



BALBI SOPRANI

| www.balbisoprani.it |

Balbi Soprani is a brand offering a complete range of high-quality Piedmont wines and sparkling wines renowned all over the world. The Balbi Soprani project is an agricultural estate that brings together selected vineyards guaranteed by the Capetta family. Winemakers since 1953, the Capetta family operates in Piedmont, in Northwestern Italy, an area that is particularly suited to the cultivation of vines and the production of highly prized wines. An agricultural area whose Vineyard Landscapes have been a UNESCO World Heritage Site since 2014.

Gavi *DOCG* - Alessandria, IT

Colour: Pale straw yellow with greenish highlights.

Aroma: Delicate, containing hints of fresh fruit.

Palate: Dry, pleasant, fresh and harmonious..

Technical: Made from Cortese grapes grown in a small hilly area in the province of Alessandria, near the town of Gavi.

Grape: Cortese.



Nebbiolo d'Alba *DOC* - Alba, IT

Colour: Red, tending toward garnet.

Aroma: Typical light, delicate fragrance recalling violets and wild strawberries; bouquet is expanded and refined with ageing.

Palate: Dry, velvety, full-bodied and harmonious.

Technical: Named after Nebbiolo grapes, the noble ancient varietal from the hills of Alba from which the wine is made, or the autumn fog ("nebbia") typically found in the Langhe at harvest time.

Grape: Nebbiolo.



Barbaresco *DOCG* - Langhe, IT

Colour: Red, tending toward garnet with ageing.

Aroma: Ethereal, pleasantly intense, containing hints of fruit, spices and leather.

Palate: Robust, austere, but velvety and harmonious, with pleasing tannins.

Technical: Made from Nebbiolo grapes grown near Barbaresco, Neive and Treiso: ancient little villages in the Langhe, in the province of Cuneo. Nebbiolo grapes are particularly sensitive to the local climate, producing a wine that is very different from a wine that might be made from the same grape planted elsewhere. Barbaresco must be aged for at least 26 months, including 9 months in wood. Uncork an hour before serving.

Grape: Nebbiolo.



Barolo *DOCG* - Langhe, IT

Colour: Garnet red with orangey highlights.

Aroma: Ethereal, pleasing and intense, with spicy notes and hints of worked leather.

Palate: Full, mouth-filling, full-bodied, with the right amount of tannins.

Technical: Universally considered the king of the wines of Piedmont, Barolo is made from Nebbiolo grapes grown in a limited part of the Langhe, near the town of Barolo. It is aged for at least 3 years, 2 of which are spent in oak or chestnut barrels. Bottles must be stored horizontally in a dry, cool wine cellar. Uncork an hour before serving.

Grape: Nebbiolo.



Balbi Soprani d'Asti Moscato *DOCG* - Piedmont, IT

Colour: Straw yellow or golden yellow, varying in intensity.

Aroma: Harmonious, fragrant, typical aroma of Moscato grapes, containing hints of acacia blossom and wisteria.

Palate: Sweet, pleasantly aromatic, fruity and harmonious.

Technical: Made exclusively from white Moscato grapes grown in the territory of 52 municipalities in the provinces of Asti, Alessandria and Cuneo, round yellow grapes which turn amber on the side facing the sun.

Grape: White Muscat.



Winemaker: Marco | www.bericanto.it |

Bericanto is an exclusive wine project, celebrating 20 years of our successful partnership with our local vinegrowers. We crafted special wines, carefully selected among our partners' best productions. We use special bottles to enhance their uniqueness, deeply rooted in the rocks of our hills. Our vineyards grow on the gentle hilly area between Vicenza, Verona and Padua at the foot of the Alps. We are providing our partner vinegrowers a fixed additional annual contribution. It is meant for the protection of their best products, grow on the highest hilly areas, where the water is scarce. Thanks to the collaboration with **1% For the Planet**, one percent of each bottle goes to clean water projects, as the water is our most important resource.

Pinot Grigio *DOC* - Vicenza, IT

Colour: Brilliant pale gold in color.

Aroma: Intense ripe fruit aromas with slightly aromatic notes.

Palate: Gentle and sapid in the mouth, refreshing taste with an elegant finish.

Technical: Limited yielding, skinless vinification and soft pressing

Grape: Pinot Grigio.



Pinot Noir *DOC* - Vicenza, IT

Colour: Dark violet purple.

Aroma: Ripe berries and spices aromas.

Palate: A unique and challenging "Noir", made by careful selection of grapes of the most suitable areas of our hills. Surprising for intensity and elegance. Smooth and seductive taste, with a lingering finish.

Technical: Limited yielding, cold soak maceration for 3 days, malolactic fermentation on oak casks; aged 6 months in 500l tonneaux.

Grape: Pinot Noir.



Rose *DOC* - Vicenza, IT

Colour: Pale rose colour.

Aroma: An elegant wine with a fresh blossom bouquet.

Palate: Light in body and offering delicate summer fruit flavours enhanced with good acidity.

Technical: Delicate maceration during a controlled pressing allows us to extract the elegant pale rose colour and to bring out the fresh fruit notes within the wine

Grape: Merlot & Red Tokai.



Gran Riserva Colli Berici *DOC* - Vicenza, IT

Colour: Deep garnet red.

Aroma: Fragrant aroma of blackberry with a hint of vanilla, slightly spicy.

Palate: Elegant and harmonic wine, with a full and rich body. Sweet tannins and long aftertaste.

Technical: A selection of hand-picked grapes, partially dried to concentrate flavour, sugar and tannins; cold soak maceration, temperature controlled fermentation; élevage: one year on French oak barrels, followed by one year on concrete vats.

Grape: Merlot, Cabernet Sauvignon & Red Tokai.



Prosecco *DOC* - Vicenza

Colour: A bright and vivid gold color.

Aroma: The bouquet is fruity and elegant with crunchy notes of green apple along with notes of spring flowers.

Palate: Fine bubbles caress the palate, making it deliciously light and playful. A pleasant mineral note, well-balanced by fruity flavours of apples and banana. Sparkling and slightly aromatic note, refreshing taste with dry persistent finish.

Technical: Glera grapes. Prosecco Doc, since 1754 in the Berici-shire (acclaimed in the "Roccolo Ditirambo", by the writer Acanti). Brut sparkling wine, "metodo Martinotti" (fermented in tanks).

Grape: Glera.





Winemaker: Marco | www.cieloeterravini.com.it |   

Since 1908 our family has been delivering great quality wines and developing professional winemaking know-how. Today we want to create a new collection of extraordinary Italian blends, where our master winemaker combines renown varietals with less popular ones, to protect Italian viticulture Biodiversity. We also believe that the art of winemaking is a combination of different territories and the ability to blend different varietals to obtain unique wines designed to suit and intrigue the most demanding consumers.

'Appassimento' Sangiovese/Primitivo IGT - Puglia, IT

Colour: Garnet red.

Aroma: The nose is a harmonic and fine blend of dried cranberries, currants, nutmeg and pepper.

Palate: In the mouth it is vibrant with ripe berry fruits, smooth with velvety tannins. The very long finish features the typical notes of the "Appassimento" technique, that is raisins and spices.

Technical: A unique Apulian red wine, made 100% with a natural grapes drying process called APPASSIMENTO.

Grape: Sangiovese & Primitivo.



'3 Passo' Fiano/Chardonnay - Puglia, IT

Colour: Golden yellow.

Aroma: Wide and intense with pleasant hints of tropical fruit.

Palate: Fresh and fragrant with great structure and smoothness; Delicate and aromatic aftertaste.

Technical: 3 Passo means 3 steps to obtain a unique Italian blend. Italian vocation terroirs. Only organic grapes. Masterful vegan winemaking. Denomination: White Organic Wine. Luca Maroni 96 Points.

Grape: Fiano & Chardonnay.



'3 Passo' Sangiovese/Negroamaro - Puglia, IT

Colour: Deep red with garnet notes.

Aroma: Intense and mature fruit, with oak notes.

Palate: Rich and Mature fruit, with soft oak hints

Technical: 3 Passo means 3 steps to obtain a unique Italian blend. Italian vocation terroirs. Only organic grapes. Masterful vegan winemaking. Denomination: Red Organic Wine. Luca Maroni 98 Points.

Grape: Sangiovese & Negroamaro.



Cielo 'Love Story' Prosecco DOC - Veneto

Colour: Soft straw yellow.

Aroma: Fresh and floral bouquet, slightly aromatic.

Palate: Fruited and elegant.

Technical: A toast to the territory of Verona where in 1530 Count Da Porto wrote the famous novel Romeo & Juliet. The famous castle overlooks the Cielo vineyards.

Grape: Glera.





Winemaker: Ceretto and Cordero | www.www.corderodimontezemolo.com |  

Since 1340, 19 generations one after another, have managed the Monfalletto property in the town of La Morra, the center of the production of Barolo wine. The land has always been managed using the most efficient and least invasive cultivation techniques to preserve the biodiversity of the area and to guarantee a healthy and suitable environment for all individuals that work and contribute to the final production quality. In the autumn of 2013 the winery decided to begin the certification process of the Estate's ORGANIC GRAPE production.

Barbera d'Alba DOC - Piemonte, IT

Colour: Intense violet hue.

Aroma: Fragrant bouquet of ripe fruit and spices.

Palate: Full-bodied and fresh. Very soft tannins.

Technical: The Barbera grape has always been grown in Piedmont. Its potential emerged energetically in the early 1990s thanks to various producers and now it is an indispensable and distinctive representative of this area. This wine is obtained from the fusion of all the plots of Barbera managed by the winery which, due to their different age, location and soils, are harvested separately, then aged for a short period of 4/6 months in wood and finally joined together in a single cuvée to maintain a freshness, balance, pleasantness and genuineness that make it ideal for every palate.

Grape: Barbera.



'Monfalletto' Barolo DOCG - Piemonte, IT

Colour: Deep garnet color.

Aroma: Perfectly mixed floral and spicy qualities in the nose.

Palate: Notes of licorice, cherries in liqueur, cacao and fresh raspberries. Rich, full-bodied and elegant on the palate, its main characteristics are its pleasantness, delicacy and readiness to drink, making it a Barolo that can be enjoyed from an early age.

Technical: The company's flag, symbolic wine, the label that more than any other embodies the history, heritage, culture and essence that Cordero di Montezemolo aims to express through its work. Made from grapes cultivated in La Morra. Each part of the hill is harvested separately, choosing the best moment for each one. Vinification and ageing in wood follow individual paths and the final blending of all the lots takes place only at the time of bottling.

Grape: Nebbiolo.



'Enrico VI' Barolo DOCG - Piemonte, IT

Colour: Deep garnet color.

Aroma: Delicately spiced bouquet (notes of eucalyptus, licorice and cinnamon), mature fruit (cherries in liqueur, blackberries and prunes) and hints of violets and medicinal herbs.

Palate: Powerful on the palate, lightly acidic, fresh and finish that goes on forever.

Technical: Originating from an exceptional vineyard occupying an area of about two hectares at an altitude of 300 metres in Castiglione Falletto, set in iron-rich soil planted with vines over 50 years old and exposed southwest. Barolo Enrico VI has been the only Barolo from a different territory, far removed from the rest of the vineyards of La Morra. A microclimate, the result of which is a "masculine" Barolo with a strong personality, sturdiness, earthiness and prominent mentholated notes. The palate displays more breadth and volume but, at the same time, an abundance of soft and sweet tannins.

Grape: Nebbiolo



FANTINI

GROUP

FARNESE

Winemakers: Group | www.farnesevini.it |

The Fantini Group was born in the small town of Ortona, Abruzzo, the heart of the Mediterranean. Founded in 1994 by three partners, Filippo, Valentino and Camillo also called “the three dreamers” because they were able to make dreams that seemed impossible, come true, to create a reality that was the flagship of Southern Italy without having much money nor vineyards but with a highly innovative business model. This is where the largest “Boutique Winery” in Italy is based. This implies a meticulous attention to every single detail, starting from the vineyards. The grapes are carefully selected and the processing carried out by a team of 21 young winemakers with great international experience, creating wines of great value, appreciated all over the world.

Fantini Chardonnay *I*G P - Abruzzo, IT

Colour: Bright straw yellow.

Aroma: Fruity with notes of tropical and yellow pulp fruit.

Palate: Intense, quite persistent, full bodied, well-balanced.

Technical: From the Ortona district. Vinification: Delicate stalk-stripping and crushing. Pressing, clarification, fermentation of clean must for 20 days at 12°C.

Grape: Chardonnay.



Fantini Pinot Grigio *I*G P - Sicilia, IT

Colour: Pale straw with green hues.

Aroma: Complex, fruit and herbal aromas, vanilla, nutmeg.

Palate: Fruity, peach, grapefruit, lemon-lime and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance; finish is long, clean, spicy yet delicate.

Technical: Vinification: Crushing, de-stemming, soft pressing and static decantation. The clear must is then fermented at a temperature between 12-14°C. At the end of the fermentation, the lees are left to rest for about 3-5 months and then the wine is transferred and sulphited.

Grape: Pinot Grigio.



Fantini Rose Cerasuolo *D*O C - Abruzzo, IT

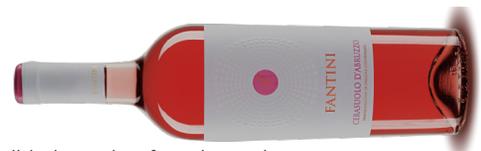
Colour: Bright cherry pink.

Aroma: Intense and persistent, delicate fragrance.

Palate: Very fruity with notes of small red fruits (strawberry). Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.

Technical: Variety: Montepulciano d'Abruzzo. Production Area: Crecchio and Vasto districts. Vinification: Harvest at the beginning of October. Soft stalk-stripping and crushing. Brief maceration on skins (about 6 hours). Fermentation without skins for 15 days at 12°C in order to obtain ideal colour and taste.

Grape: Montepulciano.



Fantini Montepulciano d'Abruzzo *D*O C - Abruzzo, IT

Colour: Ruby red with garnet highlights.

Aroma: Fruity (red fruit, “marasca”, plum) with hints of vanilla.

Palate: Intense, persistent with red fruit, plum and cherry. Full bodied, well balanced, slightly tannic and long-lasting. Ready to drink.

Technical: Production Area: Crecchio, San Salvo and Pollutri districts. Vinification: Delicate stalk-stripping and crushing. Maceration-fermentation for 15 days.

Grape: Montepulciano.



Fantini Sangiovese *I*G T - Abruzzo, IT

Colour: Garnet red.

Aroma: Fruity aromas of strawberry and black cherry.

Palate: Intense and persistent, fruity with a winy note and wood flavour. Medium body, good tannins, balanced and ready to drink.

Technical: Production Area: Town of Ortona, San Salvo and other small lands.

Vinification: Soft stalk-stripping. Maceration-fermentation for 10 days.

Grape: Sangiovese.



FANTINI

GROUP

FARNESE

Winemakers: Group | www.farnesevini.it |

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‘Casale Vecchio’ Montepulciano d’Abruzzo *DOC* - Abruzzo, IT

Colour: Strong ruby red with garnet high-lights.

Aroma: Intense, persistent, fruity with a strong aroma of ripe red fruits, “amaretto”, marzipan, spices.

Palate: Dry, warm, elegant tannins. Wine of excellent flavour and well-balanced.

Technical: Production Area: Colonnella, Ancarano, Controguerra and Roseto Degli Abruzzi districts.

Vinification: Extraction of must for 10%, use of yeast “FARNESE SELECTION”. During the first days, fermentation at low temperature allows a good extraction of polyphenols, responsible for the red colour of the wine. Then temperature controlled at 27°C. Malolactic fermentation, refining into American wood barriques for about 6 months.

Grape: Montepulciano.



‘Don Camillo’ Sangiovese/Cabernet Sauvignon *IGT* - Abruzzo, IT

Colour: Intense ruby red.

Aroma: Fruity scent, with notes of jam and cherry preserved in alcohol, spicy notes of liquorice, aromas of vanilla and faded flowers.

Palate: Full bodied, good tannins, with a pleasant sour after-taste, ready to drink. Modern interpretation of the Super Tuscany whose main characteristic are fruit and elegance; a wine flexible for different kinds of courses.

Technical: Production Area: Ortona district. Vinification: soft stalk-stripping and crushing. Maceration-fermentation for 20 days. Malolactic fermentation in French wood barriques and refining for 6 months.

Grape: Sangiovese & Cabernet Sauvignon.



Edizione Cinque Autoctoni N° 20 - Abruzzo/Puglia, IT

Colour: Very deep garnet red.

Aroma: Intense with notes of cherry and blackcurrant.

Palate: Very intense and persistent with notes of dark red fruit, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish. Ready to drink, or can well be aged for a long time.

Technical: Proving it is possible to make a great red wine that is an expression of the enormous patrimony of the autochthonous vines in Italy, with the best characteristics of taste and fragrance, that seldom can be found in a high level wine like this. Vinification: Soft stalk-stripping. Maceration-fermentation for 25 days. Malolactic fermentation in barriques followed by 13 months maturation.

Grape: Montepulciano 33%, Primitivo 30%, Sangiovese 25%, Negroamaro 7%, and Malvasia Nera 5%.



Fantini Montepulciano d’Abruzzo *Magnum* *DOC* - Abruzzo, IT

Colour: Ruby red with garnet highlights.

Aroma: Fruity (red fruit, “marasca”, plum) with hints of vanilla.

Palate: Intense, persistent with red fruit, plum and cherry. Full bodied, well balanced, slightly tannic and long-lasting. Ready to drink.

Technical: Production Area: Crecchio, San Salvo and Pollutri districts. Vinification: Delicate stalk-stripping and crushing. Maceration-fermentation for 15 days.

Grape: Montepulciano.



Fantini Sangiovese *Magnum* *IGT* - Abruzzo, IT

Colour: Garnet red.

Aroma: Fruity aromas of strawberry and black cherry.

Palate: Intense and persistent, fruity with a winey note and wood flavour. Medium body, good tannins, balanced and ready to drink.

Technical: Production Area: Town of Ortona, San Salvo and other small lands.

Vinification: Soft stalk-stripping. Maceration-fermentation for 10 days.

Grape: Sangiovese.



MASI®

Winemaker: Group | www.masi.it | 

With roots in Valpolicella Classica, Masi produces and distributes Amarone and other premium wines inspired by the values of the Venetian territories. The use of native grapes and autochthonous methods, and the research and experimentation carried out by its Technical Group, make it one of the most famous producers of high-quality Italian wines in the world. After more than 200 years of passionate winemaking the company is still in family hands, run by the sixth and seventh generations.

'Bonacosta' Valpolicella Classico DOC - Verona, IT

Colour: Medium intensity cherry red.

Aroma: Intense bouquet with ripe cherry aromas.

Palate: Fresh with good acidity, soft and silky tannins. Cherries are the dominant flavour, with hints of vanilla.

Technical: Valpolicella Classico, praised by Hemingway as "a light, dry red wine, as friendly as the house of a favourite brother", is made here in an elegant style full of simplicity and freshness. Made in the Valpolicella Classica region from a blend using the traditional Veronese grapes: Corvina, Rondinella and Molinara.

Grape: Corvina, Rondinella & Molinara.



'Campofiorin' Rosso IGT - Verona, IT

Colour: Intense ruby red.

Aroma: Ripe cherries and sweet spices.

Palate: Rich, intense cherries and berry fruit; good length and soft tannins. Full bodied, smooth and velvety, but approachable and versatile in its food pairings. Combines simplicity with style, strength and majesty.

Technical: This is the original Supervenetian created by Masi in 1964 and internationally recognised as a wine of "stupendous body and complexity", the prototype for a new category of wines from the Veneto inspired by the Amarone production method (Burton Anderson). Its own production method was described by Hugh Johnson as "an ingenious technique".

Grape: Corvina, Rondinella & Molinara.



'Costasera' Amarone Classico DOCG - Verona, IT

Colour: Very dark ruby red.

Aroma: Baked fruit, plums and cherries.

Palate: Fruity tastes, with hints of coffee and cocoa. Very well balanced. Proud, majestic, complex and exuberant: this is Masi's gentle giant.

Technical: A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area - Corvina, Rondinella and Molinara - are laid out on bamboo racks to concentrate their aromas during the winter months.

Grape: Corvina, Rondinella & Molinara.





Winemaker: Group | www.cantinamesa.com |

Bright, white, minimalist and unexpected, Mesa stands at the top of the hills that slope gently down towards the Valley of Porto Pino. It emerges suddenly from the greenery of the Mediterranean shrubland and of the vineyards, from which it observes with satisfaction the surrounding area and the fruits of the vine-growers' labour. The grapes are picked and carefully selected by hand, destemmed on the top floor of the winery and left to precipitate directly into the vats on the floor below where the must begins to ferment. The wine is then transferred into the deepest part of the cellar, where it matures in wood and in concrete tanks, several meters below ground level.

'Giunco' Vermentino *DOC* - Sardinia, IT

Colour: Bright straw yellow.

Aroma: Intense with citrus zest, white-fleshed fruit and tropical fruits with balsamic notes from Mediterranean shrubs and hints of iodine.

Palate: Tasting is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.

Technical: Manual harvest in 20kg crates end of August - beginning of September. Grapes are chilled at 10 °C before destemming and gentle pressing. The most prized first fractions are cold-decanted for 48 hours before fermentation and kept at 15 - 18 °C. The wine is left on the lees for at least 4 months then bottled aged for at least 1 month before release.

Grape: Vermentino.



'Opale' Vermentino *DOC* - Sardinia, IT

Colour: Deep straw yellow with green reflections. **Aroma:** Intensity, richness and complexity. Mature yellowfleshed fruits, notes of Mediterranean shrubs and iodine which create an intriguing mix with hints of sweet spices and patisserie.

Palate: Taste is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.

Technical: The crushed destemmed grapes are chilled to 4°C and macerated for around 12 hours, followed by soft pressing then natural cold decanting of the must. Fermentation using selected yeasts at 18 - 20 °C. After fermentation, the wine is left on the lees for 6 months. Maturation is completed in bottle for a minimum of 2 months.

Grape: Vermentino.



'Moro' Cannonau *DOC* - Sardinia, IT

Colour: Bright, consistent ruby red with purplish tints.

Aroma: Impact is dominated by rich bouquet of red and black berries, including raspberries, blackcurrant and blackberries. Floral notes of violets and herbal notes of mint.

Palate: Abundance of alcohol gives the wine fresh notes on one hand and savoury notes on the other. Two extremes providing the structure for the well-balanced flavour with assertive sharp tannins keeping the progression dynamic and even more intriguing with its plunge into fruitiness.

Technical: Maceration and periodic rack-and-return during fermentation in steel for around 14 days at a constant temperature between 24 and 28° C. After racking, part of the wine is aged in 1st and 2nd fill tonneaux for 8 months and the remaining part in steel. The wine is then assembled and aged for at least 3 months in bottle.

Grape: Cannonau.



'Buio' Carignano del Sulcis *DOC* - Sardinia, IT

Colour: Dense, bright ruby red.

Aroma: Ample, sophisticated nose with hints of ripe red berries, Mediterranean herbs and hot spices.

Palate: Exudes nobility and richness in spite of its energetic, eager youthfulness rich in iodine and fleshy. Biting but not aggressive tannins, coupe with underlying savouriness, give momentum to the fruity and balsamic notes.

Technical: Grapes are destemmed and lightly crushed and then fall into the vats for fermentation, they macerate with the must for 9 - 12 days at 26 °C. After racking the wine is left to age in steel for at least 6 months. Maturation is completed in bottle for at least 2 months.

Grape: Carignano.



'Buio Buio' Carignano del Sulcis Riserva *DOC* - Sardinia, IT

Colour: Intense ruby red with bright, iridescent tones.

Aroma: On the nose the wine takes flight, its richness and aromatic complexity are gradually revealed first in flowery, red berry notes then in tones of Mediterranean balsam and oriental spice.

Palate: Rich, full, satisfying. A silky, layered progression which is enlivened by many-hued freshness, an underlying savoury streak and punchy yet rounded tannins, all thrusting to a long, enchanting finish of wild berries and herbs.

Technical: Grapes are only destemmed, maceration during fermentation of 18 - 20 days at a constant temperature between 24 and 28 °C. The wine is partly wood-aged in 2nd or 3rd vintage tonneaux or barriques for 12 months and partly steel-aged. Assemblage in concrete for a minimum of 6 months is followed by maturation in bottle for at least 6 months.

Grape: Carignano.





Winemakers: Group | www.pasqua.it |

The name Pasqua stands for wines, vineyards, deep relationship with the land. Founded in 1925 in Verona, Pasqua Vigneti e Cantine was born of the Family's love for Valpolicella. Three generations of people with a Veronese heart and an international soul, sharing the same great passion: viticulture and the production of unique wines, first in Veneto and then also in the Italian regions of the most renowned DOC.

Pinot Grigio delle Venezie 'Capitolo' DOC - Veneto, IT

Colour: Straw yellow.

Aroma: Floral aroma of acacia blossom, with hints of pears as well.

Palate: Intense and very well-balanced, with fruity notes of apples and pears.

Technical: The grapes are vinified in white. The must undergoes a light cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned, stocked in stainless steel tanks and aged in bottle.

Grape: Pinot Grigio.



Merlot TreVenezie 'Capitolo' IGT - Veneto, IT

Colour: Intense red.

Aroma: Inviting scents of blackcurrants with hints of plums and herbaceous notes.

Palate: Particularly rounded fruit, underpinned by velvety tannins and with great length and persistence.

Technical: This intense red wine is the result of strict grape selection in the finest vineyards of the Veneto and of Friuli. Red vinification with maceration of the skins, frequent pressings and thermally-controlled fermentation. Malolactic fermentation and stocking in stainless steel tanks.

Grape: Merlot.



Pasqua Prosecco Extra Dry Piccolo DOC - Verona

Colour: Bright straw yellow with some greenish hints.

Aroma: The nose is pleasant and fruity, with good intensity.

Palate: It has a fresh flavor, and to the palate is pleasant and harmonious.

Technical: Sparkling wine produced with the "Glera" grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that grant a wine unique in characteristics.

Grape: Glera.



Pasqua 'R&J' Prosecco DOC - Verona

Colour: Bright straw yellow in colour, enhanced with evident greenish highlights.

Aroma: Fruity and rather intense on the nose.

Palate: A vivacious and fresh wine, balanced on the palate. The mouth-feel is aromatic and has good length, with a pleasantly tangy and mineral finish.

Technical: If wine "is the Poetry of the Earth to the Heavens", as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of "Juliet's house" An original photograph of the Juliet's courtyard by photographer Giò Martorana, has become the only look for this wine, an unmistakable element of its identity.

Grape: Glera.



Pasqua Rose Prosecco Millesimato DOC - Verona

Colour: Coppery colour with a hint of pale salmon.

Aroma: A refined bouquet with notes of pear and raspberry.

Palate: Dry with hints of red fruits with refreshing acidity, the addition of Pinot Nero gives this wine added structure to go alongside the elegance of Glera.

Technical: A sparkling wine made using the Charmat method, Glera variety grape native to the Treviso region and a portion of Pinot Nero to enhance the colour and structure of the wine. An extremely quaffable wine, suitable for all occasions.

Grape: Glera and Pinot Nero.





Winemakers: Group | www.pasqua.it |

The excellence of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics. Verona is the Italian city at the centre of the most romantic love story ever, 'Romeo & Juliet', a title lent to a one-of-a-kind wine. The photo on the label was shot by photographer Giò Martorana and is a tribute to all great passions, just like our family's passion for wine.

'Famiglia' Valpolicella DOC - Veneto, IT

Colour: Ruby red.

Aroma: Fresh, with scents that recall red fruits such as redcurrants and raspberries.

Palate: On the palate it is well-structured, rounded and harmonious, with evident red fruit notes.

Technical: The grapes are pressed, then left to macerate on the skins for 8-10 hours at 10 °C. During fermentation carried out at controlled temperature for 10-12 days, the must undergoes frequent remontages to favor extraction. After malolactic fermentation, it is transferred to oak barriques where it matures for some months before being assembled and bottled.

Grape: Corvina, Corvinone, Rondinella, Croatina.



'Famiglia' Valpolicella Ripasso DOC - Veneto, IT

Colour: Ruby red.

Aroma: This wine displays assertive aromas of morello cherries, but also of blueberries and currants, which give way to liquorice notes and toast-like hints.

Palate: Tasting reveals a medium-bodied, smooth and easy to drink wine. Fruity and rich with a tiny hint of earthiness. Every drink is a mouthful. A very well balanced wine.

Technical: Pressed and destemmed grapes are fermented at 25-26 °C with remontages every 8 hours to extract polyphenols and anthocyanins, then in steel tanks it is left on the dried skins of the Amarone to ferment again, enhancing the structure and aromas of the wine, according to traditional "Ripasso method". Decanted to barriques of various capacity and toasting, it stays for some months before assembling and bottling. Ageing in bottle for 2-3 months.

Grape: Corvina, Corvinone, Rondinella, Negrara.



'Famiglia' Amarone della Valpolicella DOCG - Veneto, IT

Colour: Deep ruby red.

Aroma: An expansive bouquet, with fresh, positive scents of fruits like blackberries and cherries.

Palate: This is our Amarone par excellence. On the palate it displays spicy tones that remind one of chocolate and freshly-roasted coffee, as well as sweetish vanilla-like notes from its long maturation in wood. It is warm and well-balanced, with gentle tannins and a long finish.

Technical: Obtained from the best bunches harvested by hand and left to raisin in wooden crates for about 4-5 months, the grapes increase in sugar extracts by 25-30%. The dried grapes are pressed and left to ferment for 25-30 days. Then, the product is pressed and racked in steel tanks where malolactic fermentation takes place, after which the wine is placed in small oak barrels where it ages for 18-20 months, before bottling. Aging in bottle for 3-4 months.

Grape: Corvina, Corvinone, Rondinella, Negrara.



'Romeo & Juliet' Passione Bianco IGT - Veneto, IT

Colour: Pale yellow with honeyed overtones.

Aroma: A white wine that, on the nose, reveals intense and decisive aromas, citrus notes and overtones of apricot and peach.

Palate: Passione Sentimento Bianco has been created based on the idea of using Garganega alone to obtain an elegant white, with good structure, which evolves successfully over time. On the palate, it is rounded and pleasant, well balanced with an enduring finish.

Technical: The grapes are selected and picked in advance and left to dry for a brief period in crates to obtain a greater concentration of aromas and sugars. After pressing they are macerated on the skins for 12 hours to increase complexity and structure of the wine. Following vinification in steel tanks, part of the wine is aged in French oak barrels.

Grape: Garganega.



'Romeo & Juliet' Passione Rosso IGT - Veneto, IT

Colour: Beautiful deep ruby red.

Aroma: An intense and lingering nose, with striking notes of red fruits and spicy overtones.

Palate: Balanced, rounded, plush and caressing on the palate, with velvety tannins.

Technical: Red like love and passion. A blend of Corvina and Croatina grapes with a percentage of Merlot, which the drying period renders velvetier still. The grapes are picked by hand and left to dry in wooden crates in the drying loft. There, by means of humidity control and air circulation, they lose around 30% of their water content and achieve a high sugar concentration. Given that the grapes have differing ageing times, vinification takes place separately in steel tanks; the blend being created only after this. PassioneSentimento is aged in oak tonneau barrels for 3 months.

Grape: Merlot, Corvina, Croatina.



Pasqua Vigneti e Cantine, through its brands, can provide a wide selection of high quality products, aimed to satisfy different tastes and consumer habits. Our wines express both enological culture and family tradition, renovating the great Veneto wines and the Italian classics. Pasqua's production of outstanding wines is a result of the company's ties to the Valpolicella and Veneto region. The Icons, the Limited Release wines are the most powerful expression of the passion behind this series.

'Desire Lush & Zin' Primitivo IGT - Puglia, IT

Colour: Deep red color.

Aroma: Warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee and cocoa.

Palate: On the palate, it is warm and round and full bodied. Tannins are soft and velvety.

Technical: The red Primitivo grapes are softly handpicked in 20 kg cassettes and then rapidly brought to the winery where they are destemmed and gently crushed. They remain for one week in the tank at low temperature in order to promote pre-fermentative maceration. Alcoholic fermentation runs at 22-26°C for around 15-20 days with daily remontages. When fermentation ends, the wine is racked in another tank where malolactic fermentation takes place. It then lies in wood barrels for 6 months before being bottled.

Grape: Primitivo.



'LUi' Cabernet Sauvignon IGT - Veneto, IT

Colour: Deep red with garnet rim.

Aroma: The use of barrels creates notes on the nose of vanilla bourbon from the The Reunion islands, very sweet but delicate - baba' cream and mascarpone notes with rum, almonds, officinal herbs, dry vegetables, hay.

Palate: Rich, fleshy and complex on the palate with layers of dark fruit. Very soft and velvety tannins mouthfeel and aftertaste of coconut, vanilla, dried fruit with a very long finish and light smoky notes.

Technical: 50% of the Cabernet Sauvignon grapes are partially dried, then blended with Corvina and the remaining Cabernet. After a slow fermentation in steel tanks at between 22-26°C for 40 days, a short maceration on the skins takes place. Malolactic fermentation finished, the wine is aged for 12 months in French oak barrels from Hennessy. These strong toasted barrels are 10 years old and have been used to produce excellent spirits like XO, Napoleon III, Paradis.

Grape: Cabernet Sauvignon & Corvina.



'HEY FRENCH' Bianco Veneto IGT - Veneto, IT

Colour: Honeyed golden yellow.

Aroma: Garganega gives the wine structure, freshness and fragrance with floral notes and intense minerality, a profound expression of the volcanic-origin soil composition.

Palate: The different vintages are expressed in a long succession of hints and notes ranging from just-blooming flowers to chamomile, hazelnut, citrus, tropical fruit.

Technical: This wine is the most powerful expression of the characteristics of the vineyards of origin, located in several different areas on the Veronese side of Mount Calvarina, in the easternmost part of the Soave designation. A blend of the best 4 vintages of the last decade (2013, 2015, 2016, 2017). Maceration on the skins for about 10 hours. Partial malolactic fermentation with approximately 10% of the product in barriques, then aging in second-use wood for about 6 months.

Grape: Garganega, Pinot Bianco & Sauvignon.



'11 Minutes' Rose/'11 Minutes Rose Magnum IGT - Veneto, IT

Colour: Light rosy shade.

Aroma: This a fresh, enveloping rosé with an intense and complex floral bouquet.

Palate: Corvina gives significant acidity to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carménère creates structure, ensuring stability over time.

Technical: In 11 minutes, the skin contact time from which it takes its name, the most noble qualities of the grapes and the slightly rosy shade that characterise this wine are extracted. Once the must is obtained, it is cooled and transferred to a steel tank where it remains for about 11 hours, the necessary time for the more solid parts to decant. Once alcoholic fermentation is concluded, the wine remains in contact with the lees for about 3-4 months.

Grape: Corvina, Trebbiano, Syrah, Carmene.



Pasqua 'R&J' Sparkling Rose - Veneto, IT

Colour: Pale salmon.

Aroma: Notes of pear and red fruit.

Palate: Dry with hints of red fruits and refreshing acidity. Delicate and elegant with persistent perlage.

Technical: Blend of glera, raboso and other indigenous varieties. Obtained from second fermentation with Charmat method in stainless steel tanks. Fermentation takes place at controlled temperature. The Spumante is left on the lees for approximately 90 days and then clarified and bottled.

Grape: Glera & Raboso blend.





Winemakers: Group | www.vinipoletti.com |

Wine Producers Casa Vinicola Poletti was founded by Aurelio Poletti in 1928. As a result of his commitment, followed by that of three generations of his descendants and other hard, honest workers, the company has continued to offer high quality products and services. Casa Vinicola Poletti's production is based on its own grapes that come from fifty hectares of vineyards. The land, located in a very favourable position, was planted with traditional, local varieties from the Romagna region such as Sangiovese. "La Sagrestana" their top quality label is aimed at the most exclusive segment of the market.

'La Sagrestana' Sangiovese Superior *DOC* - Emilia Romagna, IT

Colour: Deep ruby red.

Aroma: Refined and vinous with delicate and slight fragrance of vanilla.

Palate: Dry to the palate but very captivating, harmonic and slightly tannic with an aftertaste of almonds.

Technical: Sangiovese Romagnolo.





Winemakers: Group | www.santamargherita.com |

In 1935 Gaetano Marzotto realised the potential of the large swathe of land between Fossalta di Portogruaro and the Venetian Lagoon which was largely abandoned and needed reclaiming, naming the symbol of the family wines after his beloved companion, Margherita Lampertico Marzotto. Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. The white wine Pinot Grigio was the result of that choice and of studies conducted in Alto Adige: an uninterrupted boundless success since 1961!

'Valdadige' Pinot Grigio DOC - Alto Adige, IT

Colour: Straw yellow color.

Aroma: Clean, intense aroma.

Palate: A bone-dry taste (with an appealing flavor of Golden Delicious apples) makes Santa Margherita's Pinot Grigio a wine of great personality and versatility.

Technical: Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. Following a soft pressing, the must ferments for 10-15 days at 18 °C (64°). Once the fermentation is over, the wine is stored at a controlled temperature of 15 - 16 °C (59 - 61 °F) in stainless steel tanks until it is time to bottle.

Grape: Pinot Grigio.



Santa Margherita Prosecco Extra Dry DOC - Valdobbiadene

Colour: Pale straw yellow in colour with fine bubbles.

Aroma: Slightly aromatic with hints of renet apples.

Palate: Stimulating freshness, the full-bodied, elegant palate brings out long-lingering subtle nuanced aromatics with fruity hints of pear and peach-like white-fleshed fruits.

Technical: The base wine is placed in pressurized tanks for the prise de mousse and ferments for 18-20 days with the aid of selected yeasts, at a controlled temperature of between 14°C and 16°C. Once the desired pressure has been reached, (approx. 6 bar) the wine is chilled to -4°C to stop fermentation and encourage stabilization. It is then held at a controlled temperature for at least one month in contact with the lees to enable natural maturation, before filtering and undergoing isobaric bottling.

Grape: Glera.





PICCINI®

Wines since 1882

Winemakers: Group | www.piccini1882.it |

"It does not matter how much you do, but how much passion you put into what you do". More than a century ago, in the enchanting scenery of the Chianti Classico, Angiolo Piccini founded a small winery together with his wife Maria Teresa Totti. "With courage and determination we have taken one of the oldest, most traditional wines of Italy and made it contemporary, vibrant, original and international. The old and the new make a wonderful blend, and Piccini Chianti has become the Chianti of the 21st Century."

'Antica Cinta' Chianti *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Intense and persistent fragrance of mature red fruit.

Palate: Well structured, smooth wine, with soft tannins and distinct notes of red fruit.

Technical: Clay is the major component as well as fragmented rock in the form of stones. A selection of the best Sangiovese, Ciliegiolo and Canaiolo grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

Grape: Sangiovese, Ciliegiolo & Canaiolo.



'Antica Cinta' Chianti Raffia *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes.

Palate: A well-structured, smooth wine, with soft tannins and distinct notes of red fruit.

Technical: A selection of the best Sangiovese and Ciliegiolo grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

Grape: Sangiovese, Ciliegiolo & Canaiolo.



'Antica Cinta' Chianti Riserva Oro *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Intense and persistent fruity bouquet develops sinuously, subtle notes of vanilla coming through in the end.

Palate: Warm palate with soft tannins, this wine reveals himself in velvety shades, rich in structure, with a long aftertaste.

Technical: Antica Cinta pairs a very traditional appellation with a modern communication to represent the Chianti of the 21st century. Mario Piccini wanted to create a wine that could become the spiritual and historical "heart" of the Chianti. Only the finest Sangiovese and Cabernet grapes, selected during harvest, are destined for Chianti Riserva ORO. The ideal point of ripeness, the grapes are processed separately at controlled temperatures with a long maceration. 30% of the blend is placed in barriques and 70% in oak barrels to rest for about 9 months, then further in-bottle maturation.

Grape: Sangiovese & Cabernet.



'Mario Primo' Chianti *DOCG* - Tuscany, IT

Colour: Ruby red.

Aroma: Intense and persistent fragrance of mature red fruit.

Palate: Young, crisp, lean and bright. Well structured, smooth wine, with soft tannins and distinct notes of red fruit.

Technical: Made from a selection of Sangiovese grapes blended with small percentages of Colorino and Ciliegiolo, Mario Primo Chianti boils the Tuscan red wine experience down to its most genuine state.

Grape: Sangiovese, Ciliegiolo & Canaiolo.



Piccini 'Venetian Dress' Extra Dry Prosecco *DOC* - Veneto

Colour: Pale golden yellow with persistent streams of tiny bubbles.

Aroma: A wealth of delicate aromas including white fruit and flowers.

Palate: Tiny bubbles with white fruit and floral notes creates a delicate yet full flavored palate.

Technical: A selection of the best hilly and low yielding sites combined to improved Winemaking techniques underpin this limited edition. The Charmat method here is defined by a slow second fermentation and a prolonged, 3 months rather than the regular 20 days, aging period in pressurized tank. This results in an extremely intense bouquet supported by a fine perlage, a balanced cuvée, as Elegant as a Venetian Dress.

Grape: Glera.





TENUTE ROSSETTI

VINI TOSCANI

Winemakers: Group | www.rossettivini.com |

A modern, young and dynamic company which has its roots in a strong family tradition. Located near Vinci in the heart of Tuscany between Florence and Pisa, Rossetti deals with the production and marketing of various types and denominations of wines from different origins, particularly from Tuscany (Chianti, Chianti Classico).

'Poggio Civetta' Chianti Classico *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Ripe cherries and red plums, with subtle notes of toasted vanilla beans and purple flowers.

Palate: On the palate, the wine displays a superbly structured character with bright acidity and a pleasantly savoury finish.

Technical: The Greve is the heart of Chianti, the hilly region of Central Tuscany. The vineyards are on the steep slopes so the wines from the sandy soils are scented and elegant, their perfumes developed by the cool nights and long growing season at such an altitude. Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1 - 2 weeks in order to favour the extraction of colour and other polyphenolic substances. 9 Months of ageing in small and big barrels.

Grape: Sangiovese, Canaiolo & Cabernet Sauvignon.



'Poggio Civetta' Chianti Classico Riserva *DOCG* - Tuscany, IT

Colour: Brilliant ruby red with garnet highlights.

Aroma: Cherries, red plums, and currants are layered over notes of earth, rose petals and leather.

Palate: Full-bodied showing excellent structure with firm, integrated tannins and plenty of spice on the long finish.

Technical: Soft pressing of the grapes fermented in stainless steel tanks at controlled temperatures with alternating low and medium temperatures (between 16 ° C and 24 ° C) for 10 days, with macro-oxygenation. Aging wine in French oak barrels for 9 months and at least 5 months in the bottle before release.

Grape: Sangiovese, Merlot & Cabernet Sauvignon.



'Poggio Civetta' Governo all'Uso Toscano *IGT* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Elegant and fine bouquet of sour cherry and bramble notes.

Palate: The palate has a supple, lithe character full of perfumed fruit and is given depth by a mineral vein. Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish.

Technical: During the harvest period, the healthiest and most mature grapes are picked in advance. Part of these bunches are left drying on racks for 4/5 weeks. Once pressed, these grapes produce a must that added to the wine that has just finished fermentation and has burned all the sugars, starts a second fermentation. The wine ages for 5 months in French wood.

Grape: Sangiovese, Merlot, Cabernet Sauvignon & Syrah.





Winemakers: Group | www.piccini1882.it/en/family-estates/fattoria-di-valiano 

Mount Etna is an active Volcano on the east coast of Sicily, between the two major cities of Messina and Catania. The name comes from the Greek word Aitne, from aithō, “I burn”. One of the most active Volcanoes in the world, it is in a constant state of activity. With its fertile soil, it is rich in vineyards. Torre Mora is a hands-small estate extending for 13ha. Grapes are grown following organic farming methods and regulations. The philosophy of Torre Mora is “One grape one territory”. Torre Mora strives in creating wines that reflect the unique bond between indigenous grape varieties, Nerello Mascalese, Carricante and Etna volcanic Soil and microclimate.

‘Scalunera’ Etna Rosso *Organic DOC* - Sicily, IT

Colour: Ruby red.

Aroma: Fragrant red berries on the nose with yellow fruit and citrus scents. Scalunera displays a rare aromatic profile.

Palate: Complex, dark fruit, black cherry, plums, spice, coffee with austere, elegant, firm tannins. A unique blend of mineral like notes with dominant fruity flavours provide a mix of ripe, dry and pleasantly bitter sensations, with medium body and fine grip.

Technical: Harvest is highly dependent on the vintage, but usually the grapes are ready to harvest in October. The grapes are hand-picked when full maturation is reached. Short maceration between 8 and 10 days to enhance typical aromas. Wine stored between 18 and 24 months in big oak barrels.

Grape: Nerello Mascalese & Nerello Cappuccio.



‘Scalunera’ Etna Rosato *Organic DOC* - Sicily, IT

Colour: Pale, almost salmon like, colour.

Aroma: Expressive nose of small red fruits with delicate notes of ripe peach and passion fruit.

Palate: Fresh palate, exposing good structure and well balanced. Mineral and sapid finish. Its distinct volcanic minerality brings a beach-reminiscent vibe supported by a remarkable concentration.

Technical: Harvest is highly dependent on the vintage, but usually the Nerello Mascalese grapes are ready to harvest in September. The grapes are hand-picked when full maturation is reached. Gentle crushing. 3 hours skins contact. Short fermentation in temperature controlled stainless still vats. No aging. 4 Months in bottle.

Grape: Nerello Mascalese.



‘Scalunera’ Etna Bianco *Organic DOC* - Sicily, IT

Colour: Pale straw with green hues

Aroma: Bold and nimble style, with fresh, white fruit and herbaceous aromas.

Palate: Rich flavours, lively acidity and a fresh mineral essence lingering on the finish. Long, persistent and sapid. Its distinct volcanic minerality, salinity and lemon notes bring a beach-reminiscent vibe supported by a remarkable concentration.

Technical: Harvest is highly dependent on the vintage, but usually the Carricante grapes are ready to harvest in mid September. The grapes are hand-picked when full maturation is reached. Grapes softly pressed. Fermentation in temperature controlled stainless still vats. Aged on lees for 3 to 4 months. 4 Months in bottle.

Grape: Carricante.



VIGNETI DEL SALENTO

Winemakers: Group | www.farnesevini.it/vini-vigneti-del-salento/#rossi-salento |

“Light” and “Stone” - that’s where it all begins in the land of Salento. The “light” penetrates in the secret clefts of the ground with its Mediterranean character, it warms the red colour of the soil, draws the scents from the sea and makes the sparse bunches of grapes turn red. In this special atmosphere the old grapevines lay still and silent, in the same place for almost a century. After years of research to find the best and oldest vineyards in the Manduria and Sava area which, due to their specific soil and climate conditions, are considered the most suitable areas for the main grape variety: the Primitivo.

‘Vigne Vecchie Leggenda’ Primitivo di Manduria *DOC* - Puglia, IT

Colour: Ruby red with purple at the edge.

Aroma: Intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy.

Palate: The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. Persistent wine, will continue to evolve for the next 10 years.

Technical: Collection of slightly overripe grapes, de-stemming and crushing, maceration at controlled temperature for 10-12 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in American and French oak barriques for the next 12 months.

Grape: Primitivo di Manduria.





VIGNETI DEL VULTURE

TERRA, VINO E PASSIONE

Winemakers: Group | www.farnesevini.it/vini-vigneti-del-vulture/#rossi-vulture | 

For centuries the volcanoes were experienced as a source of destruction and death; today our farmers are compensated for the damage caused by the eruptions of the past centuries by being able to grow vines on a lava soil of incomparable wealth of minerals, which provides the grapes with great complexity. Our vines have struggled for centuries to adapt to this land and today varieties like Aglianico and Greco give their best in these beautifully unspoilt areas.

'Piano del Cerro' Aglianico del Vulture DOC - Basilicata, IT

Colour: Deep red.

Aroma: Hints of blackberry and blackcurrants mixed with spicy and balsamic notes.

Palate: Great structure, long, balsamic finish, persisting aftertaste.

Technical: Grapes selected from the best clones and from the oldest vineyards in the Municipality of Acerenza, at 600m above sea level. Double selection of grapes, in order to re-move any traces of vegetable residuals on the bunch. Soft stalk-stripping and destemming. Then vinification in small wood vats, with maceration for 25-30 days and manual pump-overs every 6 hours. Refining: 24 month in new barriques, where malolactic fermentation occurs.

Grape: Aglianico del Vulture.



VIGNETI ZABÙ

VINI DI SICILIA

Winemakers: Group | www.farnesevini.it/zabu-wines/#zabu-red-wines |  

Here in the south, the vines have been completely integrated with the soil since the ancient times, finding a unique natural habitat, the passion of our farmers, and a fantastic team of experienced agronomists and wine makers whose task is to bottle the typical qualities of the Sicilian native grapes.

'Chiantari' Nero d'Avola *DOC* - Sicily, IT

Colour: Intense ruby red.

Aroma: Good intensity, with fruity hints of plum, red flowers.

Palate: well-balanced, warm. Full-bodied, with spicy ending.

Technical: Production area: Municipality of Sambuca di Sicilia. After being destemmed, the grapes go to maceration at a low temperature for 10 to 12 days. After this first process, they are pressed and sent to fresh concrete vessels. At the end the wine is put into French and American oak barrels for at least 6 months.

Grape: Nero d'Avola.



'Il Passo Verde' Nero d'Avola *Organic DOC* - Sicily, IT

Colour: Deep ruby.

Aroma: The bouquet is full of red and dark fruits, spicy and balsamic (eucalyptus) hints, notes of oak.

Palate: Full body wine with very long aftertaste; it is ready to drink now but it has a shelf life of 8 years.

Technical: Production area: Sambuca di Sicilia (Agrigento). Selection of the best organic grapes, with low yield per ha. After a very long fermentation with skin contact to extract colour, body and aromas, the wine is pressed. 50% Of the it is aged in barriques and 50% in concrete tanks for about 6 months, where it undergoes malolactic fermentation. The wine is then bottled to preserve the fruit flavours.

Grape: Nero d'Avola.



'Il Passo' Nerello Mascalese *IGT* - Sicily, IT

Colour: Bright ruby red, vivid, full and intense.

Aroma: Intense aroma of red fruits, spices and red flowers.

Palate: Warm, full, soft and well-balanced, with aftertaste of red fruits during the ending.

Technical: Municipality of Sambuca di Sicilia. Low yield per hectare (70 Qli/Ha). The shoots are cut to allow a natural withering of the grapes to increase the amount of sugar, thanks to the Sicilian hot sun and to the wind that comes from Africa. After around 15-20 days, the grapes have lost about 15-20% of their weight and are then pressed. Fermentation on skins. After a long maceration, the wine is put into barriques made of French and American oak and is left for about 6 months.

Grape: Nerello Mascalese.



VILLA AL CORTILE

M O N T A L C I N O

Winemakers: Group | www.piccini1882.it/wines/villa-al-cortile |

Villa al Cortile is a boutique winery focused on the production of Brunello di Montalcino wines, which are often regarded as the highest expression of Sangiovese grapes. Elegance rather than power to preserve the typical Sangiovese expression in relation to its territory of origin. In the production of Brunello we try to follow the rules of simplicity, balance and tradition. Our ambition is to respect as much as possible the combination of grape variety and territory. For us this means above all not looking for maximum extraction, exasperated concentration and strong flavors, but rather balance and harmony, enhancing the characteristics of Sangiovese in its territory of excellence, Montalcino.

Brunello di Montalcino *DOCG* - Tuscany, IT

Colour: Almost impenetrable dark red colour.

Aroma: An earthy expression of Sangiovese offers aromas of black cherry, rose and eucalyptus notes.

Palate: The palate delivers wild cherry, raspberry, clove, savory herb and licorice alongside gripping tannins and firm acidity.

Technical: Hand harvest. Maceration on the skins is followed by fermentation in temperature controlled medium and small stainless steel vats for 12 days with frequent pumping over and one or two delestage. Malolactic fermentation occurs naturally. 4 Years of aging of which 24 months in oak barrels. Once bottled it rests additional 6 months in bottle prior to its market release.

Grape: Sangiovese.



Brunello di Montalcino Riserva *DOCG* - Tuscany, IT

Colour: Dark and quite intense garnet red, filled with plenty of orange hues

Aroma: Powerful cherry liqueur aromas, elegant leather notes, sweet spices, basil, chocolate and strawberry jam complement a complex and deep aromatic profile.

Palate: Concentrated and dense, with notes of dark plums, dried raspberry, tobacco and leather. Fine tannins on the finish.

Technical: The clusters are hand-picked in 15 Kilo opened bins to ensure no berries are broken. Maceration on the skins in small stainless steel tanks at controlled temperature for 7 to maximum 10 days. Gentle pressing for purity of flavours and to support development of complex aromas, followed by small lot processing and fermentation. Once the skins are removed, young wine is racked several times to remove the solids. Malolactic fermentation occurs naturally. Five years refinement of which 36 months in French oak casks of volumes between 20 hl and 50 hl.

Grape: Sangiovese.

