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Wine Portfolio

Italy





Abbazia di Novacella

Servants of God. Masters of Alto-Adige.

The Abbazia of Novacella was founded in 1142 by the Augustinian Order of Canons Regular, who still inhabit the abbey. These Augustinian monks have taken vows of poverty, chastity and obedience to their superiors, but they also believe in the cultivation of the physical world. The Abbey grows grapes for winemaking, but it also farms apples and vegetables, and there is a small school devoted primarily to studies of viticulture.

The wines of the Abbazia are a result of granitic schist soils, the remnants of ancient glaciers, high elevation vineyards, extremely low yields, and painstaking effort. The crisp, mineral-driven white wines have given the Abbey a global reputation for quality, but recently the red wines have started to receive acclaim as well.

While the monks have never bothered with governmental certification, they have been farming the vineyards organically for as long as anyone can remember.





Agostina Pieri

Setting a New Standard of Ripeness in Montalcino

When Francesco Monaci established this winery, he had no idea of the frenzy his wines would inspire. In only a handful of vintages, his Brunello and Rosso have become some of Montalcino's most sought after wines.

A nephew of consorzio president, and famed producer, Giancarlo Pacenti, Francesco had long dreamed of making great wines in the Montalcino area, but was not able to find the perfect vineyard until 1991. The steep Sangiovese vineyard that he finally found, in Castelnuovo dell'Abate, offered the potential to realize his goal.

The seven-hectare vineyard he found is perfectly situated, with a full southern exposure. This allows for incredible ripeness even in the old, low-vigor Sangiovese clones he favors. Grapes are harvested by hand and then strictly sorted to eliminate sub-standard fruit. The fermentation takes 25-30 days in vat and stainless steel before racking into large Slovenian oak casks and smaller French oak barriques. Only the finest lots are selected for Brunello.

This is one domaine that takes great pride in its Rosso, treating it much like the Brunello. Pieri is the only producer ever to earn Gambero Rosso's prestigious Tre Bicchieri score for a "mere" Rosso di Montalcino.

That wine, the 1995, caused a sensation with its amazing concentration and persistence—it easily outpaced most Brunellos and set a new benchmark for the appellation. And, always looking to push his wines further, Francesco has begun collaborating with Fabrizio Moltard for the 2002 vintage. Together, they aim to enhance the expressive sense of place that a unique vineyard, and unique appellation, can produce.

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Agricola Sulin

100 Years of Sustainable Value from the Heart of Monferrato

In the very heart of the Monferrato region, a land steeped in ancient civilization, history and beauty, where from every hill you can admire enchanting landscape and unrivalled natural views, the Fracchia Family has been working in the winemaking sector since Adriano Fracchia founded the business in 1919.

Monferrato and its landscape: beautiful vistas of vineyards, fields, and meadows are what you see from the top of a small typical Monferrato village. Queen of the Monferrato is the Vineyard, marking the changing seasons with her garbs: the lively light green of spring, the elegant emerald green of summer, the glorious and festive red, yellow, and green of autumn, and the somber brown and grey of winter.

The UNESCO committee during the session convened in Qatar in June 2014 announced that Landscapeswine of Piedmont, Langhe-Roero and Monferrato, have become part of the small list of sites worthy of the title of World Heritage.

“Our approach to sustainable agriculture is to adopt processes and invest in products and technologies that minimize the impact of our activities on the environment. The water used to rinse new bottles is reused in the spray treatments for the vines. We apply the most biodegradable products on the market, and use the latest “low volume” sprayers for this work, to further conserve water. We have a temperature and humidity recording station to determine when to treat for disease, to minimize chemical applications. All of this reduces the use of machinery, and therefore contributes to a reduction in CO2 emissions.” - from the Winery.

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Attems

900 Years of a Non-Interventionist Dynasty in Collio

Attems is a name that encompasses the history of wine in Friuli Venezia Giulia. Indeed there is documentation that confirms ownership of land dedicated to viticulture in Collio by the Attems dynasty dating as far back as 1106, whereas the production of Ribolla Gialla and Refosco can be seen listed in the 1764 general ledgers.



Attems wines are an expression of the local territory: there is no intervention, from the grapevine to the cellar, which can break the balance of the elements in this terroir.

Attems vineyards are situated very close to the sea, less than 15 km from the Adriatic coast. The refractive effect of the sunlight on the Gulf of Trieste gives Collio a particularly intense and unique luminosity that, between August and September, contributes to the optimal ripening of grapes. Together with the significant temperature fluctuations, the refractive sunlight effect creates an ideal microclimate for the production of excellent white wines.

The estate extends over 44 hectares of south-facing terraced slopes to the west of Gorizia, protected both from the cold northern winds and the characteristic “bora” wind of Trieste. The area is particularly suited to viticulture, making Friuli Venezia Giulia one of the leading grape-growing regions of Italy already since the end of the 19th century. Attems promotes both native grapes such as Ribolla Gialla and Friulano, as well as other noble varieties including Sauvignon Blanc, Pinot Grigio, Chardonnay and Merlot. Given the particularly idyllic environmental conditions, the vineyards flourish and yield their fruits in an ecosystem in which biodiversity reigns.

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Avanti

Delicious Value Italian Table Wine. Now Available for American Tables.

Avanti is produced by Vinicola Botter, a winery founded in 1928. At first their wine was only sold to the local market in casks. Around 1950, the second generation took over expanded sales and production.

The winery is located near Venice and produces many different varieties of wine - including Pinot Grigio - under their own brand and for private labels.

Their wines are a substantial value and consistently delicious while also working to be environmentally friendly. They represent the spirit of Italy.

Italy means good food and great wine: Italy has always been famous for its culinary delights, which are bursting with unmistakable tastes, flavours and aromas. It has the most renowned cuisine in the world and nothing can match its incredible variety of dishes and recipes. Furthermore, Italy has the largest selection of DOC and DOCG wines in the world, which are ideal for complementing the food. The Italian approach to food is something that people across the globe love to learn about, talk about and experience. The quality of the cuisine and the undisputed benefits of the Mediterranean diet are two sources of great attraction for the millions of people who long for, dream of and spend money on holidays in Italy.

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Avignonesi

World Class Montepulciano from Europe's "First Lady of Biodynamics"

"Healthier wines for healthier people, but also a healthier land and a healthier environment to pass on to future generations." - Virginie Saverys

Constant research and development aimed at expressing the true character of the Montepulciano terroir has earned the winery a well-deserved place among the flagship producers of Tuscany.

In 2009, Avignonesi was acquired by Virginie Saverys who has since introduced organic and biodynamic farming methods to craft distinctive wines and has become renowned as a leading figure for biodynamic winemaking in Italy and throughout all of Europe.

"Biodynamic methods guarantee our customers not just healthier wines, but more interesting, complex and unique wines from Avignonesi in the future."





Bellino

Classic Example of Italy Signature Sparkling Wine - Prosecco

Bellino Prosecco is a young, fresh sparkling wine with delicate bubbles, clean fruity flavors and a dry finish with mineral and floral notes.

It is produced from 100% Glera, a grape that was mostly referred to as Prosecco until 2009 when Prosecco achieved DOCG status and complicated matters as the designation and grape shared the same name.

Terroir: Prosecco is produced exclusively in the neighboring regions of Veneto and Friuli-Venezia Giulia in north-eastern Italy.

The Prosecco region enjoys a mild microclimate with generous rainfall and sunshine. The exact soil type here varies between vineyards, but is generally a mixture of limestone, clay, marl and marine sandstone.

When coupled with the temperate climate, these soil conditions make this region ideal for cultivating Prosecco's Glera grape.

Wine: Crisp, clean and refreshing, Prosecco is Italy's signature sparkling wine. Bellino Prosecco is well balanced with a lovely, fruity nose and persistent perlage.

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BIBBIANO



Bibbiano

Dedicated to 100% Sangiovese and the Traditions of Chianti

Founded in 1865, Bibbiano is located in the historic Chianti region, in the municipality of Castellina in Chianti, overlooking the Elsa Valley towards the castle of Monteriggioni. Today's owners, Tommaso and Federico Marrocchesi Marzi, are the fifth generation. Surrounded by vast olive groves consisting of over three thousand trees, Bibbiano's vineyards cover an area of about 25 hectares, at an altitude ranging from 270 to 300 meters, with enviable exposure and excellent microclimate. The vineyards consist of plants of Sangiovese and Sangiovese Grosso grapes as well as a smaller quantity of Colorino.

Tenuta di Bibbiano was the longest standing consultancy of famed winemaker Giulio Gambelli still lives on in their traditional approach to winemaking and their commitment to 100%-pure Sangiovese wines. Harvest is still done manually and grapes carefully selected, with different vinification procedures according to the position of the slopes on which the grapes were grown. They are committed to replanting vineyards using wood poles and columns and by planting only autochthonous grapes. Bibbiano is committed to promoting conservative renovation of the farms, in order to not lose their architectural and human heritage and its very ancient history. The estate was certified organic in 2011.

Tommaso Marrocchesi Marzi is a leading voice in the push to establish formal village appellations in Chianti Classico and is a great supporter of the new Gran Selezione category, which requires wines labeled as such to be made exclusively from estate fruit and bottled at the origin. With the 2014 vintage, Bibbiano raised their Montornello Riserva to a Gran Selezione, lowering production significantly. The Montornello, now a limited production single-vineyard Riserva, comes from the northern face of the estate where calcareous clay and stony alberese soils give the wine its distinctive acidity and red-fruited profile. Capannino continues on as a Gran Selezione Riserva, featuring the dense structure and rich, black fruits that result from these reddish-brown, clay-rich soils planted exclusively to Sangiovese Grosso. This year also sees the inaugural release of a Chianti Classico Riserva, made from exclusively from the Sangiovese da Chianti clone grown on the Montornello side of the property and selected after the very best bunches are picked for the Montornello single-vineyard bottling. Aged 18 months in 50/50 used tonneaux and cement tanks, it replaces the price point vacated by the elevation of the Montornello and offers outstanding quality for the price.

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Bosco dei Cirmioli

Clean. Crisp. Value-Priced. Pure Veneto.

A DNA unmistakably from the Veneto region, strong visual impact, it represents the originating territories.

The Bosco dei Cirmioli line offers a wide range of varietal references.

Thanks to the ideal climate conditions and the earth composition typical of eastern Veneto, the selection of the Bosco dei Cirmioli still treasures this experience and tradition with a selection of white, red and blushed wines classified in the Protected Geographical Indication, plus the Denomination of Controlled Origin Delle Venezie for Pinot Grigio.

“A PASSION RISING FROM OUR CULTURE, KNOWLEDGE OF WINE, AND A CONSTANT RESEARCH FOR INNOVATION”.

Bosco Viticultori is located in Salgareda, in the heart of the Eastern Veneto: a land ever oriented to wine production, in a region backed by a great history and important cities like Venice, Verona and Treviso.

Thanks to its know-how, well strengthened over time, and modern technological equipment, Bosco Viticultori gives birth to a selected and quality production expressing the characteristics and peculiarities typical of this territory: clear, assertive, intense in scent; modulated, delicate and pure in taste.

The attentive operations of selecting and harvesting, followed by the crushing and fermentation ones, allow reaching excellence as of quality and giving complete and authentic expression to the territory.

Well established throughout the national territory, Bosco Viticultori has, over the years, developed its own international dimension, which to date represents about 65% of its turnover.

Since 2012 the company has been an integrated part of the Gruppo Vi.V.O. (Viticultori Veneto Orientale, i.e. Eastern Veneto wine growers): who produces a large amount of good, value-priced wine from the region.

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Ca' Furlan

Pleasant, Tasty, and Satisfying Prosecco from the Veneto.

Alessandro Furlan produces Ca' Furlan. Alessandro has made wine for years at his family's vineyard in Friuli known as Franco Furlan, but has since gone out on his own in search of making wines that inspire and are true to their roots.

Named after Alessandro's family, Cuvée Beatrice Prosecco has grown to a well-respected brand.

APPELLATION: Prosecco DOC

VARIETIES: Glera

VITICULTURE: "Sylvoz" training system. Average age of vines: 15 years

SOIL: Sedimentary, gravelly-pebbly

VINIFICATION: Gentle pressing of clusters with membrane presses followed by immediate skin separation and static cold-settling for clear must. Fermentation in temperature controlled tanks using cultured yeasts. The Charmat process is known as Metodo Chamat-Martinotti (or Metodo Italiano) in Italy, where it was invented and is most used. The wine undergoes "secondary" fermentation in stainless steel tanks or steel vessels covered with vitreous enamel rather than individual bottles, and is bottled under pressure in a continuous process.

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Carpi e Sorbara

1200 Grape Growers. 100 years. Premium Value Lambrusco.

“Listen. It is a choral song that rises from the fields, it begins at Sorbara, travels to Poggio Rusco and arrives at Valsamoggia. It’s us! 1,200 grape growers that have gathered into a mighty, merry concert. Each of us have brought our own instrument: a nectar we obtained from the energy of the land and the knowledge of ancient traditions. Each of us with our own timbre, rhythm and colour. What makes us contemporary is the passion we have for our work and the joy of touching your heart through a glass.” - Cantina Carpi e Sorbara

For more than a century, Carpi e Sorbara have been producing quality Lambrusco within a cooperative of over 1200 individual grape growers. High quality is matched with a production of three million cases to produce delicious wines at very reasonable prices.

The different vines called Lambrusco as we know them today have arisen from the domestication of *Vitis Silvestris*, which developed over the millennia, from prehistoric times, through natural selection.

At the end of the nineteenth century 56 varieties of Lambrusco red grapes and 27 white grapes were described while a more recent study and census has classified them into 8 qualities.

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Casisano

Very Traditional Brunello di Montalcino. Guided by the Tommasi Family.

The Casisano estate is located in the southeastern part of Montalcino between the St. Antimo Abbey and the Val d'Orcia, arguably the most quintessentially picturesque area in all of Tuscany. Casisano wines are the result of 100 years of passion and a deep understanding of Montalcino, its terroir, and the spectacular wines produced there

The Podere Casisano is located in the heart of Montalcino, surrounded by spectacularly beautiful vineyards and majestic olive trees. It was first founded in 1990 by a medical family from Rome, and was purchased by the Tommasi family of Amarone fame in 2015 to become part of the Tommasi Family Estates, a project that began in 1997 with the fourth generation of the Tommasi family at the helm. Their objective has always been to highlight and showcase the quality and diversity of Italian wines from all over Italy.

The total property covers 130 acres, of which 57 are vineyards for Rosso and Brunello di Montalcino. The estate is perched on a splendid natural terrace in the southeastern part of Montalcino, overlooking St. Antimo Abbey and Orcia river valley. The soils are extremely stony and made up of a shale and clay mixture called galestro. The winery has for years produced a very traditional style of Brunello, with long macerations and aging in large Slavonian oak casks – a classic approach favored by the Tommasi family. Tommasi has retained the original winemaking team, now under the guidance of head winemaker Giancarlo Tommasi, and is taking the wines to even greater heights.

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Col Dorato

Delicious. Easy to Enjoy. Classic Prosecco Bubbles.

Prosecco is among Italy's most famous wines and its sparkling, fragrant character makes it the perfect wine to serve on many different occasions.

Do you want something special for a birthday toast? Choose Prosecco!

Are you looking for a light, refreshing "aperitivo" or something to serve with "antipasti"? Choose Prosecco!

Are you sitting on the porch on a hot summer evening, or are you hanging out with your friends on a Friday night? Choose Prosecco!

Col Dorato is Classica's own Prosecco brand.

Col Dorato Extra Dry is produced with Prosecco grapes grown in Rai di San Polo di Piave, near Treviso in the Veneto region, an area characterized by a clayey, sometimes gravelly soil, resulting in a grapes which lend to the wine a lovely bouquet of acacia flowers, apple, lemon peel and grapefruit.

The perlage is delicate and persistent, exalting both the depth and the freshness of this Prosecco.

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Colli Euganei

A Quality Focused Cooperative from the Euganean Hills Nature Reserve

It has taken various geological periods for the Euganean Hills to become gentle hills capable of protecting vines and exposing them to the sun in such a favorable way, while providing them with a soil rich in nutrients. It has also taken hundreds of years for human passion to develop a deep and genuine winemaking culture in these lands.

The morphologic profile of the area is characterized by about a hundred hills of volcanic origins, among which the Mount Venda - in the central area - stands out with its more than 600 m.

Besides the beauty of their naturalistic sites and of their typical villages, the Euganean Hills, thanks to the orographic features of their territory and to the heterogeneous composition of their soils, are characterized by a widespread vine cultivation, which spreads for more than 4.000 ha (9,884 acres) followed by the cultivation of olives, cherry trees and chestnut trees.

Cantina Colli Euganei was established at the heart of this tradition. The cooperative, which was founded in 1949 and produced its first wine in 1951, has always focused on offering a wide range of genuine wines that express a land and a culture.



Today, as a cooperative, Cantina Colli Euganei brings together about 680 winemakers, spread over the protected area of the Euganean Hills Nature Reserve. With 7 million kilos of grapes harvested, 5 million litres of wine produced and 2 million bottles distributed, Colli Euganei is the leading wine producer in the local area.

But these numbers would be meaningless if, with every single sip of our red and white wines, we could not taste the full character of a wine that has a long story to tell.

Thanks to the expertise of able and technically competent staff, Cantina Colli Euganei has managed to carry on this spirit of tradition into the present, successfully adapting to changes in tastes and expectations of those who appreciate wine worldwide.

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Cottanera

Returning to Tradition on Mt Etna.

“Keep your eyes on Cottanera because this is indeed an exciting winery to watch.” - The Wine Advocate.

Cottanera is one of the most extraordinary companies in Sicilian and Italian enology today. The vineyards grow over lava stone, 700 meters above the sea, on the northern slope of the Mt Etna volcano, old-vines rising and twisting with air of the volcano, becoming the mirror of a unique, fascinating, and suggestive land.

The first to believe in the value of these black lands was Guglielmo Cambria who, together with his brother Enzo, decided at the beginning of the 1990s to convert what was a hazel grove into a great vineyard, starting with international grapes, then moving on to the traditional grapes grown on Mt. Etna, such as *Nerello Mascalese*, *Nerello Cappuccio* and *Carricante*.

In the vineyards, where grapes are grown without an irrigation system, a team of 25 women carry out by hand nearly all the operations. The same women are also responsible for harvest, in the Mt Etna tradition.

“At roughly 65 hectares, the Cambria family owns one of the bigger estates on Etna. The vineyards are located in 5 different contrade on the northern slope of Etna where most of the volcano’s best-known wineries are located. Though the estate was famous for some interesting wines made from international varieties, the focus has shifted and it is the Etna Rosso, Bianco and single contrade wines that are now gathering most of the attention. The soil here is very sandy volcanic ash (it blows all over the place when you drive into the vineyards, so if your car windows are down, remember to keep your mouth shut, or I guarantee you’ll really get to taste terroir).” - Ian D’Agata, Vinous





D'Aliteri

Four Generations of Affordable Premium Wine

D'Altieri Moscato d'Asti is produced by the Sperone family which has been making affordable, premium wines for four generations.

In 1920, Antonio Sperone opened a small wine shop in Torino where he sold bulk wine directly to consumers.

Unsatisfied with the quality and price of the local wine, Antonio started his own winery in Puglia where land was inexpensive and produced good wine.

He built a bottling facility in Torino and was soon able to offer his customers quality wines at prices everyone could afford.

Sadly, it was destroyed when the city was bombed in WWII. The winery in Puglia survived the war and enabled Antonio's grandson Giacomo to open a new facility near Milan where he produced vermouth, sparkling wines, spirits and fine wines.

With the help of his sons Paolo and Antonio, the company grew quickly and achieved distribution throughout Italy and expanded into foreign markets.



In 1965, the family purchased 75 acres of prime vineyards in Piedmont and built a new winery in Monferrato.

D'Altieri d'Asti is a classic semi-sweet sparkling wine with bright, fruity grape flavors and a refreshing finish.

This wine is the perfect ending to a meal and a delicious casual sipper.

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Decugnano dei Barbi

At Decugnano Wine has been Made Since 1212. The Barbi Family Continues the Tradition.

The meaning of Decugnano's name is unknown, lost over time. The first written testimony dates back to 1212, when wine was made at Decugnano for the clergy in Orvieto. These were the lands of Saint Mary of Decugnano.

In 1973 Claudio Barbi discovered Decugnano and it was love at first sight. The first wines were produced in 1978 and the success was immediate.

Marine originated soil and a perfect ventilation. To craft elegant and unique wines.

Geological eras, time, and the hands of mankind have all contributed to a unique terroir.

The soil is an ocean floor from the Pliocene period. The vine roots are exploring into the sandy clay-soil, among fossils of sea shells and oysters, enriching our wines with minerals and marine flavors.

The altitude over 300 meters (1,000 feet), favors ideal ventilation and a diurnal temperature variation emphasizes aromas. The optimal exposure guarantees the perfect maturity of the grapes.



Sustainability.

We do not utilize insecticides, anti-botrytis, chemical fertilizer and weed killer.

We adopt integrated production reducing our treatments to a minimum, through our constant attention to the climate and the health of our vines.

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Domenico Clerico

Masterful. Iconoclastic. Radical. Profound. Important.

“One of the most gifted winemakers in Piedmont...” -Robert Parker, Jr.

“Few producers’ wines have given me as much pleasure” – Antonio Galloni

Founded by one of the “Barolo Boys” who revolutionized Barolo in the 1970s, Domenico Clerico is one of the most respected wineries in all Barolo, and its wines are renowned for both winemaking of the highest quality and for exceptional character, deriving from outstanding vineyard holdings in four of the greatest crus of Monforte: Ginestra, Bussia, Pajana and Mosconi. The Barbera d’Alba and Dolcetto Visadi from this estate are an easy and affordable way to enjoy the genius of this winery, and represent two of the greatest wines made from those varietals. The barrique-aged Nebbiolo/Barbera blend “Arte” was the original “super-Piedmont” wine.

Domenico Clerico Barolo is not only one of the most important wines in Italy, it is one of most enjoyable as well.





Elena Fucci

Organic, Hand-Picked Aglianico from the Oldest Vineyards of Monte Vulture.

Elena grew up in a home placed in the middle of the vineyards that her grandfather began farming in the 1960's, selling the fruit to the local cooperative.

Rather than sell off the family properties, Elena Fucci took on the challenge of stewarding the oldest vineyards on Monte Vulture forever changing the future of the Aglianico del Vulture DOC.

600 meters up on the steep slopes of the volcanic cliffs, Elena Fucci's vines benefit from the intense sunlight of the south, as well as from dramatic day and night temperature differences that promote freshness and acidity. But overall, the Monte Vulture climate is relatively cool and the harvest is one of the latest, beginning in the last week of October.

The majority of the vines were planted in the 1950's in the dark, mineral-rich pozzolanic soils that composed of layers of clay interspersed with lapilli and ash from the eruptive phases of the now dormant volcano a few hundred meters away.



Naturally, Fucci's dedication to the land of her family and the long history that created the terrain, the viticulture and enology is considered "modern, but not modernist."

The vineyards are organic, the grapes are hand-picked, and the clusters are crushed in small batches. "Titolo" is fermented in stainless steel tanks in the contemporary winery and finished with full malolactic fermentation in new French barriques.

There is no fining or filtration to ensure that "Titolo" remains true.

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ELENA WALCH



Elena Walch

The Most Beautiful Story on Wine.

Elena Walch is a leading Alto Adige wine estate, in family hands, and belongs to the elite in Italian wine production, with international success.

Encouraging quality and innovation, Elena Walch stood at the head of the Alto Adige quality revolution and has gained local and international esteem for her efforts. An architect by trade, Elena Walch married into one of the oldest and most significant wine families of the region and brought new, modern concepts to the traditional establishment. Now, the responsibility for the family business is being put into the hands of the daughters, Julia and Karoline Walch, already the fifth generation.

The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 60 hectares in cultivation, including the two top vineyards VIGNA Castel Ringberg in Caldaro und VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

The wines show character, elegance and great personality, reflecting the most professional winemaking. The superb climatic conditions and the excellent location of the vineyards produce fresh and fruity white wines as well as concentrated and velvety red wines.

Elena Walch values nature, respects it and wants to put it into the hands of the next generation in perfect condition. Sustainable operation, introduced in the vineyards a few years ago, is the focus of Elena Walch philosophy, whereby the road to sustainability is not an overnight change, but rather a learning process, an apprenticeship. The new measures are gradually being implemented in all areas of the company so that the operations do not end up being based on a set of strict rules, but rather that the consciousness of all the Elena Walch staff becomes trained in this direction.

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Elio Perrone

An “Oenological Tailor’s Shop” of Moscato and Barbera

“Readers looking for light-bodied, gorgeously fruity, pure sparklers with unobtrusive levels of effervescence should check out these... brilliant efforts from Elio Perrone.” - Robert Parker

ELIO

The first name Elio, is shared by my father and my son. This reminds us to stay connected to our roots while also looking forward to our future. We have been called an “Oenological tailor's shop” for our unique attention to detail with each harvest, each wine and each label. Just as my father taught me, I will do the same with my son Elio.

OUR VINEYARDS

What does it mean to be an Oenological tailor’s shop? It means I cater to my vineyards. I observe the plants and study the lines of their bodies. During summer, I love imagining the forms my wines will have after the harvest, in order to be able to nurture them and enhance them, so that they can fully express themselves. Managing a vineyard is about sensibility, not supremacy.

THE CELLAR

It is the atelier of our Oenological tailor’s shop, where we conceive, design, measure and assemble our wines. Each detail is fundamental: the slightest change in temperature during fermentation or a wooden slat of a barrel over-toasted, can switch the esthetic balance in wine. I believe bottles and labels play a very important role. I love to choose formats that best fit our wine build, while Giuliana creates labels that best represent our work.

OUR WINES

We start with a commitment to creating extraordinary wines. Each bottle must express its own original vision or an unprecedented interpretation of a classic. Whether international grapes or traditional grapes from territories such as Barbera or Muscat are used, we intend to tell the story of our family through our research and development work. Our wines are ready to leave the cellar only when we consider them complete and looked after up to the final detail.

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Enrico Santini

A True Garagiste in Bolgheri on the Tuscan Coast

“Enrico Santini continues to turn out impressive wines in the full-bodied generous style that is typical of Bolgheri.” - Antonio Galloni

“One of the most pleasant surprises of the entire Tuscan Coast” - Wine Advocate

“We are delighted to welcome Enrico Santini to the ranks of our Three Glass winners. ... this very talented winemaker from Bolgheri has hit the bull’s eye that had us sitting up in our seats.” – Gambero Rosso

Enrico Santini was born and raised in the area of Bolgheri. From his earliest days, he had a deep passion for the microclimate of this spectacular Tuscan coastal area. This passion would eventually influence his decision to implement organic practices within his vineyards, to achieve a perfect harmony between the vine and terroir, thus obtaining the maximum results imaginable between the combination of these elements.

Santini was one of those people who worked for two decades to achieve “overnight success.” Enrico Santini spent 15 years working in the supermarket industry before leaving to work for a friend’s winery. After three years Enrico ventured out on his own – with no winery, no vineyards, no tools and, as he puts it, mortgages enough for two lives. Enrico planted his first vineyard in 1998 and transformed the garage and basement of his home into a winery.

Santini would produce his first wines in 1999 and was quickly recognized as one of the future stars under the Bolgheri appellation.

Winemaker: Enrico Santini, Attilio Pagli – Oenologist

Varietals planted: Sauvignon Blanc, Vermentino, Cabernet Sauvignon, Merlot, Syrah, Sangiovese

Total acres: 15 hectares of property

Soil: Predominantly composed of sediment resulting from the Pleistocen period. The layers consist of Coarse sand for the first 50 – 60 cm, followed by Clay (80 – 100 cm). Below is fossil material at about 120 cm. Well drained, void of limestone. Slightly alkaline with a Ph between 6.90 and 7.50. Sparse salinity.

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Feline

Restoring Puglia's Native Grape Varieties with Scientific Research and Great Winemaking.

The project Feline consists in the valorization of Vigneto Puglia: in the research, vinification and commercialization on an international scale of the regional native vineyards.

Gregory Perrucci, the owner and operator of Feline, is much more than a winemaker. Most importantly, he has made a name for himself internationally through his research organization Accademia dei Racemi. They were the first to champion the Primitivo grape in the Puglia region, previously only used to produce cheap bulk wine, and the first to commit serious effort to studying the many facets of the area's different soils.



The project began as a collection of five vineyards participating in Puglia's original experiment in soil analysis. Lead by Gregory, this innovative group of wineries and wines has shaped the culture of Southern Italian wine and is pushing the limits of varietally correct expressions of their diverse grape varieties. They focus only on older, native grapes, mostly unknown and underrated on the market: Negramaro, Ottavianello, Malvasia Nera, Sussumaniello, Primitivo. The most important results were achieved on the Malvasia Nera, and, recently, Verdeca and Vermentino.

The estate is also proud to have a new event space in Manduria—"Spacio Primitivo"—that historically housed the "wine factory" of Costantino Perrucci, one of the most famous wine entrepreneurs of Puglia in the 1970s and 80s. The space will serve as an exciting extension of Feline and the goals of the Accademia dei Racemi at which to host tastings events.

The idea, originated from an intuition of Gregory Perrucci, has been based on the experience of the phenomenon Feline – Primitivo di Manduria: the wine which brought the attention on what is now considered the most prestigious apulian vineyard.

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Giuseppe Mascarello

The Last of the Great Traditionalists of Barolo. Steward of the Monprivato Vineyard.

The first decade of the new millennium has been an important moment for Piedmont's venerable Giuseppe Mascarello estate.

With the world increasingly enchanted by the magic of classic Barolo, the estate's legendary Barolo Monprivato has emerged as one of the region's crown jewels—while its maker, the equally legendary Mauro Mascarello, is increasingly regarded as an Italian national treasure.

Such acclaim is long overdue for a winemaker whose track record dates back more than four decades. But it was also inevitable: now that Giovanni Conterno and Bartolo Mascarello are gone, he is the last of his generation of great classically inspired winemakers in Barolo.

Like Giovanni and Bartolo, Mauro is a traditionalist dedicated to long fermentations and aging in oldbotti. But he has also made important changes, not the least of which was the creation of a single Barolo from the great Monprivato vineyard in 1970. Prior to that year, his family had always made their towering Barolos and Barolo Riservas by blending Monprivato fruit with grapes from other sites.

Since its first vintage in 1970, Mauro's Barolo Monprivato has been one of the Langhe's most consistently magical wines.

The secret to its greatness can be found not only in Mauro's winemaking but in a very special terroir. Approximately 15 acres in size on a southwest-facing slope in Castiglione Falletto, Monprivato's white and gray marl soils offer textbook conditions for Nebbiolo.

Monprivato has been known as a special vineyard since at least the 1600s, and a quarter century ago Renato Ratti's epic classification of Barolo vineyards ranked Monprivato among Barolo's ten greatest vineyards, analogous to a Burgundy grand cru. In the 1980s, Mauro brought the complete site under his family's ownership, making it one of the few great Barolo vineyards to be entirely owned by a single domaine.

In addition to Barolo Monprivato, Mauro makes small quantities of vineyard—designated Dolcettos, Barberas, and Freisas that are as uncompromising and deep as his Barolos.

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La Massa

Bordeaux-Inspired Wines in the Heart of Chianti

After spending time in Bordeaux, Giampaolo Motta left his family's leather business behind in Naples and headed north to work in Chianti where he learned the art of winemaking. There and in Bordeaux, he developed the practices and philosophy that he would come to embody at La Massa, where Giampaolo owns 27ha of vineyards in the Conca d'Oro (trans. The Golden Basin) of Panzano in Chianti.

Acquiring this ancient, hilly property in 1991, with its vineyards that have been farmed since the 15th century, Giampaolo gained a reputation with the release of his first vintage of Giorgio Primo, one year later. Proceeding to produce two Chianti Classico wines until he decided to declassify in 2002, Giampaolo immediately gained and maintained a following.



In 1998, Giampaolo released La Massa, another Chianti Classico wine that he declassified in 2002. Wanting the freedom to produce high quality wines that didn't require specific percentages of Sangiovese, Giampaolo decided to produce IGT wines that were driven by La Massa's terrior. Nowadays, Giorgio Primo is a blend of Cabernet Sauvignon, Merlot and Petit Verdot, and La Massa consists of Sangiovese, Cabernet Sauvignon, and Merlot or Alicante B.

On the heels of receiving spectacular scores from the Wine Advocate, in 2008 Giampaolo hired his good friend of 15 years, Stephane Derenoncourt, one of the most renowned winemakers in Bordeaux, to advise on vineyard management and in the cellar. Working together with great respect for the earth and the fruit, Giampaolo and Stephane practice "logical" agriculture, releasing Derenoncourt's first vintage in 2009.

"We employ sustainable methods in growing grapes: no artificial fertilizers, but rather green manure. No herbicides, we use 'sexual confusion' as a pesticide, and very little spraying for peronospora," says Giampaolo. In the winery, they use natural yeasts, "since we have a high grape quality, very little sulfur for hygienic purposes of cleaning barriques and very little at bottling for conservation. We have kept the ecological equilibrium of La Massa intact."

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La Serra

100 Years of Family-Produced Value Wines of Tuscany

The domain was founded in 1903 by the Castellani family.

From humble beginnings over 100 years ago, the family has expanded their holdings and now own 250 hectares of prime vineyards in Tuscany and southern Italy.

In every region in which they operate, the Castellani family maintains a winery.

This allows for rapid local processing at harvest, thus ensuring high quality.

From the warm slopes of southern Tuscany that define the Colli Senesi appellation, La Serra offers a classic old-school Chianti.

Made from a traditional blend, La Serra Chianti Colli Senesi is a generous wine -- vinous and ripe with a hint of spice and earth.

Chianti Colli Senesi is perhaps Chianti's most significant subzone, located on the hills surrounding Siena in the southern part of the Chianti region. The area overlaps some of Tuscany's most famous wine names – Montalcino, Montepulciano and San Gimignano – with the Chianti Colli Senesi title used to cover Sangiovese-based wines from other vineyards in the area.

The area wraps around the southwestern part of the Chianti Classico DOCG zone, stretching as far north as San Gimignano.

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Azienda Agricola Lanciola

At the gates of Florence, surrounded by greenery.

Just a few kilometers outside Florence, immersed in the distinctive Tuscan countryside, amidst olive-groves, cypress trees, and vineyards on the rolling hills of Impruneta near Pozzolatico, lies Azienda Agrícola Lanciola. The estate totals around 80 hectares, with 40 hectares covered by vineyards and the remainder devoted to olive groves.

The property has a very illustrious past. In Medicean times it belonged to the noble Ricci family, which was also responsible for organizing the estate's early farming and winemaking activities.

The goal of the present owners, the Guarnieri family, has been to maximize the use of the land. The estate's vineyards – formerly called “Terre dei Ricci” – produce “Terricci”, an IGT (Indicazione Geografica Tipica) red table wine which is obtained mainly from large berry Sangiovese Grosso and Cabernet Sauvignon grapes; a Chianti Colli Fiorentini, and Vin Santo fortified wine.





Tenuta le Colonne

An Authentic Taste of the Tuscan Lifestyle

Nestled between the bluest of skies and the cobalt of the Tyrrhenian Sea, Tenuta Le Colonne is a pinnacle in the prime wine region of Bolgheri, which already presents a raft of unique qualities.

The result is a wine that dazzles on sight, seduces with scent and intrigues the tastebuds. Tenuta Le Colonne is part of a promising network of wineries, all belonging to the Alejandro Bulgheroni Family Vineyards (ABFV) Italy group, located in some of the world's best-loved terroirs: Chianti Classico, Montalcino and Bolgheri.



These wineries have in common not only the production philosophy, focusing on the finest quality, sustainability and low environmental impact, thanks to which we obtain very elegant wines and exquisite extra-virgin olive oil, but also the most refined hospitality, vaunting the authentic taste of Tuscany's much lauded lifestyle.

Tenuta Le Colonne produces wines at one with the company philosophy, where concepts such as natural sustainable agriculture and upholding the highest cellar standards are steadfast principles. Thanks to the meticulous work in the vineyards, ever respectful of tradition, a passion for the land is a flavorful "ingredient" in the success of these wines. The same detail-oriented approach is also taken in the winery.

The wines may be classical, but Tenuta Le Colonne interprets them with a millennial outlook, the consumers of the present and future – just cast a glance at the elegant contemporary labels.

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Le Macchiole

Expressing Boutique Bolgheri through Single Varietals.

Le Macchiole can best be defined as the “Boutique Bolgheri.” The winery is known for its spectacular single-varietal wines, and their signature grape varieties are Syrah, Merlot, and Cabernet Franc and work is always conducted with the priority being “the expression of the land.” The winery continues to evolve in both the vineyards and in the cellar to allow the soil characteristics from this estate property to be the defining identity in the wines.

Today, Bolgheri is among Italy’s most famed wine producing regions, but this seemed far from a possibility in 1983, the year Le Macchiole was founded and a time when the area was known simply for a close proximity to the sea and having abundant fruit and grain agriculture.

“My husband Eugenio and I started off with very limited, if almost no, resources,” Cinzia recalls. “We gave up working his parents’ retail and restaurant business and bought a few hectares of land planted to wheat. We decided to plant vineyards starting with many varieties, so that we might see what grew best on our little property. That is how our life project began and, for me, our learning is still in progress. I believe that Bolgheri is in the early stage of development. It has just become aware of its potential and understanding of which grape varieties give their best to each part of the different soils; much is still yet to be accomplished here.”

As they cultivated and learned the possibilities for their land, Le Macchiole’s philosophy became to interpret their territory through single-variety wines, beginning with the 1994 vintage. Ultimately, vinifying separate varieties has been extremely successful for the winery, allowing the wines of Le Macchiole to demonstrate the potential of terroir in Bolgheri differently.

The winery’s planting density is between 5,000 and 10,000 plants per hectare and vine growing is rooted in organic farming practices “first and foremost, out of respect for the people who work here,” says Cinzia. Manual harvesting is followed by the sorting of bunches and then berries on a double sorting table.

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Le Vigne di Zamò

Ramato Pinot Grigio and Other Wines Inspired by Italy and Slovenia.

The Zamò family started in the 1970s with the production of wines in the Colli Orientali del Friuli area, a very renowned appellation in the northeastern region of Friuli-Venezia Giulia.

50 hectares located by the border between Italy and Slovenia, a vocated area for premium quality white wine production.

Elevation varies between 300 and 450 meters above sea level.

Leading producer of the Pinot Grigio in the “Ramato” style; traditional vinification method characterized by skin contact, which give the wine the typical red onion skin color.

The climate is influenced by both the Alps and the near Adriatic Sea. This gives the wines their typical aromatic character and structure.



Le Vigne di Zamò is dedicated to growing the traditional white varieties of the zone: Pinot Grigio, Friulano, Ribolla.

The winery also focuses on Sauvignon Blanc, which was found to fit perfectly to conditions in the Colli Orientali del Friuli, resulting in a solid expression of aroma and flavor.

Zamò production also includes some classy and full bodied red wines made with Merlot, and the indigenous Refosco and Pignolo grape varieties.

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Tenuta Luce

The Bold and Ambitious Essence of a Super-Tuscan

Luce goes so much further than was originally envisioned when started as a project over 20 years ago. The estate now has some of the most exceptional vineyards in Montalcino and, as of 2018, a state of the art winery to nurture every step of the winemaking process. The original vision, however, remains the same: to produce a bold and ambitious Super Tuscan that reflects the culture of Montalcino.

Located in the hills of southwest Montalcino, the original site was identified for its quality by the Marchese Vittorio Frescobaldi in the 1960s, and later launched as partnership between the Marchese and California wine legend Robert Mondavi. Luce was the first winery in Montalcino to produce a wine blended from Merlot and Sangiovese, resulting in a decadent, luxurious expression of the two varieties. The brand's iconic name and packaging (Luce translates to "light" in Italian) was inspired by the altar at Santo Spirito in Florence – a landmark church built on land donated by the Frescobaldi family during the Renaissance.

The Frescobaldis took over full responsibility for the estate in 2004. The estate today consists of 615 acres of land, 217 of which are planted to vine – Sangiovese is planted in the higher elevation parcels (up to 1500 feet), which are rich in sandstone and limestone, while the lower altitude clay plots are better suited to Merlot. The Merlot is typically harvested mid-September, the Sangiovese three to four weeks later. The two varieties are blended together after fermentation and aged in 100% new French oak barrels.

In 2017, the estate announced the completion of a brand new wine cellar, with state-of-the-art vinification facilities and a new dedicated winemaking team led by Stefano Ruini, who has more than 20 years of experience working for several estates in the Médoc region of Bordeaux.

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Luciano Sandrone

Between Modernity and Tradition. One of the True Barolo Icons.

Luciano Sandrone is one of the most iconic producers in Barolo, and his is both a well known and extraordinary story. In the bottle, Sandrone's wines straddle the modern and traditional styles of the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure over time than traditional Barolos.

Luciano started to learn viticulture at the age of 14 or 15, and after years of work as a cellarman he depleted his life savings and purchased his first vineyard on the Cannubi hill in 1977, though he could only manage his land on the weekends while he continued to work. He made his first vintage in 1978, in the garage of his parents, and then spent years refining his ideas about how to make a wine of distinction and utmost quality that respected the traditions of Barolo while incorporating new ideas and understanding about viticulture and vinification. He made every vintage until 1999 at home, until the winery he constructed in 1998 was ready for use.

The new winery, built at the foot of the steep Cannubi hillside in the heart of the Barolo district, is characterized by the respect for tradition and desire for innovation that also define Sandrone wines. Luciano has devoted every fiber of his being towards cultivating the finest Nebbiolo expressions from his sites in Barolo and the Roero, and transmitting these expressions through his wines.

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolos. Along with the extremely low yields in the vineyard and an obsessive attention to training, pruning and harvesting, Sandrone has a very rational approach in the cellar. This approach, however, is also unique and outside of simple classification: Sandrone subjects his wines to medium-length maceration period, shorter than traditional, but makes limited use of new oak in the maturation process, which takes place in 500 liter tonneaux, all signs of a more traditional approach in the cellar. The entire range of wines, all limited in production, are jewels of impeccably balanced concentration and precision, and the ability to age for long periods of time.

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Marotti Campi

A Family Winery Sustaining the Indigenous Grapes of Morro d'Alba

Marotti Campi winery is 100% family owned.

In the mid-19th century Marotti family purchased the land in Sant'Amico hamlet of Morro D'Alba and built a villa in the heart of the Estate. An article featured in the local agricultural newspaper dated 1886 informs us that the first vineyard of Cesare Marotti consisted of "... 8.000 vines, each positioned at a distance of 1.2 metres, using the Gouyot training system". At that time wheat and other crops were mainly cultivated in this area, but as the years and generations passed the farm landscape became more predominantly vineyards due to the natural suitability of this land to viticulture.

The estate totals 120 hectares, of which 53 are vineyards that lie on hillsides at approximately 180 meters above the sea level. The soil is mixed predominantly clay. The vineyards are divided into three main plots within the vicinity of the villa, with various exposures from South to North and from East to West.

They are comprised mainly of indigenous varieties of Lacrima and Verdicchio which are between 10 and 35 years old.

"We care about the health of this land because we transmit the soil that we farm from one generation to the next. We aim to impact as little as possible on the environment. We do not use water for irrigation and limit our treatments to those strictly necessary, using low dosage products, hence guaranteeing an equilibrium between the vines and the soil on which they grow."

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Masciarelli

A Large Family Winery Defining Quality in Abruzzo

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard-bearer for the Abruzzo region, and an inspiration to all emerging Italian wine regions. After a summer in Champagne in his youth, Gianni Masciarelli returned home convinced that world-class wines could be produced in Abruzzo. Through tremendous vision and endless innovation, Masciarelli became one of the most admired wineries in Italy.

Gianni firstly brought a strong focus on vineyard sites and management, not a typical point of focus at the time. Reducing yields, working sustainably, and bringing vineyard planting and management techniques new to the region, he greatly increased fruit quality. In the winery he broke the mold by gently and precisely and gently handling fruit, and introducing the high quality substance he had to extended aging, adding depth and complexity to his wines and resulting in better integration of tannin.

The innovation that Gianni and his wife, Marina Cvetic, brought to the vineyards and the winery has been rewarded with 29 Tre Bicchieri, the prestigious award of the most renowned wine guide in Italy, and recognition as a groundbreaking and iconic winery in Italy. Above all, Gianni Masciarelli brought attention to the extraordinary region of Abruzzo, where 30 miles separate snow-capped mountains from the sea. The rich, diverse and proud culture is reflected in the wines, which have fantastically singular and seductive characteristics.

The winery headquarters are in San Martino sulla Marrucina, in the province of Chieti, in the house that Gianni took over from his grandfather, and the cellar below where he vinified his first vintages.

Though Gianni Masciarelli began with just five acres in Chieti, over the years the estate has grown to nearly 900 acres, though split into over 60 parcels that do not adjoin one another. The Masciarelli approach was to buy only top vineyards, regardless of location in Abruzzo. They are today the only producer in Abruzzo to own land in all 4 provinces of Abruzzo (Chieti, Pescara, Teramo and l'Aquila), and their production of wines is 100% estate.

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Masseria Setteporte

A Family Tradition on the Southwestern Slope of the Etna Volcano.

The winery Masseria Setteporte is located in a very unique place: on the southwestern slope of the Sicilian volcano Etna, in the town of Biancavilla, within the Etna D.O.C. area.

Here, viticulture dates back to ancient times. The Portale family, owners of Masseria Setteporte, have passed their winemaking tradition down through generations.

The farm was first modernised by Ferdinando Portale who turned the classic bush trained vineyards into a vertical trellis system, which is more suitable for modern growing techniques.



In 2002 Piero Portale decided to carry on his father's project, taking the farm from its original 12 ha to 27 ha, 16.5 of which are already planted with vines.

The vineyards are cultivated on terraces facing south, at an altitude between 650 and 800 m a.s.l. where the volcanic soil, the high altitudes and the typical Mediterranean climate create a unique habitat for wines which excel in elegance and feature an intriguing aroma profile as well as superb drinkability.

Masseria Setteporte is a certified organic winery.

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Masseria Surani

A Tribute to the Ancient Greek Origins of Winemaking in Manduria.

Tommasi's passion for the very best in Italian winemaking have taken them to Puglia. Around 80 hectares of land have been purchased in Manduria, in the Salento area, one of the finest zones for the cultivation of the Primitivo grape, where viticulture has extremely ancient origins, dating back to the time of Magna Graecia.

The property, which lies about 6 km from the Ionian coast, also includes a manor house called "Masseria" dating back to the early 1900s, a typical complex of agricultural buildings which originally acted as an organizational centre for all of the farming operations. It has been refurbished and the Masseria is today housing a winery of 700 sqm complete with vinification and maturation facilities.

The vines are planted using the Guyot training system, with a plant density of 5.500 vines/ha. The vineyards are designed so as to fit perfectly into their surroundings: the vines are supported by wooden stakes at the head of each row, and by galvanized iron posts along their length. An irrigation system exists, but it is only used in periods of extreme drought. The soil in this area is limestone-based: it is very fertile and permeable, as well as being cool and a reddish ochre in color due to its iron content.

55 hectares were planted with Primitivo, Negroamaro, Fiano, Cabernet Sauvignon and Chardonnay vines. The premium fruit required is obtained as a result of strict clonal selection, modern vine training systems, and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

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MAURO MOLINO®



Mauro Molino

A Young Family Winery in Piedmont, Strongly Connected to Tradition

Mauro Molino is a true son of La Morra, having been born and raised in this small Piedmontese farm community. Having grown up tending the family's vineyards, Mauro went on to study oenology and agronomy at the University in Alba.

After graduating, he left Piedmont to take a job as head winemaker at CIV & CIV winery in Emilia Romagna. Although only a modest distance from Piedmont, Emilia Romagna is vastly different in terms of wine making. In fact, Mauro credits his time spent in Emilia Romagna with broadening his perspective and completing his education.

When his father passed away, he left his position of five years at CIV & CIV and returned home to La Morra to run the family farm, which included an excellent vineyard plot. Seeing the opportunity to fulfill his dream of being a world-class winemaker and vineyard owner, Mauro set about transforming his inherited plot into a pristine vineyard and converted the family cellars to a winery. To make ends meet during the transitional period, he served as viticulture consultant to some of his neighbors.

Through his work he was a pioneer, introducing numerous sustainable practices to the vineyards and quickly earned a reputation as a vineyard guru. He released his first wine in 1982, a Barolo grown in the famed family parcel in in Conca dell'Annunziata, thus Azienda Agricola Mauro Molino was born.

After taking a degree in enology Mauro's son, Matteo, joined the family winery in 2003, followed by his daughter, Martina, three years later. Matteo spends his time in the cellar raising the wine, while his sister focuses her time on marketing of the wine and administering the business side of things.

Today, Azienda Agricola Mauro Molino is known for producing show-stoppingly elegant Barolo, Langhe Nebbiolo, Barbera d'Alba, Langhe Dolcetto, Roero Arneis and Langhe Chardonnay from family vineyards that now include expanded holdings in La Morra and Roero. The winery consistently amazes the press, but prices have yet to rise-up to the reviews... at least not yet.

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Memo by Marco Flacco

Great Value, Full-Bodied Montepulciano

Marco Flacco is the oenologist for these good-value Farnese wines. For nearly half a decade now, he has been making his own wines from fruit he sources around Ortona in the Abruzzo.

Flacco produces high-quality wines of supreme value for dozens of clients around the world. If you've enjoyed a value-priced Montepulciano d'Abruzzo recently, there is a reasonable chance that he's worked on it.

The Memo is a silky and full bodied, rich and robust Montepulciano d'Abruzzo.

These wines will hopefully linger long in your memory.

Ruby red, this is an intensely, persistent and fruity southern red.

Hints of vanilla adds enticing notes to the Marasco cherry, and plum fruit flavors.

Full bodied, tannic and well balanced.

Delicious with salami, rich main courses, meat and cheese, also enjoyable on its own.

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MONCHIERO



Monchiero

Preserving the Unique Character of Piedmont

The Monchiero family (pronounced “Mon-khee-eh-ro”) owns 25 acres of vineyard in Piedmont spread throughout the communes of Barolo and Alba.

For generations the family farmed and grew grapes on the Montanello estate, outside the small town of Castiglione Falletto.

In the 1950s, the brothers Remo and Maggiorino Monchiero started producing wine under their own family name.

The small winery located in Castiglione Falletto was established in the 13th century and purchased by the Monchiero brothers in 1982.

Vittorio Monchiero, son of Maggiorino, was trained at the renowned oenological institute in Alba and remains committed to the region’s traditional practices opposed to the flashier international style that has taken root in many of Piedmont’s cellars over the last few decades.

Favoring long maceration periods with skin contact and aging in large Slavonian oak casks, Vittorio’s wines loyally express the flavors and aromas that make Piedmont’s wines unique.

In 2017 his eldest son, Luca, joined the family winery. His youngest son, Stefano, is studying viticulture and will soon do the same.

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Montepeloso

One of Italy's Elite Rare Super-Tuscans

From the beginning, Suvereto's challenge to Bolgheri—as Tuscany's premier source of Super Tuscans—has come from just two adjacent estates: Tua Rita and Montepeloso.

The properties enjoy two of the best terroirs in Italy: Montepeloso on a gentle hillside of chalky gravel and clay, and Tua Rita in heavier clay below. Climatically warmer than interior Tuscany—and possessing a marked similarity to St. Emilion's famed Côtes—this locale naturally limits yields and is capable of producing wines with great concentration and perfume.

Under the guidance of the original owners, Willi and Doris Neukom, Montepeloso established itself as one of Tuscany's most exciting estates, earning 5 stars from Robert Parker.

In 1998, however, the estate was sold to Fabio Chiarelto, a Swiss-Italian historian. Chiarelto was entranced with the wines, but he was also convinced that they fell short of the terroir's true potential.

While a unique site is important for great wine, an inspired winemaker is also required. The introspective Chiarelto had little interest in the guidance of fashionable enologists. He was determined to follow his own path- and he brought with him a clear vision of the singular wines he felt the estate could yield.

Within a year of the purchase, Chiarelto embarked on a dramatic overhaul of the vineyards—retraining or regrafting thousands of vines. He was willing to accept drastically reduced production for a few years if it would result in greater wines.

Slowly, Chiarelto is receiving the rewards of his passion. The buzz that has been spreading through Europe over the past few years has leapt the Atlantic.

A growing number of collectors see Montepeloso's wines as the most beautiful, profound, and expressive of the Tuscan New Wave:

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Motorosso

A Fun Party-Red with a Picture of a Scooter.

GRAPE VARIETY

50% Merlot, 35% Cabernet Sauvignon, 15% Sangiovese

VINIFICATION

Traditional red wine vinification under temperature control with maceration lasting five to six days. Followed by fermentation in stainless steel.

TASTING NOTE

Ruby-red color with ripe red fruit and violet aromas. Lively and easy going with juicy cherry and red currant flavors balanced by bright acidity.

FOOD PAIRING

An ideal party wine. Goes well with tapas, pizza and snacks.

ABOUT THE LABEL

There is a story behind the playful name and imagery of Motorosso. Use the QR below to experience it.



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Ornellaia

No Shortcuts. Total Obsession. The Iconic Ambassador of Bolgheri.

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot, and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

Ornellaia employs a full time team of 80 people whose passion and motivation make Ornellaia what it is today. No shortcuts in the part of the production are allowed and the details literally come down to a grape by grape basis. Wines are intently crafted to capture the character of each vintage, in all its complexity and facets. In fact, the character and intricacies of each individual vintage are so important to the estate that since vintage 2006, Winemaker and Estate Director Axel Heinz has identified a single word that captures the character of each vintage, and that word is interpreted by a contemporary artist who produces special labels and a site-specific work of art that remains part of the estate's permanent collection.

In addition to its place among Italy's iconic wines, Ornellaia is also an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's greatest wine-growing regions. It is their belief, and it is hard to argue, that Bolgheri's mild maritime climate and diversity of soils create wines as distinct, complex and pleasurable as any in the world.

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Paitin

Traditionalist Barbareschi from the Elite Cru of Serraboella, Alba.

The Paitin winery, owned by the Pasquero-Elia family, was established in 1796 when Benedetto Elia purchased the farmhouse, wine cellar and surrounding vineyards.

The soil at Serraboella is a calcareous white clay with sandstone. It is a particularly steep hill facing south-southwest at 280 to 320 meters in elevation. From it, the Pasquero-Elia family produces three Barbaresco – a Serraboella bottling from the larger part of their Serraboella parcel, a Sori Paitin bottling from the most sun-exposed parcel (Sori in Piemontese means the spot of the hill most exposed to sun – where the snow melts first) and an old vine Vecchie Vigne from the same parcel only in the best vintages. They make a fresh, elegant Langhe Nebbiolo from the lesser exposed sites and younger vines on the Serraboella hill..

In the vineyards, there is the utmost respect for nature and the winery farms organically (fully certified as of 2009). Paitin has also been incorporating some biodynamic techniques, though there are no plans for official certification. In the cellar, the winemaking follows a traditional protocol that includes long macerations (3 to 8 weeks for the Barbareschi) and aging the wines in large, neutral *botti*.

These wines are definitive expressions of the Cru and treats for lovers of classic Barbaresco.





Petraio



Petraio

Affordable Wines of Southern Italy

Petraio is a joint project developed by Scoperta Importing and the Castellani family to bring unique, affordable wines from southern Italy to the United States.

In the right hands, the extremely favorable climatic conditions of southern Italy can consistently produce soft, juicy, round and structured wines in an “international style” that also convey a real sense of place.

To create wines like this, experience is crucial.

The Castellani’s wine business was established at the end of the 19th century.

The trials and triumphs of each generation go into every bottle the family produces. The key to the Petraio wines is diligent focus on vineyard selection.

Each varietal enjoys the most appropriate soil types, microclimates and light exposure.

The varietals themselves are the product of sophisticated enological techniques and intensive research on different clones to find the best grape for each vineyard.

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Petrolo

The Definition of an Italian Cult Winery

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. While the estate's benchmark wine, the Merlot cru Galatrona, deservedly receives fireworks in the press and is part of the history of Tuscany's quality revolution in the late 1980s and 1990s, the winery's two other standouts, Torrione and Boggina, are an equally thrilling success – Sangiovese from a special and virtually unknown appellation bordering Chianti Classico that today produces wines of distinct regional identity.

Though virtually unknown even in the wine world, the Valdarno di Sopra denomination dates back to the days of the Medici family during the Renaissance, and the area has always been renowned for the winemaking potential of the tiny area of Tuscany near Chianti in which it is located.

In more recent times, Petrolo was bought in the 1940s by Gastone Bazzocchi, who was the first person to begin cultivating high-quality Sangiovese-based wines at the estate, but it is his grandson, Luca Sanjust, who has brought the winery the cult status it enjoys today. An art scholar and successful painter in his own right, Luca decided to change paths in the early 1980s and has dedicated his time and passion to Petrolo ever since.

Petrolo has a remarkable track record of producing some of the finest examples of very different native and non-native varieties in Tuscany. While Galatrona deservedly receives fireworks in the press and is part of the history of Tuscany's quality revolution in the late 1980s and 1990s, Torrione and Boggina are an equally thrilling success – Sangiovese from a special area that long ago was left just outside Chianti Classico, and today produces wines of distinct regional identity.

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Poggio Landi

Luxurious Wines from Montalcino, Italy. No Expense Spared

“A glass of Brunello di Montalcino is not simply a wine of extraordinary quality; instead it is a way of experiencing a lingering portrayal of the landscape, the centuries-old labours of man and his ability to reap from the land, through passion and dedication, the finest fruit that the earth is capable of cultivating. More than that, it is a sip of history.”

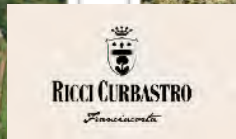
- Alejandro Bulgheroni

The 75 hectares of prime vineyards in Brunello Montalcino DOCG easily stands as Alejandro Bulgheroni's greatest acquisition. Add his other world-class holdings in Tuscany (Dievole and Podere Brizio) and he seems less like an Argentine billionaire expat and more like a modern day Medici.

Born to Italian immigrants, Bulgheroni was raised to respect and appreciate the best wines of Tuscany. Having secured his fortune, he set out to produce Tuscan wine of the very finest quality. To this end he has spared no expense, procuring the best vineyards and building state-of-the-art wineries. His unflinching commitment to quality is evident in every bottle of his remarkable wines.

Respect for history and land is a common denominator across all of the Bulgheroni wineries. Every wine is the product of vineyard work aimed at maintaining balance among the wines while also preserving the vitality of the soil. Spontaneous fermentation using solely indigenous yeast is essential for expressing the terroir of Montalcino and aging in large French oak casks is key to maintain the classic Tuscan characteristics of the grapes.





Ricci Curbastro

The Ancient Tradition of Franciacorta

In Franciacorta, quality is an ancient tradition.

From time immemorial, vines have thrived on these morainal hills south of Lake Iseo, as proven by the discovery of grape seeds in local prehistoric settlements. These hills, generated thousands of years ago by the movement of glaciers, are comprised of pebbles, silt, and sand, soils that are rich in minerals and well drained, ideal for a harmonic development of the vines and the bunches of grapes.

In 1967, the productive effort of this area was recognized by law, therefore, authorizing the production of Franciacorta DOC (Denomination of Controlled Origin) wines, white, red, and sparkling.

The Ricci Curbastro Farm Estate was among the first 11 producers of Franciacorta DOC.

Agricultural tradition since the thirteenth century, the Ricci Curbastro family runs farm estates in Lugo di Romagna (Ravenna), in Rontana di Brisighella (Ravenna), and the farm estate of Capriolo in Franciacorta (Brescia).



Of the 32 hectares of estate surface area, 27.5 (68 acres) are planted with vineyards according to the strict guidelines of modern viticulture and of the Consorzio Vini Franciacorta (Franciacorta Wine Consortium), of which the estate is member from its foundation.

In the secular park where the Villa Evelina stands, is located the underground wine cellar, where the fermentation processes and the slow aging of Franciacorta DOCG take place.

The vinification is controlled by the enologists Annalisa Massetti, and Riccardo Ricci Curbastro: a mix of experiences for wines that are meant for the increasingly demanding tastes of consumers worldwide.

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Ronco dei Tassi (Vigna del Lauro)

Elegant White Wines from the Extreme Eastern Edge of Italy

The name ronco is Friulian for “hillside, terraced vineyard” and tassi references the numerous badgers (tassi) on the property. Ronco dei Tassi, is a little nook of paradise in the heart of Collio, bordering the splendid National Park of Plessiva. This is the extreme eastern edge of Italy, pocketed between the Alps, Slovenia, and the Adriatic Sea.

Owner and winemaker Fabio Coser was initially a consultant oenologist, providing him with a privileged knowledge of the area’s terroir and styles. By the time he chose a winery of his own, he already knew Collio like the back of his hand.

The estate is planted on calcareous marls and laboriously terraced from 140 to 250 meters (460 to 820 feet) above sea level. Vineyards are interspersed with forest which allows the vineyards to be sustainably farmed in the manner preferred by Coser.

This is a relatively unknown region of Italy and therefore offers incredible value.





Ser Jacopo

Chianti Value - Produced with Care.

Castello Vicchiomaggio is the producer of Ser Jacopo. Wine has always been produced at the Castle and its owners, John and Paola Matta, dedicate their lives to preserving this centuries-old tradition.

The estate covers 140 hectares, of which 34 are vineyards, 10 are olive trees and the rest is park.

Among the cultivated varieties: the most prominent vine is our Sangiovese, which is the fundamental grape for Chianti Classico, but there are also other indigenous grapes such as Canaiolo and Colorino, as well as two international varieties which are Merlot and Cabernet Sauvignon. The latter are in particular demand for the production of our famous IGT-certified red wines.

The Chianti Classico area is characterized by a mediterranean climate and the soil, which is called "Galestro", is rich in clay and large stones.

Particular attention is paid to the direction in which our vines are planted. In fact, they are all facing south, ensuring maximum exposure to the sun throughout the day.

Harvesting is done by hand and takes place between mid-September and mid-October. Once harvested the grapes are pressed in special machines. The obtained product is then transferred into stainless steel tanks and maintained at a controlled temperature.



At this point, alcoholic fermentation begins (and lasts from 12 to 15 days), promoted by the presence of yeast. Following this, the fermented juice is filtered to separate the liquid from the skins, which up to now have contributed to the natural alcoholic fermentation.

The skins are not wasted and get reused in a distillation process for the production of grappa.

The filtered wine remains in steel tanks for 20-30 days more, where the second fermentation takes place, the malolactic fermentation.

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Sergio Mottura

Indigenous Organic Vines. Specialized Modern Viticulture.

The Mottura estate occupies 130 hectares in an area rich in natural resources, bordered to the west by the gentle hills and clay canyons of Civitella d’Agliano, and to the east by the Tiber valley stretching into Umbria.

Wine has been made here for centuries: a document dating from 1292 in the Orvieto city archives names these hills as being among the very best for the production of Orvieto wine. Close to both Rome and Florence, but untouched by any large-scale urbanization, it is an area that still possesses an unsullied and breathtaking natural beauty, dotted with woods, lakes and streams.



The estate has belonged to the Mottura family since 1933 and the family has always sought to preserve and conserve its rich natural heritage. At the beginning of the 1960s the estate underwent a dramatic modernization with the move from the old sharecropping system to direct management. Given that vines have always prospered in the volcanic soil on these gently sloping hills, it was decided that the area’s tradition of viticulture offered the key to making optimum use of all that the land has to offer.

At the time the age-old vines were still grown using a system inherited from the Etruscans: they hung high above the ground, “married” to the trees that supported them. Sergio Mottura replaced this ancient system with specialized modern vineyards which now cover 36 hectares, and every year new vines are planted, ensuring a continuously high level of quality.

The choice of grape varieties has focused on the indigenous grapes that have always been grown here, clones of which have been selected on the basis of their quality and their inherited resistance to disease – particularly important because our wine is 100% organic.

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Tenuta di Collosorbo

One of the Original Estates of Montalcino

Tenuta di Collosorbo belongs to one of the original estates of Montalcino, Tenuta di Sesta, owned by the Ciacci family for almost 200 years.

The estate is located in the southern zone of Montalcino, a special terroir for growing Sangiovese, the variety used to obtain Brunello and Rosso di Montalcino.

The 27 hectares of vines are protected from cold winds by Mount Amiata, a tall mountain overlooking the Montalcino district, and they also benefit from the Orcia River and the Mediterranean climate from the sea, just 35 km away.

The special terroir, and the meticulous work in the vines, permit perfect ripeness of the grapes, on which, before harvest, are made chemical and tasting analysis to determine the right moment to take them and start the harvest.



Every single operation in the vineyard is done manually, from winter pruning, continuing with green harvesting in the summer, selection of the grapes and, of course, the harvest. In the cellar our main focus is not to stress the grapes, relying on a minimal use of machines.

At the end of alcoholic fermentation the wine is tasted two or three times for day, to pick the right moment to remove the wine from the skins. The malolactic fermentation is natural, with indigenous bacteria.

The aging is made in big barrels (botti) of French and Slovenian oak.

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Tommasi

120 Years and 4 Generations of Premium Wine in the Veneto.

Tommasi has always been a standard bearer of the Amarone appellation, and one of the most important quality producers in the Veneto. Established in 1902 around the family home in Pedemonte in Valpolicella, the winery has grown and expanded into the choicest areas of the region under the guidance of the many generations of the Tommasi family. The winery is known above all for its classic approach to winemaking in Valpolicella, favoring elegance and balance, and paying homage to the winemaking tradition of their home region.



The family owns 284 acres in Valpolicella Classico, making them the single largest land owners in the area. As has been the case since the winery's establishment, the family works only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil.

Tommasi is now run by the fourth generation of the family, six siblings and cousins who share different responsibilities at the winery. Giancarlo Tommasi is the principal winemaker, and studied winemaking the University of Udine in Friuli. Strict in his philosophy to respect the integrity of the terroir and the traditional ways of winemaking in Valpolicella, he dries all grapes for his Amarone in the traditional fruttai room for at least three months, and prefers to age his wines in large oak casks over small barriques. Tommasi is known for this classic approach that favors elegance and balance, with deep fruit complimented by spicy, earthy flavors.

Giancarlo's uncle, Sergio Tommasi, manages the viticulture at the estate. The five valleys of San Ambrogio, San Pietro in Cariano, Fumane, Marano and Negrar dominate the western, best and Classico-designated part of the region, and are often said to resemble the fingers of a hand. Tommasi's vineyards are located in two of these valleys: Sant' Ambrogio and San Pietro in Cariano. While they have a very traditional approach in the cellar, Tommasi is considered an innovator in the way they manage their vineyards. Tommasi was one of the first wineries to introduce the guyot method over the more traditional pergola system of vine-training, and their vineyards are planted at very high density, with resulting lower yields and fruit of increased complexity and concentration.

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Tommaso Bussola

Lush Old-Vine Superstar of Valpolicella

When Veneto legend Giuseppe Quintarelli was asked years ago to name the region's next superstar, he didn't hesitate: Tommaso Bussola.

Quintarelli's prediction began to be realized in 1999, when Tommaso's 1995s were released. Among the countless accolades he received, Gambero Rosso gave him the first of many Tre Bicchieri for his majestic Recioto TB.

Originally trained as a stone mason, Tommaso took over over his uncle's Valpolicella estate—with its prized old vineyards in the heart of the Classico zone—in the mid-1980's. While vineyard work came naturally to him, he experimented relentlessly, and absorbed information and ideas from every source available. With each passing vintage, his wines came to show more polish, finesse, intensity, and personality.



By the late nineties, his style had matured, and his wines had become world-famous for their incredible intensity of fruit. Like other top Veneto winemakers, he uses new barrels, but any hint of new wood is hidden by cascades of lush, opulent fruit.

The key is not only the age of his vines but that they are nearly all naturally low-yielding ancient clones: Corvinone (40%), Corvina Grossa (25%) & Rondinella (20%).

Corvinone, in particular, is quite rare today because of its low yields and finicky growing habits. Yet, Tommaso claims it is the Corvinone that gives his wines their depth. He calls it the "Super Corvina," saying that it produces stronger, denser, richer, more perfumed wines.

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Villa Calcinaia

Traditional Chianti since the 1500s.

Villa Calcinaia (pronounced “Kal-chin-aya”) is situated in the center of Chianti Classico near the town of Greve-in-Chianti.

This historic estate has been home to the Counts Capponi since 1524, and is maintained by Sebastiano Capponi and his brother Niccolo. Calcinaia is the heart of the Capponi family and each generation gives new life to the fields, woods, vineyards and cellars. These wines express the family’s love for their land; with every vintage they share the hopes, worries, pride and care that come with making honest wines.

Organic farming has been the standard at Villa Calcinaia since Sebastiano took over the estate’s management in 1992. The wines are certified as being produced with organically grown grapes since the 2014 vintage and are labeled as such.



The 75 acres of vineyard are planted with Sangiovese, Merlot, Canaiolo, Grechetto, Vernaccia, Trebbiano, and Malvasia to name a few. Villa Calcinaia has been recognized for producing exemplary wines from rare indigenous varietals such as Mammolo and San Forte.

Through every vintage, all the wines are crafted with food in mind. They are balanced, elegant, perfumed, and savory yet refreshing with restrained vigor and intensity that ensures longevity.

The Villa Calcinaia philosophy has always been: “Love for the land, respect for tradition, and the rightful pride in bearing the name of Capponi.”

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Voulet Casorzo

Bright Red, Sweet, and Effervescent.

A slightly effervescent red wine, light and refreshingly sweet, low alcohol, that should be served chilled.

Made in Northwestern Italy's Piedmont region, this 100% Malvasia is a conversation piece of every dinner party.

Aromas of rose petals, juicy grapes, and soft raspberry flavors balance beautifully with bright acidity.

It's one of the few wines that will not suffer in a Chocolate tasting, but serves as a easy going sipper with an after dinner cheese course.

Smelly and sharp cheeses are recommended.

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