

Since 1995



Fine Italian Wines

C.T.G. Trambusti Gigliola snc

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a family company with a great passion for wine

CTG Trambusti Gigliola represents several wineries located in the principal wine producing regions of Italy.

CTG offers a range of quality Italian wines representative of their tradition, territory and local culture. The wineries are all family run farms. The winemakers express their personality and artistry with the creation of quality wines combining ancient tradition and modern technology.

*Barolo, Barbaresco, Roero Riserva, Nebbiolo d'Alba,
Barbera d'Alba, Dolcetto, Roero Arneis, Grignolino,
Teroldego Rotaliano, Pinot Nero,
Gewürztraminer, Müller Thurgau
Amarone della Valpolicella, Valpolicella Superiore,
Ripasso, Soave Superiore,
Recioto della Valpolicella, Valdobbiadene Prosecco,
Prosecco Treviso, Collio Friulano,
Collio Chardonnay, Collio Sauvignon,
Collio Pinot Grigio, Collio Merlot,
Brunello and Rosso di Montalcino, Sant'Antimo,
Bolgheri, Vermentino, Chianti Classico, Chianti,
Chianti Riserva,
Monteregio Massa Marittima, Maremma Toscana,
Montefalco Sagrantino, Montefalco Rosso,
Grechetto dei Colli Martani, Rosso Conero,
Verdicchio dei Castelli di Jesi Superiore,
Colli Maceratesi, Colli Maceratesi Ribona,
Marche Passerina, Marche Chardonnay, Marche
Sauvignon, Rosso Piceno, Montepulciano and
Trebiano d'Abruzzo, Passerina, Pecorino, Passito
Bianco, Passito Rosso, Malvasia Bianca and
Chardonnay Salento, Primitivo Salento, Negroamaro
Salento, Fiano Puglia, Salice Salentino, Primitivo di
Manduria*



*Acqua San Felice
Special Grappa from Trentino*

Our SERVICES:

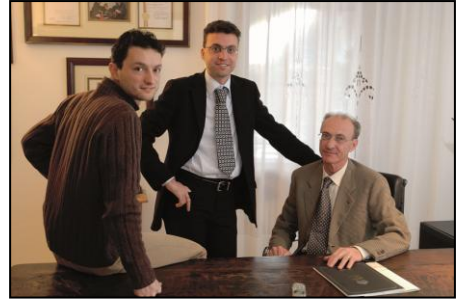
- Attending **international exhibitions**
- **Visiting the costumers** with or at the producer place
- **Wine tasting:** by the costumers, by CTG or by the producers.
- **Guided tours** to the producers.
- **Assembling orders** from different suppliers in a groupage for pick up at **one collection point**.
- **Assistance in logistics.**

CTG currently costumers are in Germany, United Kingdom, Ireland, The Netherlands, Belgium, Denmark, France, Switzerland, Norway, Sweden, Romania, United Arab Emirates, USA, Canada, Brazil, Russia, Azerbaijan.

Our Partners



Guido e Franco
(Ceste Estate)



Cav. Luigi, Michele e Mauro
(Cantine Campo Maseri Estate
Villa de Varda Estate)



Silvio e Alberto
(Villa Ervice Estate)



Alessandra e Oscar
(Spumanti Dal Din)



Igor
(Branko Estate)



Luigi, Lidia e Giorgio
(Serni Estate)



Stefano e Chiaradonata
(Muralia Estate)



Cecilia, Vittorio e Francesco
(La Piombaia Estate)



Franco, Franca, Jennifer e Lorenzo
(Podere Ciona Estate)



Giovanni, Maria Pia e Silvio
(Podere di Marcialla Estate)



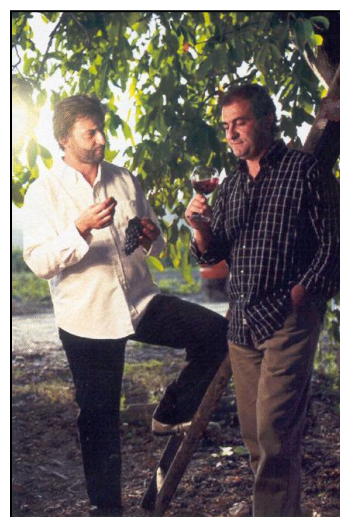
Maurizio
(Marchetti Estate)



Costantino, Devis e Fabio
(Romanelli Estate)



Maria Grazia, Alvaro, Andrea,
Leonardo e Giulia
(Saputi Estate)



Remo e Luciano
(De Luca Estate)



Giuseppe
(Schiena Estate)



Vieri
(Acqua di Toscana San Felice)

CESTE ESTATE

Govone – Piemonte

cestevini.com



Once Franco Ceste had finished his studies in the '60s he went to work with his father Guido, as a wine producer. In the space of a few years, the young Franco purchased numerous pieces of land and planted vines that are still the essence of his production today. Committed, constant and devoted, he dedicated himself to production. He started off by expanding his horizons and firstly promoted his wines throughout Piedmont, then further afield until he expanded abroad.

From the early 90s onwards, he established the foundations for an export business, expanding his grape varieties by introducing non autochthonous varieties, experimenting with grafting and late harvests, right up to the present day with a production loyal to the oldest of local traditions.

Those tasting wines from the Ceste Winery will be surprised by the magnificence and sumptuousness of the Barbera d'Alba.

Lovers of cuisine and fine wine come to Govone from all over the world. Every visitor to the Ceste Winery is welcomed with courtesy, professionalism and a fine glass of wine.

Not far from the winery, at the top of the hillside stands the Govone Castle built in 989 A.D. and nowadays a Residence of the Royal House of Savoy that Unesco has included as part of its World Artistic Heritage.



Hectares 22 – annual bottles 250.000

TRADE LINE

BAROLO DOCG

GRAPE: 100% Nebbiolo with Guyot training system.

AGING: 40/50 hl oak casks for approx. 30 months.

COLOUR: gentle grainy red with reflections of orange.

BOUQUET: characteristic aroma, ethereal, pleasant, intense

TASTE: dry, full-bodied, robust, austere but velvety and harmonious

BEST SERVED WITH: red meat, game and cheese. It is perfect to end a robust meal. Pour the wine into a decanter and let it breathe for about one hour before serving.

ALCOHOL: 14,5% vol

BARBARESCO DOCG

GRAPE: 100% Nebbiolo with Guyot training system.

AGING: 40/50 hl oak casks for approx. 30 months.

COLOUR: gentle red with grainy shades

BOUQUET: rich in delicate aromas that remind us of raspberries, geraniums and violets.

TASTE: dry, full-bodied, robust, bitter but harmonious.

BEST SERVED WITH: It naturally combines with main courses of flavor some, spicy red meat, every kind of game and very mature cheese.

ALCOHOL: 14% vol

ROERO RISERVA DOCG "Palliano"

GRAPE: 100% Nebbiolo with Guyot training system.

AGING: 40/50 hl oak casks for approx. 3 years.

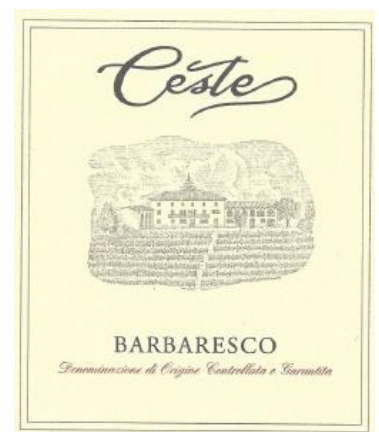
COLOUR: Grainy with reflections of orange.

BOUQUET: Intense, pleasant spicy with hints of violet, cinnamon and hay

TASTE: warm, full-bodied, highly persistent flavor. The raspberry and sour cherry dominates with a little tannin.

BEST SERVED WITH: It goes well with flavorsome main courses, roasts, braised meat and game.

ALCOHOL: 14 % vol



NEBBIOLO D'ALBA DOC "La Guardia"

GRAPE: 100 % Nebbiolo with Guyot training system.

AGING: 40/50 hl oak casks for approx. 30 months

COLOUR: gentle red with reflections of orange.

BOUQUET: velvety, delicate, fragrant with hints of bread crust.

TASTE: dry, full-bodied, velvety, harmonious and persistent.

BEST SERVED WITH: red meats and cheese

ALCOHOL: 14,5% vol

BARBERA D'ALBA DOC "Superiore"

GRAPE: 100 % Barbera with Guyot training system.

AGING: 40/50 hl oak casks for more than 24 months

COLOUR: intense ruby red with reflections of purple.

BOUQUET: persistent vinous, slightly vanilla flavored, ethereal with hints of cinnamon and dried fruit.

TASTE: full-bodied and harmonious. Gentle acidity favored by aging in quality wood.

BEST SERVED WITH: It goes well with sausages, semi-mature cheeses and delicate meat dishes.

ALCOHOL: 14,5% vol

BARBERA D'ALBA DOC "Sposabella"

GRAPE: 100 % Barbera with Guyot training system

VINIFICATION: stainless steel casks

COLOUR: intense ruby red with shiny reflections

BOUQUET: intense, characteristic, flowery, with hints of rose.

TASTE: full-bodied, fruity with smooth, pleasant acidity

BEST SERVED WITH: It goes well with sausages, semi-mature cheeses and delicate meat dishes.

ALCOHOL: 14% vol

LANGHE DOC PINOT NERO "Campo del Frate"

GRAPE: 100% Pinot Nero

VINIFICATION: oak casks of 40hl

COLOUR: bright red drain with garnet reflections. Trend brick red and orange

BOUQUET: fresh aromas and well-defined fruits as cherry, raspberry, strawberry, blackberry and plum. Even floral aromas such as rose and violet

TASTE: slightly tannic, harmonious, full-bodied. With the aging takes the brick colour red tones, the aromas gain in complexity and finesse

BEST SERVED WITH: grilled meats, boiled meats and medium aged cheeses

ALCOHOL: 14,% vol

ROERO ARNEIS DOCG

GRAPE: 100% Arneis with Guyot training system.

VINIFICATION: The grape is only picked in the coolest hours of the morning and is treated with great delicacy and then fermented under controlled temperatures.

COLOUR: gentle yellow with greenish reflections.

BOUQUET: dominated by flowery aromas, dry herbs, honey and banana.

TASTE: fruity, smooth, full-bodied and persistent. Pleasant hint of citrus fruits. Slightly bitter if very young.

BEST SERVED WITH: it is the perfect aperitif with seafood and sea fish.

ALCOHOL: 13,5% vol

MOSCATO D'ASTI DOCG

GRAPE: 100% Moscato with Guyot training system.

VINIFICATION: grape picked in the coolest hours of the morning. The transformation of the must is constantly carried out at low temperature in order to preserve aromas and fragrances.

COLOUR: limpid, gentle yellow, pleasantly intense and straw-yellow.

BOUQUET: hints of citrus fruit and "millefiori" honey.

TASTE: sweet flavor, well balanced and with a delicately natural fizz.

BEST SERVED WITH: excellent with soft blue-veined cheese.

ALCOHOL: 5,5% vol



EVERYDAY LINE

BARBERA PIEMONTE DOC

GRAPE: 100% Barbera with Guyot training system

VINIFICATION: stainless steel casks

COLOUR: deep red with purple reflections

BOUQUET: delicate, characteristic, fruity aroma

TASTE: slightly sweet, a little perky and pleasantly ready to drink

BEST SERVED WITH: it is excellent with grilled red meats as well as white meats and cheese

ALCOHOL: 12,5% vol



BONARDA PIEMONTE DOC

GRAPE: Bonarda 100% with Guyot training system

VINIFICATION: stainless steel casks

COLOUR: Intense garnet red color

BOUQUET: scent reminiscent of fresh skins

TASTE: sweet, slightly sparkling

BEST SERVED WITH: a full-bodied wine, suitable to accompany the everyday dishes but especially raw sausages and spicy lard

ALCOHOL: 13% vol



GRIGNOLINO PIEMONTE DOC

GRAPE: Barbera 100% with Guyot training system

VINIFICATION: The grape is carefully produced with a short stay in the must skins.

Controlling the temperature ensures superior quality aromas. Aging in stainless steel casks

COLOUR: faded red tending to pink

BOUQUET: very delicate and floral fragrance

TASTE: light and mellow, pleasantly bitter

BEST SERVED WITH: delicate red and white meats

ALCOHOL: 13,5%

DOLCETTO LANGHE DOC

GRAPE: Dolcetto 100% with Guyot training system

VINIFICATION: stainless steel casks

COLOUR: ruby red with violet hues

BOUQUET: scent of violets and cherries

TASTE: bitter taste, with hints of soft fresh skin

BEST SERVED WITH: it is the classic young, good wine companion for the everyday meal

ALCOHOL: 13,5%

NEBBIOLO LANGHE DOC

GRAPE: Nebbiolo 100% with Guyot training system

VINIFICATION: stainless steel casks

COLOUR: faded red, with orange hues

BOUQUET: floral, with hints of hay and underbrush

TASTE: pleasantly dry, full-bodied, velvety and persistent. Soft tannins

BEST SERVED WITH: recommended with red meat and game. Excellent with sausages and medium-aged cheeses

ALCOHOL: 14%

NEBBIOLO D'ALBA DOC

GRAPE: Nebbiolo 100% with Guyot training system

AGING: 40/50 hl oak casks for 24 months

COLOUR: faded red, with orange hues

BOUQUET: floral, with hints of hay and underbrush

TASTE: pleasantly dry, full-bodied, velvety and persistent. Soft tannins

BEST SERVED WITH: recommended with red meat and game. Excellent with sausages and medium-aged cheeses

ALCOHOL: 14%

AWARDS:

WINE ENTHUSIAST 2017

BARBARESCO DOCG 2012: 93/100



CANTINE CAMPO MASERI

Trento - Trentino

villadevarda.com



Situated at the foot of the Alps, the region named "Trentino" enjoys a fair climate for the cultivation of rare grape varieties. At its centre, a viticultural plain par excellence such as the "Piana Rotaliana", is the cradle of the most prestigious enological products of this area. Thanks to the lush vineyards cultivated with the typical trentino pergola, Cesare Battisti defined this area as "the most beautiful garden in Europe". This pergola expanse is crossed by the stream Noce and the river Adige, it consists of a wide alluvial plain and it has fertile, generous and always well-drained soil, rich in calcareous and porphyry elements. The surrounding mountains slowly slope down to sunny, marvelous hills, which are perfectly fit for viticulture. Here between the Dolomites and the Garda lake the continental climate meets the Mediterranean and such combination proves to be very salubrious. The mildness of summers and a considerable temperature range between night and day greatly contribute to the complexity of the aromas of wines. In ancient times, a small town of Mezzolombardo (situated in the heart of the Piana Rotaliana) housed a building called the "Maseri", i.e. a place where farmers bought products such as grain, wheat, rye and tobacco in order to have them ground and where they pressed their grapes, from which they derived the must that was afterwards brought back to their cellars. Such ancient building was afterwards bought by the Dolzans, the family that still own it nowadays. Since this building is nestled among vineyards, the owner Luigi Dolzan called his winery "Campo Maseri". Here at Campo Maseri wine-lovers can taste his products in a traditional environment which is nevertheless open to the latest technical innovations.



Hectares 20 – annual bottles 80.000

TEROLDEGO ROTALIANO DOC SUPERIORE RISERVA "Broilet"

GRAPES: Teroldego 100%

VINIFICATION: fermentation under controlled temperature of about 30°C for 14 days and pumping over twice a day. After fermentation the wine is poured in barriques where it undergoes the of malo-lactic fermentation process allowing the wine a slow and gradual maturation

COLOUR: ruby red with garnet red reflections

BOUQUET: intense, fruity, reminiscent of soft fruit

TASTE: dry, tasty, full-bodied and well-balanced

BEST SERVED WITH: red meat, game and cheeses

ALCOHOL: 13.5%



TEROLDEGO ROTALIANO DOC "Zardinel"

GRAPES: Teroldego 100%

VINIFICATION: fermentation under controlled temperature of about 30°C for 12 days and pumping over twice a day. After the fermentation, the wine is poured into wood, where it undergoes the malo-lactic fermentation process. The assembling of the different woods is carried out before bottling

COLOUR: ruby red with violet reflections

BOUQUET: intense, with fruity notes reminiscent of soft fruits, especially raspberry and blueberry, full and ethereal

TASTE: dry, tasty full-bodied and well balanced

BEST SERVED WITH: roast pork and beef, aged cheeses and hard pasta

ALCOHOL: 12,5%



PINOT NERO TRENTINO DOC "Cortalta"

GRAPES: Pinot Nero 100%

VINIFICATION: after being accurately selected and hand-picked, grapes are kept in touch with skins for ten days and turned into wine at a temperature of 25°C

COLOUR: intense red with garnet red reflections

BOUQUET: intense, full and fruity, it reminiscent of wild cherries

TASTE: full, harmonious, spicy and elegant, well-balanced and persistent

BEST SERVED WITH: grilled meats, boiled meats and medium aged cheeses

ALCOHOL: 13%



GEWÜRZTRAMINER TRENINO DOC “Gaggio”

GRAPES: Traminer o Gewürztraminer Aromatico 100%

VINIFICATION: prior to the fermentation, short cold maceration of must and skins occurs. Thereafter, the brand new wine pauses on its thin yeasts for at least 5 months temperature of about 30°C for 10 days

COLOUR: bright, rather deep golden yellow

BOUQUET: aromatic, intense and distinctive, with notes of honey, antique roses and exotic fruits

TASTE: dry, pleasantly complex, tasty, fine aromatic with persistent floral and fruity notes

BEST SERVED WITH: appetizers bases fish, vegetables first dishes, white meats and cheeses

ALCOHOL: 14.5%



MÜLLER THURGAU DOC “Roncola”

GRAPES: Müller Thurgau

VINIFICATION: according to the “in bianco” scheme, it is carried out by cleaning the must, which is purified and then inoculated with selected yeasts. Fermentation under controlled temperature of 20°C for about 15 days

COLOUR: yellow with hints of green

BOUQUET: fruity, floral, slightly aromatic

TASTE: dry, pleasant, well-structured

BEST SERVED WITH: elegant aperitif with shellfish , herbs omelettes and fried fish dishes

ALCOHOL: 12.5%



VILLA ERBICE ESTATE

Verona – Veneto

villaerbice.it



The history of Villa Erbice comes from far away, when the grandfather Narciso began producing wine in 1870. The name Villa Erbice is determined by the prestigious history of the company, located in a seventeenth century villa of major historical importance. Here Erbice family has been producing wines of excellent quality, always from the grapes from their own vineyards.



The vineyard property, about 13 hectares, is located in the municipality of Mezzane at an altitude ranging from 250 meters to 450 meters above sea level. It is cultivated in an environmentally and integrity, favoring the use of natural pesticides, such as copper and sulfur also all the processes related to the production carried out by hand. The cellar is organized in a traditional way and the fermentation of the grapes on the skins in stainless steel tanks at controlled temperature aging of wine in barrels of 225 lt. in French oak.

Villa Erbice wines embody the spirit of the area and the style of Erbice family. Wines from the classic color and intense, elegant aromas, good structure and tannins, suitable for long aging.

Hectares 13 – Annual bottles 50.000

AMARONE DELLA VALPOLICELLA DOC *Tremenel*

GRAPES: Corvina grossa, Corvina Gentile, Rondinella, Molinara

VINIFICATION: the selected grapes are harvested by hand, placed in small crates and dried following the traditional method without any kind of forcing, in special places called “Fruttai”. At the end of January the grapes are crushed and traditionally fermented at low temperature with spontaneous fermentation. After 20-25 days they are lightly pressed and the wine obtained is left to refine in barriques for 24 months. Bottles are refined for at least ten months before being put on sale.

COLOUR: deep garnet red

BOUQUET: intense and ethereal

TASTE: Full, harmonious and long lasting with great softness and balance.

BEST SERVED WITH: this structured, austere wine goes well with game, braised meat, rare red meat and matured cheeses.

ALCOHOL: 15% by vol.



VALPOLICELLA SUPERIORE RIPASSO DOC

GRAPES: Corvina grossa, Corvina gentile, Rondinella and Molinara

VINIFICATION: grapes harvested in vineyards in the Mezzane area are mashed and cold-macerated through spontaneous fermentation. After devatting, the wine is stored in a steel tank until it is “repassed” over the pomace of Amarone of the same vintage. This procedure starts at the end of January, when the wine is kept with Recioto pomace for a week. It is subsequently aged in French oak barriques.

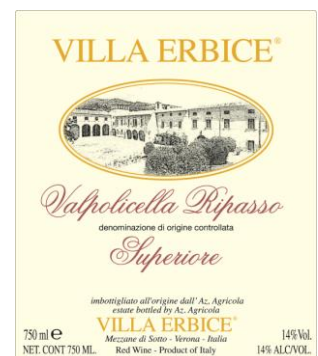
COLOUR: deep red with slight glints of violet.

BOUQUET: intense bouquet of Marasca cherries in alcohol with light hints of chocolate and vanilla.

TASTE: the flavour is soft and pleasant with a strong hint of fruit in alcohol

BEST SERVED WITH: this well-structured wine goes well with flavour some pasta dishes, boiled meat, red meat and mature cheese.

ALCOHOL: 14% vol.



VALPOLICELLA SUPERIORE DOC *Monte Tombolo*

GRAPES: Corvina grossa, Corvina gentile, Rondinella and Molinara

VINIFICATION: the selected grapes are picked and sorted manually into 15 kg crates in the second ten days of October. The grapes are crushed and fermented using traditional methods. The wine undergoes refinement and malo-lactic fermentation in barriques for 18 months. After bottling, the bottles are left to refine for at least six months before being put on sale

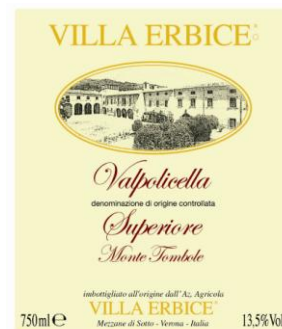
COLOUR: the colour is a deep red with slight violet reflections.

BOUQUET: the fragrance is intense with hints of ripe red fruit (Marasca, cherry and plum).

TASTE: the taste is full and harmonious, with great softness and balance.

BEST SERVED WITH: this pleasant structured wine is excellent with boiled meat, red meat and aged cheeses.

ALCOHOL: 13,5% vol.



SOAVE SUPERIORE DOCG *"Villa Erbice"*

GRAPES: 100% Garganega

VINIFICATION: destemming of grapes and crushing. Light skin maceration for 2-3 hours. Pressing. Cold storage of must for 24-36 hours. Racking, alcoholic fermentation at controlled temperature malo-lactic fermentation at 50% and refining in steel tank at controlled temperature for 12 months. After bottling, the bottles are left to refine for a period of six months.

COLOUR: the colour is an intense yellow.

BOUQUET: the fragrance is intense and floral with hints of field flowers, cherry and light ripe fruit.

TASTE: the taste is wide-ranging and velvety, with a balanced tart sensation.

BEST SERVED WITH: this wine goes well with all first courses with an intense flavor, fish, shellfish, white meat and cheese.

ALCOHOL: 12,5% by vol.



SOAVE SUPERIORE DOCG *"Panvinio"*

GRAPES: 100% Garganega

VINIFICATION: the selected grapes are harvested when slightly overripe during the first ten days in October. The grapes are picked and sorted in the vineyards manually. After a short period of maceration, they are lightly pressed and the must obtained is left to ferment in barriques for six months. Bottles are refined for at least six months before being put on sale

COLOUR: the colour is an intense yellow.

BOUQUET: the fragrance is intense with hints of ripe fruit and sweet almond with a light hint of vanilla.

TASTE: the taste is full and harmonious with pleasant aftertaste of white fruit.

BEST SERVED WITH: this structured wine goes perfectly with first courses including those with strong flavours, second courses with white meat and cheese.

ALCOHOL: 13.5% by vol.



RECIOTO DELLA VALPOLICELLA DOC - *Vigneto Torrazzine*

GRAPES: Corvina grossa, Corvina gentile, Rondinella, Molinara

VINIFICATION: the selected grapes are harvested when slightly overripe during the first ten days in October. The grapes are picked and sorted in the vineyards manually. After a short period of maceration, they are lightly pressed and the must obtained is left to ferment in barriques for six months. Bottles are refined for at least six months before being put on sale

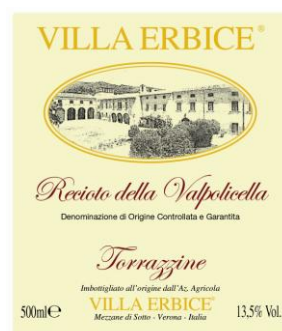
COLOUR: the colour is a deep red with violet reflections.

BOUQUET: the fragrance is intense with hints of ripe fruit, Marasca cherry and cherry in alcohol.

TASTE: the taste is full and harmonious, with a balanced sweet sensation.

BEST SERVED WITH: this excellent wine for meditation goes well with traditional dry desserts, but also with matured or fermented cheeses served with vegetables or fruit in spicy sauces.

ALCOHOL: 13,5% vol.



AWARDS:

WINE ENTHUSIAST 2017

AMARONE DELLA VALPOLICELLA "VIGNETO TREMENEL" 2010: 91/100

GILBERT & GAILLARDS 2017

VILLA ERBICE PANVINO 2014: Gold Medal

VALPOLICELLA RIPASSO DOC SUPERIORE 2012: Gold Medal and 90+ score

GILBERT & GAILLARDS 2015

AMARONE DELLA VALPOLICELLA DOC "VIGNETO TREMENEL" 2009: Gold Medal

VALPOLICELLA RIPASSO DOC SUPERIORE 2011:

SELECTIONS MONDIALES DES VINS

VALPOLICELLA RIPASSO 2011: Gold Medal

WINE ENTHUSIAST 2015

AMARONE DELLA VALPOLICELLA 2008

TREMENEL RED: 91/100

SPUMANTI DAL DIN

Vidor Valdobbiadene – Veneto

daldin.it



If you follow the Piave River down from Valdobbiadene, you'll find yourself in Vidor where the Azienda Agricola Dal Din Spumanti is located since 1960.

There is a long winemaking tradition in the Dal Din family, who in recent years have chosen to expand their activity in the high-quality wine and sparkling wine sector by founding Spumanti Dal Din. The Company was established by Giuseppe Dal Din and his wife Lena, whose enthusiasm for winegrowing was matched by their skills in producing excellent wines. It is only to be expected that the grapes for Dal Din's Prosecco, its "front-rank" product, come from vineyards in the renowned San Pietro di Barbozza area, planted with Prosecco and Cartizze vines.

Spumanti Dal Din use almost exclusively, estate-grown grapes. A small amount are from local winegrowers who are considered "part of the family". Close collaboration enables the winery to constantly control production, from the planting of new vineyards with the finest Prosecco varieties, to the choice of pruning and plant protection methods. This underlines the passion and professionalism with which they constantly strive to achieve the highest quality.

Harvesting begins at the end of September, and is done exclusively by hand.

Hectares 10 – Annual bottles 300.000

VALDOBBIADENE PROSECCO SUPERIORE DOCG

Millesimato Dry "Vidoro"

GRAPE: Prosecco Tondo and Prosecco Gentile

VINIFICATION: the grapes are harvested slightly earlier to produce "sparkling base" wine; the musts are clarified at cold temperature then, after adding selected yeasts (local variety), fermentation is started and controlled at a temperature of around 20°C. After racking and filtering, the wine is ready for the "capturing of foam"

COLOUR: pale yellow

BOUQUET: fragrant, floral with hints of yeast

TASTE: elegant, soft and velvety harmonic

BEST SERVED WITH: it is recommended as an aperitif but also well accompanies shellfish. Can also be served with fruit salad at the end of a meal.

SUGAR RESIDUE: 22 g/l

ALCOHOL: 11% by vol.



VALDOBBIADENE PROSECCO SUPERIORE DOCG

Millesimato Brut "Tre Dame"

GRAPE: Glera (formally known as Prosecco)

VINIFICATION: off skins by gentle pressing

COLOUR: pale yellow

BOUQUET: fragrant, floral with hints of yeast

TASTE: dry, fruity, well-balanced and long lasting

BEST SERVED WITH: fish and shellfish

SUGAR RESIDUE: 8 g/l

ALCOHOL: 11% vol



VALDOBBIADENE PROSECCO SUPERIORE DOCG Brut

GRAPE: Glera (formally known as Prosecco)

VINIFICATION: off skins by gentle pressing. After racking and filtering, the wine is ready for the "capturing of foam"

COLOUR: pale yellow with green reflection

BOUQUET: fine, freshness and fruity

TASTE: fresh, Dry and sapid

BEST SERVED WITH: it is recommended as an aperitif but also well accompanies shellfish, oysters and mature cheese.

SUGAR RESIDUE: 6g/l

ALCOHOL: 11% by Vol.



VALDOBBIADENE PROSECCO SUPERIORE DOCG Extra Dry

GRAPE: Glera (formally known as Prosecco)

VINIFICATION: off skins by gentle pressing. After racking and filtering, the wine is ready for the "capturing of foam"

COLOUR: pale yellow with green reflection

BOUQUET: fine, freshness and fruity

TASTE: fresh, well-balanced and velvety

BEST SERVED WITH: this is the classic sparkling wine to open when friends call unexpectedly. It also makes a delicious aperitif, and goes well with shellfish. Can also be served with fruit salad at the end of a meal.

SUGAR RESIDUE: 17g/l

ALCOHOL: 11% by Vol.



VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

GRAPE: Glera, (formally known as Prosecco)

VINIFICATION: off skins by gentle pressing, sparkling winemaking method Charmat, primary fermentation at controlled temperature with selected yeasts

COLOUR: pale yellow

BOUQUET: fine intense, fruity and aromatic

TASTE: well-balanced, elegant, great softness and freshness

BEST SERVED WITH: sweet pastry, fruit, deserts

SUGAR RESIDUE: 29 g/l - **ALCOHOL:** 11 % Vol.



PROSECCO DOC TREVISO BRUT "MESAI"

GRAPE: Glera (formally known as Prosecco)

VINIFICATION: off skins by gentle pressing. After the appropriate time for racking and fermentation, the wine is ready for the "prise de mousse"

COLOUR: pale yellow

BOUQUET: fine, freshness and fruity

TASTE: fresh, dry and sapid

BEST SERVED WITH: recommended as an aperitif, it is also well matched with shellfish, truffles, oysters and matured cheeses..

SUGAR RESIDUE: 8 g/l - **ALCOHOL:** 11 % by Vol.



PROSECCO DOC TREVISO EXTRA DRY "MESAI"

GRAPE: Glera (formally known as Prosecco)

VINIFICATION: off skins by gentle pressing. after the appropriate time for racking and fermentation, the wine is ready for the "prise de mousse"

COLOUR: yellow light straw

BOUQUET: fine, freshness and fruity

TASTE: fresh, well-balanced and velvety

BEST SERVED WITH: a classic Spumante to open when unexpected friends arrive, to make the conversation fly, even better with some light pastry; ideal as an aperitif, it can also be matched with shellfish, and, at the end of meals, with a fruit salad (without liquor).

SUGAR RESIDUE: 16 g/l - **ALCOHOL:** 11 % by Vol.



SPUMANTE Extra Dry Dongjone

GRAPES: Glera (formally known as Prosecco), Bianchetta, Perera

VINIFICATION: off skins by gentle pressing

COLOUR: yellow light straw with hints of green

BOUQUET: fine, freshness

TASTE: fresh, well-balanced

BEST SERVED WITH: it is recommended as an aperitif but also well accompanies fish, shellfish, oysters.

SUGAR RESIDUE: 18 g/l - **ALCOHOL:** 11 % by Vol.



SPUMANTE Brut Dongjone

GRAPES: Glera (formally known as Prosecco), Bianchetta, Perera

VINIFICATION: off skins by gentle pressing

COLOUR: yellow light straw with hints of green

BOUQUET: fine, freshness

TASTE: fresh, well-balanced

BEST SERVED WITH: it is recommended as an aperitif but also well accompanies fish, shellfish, oysters.

SUGAR RESIDUE: 8 g/l - **ALCOHOL:** 11 % by Vol.



ROSE' SPUMANTE BRUT Cuveé

GRAPE: Prosecco (90%) and Raboso (10%)

VINIFICATION: brief maceration on the skins of the Raboso grapes before pressing soft. It remains in stainless steel until the following spring when the cuvée is prepared the wine is ready for the "capturing of foam".

COLOUR: silky soft pink, lively and brilliant

BOUQUET: delicate, reminiscent red fruit and pink grapefruit

TASTE: intense, dry, velvety with a long finish of fruit

BEST SERVED WITH: it is recommended as an aperitif but also well accompanies fish in general, white meat and cheese.

SUGAR RESIDUE: 7 g/l - **ALCOHOL:** 11 % Vol.



AWARDS:

GAMBERO ROSSO 2017

VALDOBBIADENE PROSECCO SUPERIORE DOCG VIDORO 2015: 2* Glasses

MERUM 2016 - VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY: 2 Hearts

VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT: 2 Hearts

VALDOBBIADENE PROSECCO SUPERIORE DOCG VIDORO 2015: 2 Hearts

PARMAGGIORE 2015: Oscar d'Argento and Gold Medal to the Estate

PRAGUE WINE TROPY:

PROSECCO DOC TREVISO EXTRA DRY SATIN: Silver Star

BRANKO ESTATE

Cormos – Friuli

brankowines.com



The small region of Friuli-Venezia Giulia borders with Austria, Slovenia and Croatia. It is the realm of Italy's new-style white wine. On this side of the Alps the climate is unique. The land is exposed to the sun and sheltered from the damp cold of northern Europe.

The **Azienda Agricola Branko** is situated in the D.O.C. area of Collio Goriziano. It is a hilly land with terraced slopes with sandy and marl soil. Here the microclimate is strongly influenced by the crossed currents between the Adriatic sea and the Alpine mountains.



Branko started its wine production in 1998 when oenologist Igor Erzetic took over the direction of the winery from his father Branko and named his wines after him. Since then Igor has been on the move drawing up plans for renewing the vineyards, planting new varieties of grapes, terracing the slopes, restructuring the plant and the equipment. Today the estate stretches on a land only 7 times larger than the original one hectare, but this allows the vines and the wine to be tended with the greatest care for detail. His wines are well balanced, of exceptional elegance, complexity and character.

Hectares 7 – Annual bottles 50.000

COLLIO FRIULANO DOC

GRAPES: 100% Tocai

VINIFICATION: in stainless steel and only 5% is aged in 500 liter French oak barrels.

FERMENTATION AND AGEING: fermentation at a controlled temperature of 18 °C.

90% is fermented and aged for 7 months in stainless steel tank; 10% is fermented and aged for 7 months in French wooden barrels of 400 liters.

COLOUR: light yellow

BOUQUET: floral and fruity bouquet and a bitter almond after-note

TASTE: nuanced and complex aromas of sliced peaches, almonds and light caramel precede a solid core of fruit that is balanced by ample notes of mineral and spices

BEST SERVED WITH: special with Parma Ham, it can be enjoyed in any occasion.

ALCOHOL: 14% vol



COLLIO CHARDONNAY DOC

GRAPES: 100% Chardonnay

VINIFICATION: 80 % in stainless and 20% in tonnaux

FERMENTATION AND AGEING: fermentation at controlled temperature of 18 °C.

40% is fermented and aged for 7 months in stainless steel tank; 60% is fermented and aged for 7 months in French wooden barrels. Igor has been able to increase the value and quality of his Chardonnay by skillfully selecting those blends fermented in oak and those not.

COLOUR: yellow

BOUQUET: the wood imbues the wine with a complex swath of aromatics that fold into varietal fragrances of bananas and pine apples.

TASTE: woods gives this wine its complexity. It is well harmonized with hints of banana and pineapple. Once bottled it will age to a warm structured wine, is rich in personality and may be even richer after two or three years

BEST SERVED WITH: a wine of character which is an ideal accompaniment for fish dishes, white meat and risottos. It should be served never cold but cool, at 14°C.

ALCOHOL CONTENT: 13,5% vol.



COLLIO SAUVIGNON DOC

GRAPES: 100% Sauvignon

VINIFICATION: in stainless 100%

FERMENTATION AND AGEING: fermentation is in tonneaux at controlled temperature of 18 °C. 65% is fermented and aged for 7 months in stainless steel tank; 35% is fermented and aged for 7 months in French wooden barrels of 500 litres. It is then blended with suitable percentage of wine than has followed a traditionally reductory vinification that brings out the aroma.

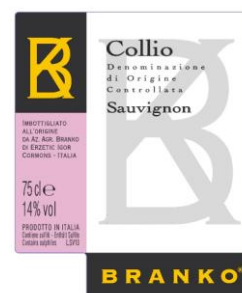
COLOUR: light yellow

BOUQUET: of very clear and characteristic varietal aroma, for Sauvignon it is easy to find analogies, the nose that is, chemically speaking, "terpenic" recalls herbs like mint, sage and rosemary, very appealing and leads to olfactory satisfaction

TASTE: genetic nose which interpenetrates the elegant toasty aroma, never dominant, given by tonneau fermentation and ageing of part of the mass. Structure and sapidity are perfectly balanced.

BEST SERVED WITH: a fine accompaniment for fish dishes.

ALCOHOL: 13,5% vol.



COLLIO PINOT GRIGIO DOC

GRAPES: 100% Pinot Grigio

VINIFICATION: in stainless and 10% in tonnaux

FERMENTATION AND AGEING: Fermentation at controlled temperature of 18 °C. 80% is fermented and aged for 7 months in stainless steel tank

COLOUR: bright straw yellow, with light amber-coloured hues

BOUQUET: a fine wine with a strong personality and character; a fruity wine in which wood fermentation and maturation give a toasty aroma, first woody then smooth which interpenetrate and create an olfactory synergy.

TASTE: dry hay and nut hull are detectable. These are instinctive and determinate analogies. This wine is soft, warm, with fair acidity, giving enjoyable mouth fullness. It matures becoming even more attractive.

BEST SERVED WITH: special with fish dishes, it can be enjoyed in any occasion. Very important to serve it cool not cold at 14°C.

ALCOHOL: 13,5% vol.



CAPOBRANKO IGT

GRAPES: 70% Malvasia Istriana, 20% Tocai Friulano e 10% Sauvignon

VINIFICATION: the wine is fermented and aged in French oak barrels of 400 liters used, not new

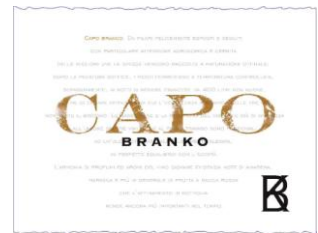
COLOUR: red ruby

BOUQUET: this wine reminds us of berry fruits such as raspberry and blackberry and also the elegant scent of cherry.

TASTE: very structured and strong

BEST SERVED WITH: with cheese, blue cheese, white meat and fried fish

ALCOHOL: 12,5% by Vol.



BRANKO RED IGT

GRAPES: 90% Merlot and 10% Cabernet Sauvignon.

VINIFICATION: 100% stainless and then one year in tonnaux

COLOUR: red ruby

FERMENTATION AND AGEING: 100 % of the product is aged in 500 litre French oak barrels. The wine obtained through maceration is put to rest in these barrels for about 6 months.

BOUQUET: wafts of raspberry, blackberry and blueberry like forest fruits overlay the elegant background note of sour cherries.

TASTE: Red Branko is a young fruity wine, to which the ageing in oak has added softness and grace, perfectly balancing the two grapes.

BEST SERVED WITH: with salami, red meat.

ALCOHOL: 14% by Vol.



AWARDS:

GAMBERO ROSSO 2016

COLLIO PINOT GRIGIO 2014: 3 Glasses

GAMBERO ROSSO 2015

CAPO BRANKO 2013: 2 Glasses

COLLIO CHARDONNAY 2013: 2 Glasses

PODERE CIONA ESTATE

Gaiole in Chianti – Toscana

podere-ciona.com



Franca e Franco Gatteschi were looking for a place in the countryside to retire to, after many years of working in Italy and abroad, when they came across a small, beautiful - albeit run down - property: 100 acres of land, mostly wooded with 10 acres set aside for cultivation, of which 2.5 already had vineyards; a house from the XIX Century, abandoned for more than 40 years; and, above all, a view without equal on the Chianti hills, with Siena in the distance.

They purchased the estate at the beginning of 1990. They also set up a small but well equipped wine cellar to deal with the existing vineyards. The great 1997 vintage, saw the birth of the first “official” wine of Podere Ciona: a Chianti Classico DOCG Riserva.

Between 2000 and 2003, the Gatteschis decided to replant all the available land with vines, build a new wine cellar that would be needed for the larger production and purchase another small property not far from Ciona, destined to become their “agriturismo”, today Le Diacce.

Podere Ciona is situated in the Comune of Gaiole in Chianti, in the region of Chianti Classico – Gallo Nero. One of the oldest ‘poderi’ in the area and once property of the nearby Badia a Coltibuono. The soil is primarily composed of weathered sandstone and is ideal for high quality viticulture. The vineyards today extend over an area of about 10 acres, orientated south-southwest, and have been planted primarily with Sangiovese and Merlot and with a little Alicante Bouschet. Production is kept low in order to achieve quality wines, on average 1 bottle per plant.

Hectares 5.2 – Annual bottles 25.000



CHIANTI CLASSICO DOCG RISERVA

GRAPES: 95% Sangiovese, 4% Merlot, 1% Alicante Bouschet

VINIFICATION: alcoholic fermentation within 10 days at controlled temperature in stainless steel and French oak 30 hl vats. Extended post-fermentation maceration on the skins (about 25 days). Malolactic in stainless steel and French oak 30 hl vats, aging for 18 months.

AGEING: aged 18 months in 35% new, 35% 1st and 30% 2nd passage French oak 500 liters tonneaux (a mix of Allier, Nievre, Tronçais & Vosges oak). Refined at least 12 months in bottle. Ageing in bottles for about 6 months

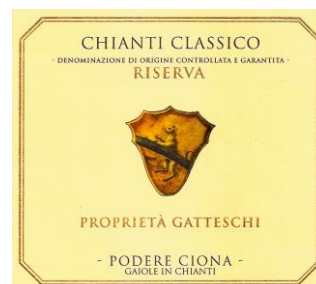
COLOUR: deep ruby red.

BOUQUET: elegant fragrance of red fruits and spices

TASTE: well-balanced, velvety, excellent structure, prolonged concentrated finish

BEST SERVED WITH: pastas with red sauces, roast & grilled meats/game, cheeses, traditional Tuscan cooking.

ALCOHOL: 13,5 %



CHIANTI CLASSICO DOCG

GRAPES: 90% Sangiovese, 9% Merlot, 1% Alicante Bouschet

VINIFICATION: 7/10 days of alcoholic fermentation at a controlled temperature in vats steel 60 hl. Long maceration, fermentation finite, the pomace (25-30 days). Malolactic in stainless steel 30 hl.

AGEING: 70% for 12-14 months in barrels of 20 and 30 hl and 30% in barrels of 500 liters, a mixture of French oak - Allier, Nievre, Tronçais and Vosges - all of 2nd passage. Refining for at least 12 months in bottle

COLOUR: light ruby red

BOUQUET: elegant fragrance of red fruit and spices

TASTE: balanced, fresh, well structured

BEST SERVED WITH: Pasta, white and red meat, fresh and aged cheeses

ALCOHOL: 12.5%



MERLOT TOSCANA IGT "LE DIACCE"

GRAPES: 90% Merlot, 10% Alicante Bouschet

VINIFICATION: alcoholic fermentation within 10 days at controlled temperature in stainless steel and French oak 30 hl vats. Extended post-fermentation maceration on the skins (20/25 days). Malolactic in French oak 225 lt barriques.

BOUQUET: fragrance of spices, chocolate and toasted nuts

AGEING: aged 18 months in new and 1st passage French oak barriques (a mix of Allier, Nievre, Tronçais & Vosges oak). Refined at least 12 months in bottle.

COLOUR: deep purple red.

TASTE: wild berries, intense, well-structured, prolonged concentrated finish

BEST SERVED WITH: roast & grilled red meats, game, mature cheeses, high quality Tuscan cooking.

ALCOHOL: 13%



ROSSO TOSCANO IGT "MONTEGROSSOLI"

GRAPES: 82% Sangiovese, 12% Alicante Bouschet, 6% Merlot

VINIFICATION: alcoholic fermentation within 10 days at controlled temperature in stainless steel 60 hl vats. Extended post fermentation maceration on the skins (about 15-20 days) Malolactic in stainless steel 30 hl vats.

AGEING: 6 months in French oak 30 hl vats. Refined at least 6/8 months in bottle.

COLOUR: light ruby red

BOUQUET: elegant fragrance of red fruits and spices.

TASTE: balanced, light but well-structured

BEST SERVED WITH: pasta, fish and white meats, fresh cheeses

ALCOHOL: 13,50%



TOSCANA ROSSO IGT "SEMIFONTE"

GRAPES: 75% Merlot, 25%, Alicante Bouschet

VINIFICATION: alcoholic fermentation within 10 days at controlled temperature in stainless steel 60 hl vats. Extended post-fermentation maceration on the skins (about 15-20 days). Malolactic in stainless steel 30 hl vats.

AGEING: aged 6 months in French oak 30 hl vats. Refined at least 6/8 months in bottle.

COLOUR: purple red

BOUQUET: fragrance of spices, red fruits and nuts

TASTE: balanced, light but well-structured

BEST SERVED WITH: roast & grilled white and red meats, game, mature cheeses

ALCOHOL: 13,60%



TOSCANA IGT "CIONA ROSE"

GRAPES: 100% Sangiovese

CULTIVATION: horizontal double-spurred cordon. Green pruning and grape thinning. Grape selection in vineyards enjoying constant sunshine and especially suited terrain.

VINIFICATION: alcoholic fermentation within 10 days at controlled temperature in a stainless steel 10 hl vat. Brief contact (not more than 24 hours) with the skins.

AGEING: aged 3 months in stainless steel 10 hl vat. Refined at least 1 month in bottle.

COLOUR: salmon pink

BOUQUET: fragrance of white peaches and spices

TASTE: well-balanced and easy drinking

BEST SERVED WITH: roast & grilled red meats, game, mature cheeses, high quality Tuscan cooking.

ALCOHOL: 13,5%



AWARDS:

FALSTAFF 2016

CHIANTI CLASSICO RISERVA 2012: 91/100

CHIANTI CLASSICO RISERVA 2009: 91/100

ROSSO DI TOSCANA IGT "LE DIACCE" 2007: 90/100

VINHULEN 2016

CHIANTI CLASSICO DOCG RISERVA: 1 Glass

WINE SPECTATOR 2013: ROSSO TOSCANA IGT "LE DIACCE" 2006: 91/100

SELEZIONE VINI TOSCANA 2013 "LE DIACCE" 2007

PODERE DI MARCIALLA ESTATE

BIOLOGIC METHOD

Chianti – Toscana



The organic farm Podere Marcialla is situated on a green Chianti hill halfway between Florence and Siena . Founded in 2009 by the merger of two small estates of Anichini and Passaponti families that, over 150 years, had been producing wine and olive oil in the municipalities of Barberino Val d' Elsa and Certaldo .

Silvio Anichini , Giovanni and Maria Pia Passaponti lead the company, 28 hectares, 12 are vineyards and 8 olive groves, with 8 the organic methods certified by ICEA. On 1988 Giovanni took the decision to concentrate on organic farming to respect the environment and traditions with the search for continuous improvement.



The average altitude of the company is about

350 meters above the sea level, on stony soil of medium texture, good to obtain wine and oil of excellent quality .

The grape and olive harvest is done entirely by hand. The vineyards are all surrounding the company for this reason the grape can rapidly reach the cellar where the modern technology for vinification are combined together with those of more traditional maturation of wine.

Hectares 12 – Annual bottles 70.000

CHIANTI DOCG

GRAPES: Sangiovese 90 %, Canaiolo 5%, Colorino 5%

VINIFICATION: natural fermentation with indigenous yeasts and maceration of 20/22 days in stainless steel tanks at controlled temperatures. Malolactic in concrete vats . Aging in concrete vats for 10/12 months and in bottle for 3 months

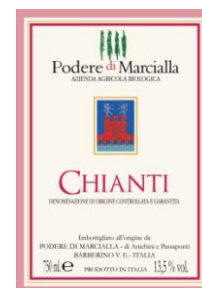
COLOUR: red ruby with garnet hues

BOUQUET: elegant and fruity

TASTE: dry and fruity flavor, intensely vinous, slightly tannic and balanced

BEST SERVED WITH: roasted red meats , game , tasty and seasoned cheese

ALCOHOL: 13,5 %



CHIANTI RISERVA DOCG

GRAPES: Sangiovese 95 %, Canaiolo 5%

VINIFICATION: natural fermentation with indigenous yeasts and maceration of 20/22 days in stainless steel tanks at controlled temperatures. Next malolactic in oak barrels.

Aging in oak barrels for 18 months and then 3 months in bottles

COLOUR: intense red ruby with violet hues

BOUQUET: complex and vinous with violet and red fruits nuances

TASTE: dry and harmonious, slightly tannic, good persistence

BEST SERVED WITH: roasted red meats , game , tasty and seasoned cheese

ALCOHOL: 13,5



ROSSO TOSCANA IGT "Capitozza"

GRAPES: Sangiovese 40%, Cabernet 30%, Merlot 30%

VINIFICATION: natural fermentation with indigenous yeasts and maceration of 20/22 days in stainless steel tanks at controlled temperatures. Next wooden malolactic. Aging in aging in barrels of 225 liters of first and second passage for 18 months and in bottle for six

COLOUR: deep red ruby

BOUQUET: elegant and complex, slightly spicy

TASTE: rich flavor , harmonious , vinous , persistent nerve and full of character

BEST SERVED WITH: with rich roast , Florentine steaks , stews , game

ALCOHOL: 14 % vol.



PIOMBAIA ESTATE

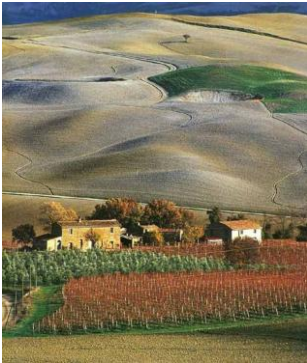
BIODYNAMIC METHOD

Montalcino – Toscana

piombaia.com



The history of Piombaia Farm starts from the union of two families: Rossi and Cantini. The Rossi family are originally from the area of Montalcino. In the 1950s Lida Rossi married Vittorio Cantini, and this union enabled the purchase of other lands, among which Piombaia. The history and experience of these two families enabled the business to develop and improve. Today Piombaia farm spreads over 210 hectares of vineyard, olive groves and grains. The area is south-east of the hill of Montalcino in an ideal climatic and geological position. The grapes and other products are taken care of by the owners themselves with old traditions and modern techniques. As a result the quality is always improving. The farming activity also expanded when the family restored La Crocina, one of the most beautiful farmhouses in Montalcino, where they have guesthouses and holiday homes. The Company will be handed down to the third generation: Vittorio, Francesco and Cecilia, who show their devotion and desire to maintain the high quality in the name of their family.



Hectares 12 – Annual bottles 25.000

BRUNELLO DI MONTALCINO DOCG

GRAPES: 100% Sangiovese

VINIFICATION: The skins in steel tanks without temperature control, for a period of 10 days

AGEING: 42 months in French and Italian wood of 5hl size barrels and also 10hl tonneaux and then 1 year in bottle.

COLOUR: intense ruby red, brilliant

BOUQUET: broad, deep, persistent; you can find the black berries with spicing on final

TASTE: elegant, clean, mineral, soft and velvety. Return the black berries and spicy. On the final there is excellent persistence with good tannic in balance with acidity and alcohol

BEST SERVED WITH: with game, grilled meats, roasts, cheese

ALCOHOL: 13,5 %



ROSSO DI MONTALCINO DOCG

GRAPES: 100% Sangiovese

VINIFICATION: The skins in steel tanks without temperature control, for a period of 8 days

AGEING: 10 months in 80% French oak barrels and Italian 500 lt. French oak barriques 20%

COLOUR: ruby red.

BOUQUET: fine, cool, long, with flavour of red berries

TASTE: full bodied well balanced with intense varietal flavors, persistent

BEST SERVED WITH: with meat sauce, pork, poultry, mushrooms, seasoned cheeses

ALCOHOL: 13,5% vol.



SANT'ANTIMO DOC "Gattonero"

GRAPES: 90% Sangiovese and 10% Merlot

VINIFICATION: separate the two varieties the skins in steel tanks without temperature control, with 20% of spontaneous fermentation, for a period of 8 days

AGEING: french oak casks and barriques for 8 days

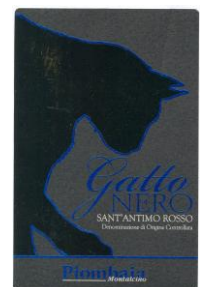
COLOUR: intense ruby red with purple hues

BOUQUET: fresh, floral and deeper red berries

TASTE: fresh but with good structure and smoothness, good persistence

BEST SERVED WITH: with red and white meats, fish soup, fresh medium ages cheeses, cured meats

ALCOHOL: 13,5 % vol.



AWARDS

INTRAVINO - BRUNELLO 2010: 86-88/100

ALDO FIORELLI - BRUNELLO 2010: 89/100

SMAG - BRUNELLO 2010: 17/20

MURALIA ESTATE

Maremma – Toscana

muralia.it



Azienda Agricola Muralia is located in the south of Tuscany, called Maremma, a magic land where the time passes slowly and only the sounds of nature break the silence, the air is clear and the sunsets unforgettable. Since 1997, Stefano and Chiaradonata Casali, move to Maremma from Milano, and start to live there and cultivate the vineyards.

Now the vineyards stretch over 14 hectares, and the vines are cultivated with a great respect for the land in which grow and the surroundings environment.

The guiding philosophy of the Company is to produce a unique wine minimizing chemical treatments. Muralia has also a farmhouse called "Il Poggiardello" an ideal place where you can spend your holidays in the heart of Tuscany.

The cellar, built into the hill, is an ideal place for the production of the wines.

The particular architectural form and the partial burial guarantee temperature and humidity favorable for a good aging wine.

The technology of the cellar and the natural elements of the underground work together to create the ideal conditions for wines storage.

Hectares 14 – Annual bottles 65.000

MAREMMA TOSCANA ROSSO IGT “Muralia”

GRAPES: Syrah 50%, Sangiovese 30% Cabernet-Sauvignon 20%

VINIFICATION: at temperature controlled stainless steel tanks

AGEING: in barrique for 9 months followed by aging in bottle

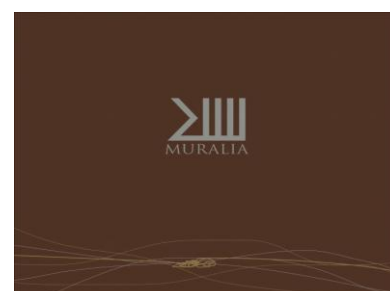
COLOUR: ruby red color

BOUQUET: hints of black fruit, pipe tabacco, juniper berries and myrtle, all of them well blended together.

TASTE: intense, rich flavour and a length and persistence of great distinction.

BEST SERVED WITH: florentine steak

ALCOHOL: 14,5 % vol.



MAREMMA TOSCANA ROSSO IGT “Babone”

GRAPES: Sangiovese 65% Syrah 35%,

VINIFICATION: After de-stemming, soft pressing. Fermentation at controlled temperature stainless steel tanks

AGEING: in stainless steel tanks and then in bottles

COLOUR: ruby red color

BOUQUET: blend of red fruits, black liquorice and hints of vegetable shades. Very fresh and balsamic background.

TASTE: mild tannins, powerful, rich and long lasting flavours. A wine with precise character.

BEST SERVED WITH: arista with wine sauce and “cinghiale alla cacciatora”

ALCOHOL: 14 % vol.



MONTEREGIO DI MASSA MARITTIMA DOC “Altana”

GRAPES: Sangiovese 80%, Cabernet S. 10%, Merlot 10%

VINIFICATION: destemming followed by gentle pressing

AGEING: in barrique for 1 year followed by aging in bottle

COLOUR: mid intense Ruby Red

BOUQUET: it has hints of ripe cherries, tobacco leaves, red currant and rhubarb jam

TASTE: mediterranean elegance at its purest. The fragrance of this wine is exquisite and complex. Warm, seductive and in a perfect balance with a deep freshness ending in perfect enjoyment.

BEST SERVED WITH: meat sauces, soups, beans and “faro”, red meat

ALCOHOL: 14 % vol.



ROSSO TOSCANA MAREMMA IGT “Manolibera”

GRAPES: Sangiovese 60%, Merlot 20%, Cabernet-Sauvignon 20%

VINIFICATION: after de-stemming, soft pressing, and the fermentation at temperature controlled stainless steel tanks

AGEING: in stainless steel tanks and then in bottles

COLOUR: red

BOUQUET: fragrance of fresh fruit.

TASTE: distinctive and never-trivial flavour

BEST SERVED WITH: pasta, “guazzetto” fish, poultrymeat dishes

ALCOHOL: 14%



BIANCO TOSCANA MAREMMA IGT “Chiaraluna”

GRAPES: Viognier 100 %

VINIFICATION: gentle pressing, fermentation in barrels

AGEING: 4 months in barrels followed by bottle aging

COLOUR: pale yellow

BOUQUET: evident notes of citrus, tropical fruit, peach, salvia, cream and white pepper.

TASTE: in the mouth the strength comes through and shows good volume and distinct flavor, good mineral sensation and sapidity.

Very tasty with good length.

BEST SERVED WITH: with red and white meats, fish soup, fresh medium aged cheeses, cured meats

ALCOHOL: 13,5 % vol.



ROSATO TOSCANA MAREMMA IGT “Corbizzo”

GRAPES: Syrah 100%

VINIFICATION: after de-stemming, soft pressing, fermentation at controlled temperature stainless steel tanks

AGEING: in stainless steel tanks followed by bottle aging

COLOUR: rosé

BOUQUET: hints of wild strawberries, rose petals and milk chocolate

TASTE: delicious fruity savour fresh and tasty. Its pleasant flavour lasts for a fairly long time

BEST SERVED WITH: antipasto of salami, white meat and “scottiglia”

ALCOHOL: 13,5 % vol.



AWARDS

GAMBERO ROSSO 2015

BIANCO “Chiaraluna” 2013: 2 Glasses

MONTEREGIO DI MASSA MARITTIMA “Altana” 2011: 2 Glasses

MAREMMA TOSCANA ROSSO “Muralia” 2010: 2 Glasses

VINHULEN

MAREMMA TOSCANA ROSSO “Muralia” 2011: 2 Glasses

I VINI DI VERONELLI 2015

BIANCO TOSCANA MAREMMA “Chiaraluna” 2013: 2 Red Stars 88/100

MONTEREGIO DI MASSA MARITTIMA “Altana” 2011: 3 Red Stars 91/100

MAREMMA TOSCANA ROSSO “Babone” 2010: 3 Blue Star 93/100

ROSATO TOSCANA MAREMMA “Corbizzo” 2013: 2 Red Stars 88/100

ROSSO TOSCANA MAREMMA “Manolibera” 2012: 2 Red Stars 87/100

MAREMMA TOSCANA ROSSO “Muralia” 2010: 3 Blue Stars 94/100

VINUM 2015

MAREMMA TOSCANA ROSSO “Babone” IGT 2010: 16.5/20

MAREMMA TOSCANA ROSSO “Muralia” 2011: 16.5/20

SERNI ESTATE

Bolgheri – Toscana

sernifulvioluigi.it



The Serni Fulvio Luigi farm is located in the territory of Castagneto Carducci, on the Tirrenian coast, at the foot of the hills and a few miles from the sea. The business is run on a family basis and has a long agricultural tradition.

Lidia and Luigi Serni have been married for 43 years and they have always been guided by the philosophy that dreams can come true but only with hard work and patience, with passion and attention to every small detail. They had a dream and they have made it come true.



In 1974 they founded their agricultural firm and with hard work in the vineyards have patiently made it grow, dedicating all their time to the activity of wine producing. Over the years they have made technical improvements both in the vineyards and in the cellar and now produce three types of wine.

But they did not stop here because they believe that it is important to carry on believing in one's dreams, and their production has become more and more specialized. Thus in 2001 the firm's flagship wine, a Bolgheri Rosso refined in barriques, was born and in 2003 the range of wines was completed with a pure Vermentino.

All this has been passed on to their son Giorgio, who leads the firm today together with his parents and has decided to carry on that dream which has now become his own, continuing to invest in this passion for winemaking. In fact, the 2009 harvest was celebrated with the opening of the new cellar.

Hectares 3,5 – Annual bottles 22.000

BOLGHERI ROSSO DOC "Tegoleto"

GRAPES: 60% Merlot, 20% Cabernet Sauvignon, 10% Syrah, 10% Sangiovese

VINIFICATION: accurate selection of the grapes during the vintage, manual harvest in pierced boxes, fermentation at 28°/30° C (82°/86° F) in stainless steel tanks, maceration for 8-10 days, separation of the wine from the press one, malolactic fermentation in tanks. A 30% of the mass is aged in French oak barrels for 6 months and the remaining amount matures in steel for 12 months

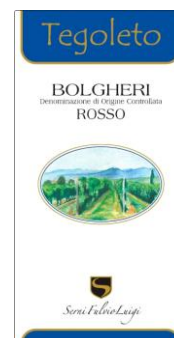
COLOUR: bright ruby red.

BOUQUET: pleasant notes of black berry fruits and plums.

TASTE: smooth and rounded. Elegant and long lasting with hints of fruit.

BEST SERVED WITH: game, red meats, medium mature cheeses.

ALCOHOL: 13.5% vol.



BOLGHERI ROSSO DOC "Acciderba"

GRAPES: 60% Cabernet Sauvignon, 20% Merlot, 10% Syrah, 10% Sangiovese

VINIFICATION: the grapes are carefully selected during the manual harvest. Fermentation at 30°C in stainless steel tanks, 18 days' maceration with manual pressing and délestage, maturation for 12 months in French oak barriques. Refinement five months in bottle

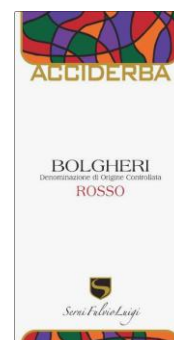
COLOUR: intense ruby red with violet reflections.

BOUQUET: elegant, with hints of ripe berry fruits.

TASTE: smooth and rounded. Lively and fresh fruit taste, layered and velvety tannic texture, long finish.

BEST SERVED WITH: game, red meats, mature cheeses, ham and salami.

ALCOHOL: 14.5% vol.



BOLGHERI ROSATO DOC "Arcanto"

GRAPES: Sangiovese, Merlot, Syrah

VINIFICATION: manual harvest. Short contact with the grape skins to obtain the rosé colour. Fermentation at a controlled temperature of 16°C in stainless steel tanks. The wine does not undergo tartaric stabilization.

COLOUR: delicate "onion skin" pink.

BOUQUET: intense, winy

TASTE: Dry, harmonious

BEST SERVED WITH: salame and ham antipasti, minestrone, pasta in tomato sauce, risotto, fish cooked in sauce.

ALCOHOL: 13% vol.



VERMENTINO DI TOSCANA IGT “Campofitto”

GRAPES: 100% Vermentino

VINIFICATION: manual harvest. Soft pressing of the whole grapes. Fermentation at a controlled temperature of 16°C in stainless steel tanks. Perfecting on the lees until bottling.

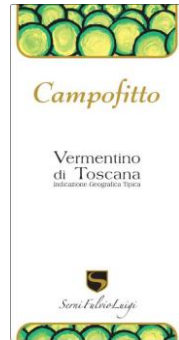
COLOUR: golden yellow.

BOUQUET: fresh and fruity.

PALATE: ample and fresh, with moderate acidity.

BEST SERVED WITH: fish dishes, summer salads and hors'oeuvres.

ALCOHOL: 13.5% vol.



AWARDS:

WINE ADVOCATE – Robert Parker - 2016

Bolgheri Rosso “Acciderba” 2013 : 91/100

GUIDA VERONELLI 2016

Bolgheri Rosso “Acciderba” 2013 : 92/100

LUCA GARDINI 2016

Bolgheri Rosso “Tegoleto” 2014: 92/100

VINUM 2016

Bolgheri Rosso “Tegoleto” 2014: 16/20

GAMBERO ROSSO 2016

BOLGHERI ROSSO “Acciderba” 2012: 2 Glasses

BOLGHERI ROSSO “Tegoleto” 2013: 2 Glasses

VERMENTINO DI TOSCANA IGT “Campofitto” 2014: 2 Glasses

VINHULEN 2016

BOLGHERI ROSSO “Acciderba” 2011: 2 Glasses

ROMANELLI ESTATE

Montefalco –Umbria

romanelli.wine



On the hills of Montefalco, in the heart of Umbria, in an extraordinary area surrounded by vineyards and olive groves, our family has cared for and preserved what nature has generously given us for three



generations. We put our hearts into our work, so the wine and olive oils we produce reflect the excellent quality and uniqueness of the soil, the plants and the microclimates that interact in our ecosystem. And because we respect all this, we practice farming that is attentive to the requirements of the land and that maintains the delicate balance that characterizes our environment. Our olive oils are born of organic farming, cold-pressed, unusually balanced and rich in antioxidants. We also produce wines from our grapes; complex and structured, they express our history, our land and our work.

This approach gave birth to two projects on the estate:

Romanelli Nature and Romanelli Tourism, both testimony to the farming philosophy the family follows. Romanelli Nature is an eco-sustainability project; it was developed to help support biodiversity and to care for the environment through installations of bird boxes throughout the vineyards. Romanelli Tourism is a 'wine-tourism' program linked to the farm's production, and related to the idea of eco-tourism.

Hectares 8 – Annual bottles 45.000

MONTEFALCO SAGRANTINO DOCG "Medeo"

GRAPES: 100% Sagrantino

VINIFICATION: harvested by hand Maceration: in contact with the skin for 60 days.

AGING: 24 months in French oak barrels of 225 liters. Minimum 18 months aging in bottle

COLOUR: deep ruby red with garnet hues

BOUQUET: elegant, balsamic and spicy, featuring red fruit and subtle hints of wood

TASTE: in the mouth it is well structured, with balanced tannins and a long finish

BEST SERVED WITH: this wine can be enjoyed with game, roasts and strong cheeses

ALCOHOL: 16%



MONTEFALCO SAGRANTINO DOCG

GRAPES: 100% Sagrantino

VINIFICATION: harvest by hand. Maceration in contact with the skin for 45/60 days

AGING: 18 months in French oak barrels of between 225 and 2500 liters. Minimum 12 months aging in bottle

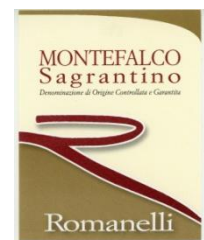
COLOUR: deep ruby red with garnet hues

BOUQUET: rich and powerful nose with ethereal and complex notes featuring elegant fruit with blackberry and plums backed up with sweet wood balsamic aftertaste

TASTE: in the mouth it is well structured, very persistent and balanced

BEST SERVED WITH: this wine can be enjoyed with game, with roasts and strong cheeses

ALCOHOL: 15%



MONTEFALCO ROSSO RISERVA DOC "Molinetta"

GRAPES: Sangiovese 65% Sagrantino 15% Merlot 20%

VINIFICATION: harvest by hand. Fermentation in contact with the skins for 45-60 days

AGING: 24 months in French oak barrels of 225 liters. Minimum 18 months aging in bottle

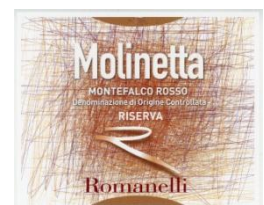
COLOUR: deep ruby red in colour

BOUQUET: abounds in wild berries, cherries and plums and enjoyable toasted aromas

TASTE: in the mouth great structure, elegance and roundness integrate with great tannins

BEST SERVED WITH: this wine can be enjoyed with grilled red meat, toast meat, cold cuts and aged chesses

ALCOHOL: 15.5%



MONTEFALCO ROSSO DOC

GRAPES: Sangiovese 65% Sagrantino 15%, Merlot 10%, Cabernet Sauvignon 10%

VINIFICATION: harvest by hand Fermentation in contact with the skins for 30-45 days

AGING: 12 months in French oak barrels of between 225 and 2500 liters. Minimum 6 months aging in bottle

COLOUR: deep ruby red

BOUQUET: abounds in wild berries, cherries and plums and enjoyable toasted aromas

TASTE: in the mouth it is generous, warm and beautifully balanced

BEST SERVED WITH: this wine can be enjoyed by itself or with food, such as red and white meats, charcuterie or aged cheeses

ALCOHOL: 14%



GRECHETTO DEI COLLI MARTANI DOC

GRAPES: Grechetto 100%

VINIFICATION: harvest by hand, Fermentation: the grapes and skins are allowed to separate naturally. Fermentation is at 15°C. The wine is kept in contact with the yeasts for a lengthy period after fermentation has been completed

AGING: in stainless steel tanks. Minimum 2 months aging in bottle

COLOUR: deep straw yellow with gold hues

BOUQUET: intense, fruity and floreal bouquet with notes of peach, almond and hawthorn blossom

TASTE: a crisp attack balanced by alcohol, good body, intense flavours, a pleasing roundness

BEST SERVED WITH: seafood starters and first courses. Soups with dried pulses and cereals, grilled fish and white meats, fresh cheeses and spicy salamis

ALCOHOL: 13.5%



MONTEFALCO SAGRANTINO DOCG *Passito*

GRAPES: Sagrantino 100%

VINIFICATION: the grapes are dried naturally on racks for 60 days. Fermentation in contact with the skins for 45-60 days

AGING: 12 months in French oak barrels of 225 liters Minimum 6 months aging in bottle

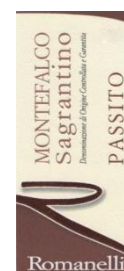
COLOUR: rich ruby tending towards garnet in colour

BOUQUET: the wine resonates with blackberry, blackcurrant and raspberry jam and is both elegant and spicy

TASTE: it is very delicate, showing a lovely balance of sweetness and a long length with persistence red fruit

BEST SERVED WITH: red fruit tarts, sweet biscuits (tozzetti), gianduia chocolate and mature cheeses (Parmigiano Reggiano)

ALCOHOL: 14.5%



AWARDS:

SLOW WINE 2016

Molinetta 2010: Slow

I VINI DI VERONELLI 2016

Molinetta 2010: 94/100 Best first Feature

GAMBERO ROSSO 2016

Montefalco Sagrantino 2011: 3 Glasses

GAMBERO ROSSO 2015

Montefalco Sagrantino 2010: 3 Glasses

GUIDA BERE BENE

Montefalco Rosso 2009: Oscar regionale

SLOW WINE 2016

Molinetta 2010: Vino Slow

GUIDA GRANDE VINO 2015

Montefalco Sagrantino 2010: Grande Vino

ESPRESSO 2016

Montefalco Sagrantino 2011: Excellence

MARCHETTI ESTATE

Ancona – Marche

marchettiwines.it



The winery was created at the end of the 19th century.

The first winery was built in Varano (now part of the Conero National Park) then moved to Pontelungo di Ancona in the proximity of the historic Villa Bonomi. The area is known as "l'Antico Castro Romano di San Silvestro" as it was a fortified town in Roman times. Mario Marchetti, father of the current owner Dr. Maurizio Marchetti, started bottling the first Rosso Conero in 1968. The DOC Rosso Conero was created in 1967.

Hectares 22,5 – Annual bottles 50.000

CONERO RISERVA DOCG "Villa Bonomi"

GRAPES: 100% Montepulciano

VINIFICATION: traditional, with long maceration of 20 days at a controlled temperature, followed by maturation in barriques for 14 months.

COLOUR: ruby red, tending to garnet.

BOUQUET: intense floral bouquet with complex oaky character.

TASTE: remarkable, intense flavours with mature tannins and hints of vanilla on the lingering finish.

BEST SERVED WITH: perfect for important red meats and game.

ALCOHOL: 13.5%



ROSSO CONERO DOC "Castro di San Silvestro"

GRAPES: 95% Montepulciano 5% Sangiovese

VINIFICATION: traditional, with long maceration at a controlled temperature, followed by maturation in Slavonian oak for 8/10 months.

COLOUR: ruby red.

BOUQUET: floral bouquet with complex oaky character.

TASTE: intense flavours with mature tannins and lingering finish.

BEST SERVED WITH: meats and mature cheese.

SERVING TEMPERATURE: 18°-20° C

ALCOHOL: 13,5%



ROSSO CONERO DOC

GRAPES: 95% Montepulciano 5% Sangiovese

VINIFICATION: traditional, with long maceration at a controlled temperature, followed by maturation in Slavonian oak for 8/10 months.

COLOUR: ruby red.

BOUQUET: floral bouquet with complex oaky character.

TASTE: intense flavours with mature tannins and lingering finish.

BEST SERVED WITH: meats and mature cheese.

SERVING TEMPERATURE: 18°-20° C

ALCOHOL: 13,5%



VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC

GRAPES: 100% Verdicchio

VINIFICATION: fermentation at controlled temperature, followed by four months in stainless steel vats.

COLOUR: pale straw with green overtones.

BOUQUET: intense floral bouquet with complex fruity character.

TASTE: fresh, elegant and well balanced, intense fruity character with notes of banana and green apples, long finish.

BEST SERVED WITH: fish dishes and vegetarian dishes, simple summer food.

ALCOHOL: 12%



VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC "Tenuta del Cavaliere"

GRAPES: 100% Verdicchio

VINIFICATION: the harvest is slightly delayed, only "free-run" juices (no press must) are used, fermented at controlled temperature for about one-and-a-half months.

COLOUR: pale straw with green overtones.

BOUQUET: intense floral bouquet with complex fruity character.

TASTE: fresh, elegant and well balanced, intense fruity character with notes of green apples and a hint of vanilla, long finish.

BEST SERVED WITH: all kinds of fish, preferably grilled or roasted.

ALCOHOL: 13.5%



SPUMANTE BRUT "7 Note" - MARTINOTTI METHOD

GRAPES: Verdicchio and Malvasia from the Esino valley.

VINIFICATION: grape picking begins in the first ten days of September. It is made by hands by selecting the best bunches and gathering them in small boxes which immediately transferred into the cellar are de-stemmed and softly pressed. To be must obtained is kept for 16 hours at a 10° C temperature to induce natural clarification. Then it is poured into temperature controlled stainless steel tanks where the fermentation occurs at a temperature which is not exceeding 18° C. The wine is then put in tanks for a period of 90 days to perform "the spumantizzazione" through the Charmat Martinotti method.

COLOUR: pale straw yellow.

BOUQUET: fruity with floral notes

TASTE: persistent and balanced with a lingering bitter aftertaste characteristic of the Verdicchio grape.

BEST SERVED WITH: appetizers and seafood dishes. Excellent as an aperitif.

ALCOHOL: 12%



AWARDS:

KYLE PHILLIPS

VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC "Tenuta del Cavaliere" 2014: 3,5 Stars

VERDICCHIO DEI CASTELLI DI JESI CLASSICO 2014: 2 Stars

VINI BUONI D'ITALIA

CONERO RISERVA DOCG "Villa Bonomi" 2012: Corona

GAMBERO ROSSO 2015

CONERO RISERVA DOCG "Villa Bonomi" 2011: 2 Red Glasses

TENUTA DEL CAVALIERE 2013: 2 Glasses

ROSSO CONERO DOC "Castro di San Silvestro" 2013: 2 Glasses

VERDICCHIO CASTELLI DI JESI CL. SUP. DOC "Tenuta del Cavaliere" 2013: 2 Glasses

I VINI VERONELLI 2015

CONERO RISERVA "Villa Bonomi" 2011: 3 Red Stars 90/100

ROSSO CONERO CASTRO SAN SILVESTRO 2013: 2 Red Stars 88/100

VERDICCHIO DEI CASTELLI DI JESI CLASSICO 2013: 2 Red Stars 87/100

VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE "Tenuta Cavaliere" 2013: 2 Red Stars 87/100

SAPUTI ESTATE

Macerata - Marche

saputi.it



Saputi's farm is in the heart of Marche, on the warm Macerata's hills. Their vineyards are at 400 meters of height, feed on the breeze of the Adriatic sea and on the Sibillini mountains' winds. Saputi's products have the taste of this context.

Saputi's family found his winery in the sixties and has always given great care of the old rural traditions of Marche. After the foundation by Mr. Angelo, the grandfather, the farm has been handed on from father to son and nowadays it is its fourth generation. Alvaro with his sons Leonardo and Andrea, has to merit to have made the name Saputi a trademark synonymous of quality and passion.

The farm is strictly linked to the territory where it was born and developed, in particular to the old and native settlement of Colmurano, called "Castru Vecchiu" since Piceni's time. In the same setting Saputi's family owns also the farmhouse Villa Le Vigne.



Hectares 25 – Annual Bottles 100.000

MARCHE MERLOT IGT "Abate Pallia"

GRAPES: 100 % Merlot

VINIFICATION: pumping over with natural fermentation by "GANIMEDE" technology.

Fermentation with the grapes for all period at a controlled temperature

AGEING: about fourteen months in barriques.

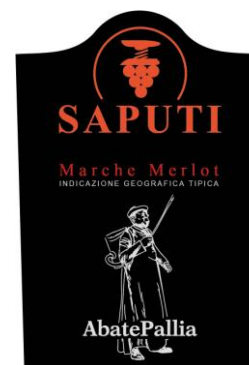
COLOUR: intense ruby red with violet highlights

BOUQUET: highly intense, persistent, fruity and spicy with inkling of ripe red fruit

TASTE: austere, silky mouth feel, with a strong and unerring impact and with an excellent harmony among sweetness, sapidity and tannins; sublime spicy taste

BEST SERVED WITH: red meat

ALCOHOL: 14,5%



ROSSO PICENO DOC "Castru Vecchiu"

GRAPES: Montepulciano 70% and Sangiovese 30%.

VINIFICATION: pumping over with natural fermentation by "GANIMEDE" technology.

Fermentation with the grapes for all period at a controlled temperature

AGEING: about eight months in barriques.

COLOUR: intense ruby red with violet highlights

BOUQUET: intense, persistent, fruity, spicy and lightly balsamic with inkling of ripe red fruit, cherry and vanilla.

TASTE: palpitating notes of cherry, tobacco, licorice, pepper and vanilla, its persistent flavor, warm and full bodied, make it a decisive and harmonic wine at the same time

BEST SERVED WITH: red meats and game

ALCOHOL: 14%



COLLI MACERATESI ROSSO DOC "Appezzana"

GRAPES: Sangiovese 60% e Lacrima 40%

VINIFICATION: fermentation with natural replacement, periodic and programmed controlled temperature, without the use of pumps, taking advantage of the gas naturally produced by the fermentation through the modern method "Ganymede". Ageing four months in stainless steel.

REFINEMENT: six months in bottle

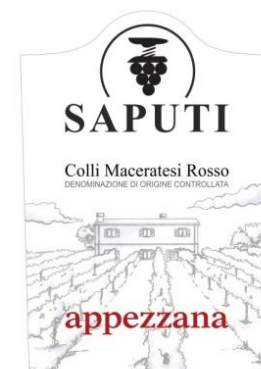
COLOR: red ruby with violet nuances

BOUQUET: distinctive, pleasant and vinous with hints of red berries.

TASTE: sapid, dry, harmonious and with good aromatic finals

BEST SERVED WITH: red meat

ALCOHOL: 12,5%



ROSSO PICENO DOC "Monte Nereto"

GRAPES: Sangiovese 60% and Montepulciano 40%
VINIFICATION: pumping over with natural fermentation by "GANIMEDE" technology.
Fermentation with the grapes for all period at a controlled temperature
AGEING: about four months in stainless steel vats.
COLOUR: ruby red with violet highlights
BOUQUET: intense, persistent, fruity, with inkling of ripe red fruit
TASTE: a tangy, fruit-forward character with a lean flavor, slight tannins, fine aromatic finish
BEST SERVED WITH: meats and mature cheese
ALCOHOL: 12,5%



COLLI MACERATESI BIANCO DOC "Monte Nereto"

GRAPES: Maceratino Ribona 100%
VINIFICATION: ultra fast and soft pressing, the fermentation is in controlled temperature tanks at 12°C for all the period to elevate the delicate fragrance of this type of vine.
AGEING: about two months in stainless steel vats
COLOUR: crystal clear with pale straw yellow hue and yellow-green highlights, with good consistency.
BOUQUET: good intensity with an olfactory landscape ranging from flowers to fruits, such as acacia, linden, green apple and citrus, to close on mineral notes.
TASTE: balanced, intense and persistent, it is of good body.
BEST SERVED WITH: clams, rice and white meats
ALCOHOL: 12%



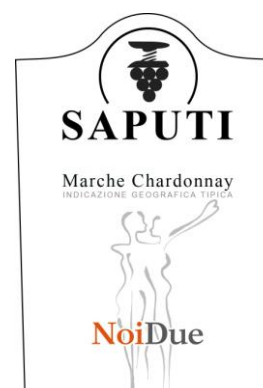
COLLI MACERATESI RIBONA DOC

GRAPES: 100% Ribona
VINIFICATION: ultra fast and soft pressing, the fermentation is in controlled temperature tanks at 12°C for all the period to elevate the delicate fragrance of this type of vine
AGEING: about three month in stainless steel vats.
COLOUR: straw yellow hue with yellow-green highlights, crystal clear and consistent
BOUQUET: it has a strong, complex bouquet, comprised of many aromas: peach, apricot, mango, mimosa, citrus peel, aniseed, yellow flowers uniting to form a deep mineral note.
TASTE: it is evenly balanced on the palate and maintains a long, pleasantly crisp, strong consistency to the end.
BEST SERVED WITH: dishes served with sauces of white and red meat and game.
It also goes well with main dishes of baked fish, chicken or roasted duck, accompanied with an assortment of meats and cheeses mixed seasoned.
ALCOHOL: 12,5%



MARCHE CHARDONNAY IGT "NoiDue"

GRAPES: Chardonnay 95% and Riesling 5%
VINIFICATION: ultra fast and soft pressing, the fermentation is in controlled temperature tanks at 12°C for all the period to elevate the delicate fragrance of this type of vine.
AGEING: about three month in stainless steel vats.
COLOUR: dense and crystal-clear straw yellow color
BOUQUET: intense and quite complex with fruity aromas of pear, apple yellow peach, hawthorn flowers and lily.
TASTE: fine, elegant, nicely fresh. Fairly full-flavored and full-bodied on the palate with richness of flavor, good length and finish of white flesh fruit.
BEST SERVED WITH: white meat and curry
ALCOHOL: 13%



MARCHE PASSERINA IGT "1° Senso"

GRAPES: 100% Passerina

VINIFICATION: Ultra fast and soft pressing, the fermentation is in controlled temperature tanks at 12°C for all the period to elevate the delicate fragrance of this type of vine

AGEING: About three months in stainless steel vats.

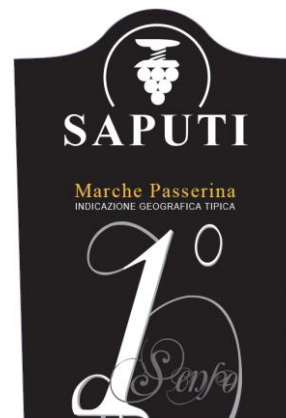
COLOUR: Beautiful Straw yellow color with light green highlights , crystal clear

BOUQUET: Intense, floral-fruity aroma with signs of broom, mimosa, golden delicious apple and Angelic pear.

TASTE: Definitely fresh and tasty. Well structured, good intensity and persistence with delay of ripe fruit

BEST SERVED WITH: sea food

ALCOHOL: 12%



MARCHE SAUVIGNON BLANC

GRAPES: Sauvignon 100%

VINIFICAZIONE: fermentation in special barrels at a controlled temperature of 12 ° C throughout the period. Aging in stainless steel tanks for three months

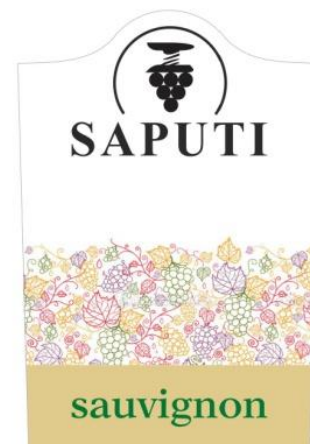
COLORE: straw yellow with greenish reflections , consistent and clear

BOUQUET: intense , very aromatic. Fruity pear, apple, white peach ripe. Floral, expresses hawthorn flowers and lily. Very long and persistent.

TASTE: fine, elegant, pleasantly fresh with pleasant flavor, with mouth full of white fruits , well balanced, the large body and the alcohol balance the high freshness . Persistent and very long.

BEST SERVED WITH : fish dishes

ALCOHOL: 14%



COLLI MACERATESI RIBONA DOC SPUMANTE BRUT

GRAPES: Ribona 100%

VINIFICATION: the first fermentation is in controlled temperature tanks at 12°C to elevate the delicate fragrance of this type of vine.

COLOUR: light straw yellow color with greenish reflexes from the high hill Ribona. The perlage is fine, rich and persistent.

BOUQUET: good intensity, it expresses floral notes of white rose, linden and jasmine.

TASTE: rich with good structure, fresh, fragrant, with a final persistent and perfect balance. Interesting finish with fresh notes of grapefruit.

BEST SERVED WITH: sea food

ALCOHOL: 11,5%



AWARDS:

BERLINER WEIN TROPHY 2016:

COLLI MACERATESI RIBONA 2015: Gold Medal

MARCHE SAUVIGNON 2015: Gold Medal

ROSSO PICENO 2013: Gold Medal

DECANTER WORLD WINE AWARDS 2016

COLLI MACERATESI RIBONA DOC 2015: Bronze Medal

MARCHE SAUVIGNON BLANC 2014 : Commended Medal

THE WINE HUNTER

MARCHE MERLOT IGT "Abate Pallia" 2012: Certificate of Excellence

INTERNATIONAL WINE 2016

SAUVIGNON BLANC 2014: Bronze Medal

COLLI MACERATESI RIBONA 2015: Commended

BERLINER WEIN TROPHY 2015:

COLLI MACERATESI RIBONA "Castru Vecchiu" 2014: Gold Medal

MARCHE SAUVIGNON BLANC 2014: Gold Medal

JAPAN WINE CHALLENGE 2015

ROSSO PICENO DOC "Castru Vecchiu" 2012: Medaglia di Bronzo

DE LUCA ESTATE

Chieti – Abruzzo

cantinedeluca.it



The activity of the F.lli De Luca starts in 1970 from the passion and love for grapes and vines of Uncle Remo and Papà Nunziato. The 2 hectares of vineyards, implanted and cultivated with great care soon become 22 and are now managed by the competence, professionalism and renewed passion of the two brothers Luciano and Remo. The most fertile and fruitful inheritance



received from Remo and Nunziato is the great passion for vine growing and the love of their territory which are reflected in the modern and efficient management of the family company which aims at high profile results with ethical procedures. The hills in the area of Mozzagrogna represents the perfect habitat for the vine cultivation. Already two centuries ago the Count Genoino from Castel di Septe guessed the virtues of this small but enchanting strip of Hither Abruzzi. He therefore had his residence built and also initiated a tradition which today is interpreted by the talented De Luca brothers. Luciano and Remo have selected autochthonous and international vines, implanting with modern methods high density rows with low yield, and operating with respect for the environment and landscape. This is the high level procedure carried forward for the production of top quality wines of the Castel di Septe line which enclose rich aromas and unrepeatable scents.

Hectares 27 – Annual bottles 120.000

TREBBIANO D'ABRUZZO DOC "Sipario"

GRAPES: 100% Trebbiano d'Abruzzo

VINIFICATION: the grapes are transported to the winery, chilled at a temperature of 6°C in thermo-conditioned rooms and then washed and pressed. This process at cold temperature enables to preserve the natural perfumes of the wines and avoid oxidation and the natural deterioration provoked by higher temperatures. They undergo a 24 hour pellicular maceration and light pressing. Then yeast is added. At the end of the fermentation the wine rests on the sediment for about 120 days. It is finally bottled.

COLOUR: straw yellow.

BOUQUET: bouquet of spices and flowers.

TASTE: fresh and full taste with good body.

BEST SERVED WITH: ideal for starters, fish and fresh cheese.

ALCOHOL: 12.5% by Vol.



CERASUOLO MONTEPULCIANO D'ABRUZZO DOC "Sipario"

GRAPES: 100% Montepulciano d'Abruzzo

VINIFICATION: the grapes are washed and pressed. They undergo a 24 hour pellicular maceration and then yeast is added with no pressure applied. After the fermentation at controlled temperature the wine rests on the sediment for about 120 days. It is finally bottled

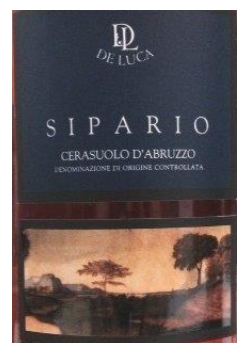
COLOUR: a lively cherry rosé.

BOUQUET: pleasantly surprising with its rich bouquet of aromas

TASTE: fresh and lively with a good body.

BEST SERVED WITH: best served with tomato sauce based dishes, white meats and fish.

ALCOHOL: 12.5% by Vol.



MONTEPULCIANO D'ABRUZZO DOC "Sipario"

GRAPES: 100% Montepulciano d'Abruzzo

VINIFICATION: the grapes are washed and pressed. Yeast then is added. The maceration lasts for 15 days at controlled temperature with light pressing at the end. After a short natural decantation the wine rests in stainless steel tanks for 180 days.

COLOUR: lively ruby red with violet hues.

BOUQUET: an immediate scent of sour cherry and ripe fruit.

TASTE: the freshness introduced to the nose is followed through in the mouth sustained by the body and strength of the tannins.

BEST SERVED WITH: well complements savoury dishes like roasts and seasoned cheeses and sausages.

ALCOHOL: 13% by Vol.

MONTEPULCIANO D'ABRUZZO DOC "DiRè"

GRAPES: 100% Montepulciano d'Abruzzo

VINIFICATION: in stainless steel with fermentation on the skins at controlled temperature for 30 days.

AGING: left to age in oak barrels for 12 months in order to preserve the aromas of berries, typical of this wine

COLOUR: intense ruby red with violet hues.

BOUQUET: an immediate scent of ripe cherry followed by plum jam and dark chocolate.

TASTE: follows the sensations given by the nose. Fresh, with strong tannins.

BEST SERVED WITH: well complements local dishes from the Abruzzi such as cheese and eggs, savoury soups, flans, roast meats, stews.

ALCOHOL: 13% by Vol.



MONTEPULCIANO D'ABRUZZO DOC "Conte Genoino"

GRAPES: 100% Montepulciano d'Abruzzo

VINIFICATION: in stainless steel with fermentation on the skins at controlled temperature for 30 days. 24 months in barriques.

AGEING: aged in 10 hl. oak barrels for 30

ALCOHOL: 14.5% by Vol.

COLOUR: intense garnet red.

BOUQUET: scents of ripe forest fruits and spices.

TASTE: full body, fruity and a long, soft, mineral finish..

BEST SERVED WITH: goes well with rich pasta dishes, especially with meat and spicy sauces, and sharp cheeses such as pecorino.

PECORINO IGP "Armanna"

GRAPES: 100% Pecorino

VINIFICATION: the grapes are transported to the winery, chilled in thermo-conditioned rooms and then washed and pressed. They undergo a 24 hour pellicular maceration and cold pressing. Then yeast is added. At the end of the fermentation the wine rests on the sediment for about 180 days at a temperature below 16°C. It is finally bottled.

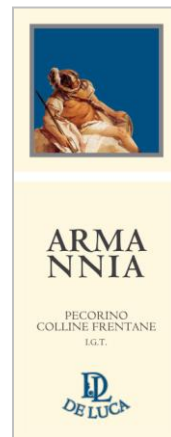
COLOUR: straw yellow.

BOUQUET: notes of white peaches.

TASTE: fresh and full taste with mineral.

BEST SERVED WITH: ideal for starters, fish and fresh cheese.

ALCOHOL: 13 % by vol.



PASSERINA IGP "Armanna"

GRAPES: 100% Passerina

VINIFICATION: the grapes are hand-picked in the early morning, put into perforated crates, carried to the cellar and then put into the refrigerating room to cool down.

Destemming and pressing operations then follow. Pressed grapes undergo soft pressing and selected yeasts conducting fermentation at controlled temperatures are added to the free-run must. The product is kept on its fine fermentation lees for 120 days. After that there is a tangential filtration followed by bottling

COLOUR: brilliant straw yellow with greenish glints

BOUQUET: floral hints.

TASTE: the freshness and flavour on the palate match with a fullness which gives a pleasant final touch.

BEST SERVED WITH: fish appetizers, first bland courses, bland meats, fish shellfish and spineless fish in general.

ALCOHOL: 12 % by vol.

ROSSO IGP "Ritratto di Costa"

GRAPE: Montepulciano, Merlot

VINIFICATION: the grapes are transported to the winery to be washed and pressed and put in stainless steel for fermentation with yeast added. The maceration lasts for 10 days at controlled temperature with light pressing at the end. After a short decantation the wine stays in stainless steel for about six months to be finally bottled

COLOR: deep red with violet hues

BOUQUET: marasca cherry, and plumb jam, dark chocolate

TASTE: in the mouth follows the sensation given by the nose with good body provided by gentle tannins.

BEST SERVED WITH: tasty pasta dishes, red meats, cheeses and sausages

ALCOHOL : 13%



BIANCO IGP "Ritratto di Costa"

GRAPE: Pecorino and Passerina

VINIFICATION: the grapes are harvested early in the morning by hand and placed in crates, transported to the cellar and put in the fridge to cool the cell, following the destemming and crushing. The grapes are subjected to soft pressing and the must obtained is added with selected yeasts that act as temperature-controlled fermentation

COLOR: pale yellow

BOUQUET: immediately expressed a hint of white peach, followed by delicate citrus and tropical scents

TASTE: the taste keeps the freshness suggested smell, besides a good malic acidity

BEST SERVED WITH: first courses based on fish, sea good entrees, soft cheeses

ALCOHOL : 12%



ROSATO IGP "Ritratto di Costa"

GRAPE: Montepulciano, Merlot

VINIFICATION: the grapes are harvested early in the morning, transported to the cellar, followed by de-stemming and crushing. The grapes are subjected to soft pressing and the must obtained is added with selected yeast, carrying on the temperature controlled fermentation

COLOR: pink, shades of amber

BOUQUET: immediately expressed a hint of strawberry, followed by hints of pastry

TASTE: its taste expresses a great balance between freshness and creaminess

BEST SERVED WITH: pasta dishes with fish and shellfish, soft cheeses

ALCOHOL : 12.5%



PINOT GRIGIO TERRE DI CHIETI IGP "Ritratto di Costa"

GRAPE: Pinot Grigio 100%

VINIFICATION: white vinification at controlled temperature

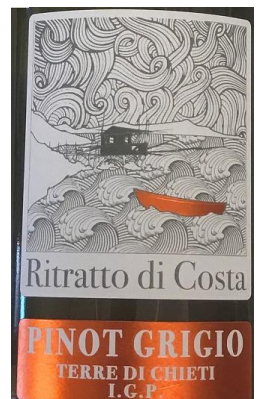
COLOR: straw yellow with greenish hues

BOUQUET: intense and balanced, expressing apple fragrances to which they approach the peach and pineapple

TASTE: the palate is fresh and harmonious, a good acid content and excellent minerality of this wine in fragrances

BEST SERVED WITH: excellent as an aperitif, it goes well with shellfish, crustaceans and fish based soups

ALCOHOL : 13%



PASSITO ROSSO IGT “Gocce del Conte Genoino”

GRAPES: Montepulciano d’Abruzzo

VINIFICATION: the grapes are hand picked and put in small crates and stored in ventilated rooms to dry. At the end of December it is pressed and fermented at low temperature with addition of selected yeasts. After 35-40 days the must is pressed and the wine fermented and then aged in Tonneau for 18 months. It refines in bottle for at least 6 months before it is released in the market.

COLOUR: red with violet hues.

BOUQUET: full of red fruit jam and chocolate.

TASTE: full, harmonious with a well balanced sweetness.

BEST SERVED WITH: excellent meditation wine, well complements desserts, chocolate mousse and a typical sweet from Abruzzi “BOCCONOTTO AL CIOCCOLATO” made of dry pastry filled with chocolate cream.

ALCOHOL: 14,5% vol.



VINO PASSITO BIANCO “Gocce di Profuso”

GRAPES: Dried grapes of Pecorino 50 % and Moscato di Castiglione 50%

VINIFICATION: the grapes are hand picked and put in small crates and stored in ventilated rooms to dry. At the end of December it is pressed and fermented at low temperature with addition of selected yeasts. After 35-40 days the must is pressed and the wine fermented and then aged in Tonneau for 18 months. It refines in bottle for at least 6 months before it is released in the market.

AGEING: 100% in new and used Tonneaux for 12 months

COLOUR: amber

BOUQUET: dried fruit, apricots and intense

TASTE: this dessert wine is complex and elegant in style, on the palate the sweetness is well balanced by crisp acidity and great length

BEST SERVED WITH: dessert, Marbled and mature cheese and dry cookies

ALCOHOL: 13,5 vol.



GOCCE di PROFUSO

PASSITO
BIANCO
Terre di Chieti
I.G.T.



SCHIENA VINI ESTATE

Francavilla Fontana (Brindisi) - Apulia

schiena.vini.com



The Schiena Vini project was started in 1991 by Giuseppe Schiena, born and raised in a family of winegrowers. In 1993 he bought 30 hectares of vineyards in the countryside of Francavilla Fontana, known as the "Land of the Imperials". After the immediate success of the first wines he wished to invest on production, widening the wine offer and grapes variety. Today the company produces both red and white wines. Negroamaro and Primitivo grapes make red wines with a remarkable structure and aromatic complexity. Chardonnay, Malvasia Bianca and Fiano grapes, on the other hand, make white wines with a distinct freshness and minerality. Perfect and fragrant grapes is a must for high quality wines. This is the reason why Schiena's Estate puts the utmost care and attention into the management of the vineyards.

The vineyards are located in the countryside of Francavilla Fontana, in the North of Salento. The soils are medium-textured lime rich soils, with some emerging rocks; the area benefits from an ideal microclimate for the development of highly coloured and perfumed grapes.

We are in the Trulli area, where the intense sun warms and concentrates the fruit's flavour, whilst the nights provide cool and delicate fragrances.

Hectares 30 – Annual bottles 40.000



NEGROAMARO SALENTO IGP "Enneoro"

GRAPES: 100% Negroamaro

VINIFICATION: after being destemmed and crushed, the must macerates with skin contact for 8-10 days. Fermentation is carried out at 23-24° C.

AGEING: 5 months in stainless-steel tanks, 1 month in bottles.

COLOUR: deep red colour with violet reflections

BOUQUET: fragrant with notes of ripe fruit, currant jam and raspberries

TASTE: a full-bodied wine, balanced, with nice freshness.

BEST SERVED WITH: ideal with Mediterranean food, pasta with tomato sauce, meat roast and very good with cheese.

ALCOHOL: 13%



SALICE SALENTINO DOP "Messapico"

GRAPES: 80% Negroamaro, 20% Malvasia Nera

VINIFICATION: after being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is periodically employed. Fermentation is carried out at 23-24° C.

AGEING: 18 months in stainless-steel tanks, 6 months in bottles.

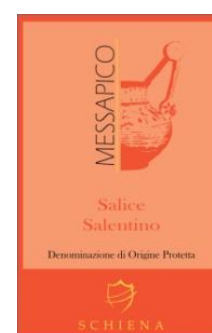
COLOUR: deep ruby red with garnet reflections

BOUQUET: fruity and slightly floral

TASTE: elegant, pleasant, fruity and slightly floral; full bodied and quite tannic.

BEST SERVED WITH: flavoury red meat roasts and cheese.

ALCOHOL: 13,5 %



PRIMITIVO SALENTO IGP "Tre Compari"

GRAPES: 100% Primitivo

VINIFICATION: after being destemmed and crushed, the must macerates with skin contact for 8-10 days. Fermentation is carried out at 23-24° C.

AGEING: 5 months in stainless-steel tanks, 1 month in bottles.

COLOUR: ruby red with garnet reflections

BOUQUET: intense bouquet with notes of cherry and red fruits

TASTE: soft and typical on the palate with good persistency

BEST SERVED WITH: pasta with rich sauces, red meat, poultry roast and moderately aged cheese.

ALCOHOL: 13,5 %



PRIMITIVO DI MANDURIA DOP “Impero”

GRAPES: 100% Primitivo

VINIFICATION: after being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is employed on a daily basis. Fermentation is carried out at 23-24° C.

AGEING: 3 months in american oak barriques, 3 months in stainless-steel tanks.

COLOUR: deep red colour

BOUQUET: complex bouquet with notes of spices

TASTE: well-balanced, with a long-lasting taste.

BEST SERVED WITH: ideal with red meat, game or pasta dishes.

ALCOHOL: 14,5%



PRIMITIVO DI MANDURIA DOP “Angioino”

GRAPES: 100% Primitivo

VINIFICATION: after being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is periodically employed. Fermentation is carried out at 23-24° C.

AGEING: 6 months in american oak barriques, 6 months in stainless-steel tanks.

COLOUR: intense ruby red with purple reflections

BOUQUET: complex bouquet with notes of spices

TASTE: well-balanced, with a long-lasting taste.

BEST SERVED WITH: aged ripe cheese, smoked and spicy salami. Intensely flavored red meat dishes; savoury first courses. Ideal as a meditation wine.

ALCOHOL: 14%



NEGROAMARO ROSATO SALENTO IGP “Dama”

GRAPES: 100% Negroamaro

VINIFICATION: the grapes are macerated for 6-8 hours in order to extract the correct colour and the classic aromatic notes of Negroamaro from the skins. The free-run must is fermented at 11-12° C in stainless-steel tanks.

AGEING: 4-5 months in stainless-steel tanks, 1 month in bottles.

COLOUR: soft pink-rosé with purple reflections

BOUQUET: fruity aftertaste with notes of raspberry and strawberry. Good persistency.

TASTE: fruity with notes of raspberry and strawberry

BEST SERVED WITH: good as an aperitif or with pasta, white meat and fish.

ALCOHOL: 12,5 %



MALVASIA BIANCA SALENTO IGP “Alba Chiara”

GRAPES: 100% Malvasia Bianca

VINIFICATION: the grapes are destemmed, crushed and gently pressed. The must is cooled to 10° C in order to allow the natural fining. Alcoholic fermentation is carried out in stainless-steel tanks at 15° C.

AGEING: 4 months in stainless-steel tanks, 1 month in bottles

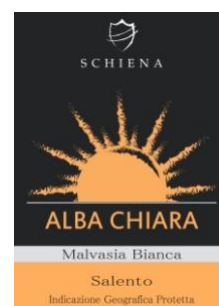
COLOUR: straw yellow colour

BOUQUET: melon and mango

TASTE: smooth taste, fresh, balanced and persistent

BEST SERVED WITH: seafood in general, very good as aperitif

ALCOHOL: 12,5 %



CHARDONNAY SALENTO IGP “Rugiada”

GRAPES: 100% Chardonnay

VINIFICATION: the grapes are destemmed, crushed and gently pressed. The must is cooled to 10° C in order to allow the natural fining. Alcoholic fermentation is carried out in stainless-steel tanks at 15° C.

AGEING: 4 months in stainless-steel tanks, 1 month in bottles.

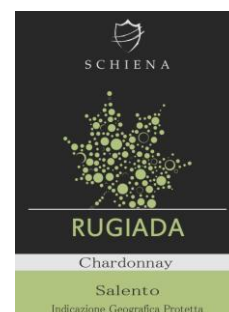
COLOUR: straw yellow colour

BOUQUET: orange blossom, rose and pineapple

TASTE: dry, delicate, harmonious, pleasantly sour, fruity; long in the mouth.

BEST SERVED WITH: salad, fish fry, shellfish, seafood appetizer and light soup. Good as an aperitif if well chilled.

ALCOHOL: 1 %



FIANO PUGLIA IGP “Il Castellano”

GRAPES: 100% Fiano

VINIFICATION: the grapes are destemmed, crushed and gently pressed. The must is cooled at 10° C in order to allow the natural fining. Alcoholic fermentation is carried out in stainless-steel tank at 15° C.

AGEING: 3 months in stainless-steel tanks, 1 month in bottles.

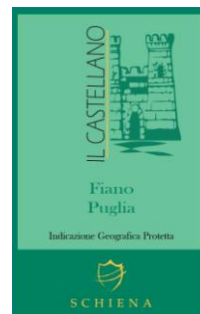
COLOUR: straw yellow colour with green reflections

BOUQUET: tropical fruits and flowers

TASTE: balanced taste and good acidity; aftertaste of tropical fruits, such as melon and banana.

BEST SERVED WITH: seafood in general, very good with shellfish. White meat, vegetables and cheese.

ALCOHOL: 13%



AWARDS:

MUNDUS VINI INTERNATIONAL AWARDS 2017-03-07

NEGROAMARO SALENTO “Enneoro” : Silver Medal

I MIGLIORI VINI ITALIANI Luca Maroni 2017

PRIMITIVO DI MANDURIA DOP 2014 "Angioino": 91/100

ROSATO NEGROAMARO 2015 "Dama": 90/100

PRIMITIVO SALENTO "Tre Compari" 2015: 90/100

MUNDUS VINI 2016

SALICE SALENTINO “Messapico”: Gold medal

NEGROAMARO SALENTO “Enneoro”: Gold medal

DECANTER WORLD WINE AWARDS 2016

PRIMITIVO DI MANDURIA “Impero” 2013: Bronze Medal

SALICE SALENTINO “Messapico” 2013: Bronze Medal

CONCOURS INTERNATIONAL DE LYON 2016

SALICE SALENTINO DOC “Messapico” 2013: Gold Medal

ANNUARIO I MIGLIORI VINI ITALIANI - Luca Maroni 2016

PRIMITIVO DI MANDURIA “Angioino” 2012 91/100

VILLA DE VARDÀ

Trento - Trentino

villadevarda.com



The region called Trentino, a happy vine-growing province set like a diamond in the crown of Dolomite alpine peaks, is the historical homeland of grappa, a product typical of these lands which has been distilled for centuries.

In the very heart of Trentino lies the Piana Rotaliana, a splendid expanse of prestigious vineyards which have been defined "the most beautiful vine-garden of Europe".

Mezzolombardo (the main town of the district) is the place where the family de Varda (noblemen since 1678) owned their vineyards and produced their own wines and grappa.

In the early 19th century, the great grandfather Michele Dolzan started a distillery in these very cellars handing

down such activity until today, when the fifth generation has been reached. Passionately fond of the traditions and teachings of his father Giovanni, Esq. Luigi Dolzan, has pursued this activity alongside with his sons Michele and Mauro. This they've done inspired by these deep ideals, caring about changed market demands and modern technology but always respectful of the family's tradition.



MITO TRENTINO:

Grappa Gran Riserva

Grappa Teroldego

Grappa Chardonnay

Grappa Moscato

Grappa Riserva "Triè"

Grappa Barriccata "Più"

Grappa Pinot Nero Riserva

Grappa Teroldego Riserva

Grappa Muller Thurgau Riserva

Grappa Moscato Riserva

Grappa Prosecco Riserva

Acquavite di Vino "Brandy"



TOP SELECTION:

Grappa Stravecchia "Bisnonno Francesco"

Grappa Stravecchia "Nonno Giovanni"

Grappa Moscato Stravecchia "Albarel"

Grappa Muller Thurgau Stravecchia "Roncola"

Grappa Pinot Nero Stravecchia "Cortalta"

Grappa Teroldego Stravecchia "Broilet"

Grappa Amarone Stravecchia

Grappa Gran Cuvée Stravecchia "Slave"



GRAN CRU:

Grappa Amarone Riserva

Acquavite di vino

Grappa Trentina Barriccata (aged over 15 years)

Grappa "Nosiola" (made from organic marc)



AWARDS:

ISW INTERNATIONAL SPIRITUOSEN WETTBEWERB 2015

GRAPPA RISERVA TRENTINA INVECCHIATA: Gold Medal

ACQUA DI TOSCANA "SAN FELICE"

Pistoia - Toscana

sanfelice.org



The San Felice bottling plant was built in 1964, near the spring, and is supplied with water through a subterranean pipe. In 2006, the company's production facilities underwent significant renovation and modernization works. The use of Bordolaise glass bottles (returnable, just like in the old days!) combined with the elegant labels highlighting the quality of our product.



Acqua di Toscana San Felice is one of the few real Spring Waters from a natural spring rock. After a very long subterranean journey, it finds an escape route and comes into surface enriched with diuretic properties, a superb harmony of mineral salts conferring it its very pleasant, perfectly-balanced light and pure flavour. Recent studies have enhanced its outstanding draining function and extraordinary benefit to our metabolism making it the perfect water to dine with. The Etruscans enhanced the lightness and purity of this water becoming their source of wellbeing, a natural treatment for the body and spirit bringing happiness and beauty. Acqua di Toscana San Felice is bottled at source preserving unaltered all its elements.

STILL WATER:

The pure Natural still water is perfectly balanced in mineral salts, used since the Etruscan for its extraordinary beauty and therapeutical benefits.

Ideal with delicate dishes, its light and natural flavour makes it an excellent water to drink even between meals.

Coming in two formats, 75 cl and 375 ml, it is bottled close to the source and preserves unaltered all the features typical of the pristine place where it springs from.

Black label.



SPARKLING WATER:

With a red foil label, this Sparkling water has a wonderful fine *perlage*, made it possible by Acqua di Toscana San Felice spring water's low temperature.

The sparkling water as well comes into two different formats, 75 cl and 375 ml, the table classic and a smaller, elegant pocket version. This is the ideal water to be served with strong tasting foods and structured wines.

Bordeaux label.



SLIGHTLY SPARKLING WATER:

The "demi-gas" is delicate and perfectly balanced, it preserves the freshness characteristic of the natural water with a slight additional movement making it very pleasant to drink.. Same style of the classic ones, a silver label is its distinctive mark.

