Our Italian portfolio is straight up full of carefully selected, hand-crafted gems coming from a wide spread of Italy’s indigenous varietals. As always, we focus on bringing in sustainably farmed, organic wines, and beautifully pure expressions of the local terroir. We continue to grow our portfolio with a wonderful breadth of fine wines from one of the oldest wine producing countries in the world.

-Salute!
Table of Contents

(In Alphabetical Order by Region)

Abruzzo

   Italo Pietrantonj

Apulia

   Fatalone
   Feudi di Guagnano

Campania

   Cautiero

Emilia-Romagna

   Santa Giustina
   Tenuta Santa Lucia

Latium

   Marco Carpinetti

Piemonte

   Bel-Sit
   Principiano Ferdinando
   La Mesma
   Luigi Voghera
   Vinchio-Vaglio Serre
Table of Contents

(In Alphabetical Order by Region)

Tuscany
   Crociani
   Fabrizio Dionisio
   Fattoria Bacchereto (Terre a Mano)
   Fattoria Lavacchio
   Franco Fiorini
   Le Presi
   Podere la Marronaia
   La Querce Seconda
   Tenuta Maiano

Veneto
   De Stefani
   Fasoli Gino
   Fossaluzza
   Le Mandolare
   “Il Colle”

Slovenia – Goriška Brda
   Štekar
ABRUZZO

An area of rolling hills, views of the Adriatic Sea, and wines of fruity balance and depth, the Abruzzo region has surely grown in popularity over the past decade. Having come a long way from old Roman rule, in 1963 Abruzzo became its own marked region, and began to thrive on its own. Now holding fame for the delicious and versatile Montepulciano d’Abruzzo DOC, the serious wine makers are doing some wonderful things with the Montepulciano grape. This is a region that will continue to grow and develop upon their solid foundation, and it is exciting to see Abruzzo’s growth. With wine traditions dating back 250 years, it is no wonder that this region’s wines are showing great depth and complexity.

Italo Pietrantonj

WINE MAKER: Roberta Pietrantonj

STORY: With records dating back to 1791, and an official start in 1830, the house of Italo Pietrantonj is as old as it gets for wineries from Abruzzo (literally the oldest). Eight winemaking generations deep and in the town of Vittorita, Pietrantonji is rich with family heritage and tradition. The winery is now run by two sisters, Roberta and Alice. Their great-great-great grandfather Nicola was the first certified winemaker in the Abruzzo region, gaining a diploma from the Royal School of Conegliano Veneto in 1889. To this day, the house shows off its 9,500 gallon oak and walnut barrels (now lined with stainless steel) from 1870, and two 37,000 gallon tanks lined with beautiful Murano tiles that were built in 1893. A house with as much history as their wines have depth and intrigue, Pietrantonj showcases beautiful wines not to be missed.
**Italo Pietrantonj Whites**

**Trebbiano d’Abruzzo**

Trebbiano d’Abruzzo D.O.C.

85% Trebbiano d’Abruzzo; 15% Malvasia

This Trebbiano d’Abruzzo is an uncommonly full-bodied Trebbiano, full of orchard fruits and with a touch of mineral in the finish. Having spent extended time with skin contact, the flavors have proven to show dynamically as a result. A delicious wine that will pair well with a wide range of dishes from lighter fare and appetizers, to roasted chicken with a rosemary cream sauce.

**Italo Pietrantonj Rose**

**Cerasuolo d’Abruzzo**

Montepulciano d’Abruzzo Cerasuolo D.O.C.

100% Montepulciano d’Abruzzo

After a very gentle pressing, the Cerasuolo juice is macerated for only 36 hours with the skins in order to impart the perfect pink cherry hue. Fantastically fresh, bright, a touch floral, and loaded with lovely fruit, this Classic Cherry (Cerasuolo) wine fits the ideal dry rosé stereotype. A harmonious balance, with a lingering finish backed with hints of almond, this wine is well suited for appetizers, fish, and white meats.

**Italo Pietrantonj Reds**

**Montepulciano d’Abruzzo**

Montepulciano d’Abruzzo D.O.C.

100% Montepulciano d’Abruzzo

The ‘Black Label’ Montepulciano d’Abruzzo is a wine made in the traditional style as homage to the old family winery. It is a lovely wine full of dried floral and fruit notes complemented by soft leather and earthy aromas. Aged in large oak vats for 8 months, it offers sweet spice flavors of vanilla, anise and dried tobacco in the mouth with a hint of chocolate on the finish. This Montepulciano is full flavored and rich without being too heavy in body. It is a lovely accompaniment to all sorts of game, as well as pasta dishes with hearty sauces.
Diverse terrain, varying climates, and the most extensive coast line in all of Italy, the ‘heel’ of the boot is home to some of Italy’s most intense and delicious red wines available. Locally known for its amazing local cuisine, the wine culture from Apulia is growing each year on an international level. Most famous and recognized for the Primitivo grape (a relative of America’s Zinfandel), this full fruited red has a less popular yet more muscular older brother called Negroamaro. Both give way to phenomenal food and wine pairings, as well as ‘stand alone’ wines to ponder shear depth and complexity.

Fatalone

WINE MAKER: Pasquale Petrera

STORY: Azienda Agricola Petrera Pasquale has been making wine in the Gioia del Colle region since the late 1800’s. Like many wineries in the area, bottling wine came very late to the game, and 5 generations later, the first bottles of ‘Fatalone’ were produced in 1987. A winery with intense dedication to the earth, their organic farming practices prove to make exceptional Primitivo Gioia del Colle on many different tiers. It is not so farfetched to learn that the aging wine is accompanied by calm music, when tasting the light, yet serious wines from this house. An elegance that can only be experienced on the tongue, we find their style to compete with some of the greatest wines of Italy.
Fatalone White

**Bianco Spinomarino**

Puglia Greco IGT

100% Greco

The Spinomarino is the only white wine of this estate and comes from just one half hectare of 20 year old Greco vines. The wine undergoes classic white wine vinification with gentle pressing to obtain as much flavor as possible from the grapes, and only using natural yeasts for fermentation. Natural malolactic fermentation happens in tank as it rests for nine months before being bottled. The result is a beautifully textured wine with scents and flavors of flowers, green apple, exotic fruits, and honey. Pronounced minerality lingers on the finish of this extremely fresh white, lending itself to pair ideally with cheeses, vegetables, and fish.

Fatalone Reds

**Teres**

Puglia IGT

100% Primitivo

The Teres is a unique and delicious light red wine that was first made with the intention to replace rosé (which was commonly drunk in the summer months), being able to utilize the lighter side of the local Primitivo grape. During the hot summertime in Apulia, originally this wine was cooled by placing the bottle (or cup) in cool water that was chilled with pieces of frozen snow from the “neviere” (a room dug out from rock, enclosed by thick stone walls, and filled with snow in the wintertime in order to create a ‘refrigerator’ for the summer months). Coming from only the free run must of the Recemi (second budding fruit), this wine spends only 36 hours on the skins, and 15 months of aging in only stainless steel, the Teres is a fresh, mineral driven red full of lovely fruit and earth, and is ideal for foods of many types. A great red wine to enjoy in the summer months, as well as the rest of the year.
**Primitivo**

Gioia del Colle D.O.C.

100% Primitivo

The Primitivo Gioia del Colle is a classic expression of the local Gioia del Colle clone. Having spent 6 months in stainless steel, 6 months in Slavonic oak, and then 6 months again in stainless before it relaxes in the bottle for 6 more months, this wine's structure and balance is so beautifully delicate, while remaining quite pronounced. Black sour cherry, toasted bitter almond, and fresh turned earth, are accompanied by fantastic acidity and a very long finish. A beautiful example of Primitivo that is built for robust dishes such as red meat, game, and strong cheeses, but has a finesse that only Gioia del Colle can achieve.

**Primitivo Reserva**

Gioia del Colle D.O.C.

100% Primitivo

The Primitivo Riserva is Fatalone’s flagship Primitivo that has been built to last for years to come. By law, this wine is to see 24 months aging in order to accomplish the very high standards of this region. The organic Fatalone Reserva spends 30 months among equal parts of stainless steel, Slavonic oak, and again stainless steel (in that order) to result in a wine that is dark and intense, yet so far from being ‘big.’ After an extra 6 months aging in bottle, the wine is released and immediately shows off its massive acidity which complements the black cherry, rich earth, and toasted wood notes. An absolutely gorgeous Primitivo that deserves serious attention, enjoy this wine with rich meats, game, and spicy cheeses.
Feudi di Guagnano

WINE MAKER: Gianvitto Rizzo

STORY: This winery in Puglia has been making wines for generations using the native Negroamaro and Primitivo grapes. The vineyards are a minimum of 30 years in age and the harvest is all done by hand. For the last generation, the focus of the winery has been on producing small batches of quality wines at surprisingly good prices. One must discover the complex examples of what we consider to be the best example of Puglia wines available. Fun, exciting, and crazy cool. Enjoy everything Feudi has to offer!

Feudi di Guagnano White

**Terramare Verdeca**

Salento I.G.T.

100% Verdeca

The Terramare Verdeca is made from 100% of the local and indigenous Verdeca varietal, directly related to the more popular Verdicchio grape. The grapes come from over twenty-year-old vines, and undergo careful but typical white wine vinification at the cellar. After alcoholic fermentation is complete in stainless steel, it rests through the winter until bottled in the springtime. The resulting wine is loaded with beautiful floral tones as well as lemon and lime citrus and wet stone. The palate follows with lip-smacking acidity, similar fresh citrus notes and faint white flowers, and a clean minerality that finishes nicely in the mouth. A lovely dry white that pairs perfectly with fresh seafood, hard cheeses, and risotto.

Feudi di Guagnano Rosé

**Terramare Rosato**

Salento I.G.T.

100% Negroamaro

The Terramare Rosato is a made from 100% Negroamaro of the young vines of the Feudi di Guagnano estate. Having only spent 7-8 hours on the skins, the color is telling of the warm Salento climate, as the rich dark pink hue sparkles in the glass. After a very low temperature fermentation, the flavors show so much earthy and clean fruit expression in the finished wine. A fun wine to pair with food from the grill, it is perfect for dinner parties to intimate picnics.
**Terramare Negroamaro**

Salento I.G.T.

100% Negroamaro

The Terramare is a delightful, un-oaked red comprised of 100% of the local Negroamaro grape. Having seen about six months in French and American neutral oak for building more complexity in the wine, as well as about a three-month’s rest in bottle before being released to the market, the resulting wine is intense with fruit and spice, and full of aromas of black cherry, blackberry, and dessert brush. The current owner, Gianvitto Rizzo, has been carefully updating Feudi di Guagnano by increasing the focus on quality both in the vineyards and in the winery, and this entry-level Negroamaro is a perfect example of this dedication.

**DieciAnni Salice Salentino**

Salice Salentino D.O.C.

97% Negroamaro; 3% Primitivo

The DieciAnni Salice Salentino is Feudi’s special selection of their Negroamaro fruit coming from the 40-year-old vineyard on the property. With a small dose of Malvasia Nera added for texture and color, the juice is aged after fermentation for 6 months in French oak barrels. The resulting wine is remarkably complex, with great depth and character, as well as having fresh and clean fruit and acid throughout the length of the palate. With softness and roundness from the oak to add to the mouth feel of the wine, this Negroamaro is suitable for many rich and robust dishes around the table such as red meats, rich sauces, polenta, and roasted vegetables.

**Le Camarde**

Salento I.G.T.

80% Negroamaro; 20% Primitivo

The Le Camarde is an incredible blend of what Puglia does best: the Negroamaro and Primitivo grapes. The rich and earthy Negroamaro is picked in late September in contrast to the early September Primitivo pickings, which lead to a delightful balance in the final wine. The two different wines macerate and ferment separately, as well as spending time separate in oak barrels, until the final blend for bottling. The result is a rich red wine with full aromas of black fruit and spice, offering a lovely mouth feel of dark fruits and earth, backed by a long lush finish.
Resting along the western coast of southern Italy, with a rich history of Greek settlements, Roman rule, and wars to tie them all together; is the region of Campania; a complex region of land, grape vines, food, and culture. The famous Mount Vesuvius, that destroyed the ancient city of Pompeii, sits in the middle of this zone, and is just east of the food meca of Naples. The historical wines of the region have grown in popularity in the past several years, and are still on the rise, with Falanghina, Greco, and Fiano leading the white varietals to international praise, and Aglianico and Piedirosso claiming the greatest commend for reds. With a combination of the incredibly rich clay and calcareous soils of the area that have been melded with volcanic Tufa, along with the Mediterranean influence and warm climate, the region is nothing short of spectacular for the production of world-class wines.

Cautiero

WINE MAKER: Alberto Cecere

STORY: Azienda Agricolo Cautiero is located in the Benevento province of Campania, within the small town of Frasso Telesino, located in the most important protected and natural area of the entire region, called Taburno Camposauro Park. With beauty and nature surrounding the entire estate, it is no wonder that Fulvio and Imma Cautiero are inspired to follow suit within their own boundaries. Utilizing as natural and sustainable practices as possible in the vineyard, they pay careful attention to the surrounding flora and fauna, wildlife, soils, and climatic influences, in each step they take. Their vision is for the winery to dedicate itself to and produce only the greatest expressions of native varietals, always respecting the terroir of their zone.
**Fois Falanghina**

Falanghina del Sannio DOC

100% Falanghina

The Fois Falanghina comes entirely from the Falanghina varietal, which possibly has the greatest reputation for the most important white grape of Campania. The clusters are brought into the cellar from their handpicked vines, which are planted in clay rich soils, and go through a typical white vinification in stainless steel. The aromas on the finished wine are intense with beautiful floral tones, great fruit presence, and an enticing mineral aspect that also displays itself on the palate. Dry and persistent, the fruit, earth, and acid are incredibly balanced in the mouth, offering a wonderful option at the table for aged cheeses, many preparations of fish, an also poultry.

**Erba Bianca**

Campania IGT

100% Fiano

The Erba Bianca is part of Cautiero’s certified organic line of wines, which see a most minimalistic approach in the cellar, with very little sulfites, and are designed to be the greatest and cleanest expression of the varietal. This white comes from 100% of the Fiano grape varietal, which in latin is known as ‘Vitis Apiana,’ because the sweet grapes were irresistible to bees. By the end of September, the grapes are hand harvested and brought to the cellar for an all-natural vinification in stainless steel. The intense and pure aromatics from the glass are rich with flowers and fresh fruit, leading to a balanced palate of a similar profile, with fresh acidity, and a long, developed finish.
**Fois Aglianico**

Sannio DOC

100% Aglianico

The Fois Aglianico comes a small DOC in the eastern side of the Benevento province, where the famous Aglianico grape of Campania is the red wine king. Rich clay soils produce healthy vines that are typically hand harvested towards the end of October, and brought to the cellar immediately. Fermentation in stainless steel begins the life of this wine, and it is transferred in the spring to used French barrels for a year of aging to mature and soften the structure of this complex varietal. After bottling and some rest in the glass, the wine showcases incredible aromatics and flavor, with a beautiful structure of softened tannins and balanced acidity. A fantastic red for braised meat, game, and stews.

**Piedirosso**

Campania IGT

100% Piedirosso

The Piedirosso is part of Cautiero’s certified organic line of wines that see a most minimalistic approach in the cellar, with no added sulfites, and are designed to be the greatest and cleanest expression of the varietal. This indigenous red varietal takes its name from the red color of the stems, looking similar to that of pigeon feet. The grapes are hand harvested in the end of October, and come into the cellar for a completely natural vinification in stainless steel. In the springtime when the wine is bottled with care, after a bit of time in bottle, the awaiting juice is absolutely gorgeous. Dark and earthy tones come forth from the glass while retaining a lovely balance of freshness. Cherry and wild berries hit the palate along with a mineral aspect that is pure and clean all the way through the finish.
Famous for fresh pastas, cured meats, Parmagiano-Reggiano, balsamic vinegar, Ferraris, & Lamborghinis, Emilia-Romagna’s wine culture is something that is not to be forgotten as part of this region’s rich culture and history. The Romagna has breathtaking coasts, steep slopes, and miles of fields and towns crucial to the development of the pre-Etruscan civilization which lead to the area that it is today. Although mostly famous for the sweet and delicious Lambrusco, the local wines are becoming quite notable, pulling from ancient traditions as well as sustainable farming practices of the varying types of calcareous soils. This region is growing year by year in creating exceptional wines from the earth that give a wealth of aroma, great acidity, and a balance that is one to take notice of.

Santa Giustina

WINE MAKER: Gaia Bucciarelli

STORY: Santa Giustina is located in the heart of the Colli Piacentini, in the most northwestern corner of Emilia Romagna. Picturesque hardly describes the perfect backdrop to what the estate calls their ‘village’ (a few 1000 year old buildings, a church, and their wine-making facilities), sitting at 300 meters above sea level with the famous Po Valley and Alps in the distance over perfect undulating hills. A 100 hectare property, comprised of many different crops, forests, vineyards, and a private game reserve. 30 hectares of organically farmed vineyards produce just over 70,000 bottles a year for a wide range of wine from the local varietals. Their viticultural and vinicultural practices are extremely natural in principal, all organic, and using no SO2 in the vineyards (unless severe occasions occur) and never in the wines, you will find simple and delicious juice in each and every bottle, and all of which are perfect for enjoying at the table.
**1937 Sparkling Rosé**

Emilia-Romagna I.G.T.

Barbera, Pinot Nero, & Croatina

The 1937 Spumante Brut Rosé from Santa Giustina is a remarkable expression of some of the local grape varietals in sparkling form (Barbera, Pinot Nero (Noir), and Croatina (locally called Bonarda). The fruit comes from 10 year old vines and is picked very early, pressed and brought to extremely cold temperatures, both of which exemplify the fresh and bright flavors and clean acidity naturally present in the grapes. Spending 6 months in autoclaves for secondary fermentation before bottling, the wine is a fantastic and balanced sparkler that is sensational with many items at the dinner table, or for general sipping pleasures.

**Ortrugo Vivace**

Ortrugo D.O.C.

100% Ortrugo

The Ortrugo from Santa Giustina is a stunning bottling from the estate, offering a delightful white wine from a very native varietal. The grapes reach optimal ripeness in their organic vineyard before being hand-harvested and immediately brought into the cellar. The entire clusters are gently pressed, and then the grapes and must are left to rest at a low temperature for 18-24 hours together (Pellicular Maceration), before being completely pressed off the skins for fermentation in stainless steel. This type of white grape maceration adds incredible flavor, as well as a dazzling golden yellow color to the final wine. A complex nose of sage and roses are backed by tree and citrus fruits, as it leads to the well-balanced palate of bright citrus acidity, round fruit flavors, and a clean persistent finish.

**Malvasia**

Colli Piacentini D.O.C.

100% Malvasia

The Malvasia from Santa Giustina is an incredible take on a grape grown in so many places around the world. Typically from this region, Malvasia becomes a sweet and sparkling wine. This bottling showcases the exact opposite; a dry still white wine that still showcases the beautiful aromatics and body that the grape is known for. The grapes reach optimal ripeness in their organic vineyard before being hand-harvested and immediately brought into the cellar. The entire clusters are gently pressed, and then the grapes and must are left to rest at a low temperature for 18-24 hours together (Pellicular Maceration), before being completely pressed off the skins for fermentation in stainless steel. A complex nose of sage and roses are backed by tree and citrus fruits, as it leads to the well-balanced palate of bright citrus acidity, round fruit flavors, and a clean persistent finish. A delightful white for many types of cuisine at the table.
Santa Giustina Reds

**Sparkling Bonarda**

Colli Piacentini D.O.C.G.

100% Bonarda

This sparkling Bonarda is one of the absolute treasures of this unique region of Italy. Although entirely made from Croatina grapes, the local word used for wine from Croatina is Bonarda (not to be confused with the actual grape Bonarda). The young vines are hand-harvested and brought in immediately for a soft pressing, in order to begin the native yeast fermentation for 20 days with the skins. A secondary fermentation takes place in large autoclaves, to create delightful and fresh bubbles that are prevalent in the wine. Bright and explosive fruits of currant, raspberries, and plums hit the palate while being backed by a persistent and clean effervescence. The overall balance and structure is full yet playful.

**Barbera**

Colli Piacentini D.O.C.

100% Barbera

Santa Giustina’s Barbera is a fresh yet elegant example of the famous Barbera grape but coming from the Emilia-Romagna region. Younger vines are harvested by hand and brought immediately into the cellar for a gentle pressing. About a 20-day fermentation and maceration on the skins takes place in temperature-controlled stainless steel, before a couple months rest prior to bottling. The final result is intense and elegant all at the same time. The nose shows off pretty aromas of violets, red cherries, and fresh blueberries, and is followed by a balanced and full-bodied mouth feel. Fresh and sapid with a consistent bright fruit flavor, and a light almond finish.

**Il Superiore**

Gutturnio D.O.C.

100% Sangiovese

From the estate’s 10-year-old vineyards of Barbera and Croatina (locally called Bonarda), comes the Il Superiore blend. The grapes are handpicked at harvest when they have reached their optimal ripeness in the later part of September, softly pressed, and taken to very low temperatures before fermentation to retain the fresh and fruity character of the must. After only time in stainless steel, the wine is bottled and shows a bright freshness through a faint effervescence to accompany its brilliant red color. The delightful aromas show clean red fruits, as well as earthy forest floor, leading to a similar experience on the tongue. Very well balanced between acidity and roundness in the mouth.
**I Muri**

Gutturnio D.O.C.

60% Barbera, 40% Croatina

From the 10-15 year-old vineyards of Barbera and Croatina (locally called Bonarda), comes the I Muri blend, under the Gutturnio DOC. The grapes are handpicked at harvest when they have reached their optimal ripeness in the later part of September, softly pressed, and begin fermentation in controlled temperature steel for about 20 days with frequent pump-overs. The wine is moved to large Tonneau for a year’s maturation and development of flavor, before it rests in bottle for a significant amount of time. The result is remarkably complex with aromatics and flavors of spice, warm earth, cranberry, forest fruits, orange peel and clove. Perfectly balanced and exceptional with rich dishes such as ossobuco and saffron risotto.

**Lo Stellato**

Malvasia Passito D.O.C.

100% Malvasia

The Lo Stellato is an incredible Passito wine made from only Malvasia grapes, which are estate grown on a southern facing slope in Valtidone. The grapes are left on the vine to gain extra ripeness before picking, and then placed on racks to dry in an open-air room in one of the estate’s century old buildings. A week prior Christmas, the grapes are pressed, start fermentation in stainless steel tanks, and then age for 8-months in French oak. The resulting wine is reminiscent of what apricot tears must taste like. Stunning concentration of fruit, yet so delicate and lifted because of the remaining natural acidity. The nose offers persistence dry fruit, honey, and sweet orange rind, while the sapid palate is complex and long in the mouth. Lo Stellato is an absolute treat, and built to enjoy with custards, semifreddo, and nut-filled biscuits.
Tenuta Santa Lucia

WINE MAKER: Paride Benedetti

STORY: The estate of Santa Lucia sits in the southeastern portion of Emilia-Romagna in the town of Mercato Saraceno, within the Savio River Valley. Founded in the early 1960’s, the 100ha farm which was once built to be entirely self-sufficient (yielding only 12ha of vines), has now become an estate with wine-making at the forefront of their mission. With an unbelievable passion for the art of making wine, Paride employs and is certified for entirely organic practices, and carries out several biodynamic methods. Using the local varietals of the region, these wines are exciting, they hold true to the earth, and are all beautifully made.

Tenuta Santa Lucia Whites

**Citrullo**

Albana di Romagna D.O.C.G.

100% Albana di Romagna

Albana di Romagna was Italy’s first white wine D.O.C.G. Never becoming the popular wine it could have been, Santa Lucia is showing what this amazing grape can do. The Citrullo is Lucia’s early harvest Albana, showing off Albana’s very fresh and acidic side. The wine is very pure, with bright fruit, white and yellow flowers, and a clean, balanced mouthfeel loaded with acidity. After a soft pressing and only stainless steel fermentation and aging, this lovely wine is perfect as an aperitif, or a great pair with salads, white fish, shellfish, and vegetables. If this grape is new to your palate, the Citrullo is a dynamite wine at an incredible value.

**Alba Rara**

Albana di Romagna D.O.C.G.

100% Albana di Romagna

Coming entirely from the Lugarara vineyard, the Alba Rara is a delicious Albana whose fruit is picked during the heart of harvest. Deep straw in color, this wine has an impressive bouquet of flowers and stone fruits, followed by a fresh and very exciting palate that lingers for a long time. Having spent about 6 months on lees, this wine only spends time in stainless steel until it is bottled, giving a beautiful texture behind the fresh palate. Ideal for tasty cuisine, the Alba Rara is perfect for creamy risotto, white meats, and pasta.
**Vensamé Albana**

Albana di Romagna D.O.C.G.

100% Albana di Romagna

Albana di Romagna was Italy’s first white wine D.O.C.G. Never becoming the popular wine it could have been, Santa Lucia is showing what this amazing grape can do. The Vensame Albana comes from a beautiful vineyard called Roversano, within the area of Mercato Saraceno of the Albana region. The grapes are hand-harvested and gently pressed as whole clusters for a cold decantation before native-yeast fermentation in stainless steel tanks. After fermentation is complete, the wine rests on its lees for 8 months with batonage, and is then bottled. The finished wine has an incredibly intense and aromatic nose of flowers, honey, fruit, and hints of almond. On the palate this Albana has wonderful texture and body, with a clean balance of persistent acidity, fresh apples and pears, hints of citrus, and a lovely mineral driven finish.

**Vensamé Blanco**

Bianco Rubicone I.G.P.

100% Famoso

The Vensame Bianco utilizes a very obscure but incredible local varietal from the southeast corner of Emilia-Romagna called Famoso. Coming from a southeast-facing vineyard called Galgano, the soil is composed of clay and limestone, and is riddled with old fossils, giving incredible nuance to the mineral-driven finish in this wine. The grapes are hand-harvested and a gently pressed as whole clusters and cold settled to begin native-yeast fermentation in stainless steel tanks. This grape gives lovely floral tones, as well as citrus fruits to the aroma, and leads to a remarkably soft and lovely mouth feel that is fresh yet full on the palate. Stone and citrus fruits are showcased alongside delicate white and yellow floral tones, which lead to a clean and intriguing finish. Enjoy with firm cheeses and charcuterie.
**Bischero**

Sangiovese di Romagna D.O.C.

100% Sangiovese

A delightful drinking wine from the native Sangiovese of Emilia-Romagna, the Bischero comes from Lucia’s youngest vineyards and sees no oak aging, only time in stainless steel before being bottled. Fresh and explosive with redcurrants and raspberries, a fantastic crispness underlines this wine as it unfolds on the palate. A touch of fresh earth and balsam wood lead into a long finish. A wine that is perfect for afternoon sipping, or to pair with grilled meats, robust pasta dishes, and aged cheeses.

**Taibo**

Sangiovese di Romagna D.O.C. Superiore

100% Sangiovese

The Taibo comes from this organic estate’s Sangiovese vines with careful sorting in the vineyards as well as the cellar. This wine went through fermentation in durmast vats, until half of it is pulled out and placed into barriques and the other half left in the vats to age for a short period of time. This leads to a more rich and developed wine than the Bischero, however still undeniably clean and fresh. A generous bouquet of red berries, dark cherries, and hints of spice, lead into a beautiful and inviting palate that lingers long after the wine is gone. Rich lamb dishes or beef with mushrooms are ideal pairings with the Taibo.

**Vensamé Sangiovese**

Sangiovese I.G.P.

100% Sangiovese

The Vensame Sangiovese comes from a southeast-facing vineyard called Galgano, where the soil is composed of clay and limestone, and is riddled with old fossils, giving incredible nuance to the mineral-driven finish in this wine. The grapes are hand-harvested and then carefully selected in the winery to be pressed and placed in stainless steel vats for native-yeast fermentation. No extended aging takes place after the fermentations, and once the wine is bottled it rests for several months before being released to the market. With minimal sulfur additions, the finished wine turns out so pure and expressive. Bright and ruby red in color, aromas of fresh red fruits and hints of violets shoot forth from the glass. On the palate, the rustic grip of Emilia-Romagna’s Sangiovese comes through with notes of black and sour cherry, light spice, and mineral tones.
The region surrounding Rome, the Latium is by no means a small production zone. Known for its ability to produce very fresh, lively, and young white wines, we have found there to also be some outstanding red wines that are well worth laying down. Never needing to travel very far from its metropolis epicenter, some of the wines of Latium are able to break over seas and make it to our wine world. Lucky for us, we have several fantastic houses from this regions that are showing wonderful steps towards top-notch Italian wine making.

Marco Carpineti

WINE MAKER: Marco Carpineti

STORY: The estate of Marco Carpineti has been in the same family for many generations, turning the house over to Marco in 1986. Located just south of Rome on an ancient hill community known as Cori, the Carpineti estate is and always has been a winery with a dedication to the finest wine production. Since 1997 they have been recognized as an organic estate, and hold this classification to the highest esteem, tending to the earth with only natural and sustainable practices. Sourcing grapes from the five hills of the area, the volcanic rock ‘tufa’ plays a major role in the delicious wines produced at this estate.
**Collesanti**

Lazio Bianco I.G.T.

100% Arciprete (Bellone clone)

Arciprete is a clone of the local Bellone (Bell-oh-nay), taking its name and story from a ‘Archpriest,’ in the 18th century, when the church owned all of the land that now makes up Cori (where Marco Carpineti’s estate sits). This grape was chosen by the Archpriest for the wine to be served at all religious ceremonies due to its strength, its softness, and its wonderful scent. Marco planted these grapes on his estate in the mid-nineties, which predominately lie on the Collesanti hill, hence the name. Having only seen some time in stainless steel, this beautifully golden wine shows a fantastic and fresh nose of Meyer lemon and firm Bosc pear. A very opulent and plush attack on the palate is loaded with apples, pears, jasmine, and honey, while being backed with perfect acidity. A beautiful wine that will balance many dishes such as pastas, poultry, and risotto.

**Moro**

Lazio Bianco I.G.T.

100% Greco di Moro & Giallo

The Moro is comprised entirely of local Greco clones, which stem from ancient Greco vines. These vines had nearly gone extinct due to their naturally low yields and the difficulty they promise for harvest; however the Carpineti estate has always had traces growing on their property before they put a focused effort into growing a small vineyard of these vines. Only a 7500 square meter block has been designated on the Collesanti hill for this wine, and the yield and production is small as one may imagine. In the glass, this wine is vibrantly gold in color with florescent flecks. The nose is full of ripe apples and pears with creamy notes of vanilla coming out in stride. Velvety and luscious, the palate settles on the tongue with so much grace, yet is packed with pears, dried pineapple, caramels, spices, and a distinct limestone minerality.
Arguably one of the most beautiful regions in all of Italy, Piemonte also (arguably) holds some of the most serious wines in the country. From the complex maps of D.O.C.’s and D.O.C.G.’s, this area obviously is home to incredible climate, region, and soil to produce an array of fabulous wines. From fresh, sweet, and bubbly Moscato d’Asti to the age-worthy, earthy, intense wines from the Nebbiolo grape, Piemonte holds wines for enjoyment on all levels.

**Bel-Sit**

**WINE MAKER:** Piero & Ezio Rivella

**STORY:** Bel-Sit is a 6-generation estate that is nestled in between Langhe and Monferrato in a particular area (cru) known as Sichivej. The property has been in the Rivella family since 1870, and with each son that has carried on the torch, the wines have become more and more refined and particular, gaining great reputation from the complexities of the aging vines from which the fruit comes. With a minimalistic approach in the cellar, the estate pulls its from its own vineyards two different Barberas (a young and fresh style, and the Sichivej which is built to age for many years), and a Moscato d’Asti.
Bel-Sit Reds

**'La Turna’ Barbera d’Asti**

Barbera d'Asti D.O.C.

100% Barbera

The ‘La Turna’ Barbera d’Asti is one of the two examples of Barbera that the estate produces in very small quantities. Only farming 5 hectares in total for their production, this young style Barbera sees no oak aging and is built to display the freshness and purity of the varietal they grow. The La Turna has not seen any oak aging in order to showcase the complexities and lovely structure of this grape from Asti. Bright yet brambly fruit jump forth from the glass displaying what is to come on the palate; cherries, plums, blackberries, and a warm earthy component that is undeniably delicious.

**'Sichivej’ Barbera d’Asti**

Barbera d'Asti Supierore D.O.C.

100% Barbera

The Sichivej Barbera d’Asti is Bel-Sit's premier Barbera, coming from the estate’s oldest vineyard. After careful hand-picked selection, de-stemming, and a natural fermentation in stainless steel; the must is transferred to French oak barrels of varying age in order to rest for nearly a year and a half. The resulting wine is robust yet incredibly elegant. It shows brambly fruit as well as fresh acidity, structured tannins, and a long inviting finish. This wine is built for aging, and the winery holds many vintages to demonstrate the fantastic longevity of their Barbera.
WINE MAKER: Ferdinando Principiano

STORY: Principiano Ferdinando is a third generation family estate in the heart of the Langhe in Piemonte. With original vines planted by Ferdinando’s grandfather in 1934 on the hill of Monforte d’Alba; the winery and family home sat at the bottom of Serralunga, just across the drainage of the two adjoining hills. In 1946, the first planting of 6 hectares next to the home (just under the famous Giacomo Conterno) came to be, giving fruit for their top ‘Boscareto’ wine. Ferdinando’s father, Americo, developed and ran the estate until 1993 when his son took over for the family business. Once Ferdinando took the reigns, his concept began to transform the estate into what it is today. Looking at the incredible and perfectly pieced together puzzle of Barolo vineyards, very few stand out with natural flora and fauna, as the land is too valuable to take ‘risks’ from natural grape growing. The vines of Principiano are one of the few and extraordinary exceptions. Treatments are strictly kept to copper and sulfur only when necessary, amazing calcareous soils without layers of other rocks create for incredible drainage, and chosen crops to add or subtract are planted to aid the soil. The farming is meticulous, but pure to the earth, and the winery is the same. Natural yeast fermentations, minimal to no sulfur, large Slavonic oak, 15+ year old French Tonneau; and a sincere love for the purest expression of Nebbiolo, Barbera, and Dolcetto, is where this house rests its hat.

**Principiano Ferdinando Reds**

*’Dosset’*

Red Wine

100% Dolcetto (no sulfur)

The Dosset takes its name from the old local dialect of the grape that rests in the bottle: Dolcetto. The fruit comes from the heart of the Monforte d’Alba zone, in the St. Anna and San Martino vineyards, and is brought into the cellar and treated so delicately in order to retain the pure freshness of the juice. It is made without the use of any sulfites, and meant for easy and everyday consumption, however the quality and style is unlike any ‘typical’ table wine. Low in alcohol, and remarkably fragrant on the nose, the Dosset showcases a light and dainty style of the grape while still being complex with nuanced fruit, ample acidity, and supple grape tannins. A serious wine that isn’t to be taken too seriously, enjoy this around the table with great food, or just great friends.
**Barbera d’Alba ‘Laura’**

Barbera d’Alba D.O.C.

The Barbera d’Alba Laura comes from a 1.5 hectare, 40 year-old vineyard, on the southern slopes of the Monforte d’Alba hill. Hand selected fruit, natural fermentation, and no added sulfur for at least 20 days; this wine sees minimal punch downs and pump overs before it rests for 10 months in stainless steel. On the nose, there are hints of blackberry, fresh strawberry, and graphite, leading to a palate of beautiful acidity, clean red ripe fruit, and balanced tannins. A very bright red wine that is suited well for roasted vegetables, hard cheeses, and lean red meats.

**Langhe Nebbiolo ‘Coste’**

Langhe Nebbiolo D.O.C.

The Langhe Nebbiolo Coste comes predominately from a small 40 year-old hectare of Nebbiolo vines in the Le Coste di Monforte subzone on the south side of the Monforte d’Alba hill, and a small portion of incredible fruit from the Boscareto vineyard of Serralunga. Hand selected fruit, natural fermentation with no added sulfur, and 10 months in stainless steel before bottling, the resulting wine is a stunning example of some of the best demarcated Nebbiolo in Barolo. Beautiful freshness of fruit comes across on the nose and palate, showcasing wild strawberries, red cherry, tea spices, lemon verbena, and sweet tobacco. Very supple tannins, dust and clay, and incredible depth make for a lovely wine for rustic Italian cuisine, hard cheeses, and salumi.
Principiano Ferdinando Barolos

**Barolo ‘Serralunga’**

Barolo D.O.C.G.

100% Nebbiolo

The Barolo Serralunga comes from a 3.5 hectare area of Ferdinando’s youngest Nebbiolo vines (about 22 years old), in the valley of Boccareto in the Serralunga d’Alba subzone of Barolo. Hand selected fruit, natural fermentation with no added sulfur, and 24 months in large Slavonic oak casks (20 & 40 HL); the wine is then bottled and rests for 1 year before release. A gorgeous earthy aroma rises from the glass, and is echoed on the palate with mushrooms, forest floor, pine resin, black cherry, wild strawberry, mint, and orange zest. A wine with such lovely balance, high acidity and gripping yet soft tannins, it is built to age for years to come, or be able to enjoy now with some decanting. The Serralunga is ideal with intense vegetable dishes, hearty meat courses, salumi, and strong cheeses.

**Barolo ‘Ravera’**

Barolo D.O.C.G.

100% Nebbiolo

The Barolo Ravera comes a very small plot of 50 year-old vines of the old Michet clone of Nebbiolo, in the subarea of Monforte d’Alba called Ravera. Hand selected fruit, natural fermentation with no added sulfur, and 24 months in 400-liter Slavonic oak casks and old French Tonneau; the wine is then bottled and rests for 1 year before release. Phenomenal depth and complexity shoot forth from the glass, with intense earthy tones and slight floral notes. Bright cherry fruit is on a level playing field with the damp forest floor, mushrooms, rose petals, and tar, giving way to high acidity, gripping tannins, and a rustic overall mouth feel. Striking balance on the palate will let this Barolo age for years to come, and with ample decanting can be enjoyed with hearty meat dishes, salumi, and strong cheeses.
**La Mesma**

**WINE MAKER:** Massimo Azzolini

**STORY:** La Mesma is a lovely family estate, owned and operated by three sisters. Paola, Francesca, and Anna Rosina all share a sincere passion for their new life in their vineyards and winery, and making exceptionally beautiful Cortese in the heart of the Gavi DOCG. The rolling hills of the property cover roughly 26 hectares, and are located in Monterotondo, with southern facing slopes at about 300 meters above sea level. Having never used artificial fertilizers, herbicides, or pesticides, the sisters work closely with their Agronomist in the vineyards to ensure a heartfelt dedication to the earth that yields their incredible fruit. Taking use of solar energy at the estate, as well as working towards strong biodiversity in the vineyards, the theme of La Mesma continues each year towards very sustainable production.

---

**La Mesma Frizzante Whites**

**Le Bolle**

Gavi Frizzante D.O.C.G.

100% Cortese

The Le Bolle is La Mesma’s take on the delightfully refreshing components of the cortese grape using a slight fizz. This DOCG Gavi Frizzante starts with the younger estate fruit, and sees typical dry fermentation in stainless steel. It is then transferred to temperature controlled stainless vats for the Charmat process to begin. This closed tank, second fermentation, creates playful freshness through bubbles, adding to the tasty tree fruit and floral component of the wines of the area. A simple and very enjoyable sipper, the Le Bolle is dry, pretty, and extremely food friendly.
La Mesma Still Whites

**Etichetta Gialla**

Gavi D.O.C.G.

100% Cortese

The Yellow Label is La Mesma’s youngest and freshest expression of their Cortese fruit. The grapes are hand-harvested from the youngest vines of the estate, and are very gently pressed as they begin their fermentation in stainless steel. The must is kept on the lees for a few months to add to the texture and complexity of this feminine Gavi, which does not see malolactic fermentation. The resulting product is fresh, yet very pretty. Full of yellow flowers, apples, pears, and rich minerality, the overall balance of this bottle is a lovely representation of what the cortese grape has to offer.

**Etichetta Nera**

Gavi D.O.C.G.

100% Cortese

The Black Label comes from La Mesma’s oldest Cortese vines of the estate, ranging from 40-50 years old. The yield is low, and the focused flavors and nuances are incredible from this plot. The grapes are hand-harvested, and then gently pressed as they begin their fermentation in large concrete vats. The wine spends 5 months on its lees in the same cement, creating a rich and developed wine that shows the quintessential side of Gavi. The nose is full of rich apple fruit and ripe apricots, light flowers, and a hint of stony slate. The balance on the palate is completely in tune with itself, covering everything from clean acidity, to delicious caramely fruits, to a long mineral-driven finish. The Etichetta Nera is ideal with many types of cuisine such as shell and finfish, stuffed pasta, and white meat.
La Mesma Still Whites

**Happy**

Piemonte Cortese I.G.T.

🌿 100% Cortese

The Happy Gavi is La Mesma’s newest addition to their exquisite Cortese production, and truly started as something the sisters were excited to experiment with for themselves. After brining in a small lot of their favorite grapes and pressing, they let the wine naturally begin fermentation in stainless steel tanks without the use of any sulfites. After a long and slow fermentation, the wine took on an incredible stability of aromatics and flavors that can only be achieved when Cortese is ‘all natural.’ Bottled without any sulfur as well, the finished wine is unique, expressive, and delicious. A nose of yellow apples, flowers, and honey, it continues to a palate that is balanced with a unique depth of fruit, weight, and acidity. A long finish follows, as this unadulterated Cortese is allowed to show its truest expression of the terroir and development on the vine. When the aromas and flavors all come together, and are mixed with the knowledge of the clean and minimal practice that is behind the glass, the only emotion one can feel about this wine is: Happy 😊.

La Mesma Sparkling Whites

**Gavi Metodo Classico**

Gavi Spumante D.O.C.G.

🌿 100% Cortese

The Gavi Spumante is La Mesma’s sparkling version of their incredible Cortese production at the estate. Working with their freshest grapes and keeping the brix low, the must is perfect for its sparkling fate. The grapes are hand-picked and brought into the cellar to go through its primary fermentation in stainless steel vats. The wine is bottled and goes through the traditional Method Champenois until consumed. It spends 18 months on the lees before disgorgement, is hand-riddled, and sees minimal dosage to keep the wine remarkably fresh and dry. The resulting bubbles are clean and persistent and are backed by the lovely fruit of Cortese, as well as fantastic acidity.
**Luigi Voghera**

**WINE MAKER:** Livio Voghera

**STORY:** Nestled smack dab in the middle of Barbaresco country in Piemonte, in a small village called Tetti (commune of Nieve), lies this beautiful estate. In 1974, Luigi Voghera and his wife, Pinuccia, opened up this lovely winery to focus on what their own grapes do best. Luigi has since passed on, but his son Livio has followed in his father’s footsteps to a tee, and does an extraordinary job of making wine from their naturally grown 50 acres of vineyard. From the most well-crafted Moscato that no one realized was out there, to their intense and full-structured Barbaresco, the house of Voghera is a diamond in a sea of jewels.

---

**Luigi Voghera Sparkling Whites**

**Moscato d’Asti**

Moscato d’Asti D.O.C.G.

100% Moscato

The Voghera Moscato d’Asti is a beautiful example of what can be done with the Moscato varietal. The fruit comes from a 25 year old vineyard and is harvested by hand at the end of September. This wine shows mouth-watering aromas of ripe peach, apricot, pear, and melon with just a hint of earthiness lying underneath. In the mouth it is full of flavors of peach, pear, melon, and honey. A lovely refreshing wine with a perfect balance of fruit and sweetness. This can be served with a wide variety of desserts but is also excellent as an aperitif.
**Langhe Arneis**

Langhe D.O.C.

100% Arneis

This Arneis from the DOC Langhe region comes from 12 year old vines in calcareous marl soils. Having only seen time in stainless steel and bottle, this Piemonte favorite is crisp and refreshing, yet full and pronounced, with some grassy notes and mineral tones that nicely complement the bright fruit flavors. An outstanding complement to cheeses (such as Taleggio), fish, and also is able to pair with more robust dishes such as roast pork.

**Langhe Favorita**

Langhe D.O.C.

100% Favorita

The Langhe Favorita is a local white varietal that is known for its freshness and lively fruit component on the palate. Coming from a fairly young vineyard for the estate, the grapes are typically harvested by late September, and go through fermentation for nearly thirty days in stainless steel. The resulting wine is fresh, dry, effervescent on the palate, and has a delicate fragrance of citrus fruits and pear. The mouth yields bright acidity, lots of pear fruit, and is very enjoyable with fresh fish or an assortment of cheeses.
**Barbera d’Alba Superiore**

Barbera d’Alba D.O.C.

100% Barbera

This Barbera d’Alba is made in small quantities with the utmost care taken in the vineyards and in the winery. The grapes come from 20-30 year old vineyards on hillsides within the commune of Neive. The harvest typically occurs in the last days of September and is done by hand. After a gentle pressing, initial fermentation, and 8 days on the skins, the wine is racked to stainless steel tanks until it is bottled months later. Developing with age in the bottle, the wine is rich and full-bodied, with a fresh bouquet of red and blue fruits, touches of purple flowers, and light spice. Light tannins and a soft mouthfeel fill the palate with fresh fruits, creating a great pair with roasts, game, and risotto.

**Langhe Nebbiolo**

Langhe Nebbiolo D.O.C.

100% Nebbiolo

The Langhe Nebbiolo is a beautiful representation of the quality of fruit the Voghera estate has with Nebbiolo. A lovely southwestern exposed hillside vineyard of twenty years is harvested in early October and brought to the cellar for a soft pressing and fermentation in stainless steel. Refinement in French barrique for 10 months leads to a complex yet harmonious red wine. Floral notes accented by brushwood and spices fill the nose and then follow suit on the palate; accompanied by bright cherry tones, red plum, forest floor, fresh acidity, and gripping tannins. A wine that benefits from some decanting, enjoy it with rich dishes such as roasts and wild game, or strong, hard cheeses.
**Barbaresco**

Barbaresco D.O.C.G.

100% Nebbiolo

This fantastic Barbaresco is a very small production that is the Voghera family’s flagship wine. The grapes come from a 5 acre, 62-year-old vineyard on the hillsides outside of Neive. This is an excellent example of traditional Barbaresco with big aromas of violet, bark, spice and cherry. The finish is beautifully long with lingering notes of cherry, leather, coffee, and chocolate. Decant in order to enjoy the full richness of this wine. This is one of the finest examples of Barbaresco at an attractive price.

**Barbaresco ‘Basarin’**

Barbaresco D.O.C.G.

100% Nebbiolo

This fantastic Barbaresco is a very small production that is the Voghera family’s flagship, single-vineyard wine. The grapes come from a small and very sandy portion of the 5 acre, 62-year-old vineyard of Nebbiolo on the hillsides outside of Neive, that have an incredible southeastern exposure to the sun. Hand selected fruit is fermented in stainless steel tanks before it is moved into large French oak barrels for a full 2 years. This is an excellent example of traditionally styled Barbaresco that can sit next to the greatest Nebbiolo wines of the region. Rich and full aromas of dark earth, violets, bark, spices and sour cherry fill the glass, and evolve greatly with plenty of time to breathe. The palate follows suit, and has a full-bodied, tannic mouth feel that is beautifully long with lingering notes of spice, leather, and chocolate. Decant in order to enjoy the full richness and beautiful elegance of this wine, as it is one of the finest examples of small estate Barbaresco available.
VINCHIO-VAGLIO SERRA

WINE MAKER: Giuliano Noe

STORY: This cooperative winery was founded in 1959 by 19 vine-growers from Vinchio and Vaglio Serra. Today it counts now on 180 members that are owners and tenants of about 320 hectares of vineyard. This estate cherishes its land that is not very fertile, being mostly calcareous and sandy, and most of the vineyards are located on very steep slopes, where plants are close each other and exploit the best sun exposure. This type of viticulture calls for constant presence of vine management in order to get the best grapes possible, as they focus on a very low environmental impact, reducing the use of pesticides, and putting out some of the best values, and fantastic tiers of Barbera we have found!

Vinchio-Vaglio Serre Barberas

**Piemonte Barbera**

Piemonte Barbera D.O.C.

Į 100% Barbera d'Asti

From Vinchio-Vaglio’s ‘value’ line Cantina Tre Serre, they bring a demarcated Barbera d’Asti at a sensational representation of the grape as well as an amazing value! A delicious unoaked red, it presents aromas of red berries, pepper and nutmeg spices, and a hint of game. A well-balanced wine that is fruity and spicy in the mouth with a clean, dry finish.

**I Tre Vescovi**

Barbera d'Asti Superiore D.O.C.

Į 100% Barbera d’Asti

The I Tre Vescovi is made from Barbera grapes from older vineyards and is aged for a minimum of six months in oak barrel. It exhibits a bouquet of dried fruits and forest floor. In the mouth, it is well-balanced with a lovely finish of berries and spice. This is a versatile wine that can be paired with meat dishes as well as lighter fare.
**Vigne Vecchie**

Barbera d’Asti Superiore D.O.C.

100% Barbera d’Asti

The Vigne Vecchia is produced from the oldest Barbera vineyards on the estate that were planted pre-WWII. Producing great crops even in difficult vintages, these full sun exposed vineyards are 100% handpicked in order to use only the best clusters. Aged in small French oak barrels and then in bottle until it is judged ready for release, this wine results in a full-bodied red with black fruits and a lovely spicy character.

**Piemonte Dolcetto**

Piemonte Dolcetto D.O.C.

100% Dolcetto

Vinchio-Vaglio Serra utilizes their exceptional estate fruit to create this fresh and approachable Piemonte Dolcetto, as a wine built for immediate consumption and drinking around the dinner table. Having not seen any oak, the fruit gets to showcase its purest expression of sweet red cherries and berries, and light earthy bitter tones that come together on the palate to create an inviting and easy drinking red.

**'Le Nocche’ Grignolino**

Grignolino d’Asti D.O.C.

100% Grignolino

The Le Nocche Grignolino d’Asti comes from 100% Grignolino, a beautiful and expressive varietal that can be found in the Piemonte region, and has found itself a DOC dedicated to its production. The grapes are pressed after the stalks have been disconnected (the seeds are carefully removed as well), to preserve the light and delightful character of this grape. Only time spent in stainless steel for fermentations before bottling, the resulting wine has a color reminiscent of a rosé with orange tones, yet a complexity of aromatics and flavor that stand up to the reputation of the top reds of Piemonte. Very floral with highlights of tart red fruit, this dry red has a lovely structure of wonderful acidity and tannin while being low in alcohol, making it an ideal pair on the dinner table.
Vinchio-Vaglio Serre Reds

**'Rebus’ Ruchè**

Ruchè di Castagnole Monferrato D.O.C.G.

100% Ruchè

The Rebus comes from a unique varietal that can be found in the Piemonte region called Ruchè, and is now classified with a DOCG region for its production. The grape’s name essentially translates to ‘rocky,’ as the varietal grows best on very rocky soil types. This particular land leads to an earth-focused flavor profile in the grape itself along with the finished wine. The Rebus ferments in stainless steel and sees no oak aging in order to showcase and retain the incredible complexities of the grape. Very balanced on the palate, it echoes the aromatics by featuring many floral components, rich earthy tones, as well as fresh and expressive red fruits. This richly perfumed wine pairs wonderfully with equally aromatic and intense dishes such as wild game (boar, venison, rabbit) cooked in red wine.

Vinchio-Vaglio Serre Aromatized

**Pancratium**

Vino Aromatizzato

Red wine & aromatic herbs

The Pancratium tells a story beyond the aromatized wine that sits within the bottle. When the original group of farmers came together in 1959, their location of vineyards sat within the San Pancrazio valley (which is directly between the municipalities of Vinchio and Vaglio Serra), named after the small sanctuary of Saint Pancrazio. Over the years of trials and tribulations to create the greatest fruit possible for the Co-Operative, the group has found that Pancrazio has watched over the people and their labors of the land, and wanted to have a bottle in homage to him. A blend of red wine, sugar, alcohol, and a mixture of aromatic herbs such as Cinchona bark, Rhubarb, and Gentian, comes this intensely spicy and very meditative wine. A fortified wine that gives way to exciting food pairings as a digestif with chocolate, it can also act as an exciting aperitif or addition to a cocktail.
Arguably Italy’s most famous wine region of them all, Tuscany most definitely deserves its fame. North of Rome, and encompassing the famous cities of Sienna and Florence, the world-reknown Sangiovese grape has built this land to its reputation. An area that has expanded its horizon greatly from the days of only wicker-basket reds, Tuscany’s wines are legendary, albeit Brunello to Chianti to Cortona. As a land of ancient history and grape growing, the expression of the earth and wine is truly captivating, and one that shows magically the delicious expression of Italian wine.

**Crociani**

**WINE MAKER:** Susanna Crociani  
**STORY:** The estate of Crociani began 40 years ago by Arnaldo Crociani who had grown up among the vines and barrels of Montepulciano, dreaming to start his own winery someday to carry on the family tradition and his own father's aspirations. When he passed away, his children Giorgio and Susanna carried on his torch and ran the small family estate. As Montepulciano is an old Etruscan town, and the Griffon was on the Etruscan flag, their estate emblem pays homage to the history of the village where their underground (and under-city) cellar dwells. With their entire 10 hectare estate vines nestled within the esteemed Le Caggiole subzone, their production is traditional and incredible. Giorgio passed away several years back, and Susanna now does it all. Focusing on very natural practices in her process, the fruit is farmed organically, and her touch in the winery is gentle to say the least. Never straying from the traditional grapes of the area, Susanna uses very small amounts of sulfur in the cellar, and only roughly filters her Rosso and Vino Nobile. The wines have lovely fruit to them, and are always backed by the classic Montepulciano rusticity.
**Rosso di Montepulciano**

Rosso di Montepulciano D.O.C.

75% Prugnolo Gentile (Sangiovese), 15% Canaiolo Nero, 10% Mammolo

The Crociani Rosso di Montepulciano is a beautiful and classic example of the native varietals that surround the famous village of Montepulciano. After a hand harvesting, the grapes that make up this wine consist primarily of Prugnolo Gentile, famous for its rustic and gripping style of Sangiovese; Canaiolo Nero, which gives great body and color to the finished wine; and Mammolo, a grape that gives violet and floral tones, as well as big sweet berry fruit. After natural fermentations, the wine is aged for 8 months in large 1500-liter Slavonic oak casks, and is then bottled for a short rest before release. The finished wine is juicy and fresh, with great and fruity drinkability, soft and supple tannins, and full of lovely earth nuances that last throughout the finish.

**Rosso d’Arnaldo**

Toscana I.G.T.

60% Prugnolo Gentile, 15% Canaiolo, 15% Mammolo, 5% Colorino, 5% Pulcinculo Bianco

The Crociani Rosso d’Arnaldo is the estate’s flagship wine that takes its name from Susanna’s father, as it pays homage to Arnaldo’s dedication to their family business and the style of Montepulciano that he was well respected throughout the region for. A beautiful and classic example of the native varietals of Montepulciano, this wine is ‘old-school,’ as it is a blend of local varietals including the white grape Pulcinculo Bianco (aka Grechetto). The grapes go through 20 days of maceration with pump-overs twice daily for the first week, and only once a day for the duration of fermentation. The juice then rests in large 1500-liter Slavonic oak barrels for 6 months before it is transferred to used barrique in order to add some extra nuance to the stunning finished wine. Very approachable fruit and spice greet the palate while backed by gripping yet luscious tannins. Long and structured in the mouth, the wine is exciting but serious, with complexity through to the end.

**Vino Nobile di Montepulciano Riserva**

Vino Nobile di Montepulciano D.O.C.G.

75% Prugnolo Gentile (Sangiovese), 15% Canaiolo Nero, 10% Mammolo

The Vino Nobile di Montepulciano Riserva is selected from the best lot of Crociani’s regular Vino Nobile, and continues to age for an extra 6 months in neutral oak barrels before it rests for 6 months in bottle. After a hand harvesting, the grapes that make up this wine consist primarily of Prugnolo Gentile, famous for its rustic and gripping style of Sangiovese; Canaiolo Nero, which gives great body and color to the finished wine; and Mammolo, a grape that gives violet and floral tones, as well as big sweet berry fruit. Once the wine is released, a brooding character springs forth from the bottle, yet the fresh style and well-fruitied tones typical from the estate still shine through. Incredible balance across the palate seems to be this wine’s bragging right, as the acid is classic and high, the tannins are rustic yet harmonious, the fruit and earth go hand-in-hand.
**Fabrizio Dionisio**

**WINE MAKER:** Fabrizio Dionisio

**STORY:** Fabrizio Dionisio is a small estate in the Tuscan hills, which has been owned by the Dionisio family for forty years. The vineyard is organically farmed and is planted predominantly with Syrah, which is considered a native varietal in this corner of Tuscany, dating back to the occupation of Napoleon two hundred years ago. Passion and enthusiasm for their unique region’s wine in Tuscany, transmits into utter perfection in the winery and the finished bottles. Aside from very natural and organic practices in and out of the fields, the final juice for each bottle always and only comes from free-run juice after a very soft crush, in order to assure the estates dedication to top quality wine. A winery that we are so pleased to represent, everything this estate stands for is exactly what you get.

---

**Fabrizio Dionisio Reds**

**Castagnino**

Cortona D.O.C.

100% Syrah

After careful selection of grapes and gentle crushing and destemming (as to merely open the berries versus crushing), only the free-run must is moved to stainless steel for fermentation in this wine. Skin contact continues for another 15 days after the initial fermentation has finished, before it is racked into glass-lined cement vats where natural malolactic fermentation begins. Some time is given for maturation on less in these vats before being bottled with no oak contact. The resulting wine is an easy drinking, but complex form of Syrah that is true to the lovely Tuscan terroir. Fruity and fresh, with a nose of plums, juniper berries, herbs, and light flowers, the palate follows with a beautiful concentration of fruit, balanced tannins, and exciting acidity. An exciting Syrah that can be extremely versatile at the dinner table.

**Il Castagno**

Cortona D.O.C.

100% Syrah

The Il Castagno Syrah is Fabrizio Dionisio’s flagship wine, produced using hand-harvested fruit from the best section of the vineyard. The wine undergoes a long and slow fermentation and then spends another 15 days macerating with the skins, coming from only free-run juice of a very gentle crushing. Natural malolactic fermentation takes place in only top quality French oak barriques, as it then sees an extended aging on the lees for 15 months. The result is a stunningly delicious wine that is both powerful and elegant, exhibiting aromas of red and black berries, chocolate, coffee, and white pepper, with nuances of tar, tobacco, and spice. Smooth and elegant in the mouth, it leaves a long finish of berries, with notes of mineral, clove, and spice.
WINE MAKER: Marco Vannucci

STORY: Fattoria di Bacchereto has a unique history that can boast more significance in the wine world than most all others across the globe. Sitting within the Carmignano DOCG limits, this region was the first area to receive established rules regarding wine production in 1716 by the Grand Duke Cosimo III; making it Italy’s first DOC (and dating 100 years prior to any AOC regulations in France!), known as Barco Reale. The Bacchereto estate is part of the old Barco Reale game reserve for the Grand Duke in 1626, which obviously was later noted for its wine production. When the family of Rossella Bencini Tesi first took over the property in 1920, they were destined to produce incredible fruit from this historical area, and now farm 8 hectares of grapes within 9 different parcels, and have 60 hectares of olive trees and woods in the famous forests of Barco Reale. In 2002 the Terre a Mano name was added to the winery signifying their commitment to the natural methods now employed in all aspects of their production; including biodynamics, absolutely minimal intervention to the wines, and producing not only customary Carmignano Rosso, but also incredible skin-fermented white wine, and some of the most traditional Vin Santo one can find.

Fattoria Bacchereto Whites

**Terre a Mano ‘Sassocarlo’**

Bianco Toscano IGT

90% Trebbiano, 10% Malvasia Bianca

The Terre a Mano Sassocarlo is the estate’s orange wine made from predominately Trebbiano, and a bit of Malvasia, of which both spend their first 4 days of natural fermentation on the skins to add to the texture and color of the finished wine. Once the grapes are pressed off the skins, the fermenting must goes into old French Tonneau barrels for the next 12 months to complete fermentations, seeing regular battonage for the first month, and then once a week stirrings for the rest of the year. After an additional month in stainless steel, the wine is racked for the first time into bottle. No yeasts are added to the process, no sulfur is used, and the unfiltered wine is full of expressive character. Rich, yet delicate stone fruit character shoots forth from the glass, with light floral tones, and earthy minerality. Balanced acidity and an incredibly lengthy finish make for a remarkable and complex orange wine.
**Fattoria Bacchereto Reds**

**Carmignano**

Carmignano D.O.C.G.

75% Sangiovese, 15% Canaiolo, 10% Uva Francesca (Cabernet Sauvignon)

The Terre a Mano Carmignano is a traditional blend for the region, having predominately Sangiovese as the focal point, some native Canaiolo, and a bit of Cabernet Sauvignon (which has been part of the Carmignano regulations since it began 300 years ago) which is still sometimes called Uva Francesca. All of the fermenting grapes, and even vineyard sites and plots, are kept separate from each other until the very end when the time comes for blending and bottling. Natural alcoholic fermentation takes place in concrete vats. Once complete, the juice is moved to used French Tonneau for spontaneous malo-lactic fermentation to begin, and is then racked when finished. The wine rests for close to two years in barrel before it is blended back into concrete (which is the first time the juice sees any sulfur addition), and mellows for another 2-3 months before bottling (total sulfur ends up at 40-50ppm). The finished wine is full of vibrant acidity, fresh fruit, balanced oak influence, and fantastic tannins. Some years, depending on how each vineyard performs; special bottlings are made to showcase the estate’s incredible fruit and terroir.

**Fattoria Bacchereto Vin Santo**

**Vin Santo di Carmignano**

Vin Santo di Carmignano D.O.C.

80% Trebbiano Toscano, 20% Malvasia

The Vin Santo di Carmignano is a stunning example of the most traditional and classic Vin Santo one can find. The Trebbiano and Malvasia fruit is picked carefully in the first part of October in order to avoid any botrytis that may soon form, and enters Chestnut Caratelli (about 70 liter barrels) to begin its long life of aging. As not even sulfur is added to the freshly pressed juice, natural and indigenous yeasts begins fermentation in the wax sealed barrels, and the juice takes nearly three years to ‘finish.’ At this point, a layer of flor forms on the aging wine, and rests for at least another 6 years until Marco decides it is complete, and a true Vin Santo. The wax is cracked and the wine is drawn into bottles without filtration, and the result is nothing short of magical. Incredible complexity through aroma, flavor, and texture; this dessert wine is perfectly sweet, unctuous, and so full of life and acidity.
Fattoria Lavacchio

WINE MAKER: Alberto Antonini

STORY: Just eleven miles outside the famous Tuscan city of Florence, sits the 110-hectare estate of Fattoria Lavacchio, within the Chianti Rufina DOCG zone. The farm dates back to 1700, and has only changed hands once before the Lottero brothers purchased the estate in 1978. Owned and operated as a small family business, Dimitri Lottero and his wife Faye have created an incredible organic farm, winery, and stunning agriturismo that focuses on all that their property has to offer: grapes, olives, vegetables, grains, and animals. With complete respect of nature, the estate is certified organic, and their methods in the cellar are minimalistic to say the least. Focusing on the greatest expression of fruit, they use many ‘hands-off’ techniques in the winemaking process, as well as keeping SO2 levels to a minimum (and zero in the ‘Puro’). The estate logo is an old cedar tree of Lebanon that can be found in the heart of the property dating back 250 years, and the local dialect for Lavacchio refers to where the ‘wild boars go to cleanse themselves.’

Lavacchio Reds

**Puro**

Chianti D.O.C.G.

100% Sangiovese (no sulfur)

The Puro is a delightfully fresh Chianti made from 100% Sangiovese grapes in a fashion that holds true to what its name suggests: Pure. When the grapes are brought in from the organic estate vineyards, they are immediately dropped to very low temperatures as they are pumped into stainless steel vats for fermentation. Throughout the winemaking process, no sulfur is added at any point, making this wine clean and bright with only the expression of pure fruit. The nose and the palate ring with bright red cherry tones, red plums, and hints of raw earth. The tannins are gripping in the mouth, while the acidity is balanced and clean, finishing with long and persistent earthy fruit. As this juice has never seen a bit of oxygen, decant and let this wine unwind a bit before enjoying with hearty Italian fare at the dinner table.
Lavacchio Reds

**Cedro**

Chianti Rufina D.O.C.G.

90% Sangiovese, 5% Canaiolo Nero, 5% Ciliegiolo

The Cedro is a classic Chianti Rufina made from predominately Sangiovese grapes, along with small amounts of the local Canaiolo Nero and Ciliegiolo varietals. Some of the oldest vineyards of the estate produce the grapes for this wine, and are handpicked and brought to the cellar in small crates. After de-stemming and a soft press, the must is split for fermentation where half of the juice goes into temperature controlled stainless steel, while the other half goes into French oak vats. Both lots see numerous stirrings each day for just over two weeks. The wine is then moved to large neutral barrels for 12-16 months, and refines in bottle for at least 6 months before release. The resulting wine is robust but clean and persistent. Spicy black pepper notes along with ripe wild forest fruits, cherry, and earth tones shine through while the dense tannins lead to a long finish. Drink this wine with roasted meats, rich tomato-based sauces, or hard mild cheeses.

**Cedro Riserva**

Chianti Rufina Riserva D.O.C.G.

90% Sangiovese, 10% Merlot

The Cedro Chianti Rufina Riserva is the top wine from the Lavacchio farm, utilizing the 40-year-old vines of organic Sangiovese, and blending in a small amount of Merlot as well. The grapes are handpicked and brought into the cellar in small crates typical at the beginning of October. After de-stemming and a soft press, the must goes into a temperature-controlled fermentation for about 25 days with native yeasts from the estate. After 14-18 months of French oak aging, the wine rests in bottle for 12 months before its release. An intense ruby red color in the glass puts forth an incredible aroma of spicy fruit, soft oak, and dark earth. The palate is soft yet perfectly structured with ripe cherry, vanilla, forest floor, and truffle, while displaying great acidity and tannin to balance and round out the mouth.
Franco Fiorini

WINE MAKER: Franco Fiorini

STORY: Franco Fiorini began his estate just over a decade ago only a stone’s throw from the town he grew up in, Montepulciano. Not only focusing on making traditionally styled wine from the local clone of Sangiovese (Prugnolo Gentile), the estate also gives much time to its agriturismo, or the ‘bed and breakfast’ side of things. This is called Villa Smaghi Bellarmino, where the wine takes its name. The estate has a combined 19 hectares of vines (5 hectares), olive trees (8 hectares), and lodging, to complete this small family project. A dedication to classic Vino Nobile production through unobtrusive vineyard management, has carried their wines over the past several years to better and better representations of the area’s wines.

Franco Fiorini Reds

**Rosso di Montepulciano**

Rosso di Montepulciano D.O.C.

95% Prugnolo Gentile (Sangio), 5% Canaiolo Nero

The Villa Smaghi Bellarmino Rosso di Montepulciano is a glimpse of the incredible depth of fruit that can come from the Sangiovese of this region. Between the rich volcanic rock and sandstone soils, and the small micro-climate of the area, serious red wines are to be made. This Rosso takes fruit from the younger vines of the estate and sees only stainless steel for both fermentations during vinification. Once ML has completed, the wine is transferred to medium sized barrels of Slavonic oak, to ensure the fruit stays the focus in the final wine. Dark brambly fruit comes through on the nose, accompanied by earthy underbrush, and touches of spice. The palate follows with gentle tannins, rich dark fruit, and a long satisfying finish.

**Vino Nobile di Montepulciano**

Vino Nobile di Montepulciano D.O.C.G.

100% Prugnolo Gentile (Sangio)

Being that the rich volcanic rock and sandstone soils, pair nicely with the micro-climate of the area, serious red wines from the Prugnolo Gentile clone of Sangiovese can be made. This Vino Nobile utilizes this estate’s mature vines, coming from very naturally farmed, low yield grapes. Both the initial and malolactic fermentations take place in stainless steel, as to not take away from the expressive fruity tones that show themselves during vinification. The wine is then transferred to French barrels that see a medium toast, to begin its year and a half aging process before going into bottle. Another 6 months to rest before release ensures the harmony of the past couple years to express itself in the finished wine. Rich and tannic in structure, this red is packed with dark cherry fruit, spicy plum, earthy richness, leather, and dust. It calls for hearty dishes such as wild game, braised meats, and roasted vegetables.
**Le Presi**

**WINE MAKER:** Gianni Fabbri

**STORY:** Having started in 1970, this small winery brings together the true essence of what the Montalcino wine region stands for. Bruno Fabbri’s passion for excellent, characteristic Sangiovese led to an estate that is dedicated to their passion of making exquisite wine. ‘Le Presi’ is a local dialect term used to represent the terraced method of vineyard management in the area. The plot which sits in the beautiful Sant’Antimo Abbey, is harvested completely by hand and the vineyards are all managed organically.

---

**Le Presi Reds**

---

**Rosso di Montalcino**

Rosso di Montalcino D.O.C.

100% Sangiovese

The Le Presi Rosso di Montalcino is a perfect example of the incredible value one can find from Brunello’s ‘little brother.’ Coming from the younger vines of the Le Presi estate, and spending only 6-8 months in large oak vats after fermentation in stainless steel, the complexity and quality from this bottle is beautiful and stunning. Once Gianni finds that the oaking is complete, he lets the wine rest for another couple months in stainless steel to integrate and settle out, as he does not carry out fining or filtering. Aromatically this wine takes Tuscany on full force, with floral components backed by dark fruit, earth, leather, and spice. Freshness on the palate follows, with ample acidity, inviting tannins, dark cherry fruit, underbrush, and purple flowers. As the winemaking for this bottling is still made in the classic tradition of this small family estate’s style, the Rosso truly over-delivers, and is not only great with an array of cuisine, but is also very age worthy.
La Querce Seconda

WINE MAKER: Niccoló Bernabei

STORY: La Querce Seconda is a small, organic Chianti Classico family estate that is located between San Casciano Val di Pesa and Montespertoli in the northern part of the DOCG region. Niccolo Bernabei is the second generation of his winemaking family, and in 1995, he and Linda Sandkvist took the project to a more serious level. Their property stretches for about 45 hectares, covering untouched forests, olive orchards, a lovely agritourismo, and of course, naturally farmed vineyards. Completely devoted to only using Sangiovese in their Chianti, the duo exerts continual efforts into the earth (a clay and sand mixture accompanied by large rocks), in order to make sure the vines express the terroir of the area to the best of their abilities. With only naturally occurring yeasts, extremely low sulfur practices, and very old and large oak use; the expression they can achieve from their beautifully cared for vines is extraordinary.

La Querce Seconda Reds

**Chianti**

Chianti D.O.C.G.

100% Sangiovese

La Querce Seconda’s base Chianti…
**La Querce Seconda Reds**

**Chianti Classico**

Chianti Classico D.O.C.G.

100% Sangiovese

The Chianti Classico comes from La Querce Seconda’s pristine organic fruit that grows on clay soils with layers of chalk, marl, and sand. Hand harvested at about 2.5 tons per hectare, the wine is left to ferment naturally in stainless steel before it is moved to 10-year-old, 2000 liter French oak tonneau. Very low amounts of sulfites are used, and after bottling, the final wine sits at about 44ppm. This classic Chianti results in incredible depth of flavor, structure, and class. The nose is beautifully harmonious; complex with notes of red fruit, currant, plum, spice, light balsamic, and eucalyptus. The palate reconfirms these characters along with a remarkable structure of integrated tannins, acidity, and a long, well-balanced finish. Enjoy this wine with rustic Tuscan fare, game, firm Pecorino, or tomato based dishes.

**Chianti Classico Riserva**

Chianti Classico Riserva D.O.C.G.

100% Sangiovese

The Chianti Classico Riserva comes from La Querce Seconda’s pristine organic fruit, which grows on southern facing hills of clay soils with layers of chalk, marl, and sand. Hand harvested at about 2.25 tons per hectare, the wine is left to ferment naturally in stainless steel before it is moved to 10-year-old, 2000 liter French oak tonneau. Very low amounts of sulfites are used, and after bottling, the final wine sits at about 33ppm. The resulting wine is stunning, with classic structure and flavor showcasing Tuscany’s most important varietal. A mature bouquet of ripe fruits, cherry, pomegranate, and violet shoot from the glass with an enticing elegance that foreshadows what is to come. A myriad of wild berries, raspberries, currant, spice, and slight toasted notes come out on the palate and combine with a balanced tannic grip and clean acidity. A silky finish that goes on and on, showcasing the elegance that was alluded to from the aroma. This is a wine to continue to age, but also to enjoy around an Italian feast of rich meats, cooked tomatoes, and artisan cheeses.
Northeast Italy is famous for beautiful landscape, fantastic culture, and exquisite styles of wine. The land of prosecco, Italy’s most famous sparkling wine, as well as the land of one of the biggest, richest red wines known to the world, Amarone, the Veneto has no shortage of phenomenal wine regions. In fact, Veneto boasts the most DOC classifications in all of Italy, and most definitely lives up to its wonderful fine wine producing reputation. We are proud to have the best representations of the wine regions and styles that Veneto does best.

De Stefani

WINE MAKER: Alessandro De Stefani

STORY: The family of De Stefani dates back to the later half of the 1800’s, having created wines of the utmost quality since the beginning, and continuing today under the experience of the family’s 4th generation winemaker, Alessandro. The family began in Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, and more recently has accrued two other vineyards to combine for 40 hectares of total estate. With a complete dedication to as natural production as possible, the estate is organically farmed, they only rely on naturally occurring yeasts as well as never adding sulfur during vinification (since 2009), all while focusing on many varietals that they have found to create incredible results in their unique terrain. Thriving from the local clay soils, the wines of De Stefani are stunning, true to type, and richly complex. The Redentore line is De Stefani’s second label and is made in the same style as the noted above, however it is just made from all the youngest vines at the estate. It is a line of incredibly valued wines.
**Redentore White Wine**

**Redentore Pinot Grigio**

Pinot Grigio delle Venezie I.G.T.

100% Pinot Grigio

The Redentore Pinot Grigio comes from the ‘second label’ of the De Stefani estate. Created in the same natural style as the flagship wines from the property, the Redentore line takes advantage of some of the younger vines (15 years) that will someday produce the exceptional De Stefani wines. This Pinot Grigio has so much style and grace, with ripe tree fruits, spicy citrus notes, and a long unique herbal finish. Ideal with many types of appetizers and seafood, this white is medium to full-bodied, and has a quality and value that cannot be ignored.

**Redentore Sauvignon Blanc**

Sauvignon Blanc delle Venezie I.G.T.

100% Sauvignon Blanc

The Redentore Sauvignon Blanc comes from the ‘second label’ of the De Stefani estate. Created in the same natural style as the flagship wines from the property, the Redentore line takes advantage of some of the younger vines (15 years) that will someday produce the exceptional De Stefani wines. This Sauvignon Blanc adds a completely unique dimension to the world of Sauvignon Blancs, as it doesn’t showcase grass and grapefruit, but instead the beautiful nuanced citrus and tree fruits of lemon, pears, and apples. The acidity is fresh and structured and leads to a long and clean finish. Perfect for soft cheeses and fresh seafood.

**Redentore Chardonnay**

Chardonnay delle Venezie I.G.T.

100% Chardonnay

The Redentore Chardonnay comes from the ‘second label’ of the De Stefani estate. Created in the same natural style as the flagship wines from the property, the Redentore line takes advantage of some of the younger vines (15 years) that will someday produce the exceptional De Stefani wines. The Chardonnay is a gorgeous expression of the grape from an area that is known for its versatility with international varietals. Having seen no wood during its vinification, the palate retains incredible freshness and acidity but is still textured with the ripe fruit character of Chardonnay. A beautiful and long finish, this wine is perfect for fresh salads and cheeses, as well as rich white fish.
**Redentore Proseccos**

**Redentore ‘Grand Cuvée’ Prosecco Extra Dry**

Prosecco D.O.C. Extra Dry

100% Glera

The Redentore ‘Grand Cuvée’ Extra Dry Prosecco comes from the ‘second label’ of the De Stefani estate. Created in the same natural style as the flagship wines from the property, the Redentore line takes advantage of some of the younger vines (15 years) that will someday produce the exceptional De Stefani wines. The Extra Dry Prosecco is done in the standard Charmat Method, but carries the sheer class and beautiful style that Alessandro is known for with his bubbles. A tight perlage of bubbles creates for a lovely mousse in the mouth full of juicy fruit, citrus, and minerality, and finishes with ample acidity. A stunning bottle of bubbly for any occasion, especially one centered around the dinner table, as the texture and weight of this wine can stand alongside many dishes.

**Redentore Reds**

**Redentore Refosco**

Refosco dal Peduncolo Rosso I.G.T.

100% Refosco dal Peduncolo Rosso

The Redentore Refosco dal Peduncolo Rosso is created in the same natural style as the flagship wines from the property, and takes advantage of some of the younger vines (15 years) that will someday produce the exceptional De Stefani wines. This wine takes advantage of the incredible indigenous varietal of the area known as Refosco. A red grape that has structure and grip, yet is complimented with a soft and aromatic fruit character. After a soft pressing, the wine is fermented and then aged in both new and used oak barrels for one year before being bottled. A classy red wine that offers plenty of complexity and acid to stand up to rustic Italian fare and meat dishes.

**Redentore Refosco**

Delle Venezie I.G.T.

50% Merlot, 50% Cabernet Sauvignon

The Redentore Merlot Cabernet is created in the same natural style as the flagship wines from the property, and takes advantage of some of the younger vines (15 years) and in this case is a blend of both Merlot and Cabernet Sauvignon fruit, using stainless steel for fermentation before aging to make sure and retain the fresh fruit character of the estate. A beautiful and clean fruit presence is common in the wines from Redentore, and this wine is such a vibrant example, although from international fruit that has a reputation for a rich and dark style. After a soft pressing, the wine is fermented and then aged in both new and used oak barrels for one year before being bottled. A great bottle for enjoying anytime, as well as a perfect accompaniment to lean meats, hard cheeses, and roasted vegetables.
**De Stefani Proseccos**

**Prosecco Col Fondo**

Frizzante D.O.C.

100% Glera

The Prosecco Col Fondo takes Prosecco all the way back to its roots. Harvested from the estate’s naturally farmed Glera fruit in the hills of Rofrontolo, where the greatest grapes for Prosecco wine are grown, this wine undergoes its vinification in traditional Method Champenois. After the initial fermentation in steel, the wine is bottled with its lees under the typical crown cap enclosure, including no preservatives or sulfites. From here, the wine undergoes its secondary fermentation in bottle, but is never disgorged before release. This is where this wine takes its name, “Col Fondo,” “on the lees,” or “deposit.” This traditional version of Prosecco gives the wine an incredible complexity, with lively and fragrant bread and yeasty notes, on top of the fresh and delicious apple fruit, citrus, and stone.

**Prosecco Zero**

Prosecco Zero D.O.C.

100% Glera

After Metodo Zero, the incredibly integrated bubbles in the final wine are shocking. The bouquet is rich with apple, banana, flowers, and stone, and is of the finest Prosecco ever produced.

**Rosé Zero**

I.G.T.

Marzemino & Raboso

After Metodo Zero, the blend of local red varietals makes for a bouquet and palate rich with cherry, blackberry, unripe wild fruit, and flowers; leading to a persistent and medium bodied bubbly that is among the finest Prosecco ever produced.
**De Stefani White Wine**

**Vénis**

Sauvignon delle Venezie IGT

100% Sauvignon Blanc

The De Stefani Vénis is comprised of 100% Sauvignon Blanc from the Le Ronche estate of the property. The name of the wine, Vénis, praises the soul of Venice, and the exotic and sumptuous Venetian banquets of the eighteenth century; the wine embodies this theme. The clay rich alluvial soils give incredible structure to all vines planted there, but in particular gives this naturally produced Sauvignon Blanc something extra special. After native yeast fermentation in stainless steel, the wine stays on its lees for several months receiving frequent battonage (stirring) in order to increase the smooth yet rich thickness of the wine. Packed full of tropical and citrus fruits, white peach, and lychee, the style leans far from a ‘stereotypical grassy’ Sauv Blanc. The balance on the palate is full and clean, lending itself to a myriad of cuisine, especially with the remarkable and long mineral finish.

**De Stefani Red Wine**

**Cabernet Sauvignon**

Cabernet Sauvignon IGT

100% Cabernet Sauvignon

The De Stefani Cabernet Sauvignon is the perfect representation of what this estate can do in their natural vineyards in the Veneto. The fruit comes from the family’s ‘Le Ronche’ estate, located in Fossalta di Piave, which is rich with clay, and sees high temperatures in the summer to give it ample ripening time. Extremely low yields from careful vineyard management, create incredibly rich cabernet fruit which is harvested around the beginning of October. Both the initial and malolactic fermentations are carried out in stainless steel, before moved to 50% new, and 50% used French oak barrique for 12 months. The final wine is so delicately balanced with fruit and spice, softened by the oak, and packed full of gripping structure. Supple and complex flavors resound through the long finish, calling for the assistance of delicious braised or roasted meats.
Fasoli Gino

WINE MAKER: Natalino Fasoli

STORY: When it comes to the production of Amarone in Veneto, estates that hold a passion for natural farming practices are hard to come by to say the least; the old family estate of Fasoli Gino is a lovely exception to this typical perception. Now a family of four generations, Amadio Fasoli began his estate in 1925, and currently his grandson Matteo runs the property of about 18 hectares. They are situated in the Illasi Valley, where clay rich soils and a sunny disposition make for a beautiful area to carry out their passionate and respectful farming methods. Having been certified organic since 1984, they have applied biodynamic philosophy as well since 2006. They have a sincere dedication to the earth and constantly employ approaches to restores balance in nature for their future generations to come. The wines of Fasoli Gino are rich and powerful, and give everything one can expect from truly great Corvina, while still retaining a gorgeous and elegant balance within each and every wine.

Fasoli Gino Sparkling Wine

**TASI**

Prosecco D.O.C.

Pen 100% Glera

This Tasi is a remarkable Prosecco produced from the estate’s small plot of Glera grapes, harvested from hillside vineyards of clay and chalky soils. The traditional Charmat Method is carried out for the Tasi, having gone through the primary fermentation in stainless steel vats for 10-12 days, and then autoclave for another 60 days. Once fermentation is complete, the wine remained on its lees for an additional 10 days with batonage before bottling. The finished sparkling wine has incredible perlage, and aromas of tree fruit and white flowers. Fresh and vibrant on the palate, the attack shows slightly sweet stone fruit to accompany the acidity and delicately bitter floral notes.
**Le Corte del Pozzo’ Valpolicella**

Valpolicella D.O.C.

Corvina & Rondinella

This Valpolicella takes its name (Le Corete del Pozzo) to recognize the important farmers who used to gather around the estate well on the backside of the Fasoli Gino property. Today they have worked intimately with some of these small family growers for over 30 years in order to add to the exceptional estate fruit. Some of the grapes that come in are immediately pressed and begin their fermentation in stainless steel, while the other portion is dried and left to ferment in wooden barrels. After nearly a year passes, the wine is blended and bottled and then is released after another 6 months for final integration. The finished wine is a vibrant ruby color, and shows off gripping tannins and lovely acidity to accompany the ripe fruit flavors. Light oak markers accompany bright red fruit on the palate, and is remarkable paired on the table with fresh pasta, game, and mushrooms.

**Amarone della Valpolicella**

Amarone della Valpolicella D.O.C.G.

70% Corvina, 30% Rondinella

The Amarone della Valpolicella is made in the traditional appassimento process of the region, where the estate’s fruit comes in from the vineyards in small wooden crates and rests for 5-6 months in order to concentrate the sugars, fruit flavors, and the aromatic components of primarily Corvina, and some Rondinella. Once the grapes are finally pressed, fermentation is carried out in stainless steel and takes about a month before it is then transferred to oak barrels to rest for 3-4 years. With meticulous attention to the evolving wine, the family will decide when the wine is ready for final blending and bottling. The result is magnificent. Lush and decadent dark fruits that are backed by rich tannins show themselves on the palate, featuring ripe black plums, blackberries, kirsch, and baking spices. To be enjoyed with red meats, game, and mature cheeses during the heart of a meal; or this wine can be served after dinner with biscuits and almonds for a unique treat.
WINE MAKER:

STORY: The start of Fossaluzza Wines dates back to the early 1800’s when Giuseppe Fossaluzza first began cultivating grapes in the Veneto of northeastern Italy. As many generations have passed, the family still owns their now 26 hectares of vines planted to many different varietals, some for their own production, and some farmed for other local wineries. With a sincere dedication to quality fruit and production, this estate creates a bright and expressive Pinot Grigio at an incredible value.

---

**Fossaluzza Whites**

**Pinot Grigio**

Veneto I.G.P.

100% Pinot Grigio

The Fossaluzza Pinot Grigio comes from the Veneto in northeastern Italy, where the white varietal is home and made in so many different ways and styles. This centuries-old, small family estate makes a clean and expressive version at a remarkable value. Classic, fresh white wine vinification takes place after the grapes are brought into the cellar, with fermentation in stainless steel and then rests for a month or two before bottling. Resulting with fresh tree fruit character, citrus tones, and vibrant acidity, this Pinot Grigio is built for enjoying on the patio, or around a dinner table of soft cheeses or white fish.
“Il Colle”

WINE MAKER: Fabio Ceschin

STORY: The “Il Colle” estate sits at the base of the Alps in the middle of the new Conegliano-Valdobbiadene D.O.C.G. for Prosecco production in the Veneto. Meaning, ‘the hills’ in Italian, this winery takes its name from its prime location at the top of the hill separating the two communes of Conegliano and Valdobbiadene. A family owned winery, and one of the top quality producers in the region, they have recently expanded their facilities and production to match the determination and dedication the Ceschin family has had for over 30 years. Il Colle far surpasses all expectation of pristine and hand-crafted Prosecco, and has been given the top quality certification by I.S.O., the international body that sets quality control methodologies and certifications.

“Il Colle” Sparkling Wine

**Prosecco Brut**

Prosecco Treviso D.O.C.

100% Glera (Prosecco)

Made from grapes of the Conegliano hills, this excellent Prosecco offers a straw-yellow color with a tantalizing perlage, a characteristic nose backed by a pleasant fruitiness. Dry and elegant on the mouth, it is a perfect aperitif but also pairs excellently with food. 200,000 bottles produced.

**46˚ Parallelo**

Conegliano-Valdobbiadene D.O.C.G.

100% Glera (Prosecco)

The 46˚ Parallelo is a beautifully crafted Prosecco that takes its name from the 46th degree parallel circle, which wraps the earth and goes straight through the hills of the D.O.C.G. where the wine is made. Coming from only Glera grapes, this excellent bubbly offers scents of apples and pears, leading to a palate of balanced and harmonious texture with medium sweet fruits. This sparkling is ideal for an aperitif, main-courses, or a celebratory event; but no matter the occasion, this bottling is an incredible representation of what true Prosecco can be.
**Colle Baio**

Conegliano-Valdobbiadene D.O.C.G.

100% Glera (Prosecco) - Organic

The Colle Baio is the first time that Il Colle has produced a certified organic (Baio/Bio) wine, as the vision of Fabio’s children has now added to his incredible estate. As a tribute to the land, and the grapes grown in this famous D.O.C.G. of the Prosecco country, this organic wine now carries the ‘Colle Baio’ name. A beautiful aromatic scent of apples, tropical fruits, peaches, and yellow roses come from the persistent bubbling wine, and is followed by a graceful elegance of a fresh and balanced mouth feel.

**Extra Dry**

Conegliano-Valdobbiadene D.O.C.G.

100% Glera (Prosecco) - Organic

The Spumante Extra Dry is a beautiful and fresh expression of the Glera varietal from the Il Colle estate, showing off the classic fresh and sweet-toned fruit of Conegliano and Valdobbiadene. Aromatic and floral scents come through on the nose, accompanied by green apples and pears. A very smooth and fresh palate of bubbles explodes off the attack with bright fruits and a clean mineral tone. This particular wine comes in 375ml bottles to make a perfect accompaniment for two, whether at the table or on a picnic.
The Goriška Brda in western Slovenia is one of the world’s most unique wine regions for its history, its climate, and its stunning wines. Unlike many major European wine regions who relied on the Romans for viticultural and viniculture guidance, Slovenia claims back to the 5th century BC where they accrued early Celtic tribal knowledge when it came to working with grapes. In the Brda zone of the Slovenian Littoral, a remarkable climate sets them apart from many wine regions across the globe, with a perfect marriage between the country’s general Continental climate, and the nearby Adriatic Sea that gives such lovely Mediterranean influence to its western neighbor, Italy. Brda sits at 200 meters above the sea, feeling beautiful ocean influence during the day, and quickly cool evenings coming from the Alps directly north. Brda has taken greatest fame for Slovenia’s wine production from the use of international varietals that have a unique, and often times, ‘natural’ style from the small producers that reside there. This zone is only becoming more important on the international wine scene, and one not to miss out on.

Štekar

WINE MAKER: Jure & Roman Štekar

STORY: The Štekar family started with humble beginnings in the Goriška Brda zone of Slovenia back in 1985. With only a few hectares of vines, they were farmers for a nearby cooperative until they began to grow and have the means to start their own winery. Today, still small and dedicated to the best fruit they can grow; they farm 10 hectares of vines and produce 35,000 bottles in total. Combined with another 22 hectares of cherry orchards, as well as an agriturismo, Roman Štekar, and his son Jure, run this lovely natural winery in the stunning hills of western Slovenia. In 2006, the winery received its organic certification, showing further their commitment to low-impact start-to-finish wine making which they have supported since the beginning. Their use of neutral oak barrels, tiny amounts of SO2, and pure expressions of the locally used varietals; proves to working for them as they continue with their gorgeous winery in one of the most famous ‘natural’ wine regions of the world.
**Malvazija**

Goriška Brda Z.G.P.

100% Malvazija (Malvasia)

The Malvazija is a uniquely beautiful wine from this estate, full of character and style from the diverse Malvasia (locally Malvazija) grape. After a hand-harvesting from the young Pročno vineyard, and about 48 hours with skin contact, the must goes through fermentation and one year of aging in 400L acacia barrels in order to give extra structure and to aid in bringing out the floral components of the grape. The finished wine is intense on the nose, with beautiful fruit tones, robust herbal quality, and even hints of acacia flower. It is fresh while very full-bodied, harmonious in alcohol and acidity, and overall very balanced and wonderful for drinking solo, or around a feast of charcuterie and cheeses.

**Sivi Pinot**

Goriška Brda Z.G.P.

100% Pinot Gris

The Sivi Pinot is the families remarkable Pinot Gris, coming from a varying age of vines, within their Pročno and Španc vineyards. After hand-harvesting, the fruit spends its first 48 hours on the skins before removal in order to give extra texture and depth, however not enough to give a dark orange hue, as the finished wine is straw yellow with only slight shades of pink. The wine is fermented and aged for one year in large 2500L barrels before it enters bottles before release. Intense on the palate with dried and ripe fruits, spicy tones, and a undertone of fresh minerality, this wine has gorgeous depth, slight grip, and well-rounded acidity. A chef’s dream for pairing, as the Sivi Pinot accompanies so many foods well.
Štekar White Wine

**Emilio**
Goriška Brda Z.G.P.

70% Tocai, 20% Rebula, 10% Pinot Gris

The Emilio is the premier white blend for the Štekar family, and takes its name from Jure's great grandfather. Coming from a range of vineyards, this wine is a blend of hand-harvested Tocai, Rebula, and Pinot Gris, where it begins its natural fermentation in used barrels with three days of skin-contact. The wine continues through its fermentations and rests in the same barrels for one full year. No sulfites are added throughout the entire process, and the finished wine is remarkably complex. Full and deep on the palate with ripe fruit, herbs, and dynamic minerality, and the finish goes on for several minutes. Pair this wine on the dinner table with a plethora of cuisines, from brothy Asian-inspired dishes, to steak and potatoes.

Štekar Red Wine

**Cabernet Sauvignon**
Goriška Brda Z.G.P.

100% Cabernet Sauvignon

The Cabernet Sauvignon comes from an 18-year-old vineyard called Podčetrka, with beautifully sloped land and fruit that ripens perfectly. Natural fermentation in 500L used oak barrels is carried out, and the wine rests there for 2 years before bottling. The color is a deep purple with hints of ruby, and brings on aromas of forest fruits, ripe plums, and spices. The palate is very balanced, with enticing tannins and ample acidity, and loaded with dark red and black fruit, pepper spice, vanilla and clove. The structure is gorgeous and the wine is very fit for richly braised meats, hard cheeses, and the grill.