Red Cabernet Sauvignon and Croatia • Vines Age 20 years • Altitude from 150 to 350 mt a.s.l. • Clayey, tuffaceous and limey Soil • various Exposures • Slightly withered grapes (40/50 days) are pressed in a de-stemming winepress and then left to macerate at a cold temperature for 6/8 days followed by a 15-day fermenta- tion in steel containers at an automatically controlled temperature and with indigenous yeasts • aged in oak barrels 12 months • at least 3 months of bottle fining

**Amarone della Valpolicella  
Classico “Moròpio”**

DOCG

Red Corvina, Corvinone, Rondinella and a small percentage of Molinara • Vines Age 50 years • toponymy: “Moròpio” • Altitude 350 mt a.s.l. • Clayey, tuffaceous and limey Soil • South-East Exposure • the best bunches are exclusively hand-picked and placed in wooden crates, then withered, making up 40/50% of the vineyard's production. • withering: 90/120 days, meaning a loss of 30/40% in weight • grapes are pressed in a de-stemming winepress and then left to macerate at a cold temperature for 7/10 days, followed by a 20 - day fermentation in steel containers with automatically con- trolled temperature and indigenous yeasts • in oak, cherry, chest- nut and a small part of which in mulberry wood barrels for 24 months • at least 6 months of bottle fining

**Persegà Valpolicella  
Classico Superiore**

DOC

Red Corvina, Corvinone and Rondinella • Vines Age from 10 up to 50 years • Altitude 250 mt a.s.l. • Clayey and limey Soil • Various Exposures • the Fresh grapes are pressed in a de-stemming winepress followed by a 7/10 day fermentation in steel containers at an automatically controlled temperature • aged in oak barrels for 12 months • at least 2 months of bottle fining.

**Antolini**

Valpolicella — Veneto

Marano di Valpolicella Pierpy. - The two brothers Stefano and PierPaolo have been farming vineyards since 1992 on the hills of Marano, Valpolicella, San Pietro in Cariano and Negrar. The vines are at 150 - 350 mt altitude which cover an area of 7,5 hectares, which are set up on the “marogne”, characteristic terraces where olives and cherries can also be found. The land is mainly of a clayey composition, with water slowly filtering through to the roots, so it doesn't need an artificial irrigation system. Another peculiarity is in the high temperature difference between day and night, which helps to obtain a particularly complex bouquet. Since 1993 in “Semonte” which lies in the town of San Pietro in Cariano they have been culti- vating 1 hectares of vineyard which became a vintage crop in 2000. They also farm “Ca' Coato” in the town of Negrar between the hills of San Vito and Roselle (a plot of nearly 2 hectares of vines planted between 2001 and 2004). The grapes are accurately sorted manually and are placed to rest in small boxes and pressed in January. There they will remain for 24 months in barrique, part of the first, second and third passage.

Ripasso - A very well known wine making technique used for centu- ries in Valpolicella. Also called double maceration, it - Caserta, Cam- pania - digenous grapes their own splendour using genuine biological techniques to obtain quality wines from the antique Casavecchia and Pallagrello grapes; allw rediscovered by the Bourbon family, and the traditional Falanghina and Aglianico grapes. is used to give more structure, body and flavours to the basic Valpolicella wine, going un- der a second refining with the skins used for Amarone and Recioto.

**Corvina Veronese**  
IGT

Red Corvina, Corvinone • Vines Age from 10 up to 50 years • Altitude from 150 to 350 mt a.s.l. • Clayey, tuffaceous and limey Soil • South Exposure • withering of 20% of grapes in order to obtain a pleasant roundness, fresh grapes are pressed in a de-stemming winepress followed by a 7- day fermentation in steel containers with automatically controlled temperature and indigenous yeasts • Partly aged in oak barrels and partly in stainless steel tanks for 12 months • at least one month of bottle fining

**“Elisium” Veneto  
Bianco Passito**

IGT

Sweet White Garganega and Trebbiano • Vines Age 40-50 years • Altitude from 250 to 350 mt a.s.l • Exposure South-East • Clayey Touffaceous soil • withering of the grapes for 100 days on wooden grills • Part of the withered grapes is pressed in a de- stemming winepress, then follows a cold maceration of 7/8 days and a fermentation of the wine must and wine marcs for 15 days in steel containers with indiginous yeasts. Then another 20-day fermentation, for a total of 35 days • stainless steel fermentation • ageing for 12 month in stainless steel vats • at least 3 months fining in bottle







**We will introduce you  
to ITALY, its geography,  
its culture, and its  
history through the  
flavour of wines  
made by the hands  
of producers capable  
of enhancing their  
territory.**

We are not any wine company, Passione Vino is a company formed of wine people whom passion dictate the way business is carried out.

Since day 1 in 2003, the aim and the ethos has never changed: searching, discovering,

advocating and elevating small independent territorial and natural wine makers from the most diverse and everywhere from Italy.

Flavour, passion, style, heritage, traditions, and sustainability are indelible principle on which our company is based on. We will in-

troduce you to Italy, its geography, its culture, and its history through the flavour of wines made by hands of producers capable of enhancing their territory. Knowing the inside out of every single wine we import, we will assist you to the smallest detail to allow you to choose the most perfect wine, a wine

you were unaware of, which will extend your comfort zone and ultimately become your most favorite wine.