

DISCOVER THE SOUL OF ITALIAN WINE & SPIRITS



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For over 35 years, LLS, an Italian fine wine and spirits importer, has represented Italian wines and spirits of impeccable quality, character and value. Each wine and spirit in the collection is hand-selected and tells a unique story about the family and region that produced it. A taste through the portfolio is a journey across Italy's rich spectrum of geography, history, culture and cuisine.

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NORTHERN



Wines of Northern Italy

The wine zones of Northern Italy cover some of the country's most staggering diversity of terrain and culture. The glistening snow-capped peaks and harrowingly steep vineyards of Alto Adige are home to grapes with names like Müller-Thurgau and Gewürztraminer. They serve as regular reminders of this region's long history as part of the Austro-Hungarian Empire. To the south and east gentle breezes from the Adriatic Sea soften the otherwise continental climate of Veneto and Friuli-Venezia-Giulia. Their sultry and powerful red Amarone, mineral-driven white Soave and Lugana, graceful Friulano, and playful Prosecco keep the dinner tables of Venice among the world's most elegantly appointed. And the visually stunning region of Piemonte, home to rolling green hills sitting in the dry shadow of the Alps, challenges any other location on the planet to match its breadth of wines made at the highest quality. This is the region where Barolo was once called the king of wines and wine of kings, but countless other appellations from Roero to Gavi give reason to believe that a wine-lover need never venture out of Piemonte to find a lifetime of happiness. The Leonardo LoCascio Selections portfolio of northern Italian wines is built on a foundation of long relationships with the area's most stalwart leaders like Tiefenbrunner, Zardetto, and Zenato. But the portfolio remains fresh and relevant by embracing visionary winemakers and new faces like those of Ceretto, Suavia, and Monchiero Carbone.

N O R T H E R N





Friuli-Venezia Giulia

From the Roman Empire, Friuli-Venezia Giulia was referred to as the “Region for the Veneti,” named for the local “Veneti” tribe. 600 years after the fall of the empire, the Lombards formed the first duchy in Italy, named “Forum Liuli,” which was later shortened to Friuli. Until the 1960s, Friuli-Venezia Giulia was an area of deep poverty. The region held on to its linguistic autonomy, as the majority of inhabitants speak Friulano, a Romance language with significant ties to Slavic.

The cuisine of this secluded region is heavily influenced by the flavors of its Austrian and Slavic neighbors, and consequently meat is prevalent in the diet. Prosciutto di San Daniele is a great source of regional pride as are the local cheeses including Montasio and Ricotta (often smoked and aged for grating.)

Borrowing heavily from nearby Austria, Germany, and its Slavic neighbors, Friuli-Venezia Giulia crafts modern, crisp, clean white wines from grapes like Sauvignon Blanc, Pinot Bianco, Chardonnay, and Pinot Grigio. Most of the winemaking regions of Friuli-Venezia Giulia exist in close proximity to the region’s border with the Veneto. In fact, it shares the Prosecco DOC and Lison DOCG with Veneto. All styles of wine are made here, but it is most-noted for mineralic white wines with significant acid character.





Doro Princic

Named for Founder Doro Princic, the Princic estate is located in the Collio DOC area of Italy's northeastern Friuli region, one of the smallest growing areas in the country. Its white wines have been respected for many years as the very best of Italy, with three quarters of the Princic estate planted with white varieties such as Friulano, Pinot Bianco and Malvasia. These grapes are known to have the best balance of elegant aromas and full-bodied weight on the palate. The estate also produces a delicious Merlot.

Pinot Grigio Collio DOC

Made from 100% Pinot Grigio from the Collio region of Friuli. The grapes were harvested and fermented in stainless steel tanks under temperature-controlled conditions. The wine remained in tank until it was bottled in March/April. The aromas of this Pinot Grigio are reminiscent of peaches and apples.

Pinot Bianco Collio DOC

Made from 100% Pinot Bianco from estate vineyards trained in the Guyot method. Vinification is carried out entirely in temperature-controlled stainless steel. The wine is aged and refined for one year in stainless steel tanks before release.

Friulano Collio DOC

Made from 100% Tocai Friulano from the Collio region. The grapes were fermented in temperature-controlled tanks. After fermentation, the wine was stabilized in tank until March when it was bottled.

Malvasia Collio DOC

A classic varietal from the Collio area, Princic's Malvasia always stands out for its concentration, complexity and overall balance. Produced in temperature controlled stainless steel tanks, this Malvasia stands out for its complexity and long finish. Rich on the palate, but without being too heavy and extracted, it's a wine that requires more complex foods, like baked fish or vegetable lasagna.

Sauvignon Blanc Collio DOC

Made from 100% Sauvignon Blanc from the Collio region famous for producing aromatic wines with great depth and acidity. After the harvest the wine is fermented in stainless steel vats for a few months and then released from the winery.



Lombardia

There's something quintessentially Italian about Lombardia. Perhaps it's the cultural duality prevalent across much of northern Italy. Maybe it's the fact that the cuisine is as Italian as Italian can with tables overflowing with risotto, panettone, and osso bucco. Previous eras spent under French control don't go unnoticed, especially in the DOCG of Franciacorta (which is as Champenoise as the Valle de la Marne itself). The mountains that characterize Lombardia's border with Switzerland are home to the renowned DOCGs of Valtellina where the Nebbiolo grape learns the meaning of the words "finesse" and "experimentation."



Barone Pizzini



Franciacorta is marked by a long and deep sense of place. It references both a place of origin in name (Franciacorta is Italy's first sparkling DOCG) and a method of production, metodo classico, where second fermentation occurs in bottle. The hills surrounding Lake Iseo form a glacial amphitheater, and it is here where the bubbly wines of Franciacorta were widely prized and consumed as early as the 13th century. Since 1870, Barone Pizzini has captured the area's long cultural significance to help shape both Franciacorta's legacy and contemporary character. The winery is a keen observer of their land, developing thoughtful farming models that have propelled the estate at the vanguard of their region.

At its core, Barone Pizzini places its trust in nature first. Silvano Brescianini, Barone Pizzini's winemaker and Managing Partner, took over winemaking responsibilities in 1994. For Brescianini, vines and wines here are born out of a central theme: natural farming and transparency of place. The goal of low intervention results in wines defined less by artifice and more by location. Rather than act as agents of nature, Barone Pizzini allows for the narrative of events during the growing season to be observed.

"Animante" Franciacorta DOCG Brut

Animate is sourced from the estate's 25 vineyards scattered in different locations across Franciacorta. They cover a total surface area of 47 hectares. The average elevation of the vines is 200/300 meters above sea level, with an average age of 20 years. Subsoils are complex in origin. Some are morainic in nature, while others are enriched by glacial river deposits.

Chardonnay, Pinot Noir, and Pinot Bianco are sourced from all four distinct sites and harvested in August. Grapes are gently pressed, fermented in stainless steel tanks for six months, and further refined in bottle on natural yeasts for 20 - 30 until disgorgement and a dosage mixture of 2 - 3g/l of organic sugar is added.

Franciacorta DOCG Satèn

Barone Pizzini's Satèn is made exclusively of the best Chardonnay grapes from six vineyards: Prada, Roncaglia, Roccolo, Clogna, Carabioli and Ronchi. Soils here are morainic with glacial deposits sitting at 200 - 280 meters above sea level. Even ripening and high natural acidity are key in this selection of grapes to achieve distinct Satèn style: elegance, freshness of aroma, and finesse of perlage.

After an August harvest, Chardonnay is gently pressed and fermented in temperature controlled stainless steel tanks and barrels. It is aged for six months in stainless steel tanks and barriques, followed by 30 to 40 months in bottle on the natural yeasts until disgorgement and a dosage mixture of 2 - 3g/l of organic sugar is added.

“Naturae” Franciacorta DOCG Brut

Naturae is a rigorous blend of Chardonnay and Pinot Nero from several vineyards: Roccolo, Clogna, Carabioli, Ronchi, Prada, Roncaglia, Santella, Pian delle Viti, Gallo and Polzina. Grapes coming from the higher elevation vineyard Pian delle Viti are influenced by limestone rich soils giving defined structure and distinct mineral aspects.

After an August harvest, the Chardonnay and Pinot Nero are gently pressed and fermented in temperature controlled stainless steel and barrels. It is aged for six months in stainless steel tanks and barriques, followed by 30 to 40 months in bottle on the natural yeasts until disgorgement. Naturae is dosage zéro.

“Bagnadore” Franciacorta Riserva DOCG

Bagnadore references the small river close to the cellar. Chardonnay and Pinot Nero are sourced from Roccolo. This three hectare, single vineyard was planted in 1992 on morainic soils and glacial deposits at 260 meters above sea level. The average age of the vines is 23 years. The vineyard is surrounded by woods that moderate day and night temperatures, giving the site rich biodiversity.

After an August harvest, the Chardonnay and Pinot Nero are gently pressed and fermented in temperature controlled stainless and barrels. It is aged for six months in stainless steel tanks and barriques, followed by 60 - 70 months in bottle on the natural yeasts until disgorgement. Bagnadore is dosage zéro.

Franciacorta DOCG Rosé

Rosé Franciacorta, predominantly Pinot Nero, is sourced from six vineyards: Roccolo, Santella, Roncaglia, Pian delle Viti, Gallo and Polzina. Soils here are morainic with glacial deposits sitting at 200 - 350 meters above sea level. Each vineyard's proximity at the edge of forests maintains cool temperatures throughout hotter days of the growing season.

After an August harvest, Pinot Nero is gently pressed and ferments in temperature controlled stainless steel tanks. It is aged six months in stainless steel tanks and barriques, and in bottle for 30 to 40 months on natural yeasts until disgorgement and a dosage mixture of 2 - 3g/l of organic sugar is added.

La Valle



La Valle is an idiosyncratic and leading Franciacorta estate founded in 1990 by Eugenio and Giulia Pezzola. The winery is led by their enthusiastic nephew, Stefano Camilucci, who has evolved the winery into one of the most cutting edge and forward thinking in Franciacorta. La Valle takes its name from a small valley that was carved out by glaciers 185 million years ago, leaving behind morainic, fossil rich soils that experts believe are the oldest in Franciacorta. La Valle is a modern winery on very old soil with the singular goal of expressing its unique and venerable terroir.

“Primum” Franciacorta DOCG Brut

“Primum” Franciacorta Brut, a blend of Chardonnay, Pinot Bianco, and Pinot Nero, is the foundation of the La Valle line. The wine is vinified in stainless steel tanks, sees no malolactic fermentation, and spends 24 months on the lees. “Primum” receives a low dosage of 4.55g/l at the time of disgorgement.

“Naturalis” Franciacorta DOCG Extra Brut

“Naturalis” Franciacorta Extra Brut is a selection of Chardonnay, Pinot Nero and Pinot Bianco and receives a minimal dose of sugar in the final stage of its creation. The wine is vinified in stainless steel tanks, sees no malolactic fermentation, spends 40 months on the lees, and is only produced in top vintages.

Franciacorta DOCG Brut Rosé

Franciacorta Brut Rosé is produced only with the best selections from two vineyards of Pinot Nero, which are vinified separately in stainless steel tanks. The Pinot Nero receives a brief maceration on the skins before blending. The wine spends 30 months on the lees and receives a low dosage of 4.55g/L at the time of disgorgement.



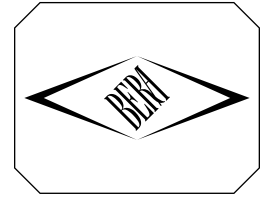
Piemonte

After the fall of the Western Roman Empire, the isolated region's dance with invasion has been its most defining characteristic. Having been controlled by the Dukes of Savoy, Austria, Germany, the Holy Roman Empire, and France, it would be an understatement to say that Piemonte has had many different rulers. Each conqueror left an indelible mark on the region's culture as well as its winemaking practices. This occurred to such an extent that, thanks to its time under the control of Napoleonic France, vineyards have multiple owners, each of whom own only 2.5 acres on average.

It cannot be overstated that the Piemontese people take their food and wine seriously. An adequate description would be that theirs is a culture based upon the art of haut-cuisine. Cafés and coffee shops serve as morning meeting places, pre-lunch or pre-dinner aperitifs are a cultural requisite (after all, Vermouth originated in Piemonte), and nearly all activity in the region stops for daily meals. Similar to Spain's siesta culture, shops and businesses typically close from 12:30 pm until 3:00 pm for lunch. Culturally, lunch is the traditional main meal of the day and Sunday lunch is a time for families to gather and eat together.



Bera



For over 100 years, the Bera family has demonstrated their rich knowledge of the Langhe area, initially growing and supplying grapes to prominent wineries of the Piemonte region and eventually crafting renowned artisanal wines of their own. Located in Neviglie, a small village in close proximity to the prime soil of Barbaresco, this gem of a winery may be difficult to find but well worth the search. With a range of offerings that includes a lively Asti Spumante, a vibrant Brachetto, and a positively decadent Moscato d'Asti, the Bera family is dedicated to producing the highest expression of Piemonteese wines. With deep roots in Piemonte's winemaking history, the Bera family began vinification and bottling of their own label in 1979, shortly after current owner and head winemaker Valter Bera graduated from the Enological School of Alba.

Moscato d'Asti DOCG

Valter Bera is among the very best of small scale Moscato d'Asti producers and strives to return this historic wine to its small winery roots. This means producing Moscato d'Asti on a smaller scale and working thoughtfully with the Martinotti method. Bera's Moscato has fine aromatics thanks to calcareous soils and its sweetness is carefully balanced by acidity.

Asti DOCG

Asti (formerly named Asti Spumante) is almost exclusively the product of larger companies. Valter Bera strives to return this historic wine to its small winery roots which has meant producing Asti by working with the Martinotti (Charmat) method carefully and on a much smaller scale than most of his competitors.

Brachetto Piemonte DOC

Brachetto has been cultivated in Piemonte since Roman times. The first commercial release of a sparkling and sweet Brachetto came about in the 1970s and is especially popular around the spa town of Acqui Terme. Bera's Brachetto is made in the frizzante style with gentle sweetness by using the Martinotti method.

Castello di Neive

CASTELLO
DI NEIVE

Castello di Neive and the surrounding 150 acre estate are owned by the Stupino family, siblings Anna, Giulio, Italo, and Piera. The Castello di Neive winery began when Giacomo Stupino, the family patriarch, capitalized on his experience as a surveyor and his knowledge of the area to purchase favorable vineyards and land whenever possible. In the small cellars of their family home, the Stupino's began their first wine production (including Messoirano, Montebertotto, Basarin, Valtorta, and i Cortini) and, over time, their acquired vineyards grew with the family's production and ambitions. In 1964 the family purchased the castle with its spacious cellars, along with more land and farmsteads in Santo Stefano and Marcorino. This marked a turning point when the Stupino's were able to renovate the castle cellars and reorganize their vineyards to produce wine according to modern methods. When Giacomo died in 1970, Giulio and Italo oversaw the transition from tenant farming to direct management of the land, initiating production and export of Castello di Neive wines abroad.

Arneis Langhe DOC Montebertotto

100% Arneis from one of Castello di Neive's top vineyards. "Montebertotto" is considered the birth place of modern Arneis. It was in this vineyard that the University of Torino planted a dozen of different Arneis clones in the mid 1970s, to identify potential clonal variation and to select the best ones for quality and disease resistance. Produced entirely in temperature controlled stainless steel with minimal aging in bottle, this is a classic Arneis.

Grignolino Piemonte DOC

This Grignolino is a small production gem (at 4,000 bottles annually) that is incredibly food friendly. Made from 100% Grignolino grapes, it shows the lightness and finesse which has made Grignolino a widely appreciated wine. Following fermentation, this wine is aged for three months in stainless steel to preserve its fresh, fruit-forward aromas.

Dolcetto d'Alba DOC Basarin

The Dolcetto d'Alba Basarin is named for the high quality vineyard from which its grapes originate. It is made from 100% Dolcetto grapes which typify the food friendly, easy drinking yet quality minded wines of this region. The grapes for this wine are pressed and then allowed to mature for six months in a stainless steel tank to preserve Dolcetto's fresh qualities.

Barbera d'Alba DOC Santo Stefano

The Barbera grapes for this wine come from the famed Santo Stefano vineyard, which initially caused critics to believe Italo Stupino was crazy as this vineyard is typically reserved for the hallowed Nebbiolo. This 100% Barbera proved them wrong as it expresses the depth for which Santo Stefano is known while still retaining Barbera's signature fruit. The grapes for this wine are pressed and then allowed to mature for nine months in large wooden vats to allow the wines to mellow and develop their complexity.

Barbera d'Alba Superiore DOC

The Superiore version of Castello di Neive's Barbera d'Alba is only produced in the best vintages and represents a selection of the best Barbera grapes from their Marcorino vineyard. Here, they follow strict green harvesting (removal of immature bunches) and plant only on south-facing slopes thus yielding a wine of great ripeness. It is made from 100% Barbera grapes and serves as a reminder of Barbera's potential. After fermentation, this wine is aged for at least one year in oak barriques (225L French oak barrels) to round out the wine.

Langhe Rosso DOC I Cortini Pinot Noir

Growing up, Italo's favorite wine was his father's "Cuvée Privée." This wine, which was served at family gatherings and made from grapes bought from the then current owner of the castle—a Count Guido Riccardo Candiani, was sourced from a vineyard (I Cortini) right next to the Castello di Neive. To pay tribute to his father's memory and this wine, Italo Stupino continued making a Pinot Noir from the I Cortini plot after his family purchased the castle. Made from 100% Pinot Noir, the grapes are gently pressed and then matured in barriques for 1 year.

Barbaresco DOCG

The grapes for this wine come from some of the most-respected vineyards in the Barbaresco DOCG (Gallina, Messoirano, Valtorta, and a part of Santo Stefano). This wine made from 100% Nebbiolo grapes grown on vines that average 30 years of age. The grapes for this wine are pressed and then allowed to mature in wooden vats for two years to smooth the tannins and develop the wine's complex flavors.

Barbaresco DOCG Santo Stefano Albesani

The Barbaresco Santo Stefano is the result of an ethereal combination of the ideal terroir with the perfectly suited Nebbiolo grape. This wine shows all the characteristic elegance of Barbaresco with the complexity and richness for which Santo Stefano is known. The Nebbiolo grapes for this wine are grown in the Albesani sub-appellation inside Barbaresco, in the single vineyard of Santo Stefano, which is owned entirely by Castello di Neive.

Barbaresco Riserva DOCG Santo Stefano Albesani

The grapes that are destined for this ultra premium wine come from the highly respected Santo Stefano vineyard which is known to make some of Piemonte's finest Nebbiolo wines. As with the other Castello di Neive Barbarescos, this wine is made from 100% Nebbiolo grapes, but the grapes used to make this wine represent the finest selection of grapes, picked at optimum ripeness. These grapes are pressed and the resulting wine is allowed to age in wooden barrels for four years to soften the wine's tannins and add a layer of spicy complexity to the wine's opulent floral aromas.

Famed Italian gastronome and intellectual Luigi Veronelli wrote, "The land, the land, the land, the land, always, the land." The Ceretto family has sustained this same philosophy since the sixties when Bruno and Marcello joined their father Riccardo in the family business in Alba. The two brothers' objective was to select vineyards in the most historically important areas for the production of great wines. This idea, spawned by a visit to Burgundy, would prove the wisdom of the Ceretto family, placing their bottles among the greats of enology and elevating Barolo and Barbaresco among the most appreciated and prestigious wines in the world. The idea was revolutionary at the time for a territory in which the concept of "cru" was completely unknown. It was this attention to terroir that got them recognized.

"Blangè" Arneis Langhe DOC

The Blangè vineyard, located on the hillsides of Vezza d'Alba, was purchased in 1985 with the sole purpose of planting it with the Arneis grape. The name of the wine is derived from the French word "boulangier," or baker, as legend has it that this is where Napoleon's bakers made their camp when his armies ventured into the area.

"Rossana" Dolcetto d'Alba DOC

This 100% Dolcetto comes from the Rossana vineyard, which is located on a hill just south of Alba. This area's clay-loam soils and favorable exposure make this one of the best areas to cultivate the Dolcetto grape. The wine is aged in stainless steel for seven months followed by brief bottle aging before being released.

"Monsordo" Langhe Rosso DOC

Monsordo is both the name of the historical farmhouse that hosts the Ceretto winery in Alba, as well as the hill where a number of the family's vineyards are planted. This offering from the Ceretto family is made from Cabernet Sauvignon, Merlot, and Syrah. All three varietals are vinified and aged separately in wooden barrels for 18 months after which they are blended together to produce this elegant, ageworthy wine.

Barbaresco DOCG

Barbaresco DOCG was created as the first Barbaresco of the house of Ceretto. This wine was considered Ceretto's top Barbaresco until the 1970s, when Bruno and Marcello Ceretto decided to invest in prestigious single vineyards. From that point forward, Barbaresco DOCG became the second wine of Ceretto's Barbaresco offerings. The grapes are sourced from multiple vineyards across the appellation, as was common before the movement to single vineyard bottlings. Ceretto Barbaresco DOCG is a classic wine, like those from the turn of the century, when the concept of 'cru' was totally unknown to the region's winemakers. Made from 100% Nebbiolo grapes, the wine is aged for 24 months in barriques and barrels to round and soften the tannins in the wine.

Barolo DOCG

Barolo DOCG was created as the first Barolo of the house of Ceretto. The majority of the fruit came, at that time, from the Barolo DOCG commune of La Morra. Barolo DOCG was considered Ceretto's top Barolo until the 1970s, when Bruno and Marcello Ceretto decided to invest in prestigious single vineyards. From that point forward, Barolo DOCG became the second wine of Ceretto's Barolo offerings. The grapes are sourced from multiple vineyards across the appellation, as was common before the movement to single vineyard bottlings. Ceretto Barolo DOCG is a classic wine, like those from the turn of the century, when the concept of 'cru' was totally unknown to the region's winemakers. Made from 100% Nebbiolo grapes, the wine is aged for 30 months in both large and small barrels to round and soften the tannins in the wine.

Barbaresco DOCG Bernardot

This 100% Nebbiolo wine is made entirely from grapes grown in the Bernardot cru. The vineyard is located on a ridge just south of Treiso with mostly southern exposures. The wine is aged in a combination of French oak barriques and barrels for two years before bottling.

Barbaresco DOCG Asili

The name of the wine, Asili, refers to the Asili vineyard where the grapes are sourced. This is one of the coveted cru sites of the Barbaresco production zone. Indigenous yeasts start the fermentation, which takes place in stainless steel. A 10 – 15 day maceration period follows. Malolactic conversion takes place over the winter following harvest, after which the wine is refined in medium to large barrels of up to 25HL capacity.

Barolo DOCG Brunate

This 100% Nebbiolo wine is named for the prestigious Brunate cru from which these grapes originate. Fermentation takes place in stainless steel and is induced by indigenous yeasts. The process concludes with a maceration period of 10 – 15 days. Following malolactic conversion, which takes place in December, the wine spends 12 months in barrique (50% new; 50% second passage) followed by at least 12 more months in large casks of 25HL.

Barolo DOCG Bricco Rocche

Bricco Rocche, located in Castiglione Falletto, is one of the most spectacular sites for growing Nebbiolo grapes in the Barolo DOCG zone. This perfectly exposed vineyard site is a monopole of the Ceretto family. While “bricco” refers to the “top of the hill” and is usually where the best exposures are found, “rocche” refers to the cliffs surrounding the vineyard. Grapes are transported immediately to the winery, which sits directly above the vines at the summit of the hill. The final sorting is done by hand before the fruit goes to press. Only native yeasts are used during fermentation, which takes place in stainless steel. After malolactic conversion, the wine is left to refine for 12 months in small oak barrels of just under 300L capacity. It is then moved to large oak casks of at least 25HL for the remainder of its élevage.

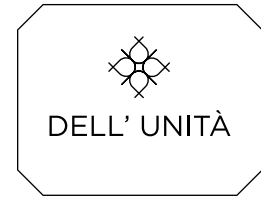
Barolo DOCG Prapò

This wine takes its name from the prestigious Prapò vineyard which was one of the first properties owned by the Ceretto family in Barolo. This vineyard has one of the best exposures on the eastern slopes of Serralunga d’Alba, a world renowned commune within Barolo. Following a fermentation in stainless steel tanks, which is induced by native yeasts, the wine is aged for a period of 12 months in 300L French oak barrels (50% new; 50% second passage.) The wine is then transferred to very large oak casks where it continues to refine before bottling.

Moscato d’Asti DOCG

This Moscato d’Asti gets its characteristic effervescence through a second, temperature controlled fermentation in tank, which is stopped when the wine reaches 5% alcohol. The Moscato Bianco grapes used for this wine are all harvested by hand from the Santo Stefano Belbo, Canelli, and Calosso areas.

Dell' Unità



With over 35 years of Italian wine expertise, LLS has established strong relationships with growers and winemakers in Italy's most important wine regions. Focusing on a central belief in quality and authenticity, LLS joins together some of the best growers in the region to produce one wine that represents a united Barolo. DELL' UNITÀ expresses Barolo in a style that reflects the region as it was pre-World War II when all Barolo wines were produced by blending several vineyard sites together to showcase the unity of the Barolo DOCG in a beautiful expression of the terrior.

Barolo DOCG

Barolo DELL' UNITÀ is rich and harmonious with bold notes of fruit and spice. This elegant red wine is made from Nebbiolo grapes grown in the historical vineyards of Piedmont's rugged Langhe hills. The name DELL' UNITÀ pays tribute to the unification of Italy, an event signed into history in 1861 in Piedmont.

Giuseppe Cortese



The wines of Giuseppe Cortese are every Piemonte aficionado's dream. Located in the heart of the famous Rabajà zone, this small, family owned winery, known for producing exquisitely balanced wines from the Barbaresco zone, is run by those who possess an intimate knowledge of the Nebbiolo grape. With profound respect and knowledge of the Barbaresco terroir, and long held family traditions, Giuseppe Cortese is able to craft some of Piemonte's most exceptional wines.

A native of Barbaresco, Giuseppe Cortese began a lifelong passion for winemaking by working with his father Giacomo in the family business. After several years of experience, he realized the future of high quality Barbaresco wines was in developing the potential of the terroir. With this in mind, Giuseppe began re-orienting the family's wine business and remodeling the winery, improving vinification techniques, and purchasing new land among the famous Rabajà vineyards. Giuseppe's son Piercarlo joined him in the 1990s, after graduating from the highly regarded Enological School of Alba. Today, Cortese is the typical small, family run winery, with Giuseppe's wife Rosella and daughter Tiziana playing active roles in commercial aspects and public relations.

Dolcetto d'Alba DOC

This wine is made from 100% Dolcetto from 25 – 30 year old vines in the Trifolera zone, which is named after the prized white truffles that can be found in the area. The grapes are harvested in late September and vinified entirely in stainless steel tanks to ensure maximum freshness and fragrance.

Barbera d'Alba DOC

Made from 100% Barbera d'Alba grown in limestone and clay soils in various estate vineyards in the Trifolera zone, which is named after the prized white truffles that can be found nearby. The grapes are harvested in late September and then vinified and aged entirely in stainless steel tanks.

Nebbiolo Langhe DOC

This wine is made entirely from the noble Nebbiolo grape, grown in vineyards situated in the Langhe hills in southwestern Piemonte. The grapes are crushed and macerated in contact with the skins for 15 days to ensure greater color extraction. After fermentation, the wine is aged for one year in a combination of new and seasoned large oak barrels.

Barbaresco DOCG Rabajà

This wine is made entirely from Nebbiolo grapes grown in Barbaresco's prestigious Rabajà vineyard, located in the Langhe hills just to the south of Cortese's winery. To achieve the perfect structural balance, the wine is aged for 20 months in a combination of new and seasoned Slovenian and French oak casks, then bottled and cellared for an additional ten months.

Barbaresco Riserva DOCG Rabajà

This wine is made only in the finest vintages. The grapes are selected from the oldest vines in the prestigious Rabajà cru. After traditional vinification, the wine is aged for 40 months, and refined for an additional three years in bottle before release. This prolonged aging period ensures the perfect balance of tannins, body, fruit and acidity, resulting in a wine with great personality and refinement.

La Marchesa



The history of the La Marchesa estate dates back to 1750 when it was the home of the Marchesi Sauli, an ancient and powerful family of Genovese bankers. As the tale goes, the family was preparing for the marriage of the Marchese, but their home did not match his new bride's aspirations. As a solution, a fantastic villa was built in the middle of the property, aptly named "La Marchesa," in her honor. Within the villa is a chapel dedicated to the Guardian Angels, protecting the health and souls of the local peasants, and a limonaia (Italian for "lemon house") during the winter. Following the end of the French Revolution and the establishment of the Congress of Vienna, an economic and trade boom made the family one of the most important in the zone. Today, La Marchesa has returned to its former glory on the same land it occupied in 1750, with the chapel and the limonaia perfectly restored and the old farmhouse converted into the Sauli Restaurant.

"White Label" Gavi DOCG

The story goes that as the family was making preparations for the marriage of a daughter, the bride-to-be let slip that the family home was not quite as she had hoped for the wedding. The Marques immediately decided to build a lavish villa in the middle of the property. He called this landmark "La Marchesa," and today, this name is borne by all the wines coming from the estate. The grapes for the La Marchesa Gavi White Label are pressed immediately following the harvest without adding any sulphites.

"Gold Label" Gavi DOCG

La Marchesa Gold Label Gavi comes from a careful selection of estate grown Cortese grapes which are then vinified at controlled temperatures and aged on the lees for six months to develop additional, complex layers. A small portion of the wine is briefly aged in oak and blended with the rest of the wine to give the wine some extra depth.

Monchiero Carbone



Located in Canale, in the heart of the Roero DOCG in Langhe, the Monchiero Carbone winery was established in 1990 with the goal of reuniting vineyards owned by two branches of a family (Monchiero and Carbone) with winemaking tradition dating back to 1918. Today it is owned and operated by husband and wife, Francesco and Lucrezia Monchiero, who specialize in creating Arneis from the best vineyards in the Roero zone. On the label, as a constant reminder of their family's history in the area and the traditions they seek to uphold, the Monchieros have added the phrase (from local dialect) "Ogni uss a l'ha so tanbuss"—"Every door has its knocker."

The inspiration behind the Monchiero Carbone winery can be traced back to the generations of both families who earned their livelihood as vine growers. On the Monchiero side, maternal grandmother, Clotilde Valente, used her wedding dowry to purchase the Monbirone vineyard, dedicating her life to harvesting its vines. In the early 1900s, Enrico Carbone (nicknamed Ricù) married Lucia Gioetti, the beautiful daughter of a wealthy tenant farmer. Known as "the blonde," Lucia brought with her a dowry that was also used to purchase land. Ricù immediately planted a vineyard of Arneis on the plot acquired on Tanon hill (Tanùn in the local dialect), and began to produce a sweet white wine often served on celebratory occasions. While they are not the only events leading to the creation of Monchiero Carbone, they are the most significant turning points in the family history.

"ReCit" Arneis Roero DOCG

Native to the Roero, where it has been grown since the 16th century, Arneis is one of Piemonte's oldest white grape cultivars. This particular bottling is called "ReCit" which means "little King" in the local dialect, and the Monchiero family believe that royalty is exactly what Arneis represents in the context of native Italian varieties.

"Cecu d'la Biunda" Arneis Roero DOCG

Dedicated to Grandfather Francesco Carbone (better known as "Cecu d'la Biunda" or "son of the blonde woman" in the local dialect), grapes for this wine are grown on the soft, limey soils of the hills surrounding the Vezza Valley. Here the slopes act as a buttress against the Rocche of Canale on the celebrated Renesio hill (where this particular white variety is said to have once been known as the "white Nebbiolo" in an effort to underline its quality and importance).

"Pelisa" Barbera d'Alba DOC

100% Barbera. Made from the estate's younger vineyards, the Pelisa comes from younger vines in the Canale and Priocca areas within the Roero zone.

“Sire” Nebbiolo Langhe DOC

Nebbiolo, one of the most sought after grape varieties in the world, holds sovereignty in the vine growing areas of Alba. The name, Sire, signifying a great ruler or king, is a tribute to the noble qualities this Nebbiolo has to offer. From younger vines on the southwestern hillsides of the vineyards in Canale, these Nebbiolo grapes are fermented following the classic Piemontese 15 day maceration period.

“MonBirone” Barbera d’Alba DOC

The vineyards for MonBirone Barbera d’Alba lie on a hill of the same name, where temperature variances between different vintages are mitigated by the vineyard’s 360 degree exposure, ensuring a consistent quality standard.

“Printi” Roero Rosso Riserva DOCG

Monchiero Carbone introduced Printi Rosso in 1997 in an effort to produce a wine capable of competing, and winning, on any stage. Their goal was to create a wine that would lend itself to long periods of aging without forfeiting the Roero Nebbiolo’s characteristic elegance. Here, on the limey, east-facing soil of Frailin hill, the grapes benefit from dry, hot summer days and the autumn sun’s lingering, lukewarm rays. Fermentation is always long and slow, after which, the wine is drawn off into different barrels, where it completes malolactic fermentation and ages for at least 24 months.

Pico Maccario



Pico Maccario is a Barbera specialist located in the town of Mombaruzzo in the heart of Piemonte's Barbera d'Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Pico Maccario, the eldest brother, devotes himself to the production of the wine while Vitaliano handles the commercial aspects of the business. 8,000 rose bushes planted at the end of each vine row are both the symbol of the winery as well as a traditional indicator of vine threatening diseases. Pico Maccario's winemaking style is to respect the true varietal character of Barbera, delivering wines with focused, clean aromas, and balanced, pleasant acidity. These are very complete Barberas, which are as versatile and enjoyable, as rich and satisfying, in pure Piemontese tradition.

"Lavignone" Barbera d'Asti Rosato DOCG

The pleasure of a good rosé is undeniable. The Maccario brothers believe that clean, healthy Barbera fruit should always have the loudest voice in the final wine. To this end, estate fruit is harvested at optimum ripeness between late September and early November. A simple stainless steel vinification with gentle delestage precedes a 12-day maceration that yields a soft pink hue. This wine is as delicious as it looks.

"Villa della Rosa" Barbera d'Asti DOCG

"Villa della Rosa" Barbera d'Asti DOCG is produced from the youngest vines on the estate and is vinified entirely in stainless steel tanks. The goal of Villa della Rosa is to capture Barbera's floral aromatics and bright cherry fruit character with just a moderate level of alcohol.

"Lavignone" Barbera d'Asti DOCG

Lavignone takes its name from one of the 18th-century farmhouses located on the property. It is the most important wine of the Pico Maccario winery and should be considered as a classic example of Barbera d'Asti. The wine receives a 10 - 12 day maceration and is vinified entirely in stainless steel tanks.

"Tre Roveri" Barbera d'Asti Superiore DOCG

Tre Roveri takes its name from three old oak trees found on the property and is a selection from some of the oldest vines on the estate. The designation Superiore indicates a wine with slightly higher alcohol (minimum 12.5%). Tre Roveri is aged for 12 months in 500L French tonneaux and 3,500L Slavonian "botti grandi" (large oak casks).

Villa Remotti



With a passion for fine wine, Raffaella Rossi and her husband, Riccardo Garosci, founded Villa Remotti in 2002. When they purchased this beautiful villa in the town of Fubine Monferrato, the estate had 2 hecatars under vine, each one its own single vineyard. An archeological investigation revealed that vines had been growing on this estate for two thousand years.

Being novices to viticulture and the business of wine, Rossi hired Giorgio Caroscio, a local grower and winemaker with decades of experience in growing Barbera on this land. Caroscio is directly involved in the cellar, and has applied his artisanal expertise in transforming the estate to meet demands of their niche market of restaurants and wine shops.

The winemaking consultant is one of Italy's most famous wine-makers, Donato Lanati, who founded nearby Enosis, "L Universita del Vino di Donao Lanati," an innovative laboratory devoted to analysis and research of native grape varieties. Lanati's credentials also include being a Professor of Enological technology at the University of Turin and also as consulting enologist for wine estates, universities and other wine related businesses nationally and internationally.

Barbera d'Asti DOCG

Villa Remotti is an artisanal, specialized producer of Barbera d'Asti. Their philosophy is simple: only the best vineyard practices, and the utmost attention to detail in winemaking, will yield wines with unique character and flavor profile.



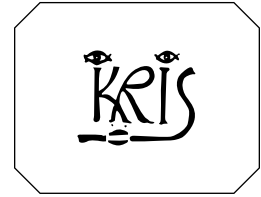
Trentino-Alto Adige

Historically, Trentino-Alto Adige region did not see the kind of upheaval the rest of Italy had to endure. The southern areas (Trentino) were incorporated into the Holy Roman Empire, ceded to the Hapsburgs, and eventually left under the control of the Marquisate of Verona. The northern areas (Alto Adige), part of the Bavarian controlled country of Tyrol, were incorporated by the Hapsburgs, then the Kingdom of Italy, and other Germanic tribes. Finally, Bolzano or Alto Adige, came under the control of the Duchy of Bavaria. These competing influences of Italian Verona and German Bavaria resulted in a cultural confluence.

The blend of German and Italian culture is found in the region's wines. In Alto Adige, the wines are typically German varietals made in an Italian style. Müller-Thurgau, Riesling, Gewürztraminer, Sauvignon Blanc, Lagrein, and Pinot Gris make up the majority of these wines. Not only are some of the grapes of German origin, but the wines also show a mineralic character reminiscent of the Rheingau and Mosel. Trentino Pinot Grigio and Lagrein are two of the easiest wines to drink in today's marketplace. While the Trentino-Alto Adige region boasts no DOCG wines, it does produce the largest percentage of quality wine in Italy. Nearly 80% of the wine produced in the region falls under a DOC.



KRIS



KRIS wine is handcrafted in Alto Adige using grapes sourced from Italy's most esteemed growing regions. An ideal combination of traditional winemaking artistry and modern technology is used to blend each of the KRIS wines.

The timeless and inspiring KRIS labels emphasize the role of the sun in ripening the grapes to perfection, the human hand in crafting the wine, and the lips that savor the wine. Riccardo Schweizer, a native of Alto Adige, studied cubism in Paris under Pablo Picasso and Joan Miró. The original paintings were given by Schweizer to his friend, the KRIS winery's founder, for his birthday.

Pinot Grigio delle Venezie IGT

The KRIS winemakers take full advantage of the “delle Venezie” designation by marrying the best fruit from the appellation’s three permitted regions to yield a Pinot Grigio with an unusually expressive flavor profile. Veneto fruit provides the delicate floral notes and the classic almond finish so typical of this region. Grapes sourced from the southwest-facing slopes of the village of Montagna in Alto Adige receive ample sun and contribute ripe, yet fresh citrus and pear fruit. The Mulinat estate in Friuli, where the soils are gravelly and well drained, produce low-yielding fruit that helps to intensify flavor. The final blend shows depth of flavor in a bold, Northern Italian style.

Tiefenbrunner



Founded in 1848, the Tiefenbrunner Castel Turmhof Winery owes its name to the ancient castle known today as the home of the Tiefenbrunner family. The winery is in the hamlet Entiklar, in the town of Kurtatsch, which is in the South Tyrolean province of Bozen amid the awe-inspiring Italian Alps. Tiefenbrunner produces over 20 types of quality wines, and each bottle receives the attentive care of expert winemaker and owner, Christof Tiefenbrunner. Many international awards testify to the quality that results from their generations of experience, with the flagship of Tiefenbrunner being the Müller-Thurgau "Feldmarschall."

Wine grapes have been cultivated at Castel Turmhof for over 300 years, and from numerous historical documents, it is clear that wine growing played a significant role in the economic development of Entiklar. Vines were cultivated here as early as the era of the Rhaetians, and in particular, during Roman times. The "Lenticlar Estate" is first mentioned in records dating from 1225 AD. A hundred years later, the Cathedral Chapter of Trento was supplied with wine from the estate "auf dem Püche," also known as "mansu a coste," on the orders of the Counts of Tyrol. With the drawing up of a new land register in 1848, the castle name officially became "Turmhof" under owner and winemaker Karl Pardatscher. In 1968, Hilde and Herbert Tiefenbrunner took ownership and set off in a new direction for the winery, with the opening of an outlet at the Turmhof. Wines intended for sale off-premises were now bottled and sold to the general public. Gradually, new markets were developed and production of bottled wines increased accordingly.

Born in Bolzano in 1965, Christof Tiefenbrunner attended the Commercial School in the Alto Adige region at Ora, followed by the Laimburg School of Agriculture Horticulture and Viticulture. Christof's winemaking training also included three months at the Castello di Volpaia in Tuscany in 1985, and three months at a winery at Augsburg, Germany in 1983. Today, along with his wife, Sabine, Christof is fully committed to the Tiefenbrunner principles of preserving the character of grape varieties and the high quality of the grapes themselves.

"Classic" Pinot Grigio Vigneti delle Dolomiti IGT

Made from 100% Pinot Grigio, this wine radiates youthfulness and purity of fruit. This is achieved through stainless steel fermentation and the use of a cork-free closure.

"Classic" Pinot Bianco Alto Adige DOC

Founded in 1848, the Tiefenbrunner winery is situated near Entiklar, a picturesque hamlet in the heart of the Italian Alps. Made from 100% Pinot Bianco fermented in stainless steel, this wine is aged briefly on the lees to add richness to the final wine.

"Classic" Chardonnay Alto Adige DOC

The wines from this historic, family-owned estate are some of the best expressions of the Alto Adige region. This Alto Adige classic is made from 100% estate-grown Chardonnay, which is vinified in stainless steel tanks to preserve all of its fresh and fruit-forward aromas. 28

“Classic” Gewürztraminer Alto Adige DOC

This most ancient grape of the region is treated to some careful vinification that preserves its true varietal character. Grown on hillsides surrounding the villages of Entiklar and Kurtatsch, not far from the winery itself, the Gewürztraminer is allowed to get perfectly ripe. Vinified in a combination of stainless steel tanks and cement vats, the wine is matured on the fine lees for extra depth of character. The stainless steel preserves freshness while the cement allows the wine to breathe naturally. The final blend is a classic example of this variety.

“Castel Turmhof” Pinot Bianco “Anna” Alto Adige DOC

Made from 100% Pinot Bianco fermented in stainless steel, this wine is aged briefly on the lees to add richness, this wine is dedicated to Sabine and Christof’s daughter Anna, the first member of the sixth generation.

“Castel Turmhof” Sauvignon Alto Adige DOC

This handcrafted Sauvignon Blanc comes from two separate areas—at different altitudes and with different soils—each making their own contribution to the final wine. The chalky, glacial soils in Kurtatsch provide structure and minerality while the sandy, loam soils of Völser Aicha allow for development of the classic floral and herbal qualities. A portion (30%) of the wine is matured in large oak casks on the fine lees for six months to add complexity, while a multi vessel approach (steel, wood, and cement) to aging adds roundness and balance.

“Castel Turmhof” Pinot Nero Alto Adige DOC

Looking out from the Turmhof Castel at the cascading fields of vineyards, one sees acres upon acres of white grapes. From these many vineyards come only a handful of reds. This Pinot Nero (Pinot Noir) is harvested and vinified with care before being aged in both barriques and barrels.

“Castel Turmhof” Lagrein Alto Adige DOC

Castel Turmhof Lagrein is named after the estate castle which dates back to the 12th century. The wine is made from 100% Lagrein, grown on choice slopes of the estate vineyards. The wine is fermented in stainless steel, and then aged to perfection in French barriques and oak casks.

“Linticlarus” Pinot Nero Riserva Alto Adige DOC

“Linticlarus” is the name of an ancient Roman Fortress from which the village of Entiklar (where the winery is located) gets its name. Made from 100% Pinot Nero fermented in stainless steel, the wine spends one year in French oak barriques followed by an additional year in bottle for further refinement. Christof Tiefenbrunner has succeeded in producing a stellar wine from this often finicky grape.

“Linticlarus” Lagrein Riserva Alto Adige DOC

The Linticlarus Selection line includes the premium wines of the Tiefenbrunner Estate Winery, which are produced only in exceptional vintages. The name “Linticlarus” is taken from the name of the former Roman fortress “castrum linticlar” in Entiklar. The goal of this selection is to combine the highest potential of both the vineyard and the vintner’s art to produce inimitable, world-class wines.

“Feldmarschall” Müller-Thurgau Alto Adige DOC

This beautifully crafted wine is made from 100% Müller-Thurgau. The vineyards sit on the high plateau of Fennberg, protected from the northerly winds and ripened in a unique microclimate. At an elevation of 3,300 feet above sea level, these are among the highest Müller-Thurgau vineyards in Europe. The wine is named after Franz Philipp Freiherr von Fenner zu Fennberg, founder of the Austrian Kaiserjäger (soldiers of the Austrian emperor), who once used this picturesque Hofstatt as a summer residence.

“Vigna Au” Chardonnay Riserva Alto Adige DOC

Situated to the northeast of Niclara at 853 – 1,050 feet above sea level, the Grand Cru quality Vigna Au is situated with ideal southeastern exposure and is planted Chardonnay vines, some of which exceed 50 years in age. Vigna Au Chardonnay Riserva ferments in small oak barrels where the wine will rest for nearly one year and where it will undergo malolactic fermentation while on its lees. After this the wine is placed in stainless steel tanks for six months where it is clarified by natural sedimentation. The Au Chardonnay Riserva is bottled in the appropriate phase of the moon and left to mature in bottle for another year.

“Vigna Rachtl” Sauvignon Blanc Riserva Alto Adige DOC

Overlooking the Val de Tires, Vigna Rachtl is sits at 1,935 – 2,066 feet above sea level. An extremely steep slope protects the vines from stiff northerly winds and a high content of gray porphyry in the soil composition is unique in the area. It is this distinctive geology of site which gives Rachtl Sauvignon Blanc Riserva its distinguishing character—a nose gives aromas of flint and salty minerality with clean, crisp acidity on the palate. Rachtl Sauvignon Blanc Riserva is allowed to macerate for 8 – 12 hours before gentle pressing followed by a fermentation in large wooden barrels where the young wine will remain for almost one year, although malolactic fermentation is not permitted. Following this, the wine is transferred to stainless steel tank and allowed to clarify through natural sedimentation. An additional 12 months of bottle maturation then takes place at the winery.

Tramin



Located in the heart of Alto Adige in the town of Termeno on the south side of the Alps, Tramin comprises of one of the oldest networks of farmers forming a winery. Rich in tradition, Tramin's wines are authentic expressions of a unique terroir, supported by a common philosophy of hard work, dedication, confidence and creativity among all participating members. Tramin operates on a human scale with a farmer-to-land ratio similar to that of a small estate, allowing for delicate hand-harvesting.

A unique architectural landmark that blends in among its natural surroundings was designed for Cantina Tramin's new headquarters in 2010, combining a modern structure with the original cellar. When viewed from outside, the building is striking for its curves, while the interior is a well-planned winery with dedicated areas for cellar workers and visiting wine enthusiasts. Designed by leading Italian architect Tscholl Werner, the building is located on the exact footprint of the original cellar so as not to sacrifice any land from the surrounding vineyards.

Founded in 1898 by Pastor Christian Schrott, Tramin now boasts 270 members across approximately 620 acres in the communities of Tramin, Neumarkt, Montan and Auer. The town of Tramin—the German name for Termeno—is home to the aromatic grape, Gewürztraminer. The Traminer grape (as it is affectionately called here) is one of the oldest in the world and boasts a noble lineage. In fact, recent studies show that it is the ancestor of some of the oldest grape varieties such as Cabernet Sauvignon and Riesling, and Pinots Blanc, Gris and Noir. At Cantina Tramin, the Traminer grape grows in the subzone of Sella, a terroir that's particularly suited to Gewürztraminer; hence the name of the winery, Cantina Tramin.

Pinot Grigio Alto Adige DOC

This is a richly styled Pinot Grigio produced from low yielding vineyards in the Alto Adige DOC. The vineyards, located at the foothills of the Dolomite Mountains, enjoy warm days and cool nights which preserve the wine's acidity and freshness to produce a well balanced wine

Chardonnay Alto Adige DOC

This cool climate wine is made from 100% Chardonnay and vinified in stainless steel. Its delicate style shows Chardonnay's finer side and is a great addition to the Tramin lineup; all pure expressions of this Alto Adige area.

Sauvignon Blanc Alto Adige DOC

With this offering, Tramin has crafted an elegant 100% Sauvignon Blanc wine from two historic and renowned winemaking districts in the Alto Adige region, Tramin and Montan. Sipping this expressive, terroir-driven wine is the next best thing to frolicking in the rolling green meadows of the majestic Dolomite landscape.

Gewürztraminer Alto Adige DOC

Few realize that Alto Adige is the spiritual home of Gewürztraminer—which translates to “spice carrier,” for its spicy, exotic notes. It has been a hallmark offering at Tramin since it was founded more than one hundred years ago. Today, the grapes are sourced from vineyards in Montagna and Termeno, where this grape is known to produce wines of particularly high caliber.

“Moriz” Pinot Bianco Alto Adige DOC

Although the Pinot family of grapes traces its origins to France, these grapes have been grown in the Alto Adige since antiquity and are considered local varieties by those who live in the area. The vines that produce Tramin’s Moriz Pinot Bianco give lower-than-normal yields for the area and produce concentrated fruit. The body and structure of the Pinot Bianco grapes are enhanced by a period of lees-ageing a small period of time resting in oak barrel. The name Moriz refers to the patron saint of the village of Soll, which is perched in the hills above Tramin and sources the fruit for this marvelous wine.

“Stoan” Alto Adige DOC

The name of this exotic Alto Adige blend refers to the stony soil in which the grapes are grown, which in local dialect is referred to as “stoan.” This aromatic white wine is made from Chardonnay, Pinot Bianco, Sauvignon Blanc, and Gewürztraminer grapes which are blended together and fermented in large oak barrels before being refined an additional seven months before bottling.

“Unterebner” Pinot Grigio Alto Adige DOC

This is not your typical Pinot Grigio. Made using hand selected grapes from the Unterebner vineyard in Alto Adige, the wine is refined in large oak casks. After seven to eight months of lees contact, the resulting wine is rich, refined, and elegant.

“Nussbaumer” Gewürztraminer Alto Adige DOC

This Alto Adige classic is made from 100% single vineyard Gewürztraminer, grown in the highly esteemed Nussbaumer plot. This privileged vineyard site is bathed in maritime breezes from Lago di Garda and sits at a higher elevation, resulting in a longer growing season. After harvesting in multiple passes to capture the optimal ripeness of each bunch, the grapes are fermented in stainless steel tanks to preserve their freshness and purity.

Pinot Nero Alto Adige DOC

Tramin discovered early on that the finicky Pinot Nero really prospered in the cool, moderate microclimate of the southern Alto Adige region. Made entirely from Pinot Nero (elsewhere known as Pinot Noir), which is perfected in a combination of stainless steel, barriques and large casks, this wine is illustrative of why Tramin continues to be ranked as “Tre Bicchieri” (3-stars) by Gambero Rosso.

Lagrein Alto Adige DOC

Made from 100% Lagrein from southern Alto Adige, this deeply colored wine is a classic example of this ancient variety. After a short but intense maceration, the wine is aged in a combination of large oak casks and cement tanks to ensure softer tannins and greater finesse.

Terminum Vendemmia Tardiva DOC

Terminum was the Roman name of Termeno, the village for which Tramin is named. This vendemmia tardiva is made from 100% late-harvested Gewürztraminer, the most renowned white varietal from Alto Adige. The must spends about 18 hours in contact with the skins in order to absorb all of the exotic aromas and flavors of Gewürztraminer.



Veneto

Ancient lore notes that after the fall of Troy, Antenor, a comrade of Aeneas, and a group of Trojans settled in what is now Veneto. Initially, the Veneti people were similar linguistically and culturally to their southern Etruscan neighbors. After the fall of the Roman Empire, the region (at the time called “Venetia”), was ravaged by Goths, Visigoths, and the Huns. After many invasions, the Veneto was absorbed by the Holy Roman Empire. By 1200 AD, the Holy Roman Empire was dissipating and Venice formed its own republic, which lasted for almost 600 years until Napoleon invaded in 1797.

Valpolicella, Amarone, and Ripasso are the three defining red wines of Veneto. DOC Valpolicella wines are produced from a blend of Corvina and Rondinella and can vary from light and fruit forward to rich and concentrated. DOCG Amarone della Valpolicella is produced using the same blend. However, the grapes used are dried for a minimum of three months prior to vinification. DOC Valpolicella Ripasso is produced by refermenting DOC Valpolicella on the unpressed skins and lees of Amarone or Recioto della Valpolicella. The resulting wine is typically reminiscent of both Amarone and Valpolicella.

One of only a handful of sparkling wines to come out of Italy, Prosecco is a perennial consumer favorite due to its finessed flavors and typically low price. Prosecco usually shows bright green apple, lime, and mineral characteristics.



Maculan



For three generations the Maculan family has been selecting and vinifying the best grapes in Breganze, an enchanting village at the foot of the Alps in Italy's Veneto region. While the surrounding mountains protect the area from cold winds, creating a perfect microclimate for the cultivation of wine grapes, it is Fausto Maculan's drive and commitment that sets these wines apart and distinguishes Maculan as an innovative, dynamic winery. Continually at the forefront of any dessert wine discussion, Fausto Maculan has received numerous accolades from the world's most esteemed wine critics.

It can be said that Fausto Maculan was born to make wine, having been birthed in the very building that today houses his office at the Maculan winery. At age 13, he began working at the winery during school vacations and visiting customers with the assistance of a driver (he was too young to have a license).

At the age of 14, Fausto enrolled at the famed School of Enology in Conegliano, where he graduated with honors in 1970. He then completed an obligatory year of military service as an official of the valiant Alpine Corps, a division of the Italian Army known to have a long-standing affinity for wine. Finally, Fausto realized his true calling—managing the viticultural, productive, and commercial aspects of the family business, under the credo of “a small winery making great products.”

Despite a particularly difficult period for winemaking in the Veneto region during this time, Fausto made a courageous decision to invest in improving the quality of his wines, dedicating all his energy and resources to this endeavor. He studied diligently, traveled to the best winemaking areas in the world, including Bordeaux in France, and boldly experimented with his wines—at times arousing incredulity among observers. These efforts bolstered the Maculan winery image, bringing the company to its highest levels and enabling Fausto to offer his customers a complete selection of high-quality whites, impressive reds, and delicious dessert wines.

Since 1985, Fausto has been the course director for the Association of Italian Sommeliers (AIS). He is also recognized as an expert taster, nominated to judge both national and international wine competitions. In 2007, Angela and Maria Vittoria, Fausto's daughters, officially joined Maculan's operations. Angela travels the world to represent the winery and Maria Vittoria graduated from the Oenological and Viticulture Science University of Padua to follow in her father's winemaking footsteps.

“Pino & Toi” Veneto IGT

The name references the varieties from which it is made: “Pino” for the Pinot Bianco and Pinot Grigio, and “Toi” for the Tai as it is now referred to in the Veneto (formerly Tocai Friulano). All the grapes are sourced from various vineyards in and around the town of Breganze, where the Maculan family winery is located. This unique white wine is fermented and refined in temperature controlled, stainless steel tanks to preserve its crisp freshness.

Chardonnay Breganze DOC

Maculan Chardonnay combines the pleasant weight of the Chardonnay grape with the freshness of this cool climate growing zone at the foot of the Alps in northern Veneto. Fermented in stainless steel and rested only briefly in tank before release, this is a wine to be appreciated for its zestiness and vibrant character.

“Costadolio” Rosato Breganze DOC

This is an intriguing rosé made from 100% Merlot grapes, directly pressed without destemming or crushing. Only the first part of the pressed juice is settled for 24 hours at low temperatures, and then fermented in temperature controlled stainless steel tanks. The wine is refined on the lees for three months to preserve its fruitiness, and then racked and bottled in spring following the harvest.

“Brentino” Veneto IGT

Brenta is the main river near Breganze, and is also the name for a wooden basket, worn like a backpack, that was traditionally used to transport grapes during harvest. This Bordeaux inspired red is a blend of Merlot and Cabernet Sauvignon that Fausto Maculan has crafted into a quintessentially Italian wine. To ensure the perfect balance between fruitiness and softness, the wine is aged for one year, 50% of it in French barriques, and 50% in stainless steel tanks.

“Palazzotto” Cabernet Sauvignon Breganze DOC

Maculan’s Palazzotto is made from 100% Cabernet Sauvignon grapes grown in the best, low-yielding vineyards and aged in French barriques for one year. The name of the wine comes from the name of the area, or località, where the grapes are sourced for this wine.

“Fratta” Veneto IGT

Maculan Fratta appeals to an inner hedonist. The wine is made from Cabernet Sauvignon and Merlot grown in estate vineyards around Breganze, a charming Venetian wine village located along the foothills of the Dolomites. Fermented in stainless steel and then aged for one year new in French oak barriques, the Fratta is bottled unfinned and unfiltered to preserve its beautiful profile, which has become legendary among connoisseurs.

“Dindarello” Moscato Veneto IGT

A delicate dessert wine made from 100% Moscato Fior d’Arancio grapes, which translates to “orange blossom.” After the harvest, the grapes are dried for one month in temperature and moisture controlled rooms to concentrate the sugars and flavors in the berries while keeping the grapes in the healthiest condition. Following this brief drying period, the grapes are gently pressed and fermented in stainless steel tanks, resulting in a lovely and balanced dessert wine.

“Acininobili” Veneto IGT

Acininobili, or “noble berries” in Italian, is the result of painstaking hand selection of dried Vespaiola grapes affected by botrytis cinerea (a noble rot that concentrates the sugars in the berries). Fermented in temperature controlled stainless steel tanks, and matured in new French barriques for two years, Acininobili is also refined in bottle for six months to pursue the best balance between impeccable sweetness and lively acidity.

“Torcolato” Breganze DOC

Torcolato is made entirely from handpicked Vespaiola grapes that have been slightly affected by botrytis, a noble rot that adds complexity to this luscious dessert wine. Before fermentation, the grapes are dried for four months in a traditional method that involves winding the bunches around twine and hanging them from the ceiling. These hanging clusters form a twisted rope; thus explaining the wine name “torcolato” which, in local dialect, loosely translates as “twisted.”

Marsuret



With a long wine-growing tradition, Marsuret—the local nickname for the Marsura family—has been producing wine in the Valdobbiadene hills since the founding of the company in 1936 by Agostino Marsura. Marsuret’s mission is to produce world-class Prosecco and Valdobbiadene DOCG Superiore through passion for cultivation of their family-owned vineyards. Sons, Giovanni, Valter, and Ermes grew up among the vines and today hold the reins of the company, bringing fresh ideas, new skills, increased knowledge, and great enthusiasm to Marsuret. A genuine passion for quality wine cultivation forms the basis of the Marsuret mission, including meticulous care for the vineyards, harvesting by hand, and careful grape selection.

“San Boldo” Prosecco Superiore Valdobbiadene DOCG Brut

The crisp air flowing through the small mountain pass of San Boldo slows the ripening of the grapes, giving them great freshness and acidity. The driest and most modern version of Marsuret’s Proseccos, the essence of “San Boldo” remains delicate with an elegant complexity; a true reflection of the power of terroir.

Prosecco Treviso DOC Extra Dry

Prosecco DOC Treviso Extra Dry is the classic Prosecco of the Marsuret Estate. Sourced from estate grown fruit, this Prosecco combines the characteristic aromatic essence with notable acidity. A versatile wine, Marsuret Prosecco Doc Treviso Extra Dry is fresh, light and fruit-forward—perfect for any occasion.

“Agostino” Prosecco Superiore DOCG Dry

Agostino Dry is a vintage-dated Valdobbiadene DOCG Superiore: it is the sweetest version of Prosecco and is characterized by its floral fruitiness. It is produced by the estate’s best selection of grapes and it is very gentle, velvety, soft and round.

“Il Soller” Prosecco Superiore Valdobbiadene DOCG Extra Dry

From the Marsura family’s most protected Valdobbiadene vineyards, where the steep hillsides ensure the grapes get maximum exposure to the sun, “Il Soller” is a sparkling wine with a fresh and delicate bouquet. With hints of ripe fruit and a pronounced fragrance of apple this wine has an inviting, full, aromatic and elegant flavor, which is balanced by firm structure and fine, persistent perlage.

Sansonina



In the mid 1990s, Carla Prospero and her daughter Nadia Zenato acquired a large 18th century farm in the Sirmione area called Sansonina. With this purchase they accepted a challenge to disprove some preconceptions. They set about producing exceptional red wine in a zone traditionally known for whites, while demonstrating that well-structured red wine isn't necessarily men's work.

Sansonina, the name given to the impressive 18th century cascina near Sirmione, derives from Samson, the Biblical judge called upon by God to defeat Israel's enemies with his superhuman strength. The name also belonged to a woman who owned the estate centuries ago, nicknamed "Little Samson" for her strong character. Today, Sansonina maintains this masculine-feminine dualism. The property is located in the zone that produces Lugana, one of the most famous white wines of the Lombard-Veneto region and by definition a feminine wine. But Sansonina is also the only vineyard in the area to have old Merlot vines, a highly valued grape used to make some of the world's most important red wines. With a typically feminine combination of determination and sensitivity, Carla and Nadia have succeeded in producing hearty, powerful and elegant wines.

Lugana DOC Spontaneous Fermentation

Sansonina's Lugana DOC Spontaneous Fermentation is sourced from a single vineyard of 40-year old vines, Vigna del Moraro Verde, near Lake Garda. Here the soils are clay-rich, an ideal material for Turbiana production. Constant cool breezes from Lake Garda and its thermo-regulating influence and temperate microclimate make viticulture possible. This wine offers a connection to how wines were made in the past while displaying a most transparent expression of the Turbiana variety. After a September harvest, the handpicked Turbiana grapes are pressed softly. Fermentation begins naturally through indigenous yeasts present on the grapes. Fermentation lasts for 20 days, and the wine rests on its lees in stainless steel for nine months. Minimal SO₂ is added before bottling.

Merlot Veronese IGT

Sansonina is a special project for Carla Zenato and her daughter Nadia. This unique, handcrafted red is made entirely from Merlot grapes, which are harvested by hand in early September. The winery's name draws from the biblical hero, Samson, who was given superhuman strength. Adding "ina" to a word in Italian is a diminutive term of endearment. Thus, this Merlot becomes a powerful yet refined "Little Samson."

"Evaluna" Garda Cabernet DOC

As a second generation producer in a region that her father, Sergio Zenato, put on the map, Nadia Zenato and her mother Carla Prospero created Evaluna out of a deep love but also deep knowledge of the area. Evaluna (Eve + Moon) evokes the passion and a long practice in the vineyard sites of Lake Garda by the Zenato family. Evaluna in name and intent endeavors to break the mold of what is considered possible in a land of diverse agricultural abundance.

Secondo Marco



Marco Speri is the son of Benedetto Speri, the patriarch of one of the legendary winemaking families in Valpolicella. Benedetto worked together with the Bertani family to perfect some of the very first Amarones. Marco followed in his father's footsteps at Speri winery for about 25 years. In 2008, Marco created his own brand, Secondo Marco, to make wines according to his own vision. Marco's goal is to make elegant, food friendly wines by focusing on higher acidity, lower alcohol, and less residual sugar. By emphasizing his concept of "drinkability," or creating softer wines that are not harsh and high in alcohol, the end result is a very personal interpretation of the Valpolicella region.

Valpolicella Classico DOC

Valpolicella Classico is made from Corvina, Corvinone, Rondinella, and a small percent of other local varieties. The grapes are picked by hand and fermented in stainless steel tanks with indigenous yeasts to preserve freshness and fragrance. Maturation takes place first in cement vats and then in large casks to add complexity without affecting the fruit character.

Valpolicella Classico Ripasso DOC

This Ripasso is fermented in stainless steel tanks with indigenous yeasts at low temperatures in order to preserve freshness and fragrance. After aging in cement until March, the wine is re-fermented on skins of dried grapes that were previously used to make Amarone. The final result is a wine of structure and complexity.

Amarone della Valpolicella Classico DOCG

This Amarone is produced from hand-harvested grape bunches selected for perfect maturation. After 100 days of drying indoors and with a weight loss of 50%, the wine receives a prolonged pre and post fermentation maceration using only indigenous yeasts. The wine is matured in large Slavonian oak casks for 42 months before bottling.

Recioto della Valpolicella Classico DOCG

Recioto is made from hand-harvested grapes selected for perfect maturation. After a long drying process of 120 days and a weight loss of 50%, the wine receives a prolonged pre- and post-fermentation maceration and is fermented with indigenous yeasts. The wine is matured for eight months in 700L Slavonian oak casks.

Stella



Pack your bags and get ready for an adventure. Inspired by an adventurous, confident and vivacious soul, Stella Wines will take you through Italy unlocking its tastes, sights and sounds. Enjoy this wine as you embark on your own new experiences, adventures and discoveries. Salute!

Prosecco DOC

The Glera grapes that yield this spritely sparkler are cultivated on rolling hillside sites in the Veneto region surrounded by the Dolomites and a stone's throw from the Adriatic Coast. Crisp and clean on the palate with a creamy mousse, Stella Prosecco displays delicate aromas of apple blossom, quince, and ripe pear.

Suavia



It probably would never occur to the Tessari Family to concentrate on anything other than Soave and its two native white grapes-Garganega and Trebbiano di Soave. The name Suavia harkens back to the pre-modern day references to Soave. The Svevia—later Suavia—were a Germanic tribe that settled in this part of northeastern Italy after the fall of the Western Roman Empire.

Vineyards have been in the Tessari hands since the late 1800's, but it wasn't until the early 1980's that the family redefined what growing quality grapes could be—tying clonal selection to site-specific areas, lowering Garganega's prodigious yields, and making the wines in tune with the terroir. Rigorous clonal research into the two white varieties has resulted in mono-varietal examples of each, both grown on pure extrusive basaltic (black volcanic) soil; Monte Carbonare (Garganega) and Massifitti (Trebbiano di Soave).

Soave Classico DOC

Suavia Soave Classico is composed of 100% Garganega grapes harvested from the Tessari family's 12 hectare estate located in the historic heart of the Soave appellation. Suavia's Soave Classico is vinified only in stainless steel tanks with several months' lees contact before bottling. The resulting wine has a clarity of expression and regional typicity that speaks to the Tessari family's philosophy of careful selection, low yields and incredible attention to detail in the winemaking process.

“Monte Carbonare” Soave Classico DOC

Monte Carbonare is the name of the hill upon which the vineyard that sources this wine is situated. The word Carbonare refers to coal and is used to describe this location because the volcanic soils here are black as coal. Produced from 100% Garganega and exposed only to stainless steel in order to preserve freshness, the Tessari family describes this wine as “earth in a glass”—a pure expression of their volcanic terroir.

“Massifitti” Bianco Veronese IGT

Fittà is the name of the ancient village where Suavia is based. It derives from the Latin word, “fictus,” meaning, “driven-in,” which refers to the masses of columnar basalt that are naturally found in the area and appear to have been driven into the ground. The name, Massifitti, translates roughly as, “embedded masses,” and pays tribute to this aspect of the local area. 100% Trebbiano di Soave, Massifitti is fermented in stainless steel.

“Acinatium” Recioto di Soave Classico DOCG

Recioto di Soave is the most historical wine produced in the area. In Roman/Medieval times it was called “Acinatium,” a Latin word which means “made with grape berries” because it was produced using only the best and ripest single berries of Garganega: an extremely careful and precise selection which is consistent with the Tessari philosophy of meticulous selection. This wine is the traditional wine of family gatherings and the most special of occasions.

“Le Rive” Bianco Veronese IGT

Le Rive is the name of the small area (cru) where the vineyard is located. “Riva” in the Venetian dialect means “very steep slope,” The wine is fermented in stainless steel tanks and then aged for 24 months in a combination of 70% stainless steel and 30% French Barriques. Le Rive is a velvety and appealing wine that is the perfect companion for flickering candlelight and a crackling fire.



Located in the heart of the famous Prosecco territory between Conegliano and Valdobbiadene, Zardetto has been a leader in sparkling wine for more than 40 years. This vibrant and refreshing off-dry Prosecco is produced from carefully selected grapes grown on the finest hilltop vineyards, after which Zardetto's state of the art winery blends modern techniques and traditional practices that result in an acclaimed brut. As one of the first companies to introduce and distribute Prosecco outside Italy, Zardetto continues to conquer the global market with a wide portfolio of high quality products.

*Owner Fabio Zardetto made his way to the forefront of modern Prosecco production thanks to a long lineage of winemaking tradition. While his maternal great-grandfather worked closely with Giovanni Dalmasso, founder and director of Real Stazione Sperimentale, the foremost institution for vine growing and oenology in Conegliano, his paternal great-grandfather, Ernesto Zardetto, was awarded for his sweet wines or *Vin da Botiglia*. Fabio's grandfather (also named Ernesto Zardetto) spent many years as a researcher at the Real Stazione Sperimentale under the leadership of noted agricultural expert Professor Italo Cosmo. Finally, Fabio's father Pino became a certified oenologist in 1952 and spent the first 17 years of his career producing Prosecco for a small firm in Conegliano. In 1969, Pino opened his own winery with the primary goal of adding his personal touch to Prosecco, highlighting both the flowery and fruity notes of the Prosecco grape.*

Born in Conegliano in 1958, Fabio soon followed in the footsteps of his winemaking ancestors, graduating with honors from the Enology School of Conegliano, one of the oldest and most prestigious enology schools in the world. His experimental thesis examined sparkling wine (of course!), a theme relatively unexplored by the university at that time. Upon completing graduate studies in chemistry at the University of Venice, Fabio leapt into the world of Prosecco Spumante under the helm of his father Pino, by then quite famous in the Italian wine community. In addition to his responsibilities at the Zardetto winery, Fabio was named manager of the official Consortium of Prosecco di Conegliano, serving from 1982 to 1995. In this role, he oversaw all promotion of Prosecco wines, safeguarding the quality and image of Prosecco for the region. In 1998, Fabio was named sole owner of the Zardetto Winery, initiating an exciting new era of the company's development. Under his leadership, Zardetto has been equipped with the best in modern winemaking machinery and technology, guaranteeing their ability to deliver high-quality Prosecco to a large international audience, and further enhancing the quality and flavor of the estate's impeccable collection. Today, Zardetto Prosecco is enjoyed from New York to Hong Kong, continuing the long and storied tradition of the Zardetto family for wine lovers around the world.

“Private Cuvée” Vino Spumante Brut

Fabio Zardetto has created his own personal Cuvée—a blend of Glera (the new name for the Prosecco grape), for long-lasting, expressive citrus notes; Chardonnay, for rich body and creamy texture; and Muscat, for fresh floral and grapey aromas. This fine Cuvée manages to be both playful and refined at the same time—sure to please even the most discerning palates.

“Private Cuvée” Vino Frizzante Brut 20.0 Liter Keg

Fabio Zardetto is delighted to present his own personal Cuvée in Keg format for effortless on-tap pouring, extended shelf-life and consistently crisp bubbles. This deliciously frizzante wine comprises a blend of Glera (the new name for the Prosecco grape), for long-lasting, expressive citrus notes; Chardonnay, for rich body and creamy texture; and Muscat, for fresh floral and grapey aromas. This fine Cuvée manages to be both playful and refined at the same time—sure to please even the most discerning palates.

Prosecco DOC Brut

Made from Glera grapes sourced from various vineyards in the hilly part of the DOC region, northeast of Conegliano. The first fermentation takes place after a brief maceration, which enhances the typical citrus and tropical aromas of the Glera grapes. These intense, fruity aromas are preserved through the second fermentation, which takes place in large temperature controlled stainless steel containers.

“Tre Venti” Conegliano Valdobbiadene Prosecco Superiore Rive di Ogliano DOCG Brut

Tre Venti, a limited edition single vineyard Prosecco, is the result of Fabio Zardetto’s never-ending research into the Prosecco DOCG world. The hill of Ogliano enjoys a southern exposure where the term “rive” refers to the most prized part of the hill—much the same as “bricco,” “ronco,” and “poggio” are used in other regions in Italy. Moreover, the Tre Venti vineyard (located on the eastern border of the DOCG) is chilled during summer nights by a complex system of three winds (tre venti) blowing from the east. This effect allows the fruit-driven aromas and the fresh acidity of this Prosecco to develop slowly but fully.

“Zeta” Conegliano Valdobbiadene Prosecco Superiore DOCG Dry

Produced in limited quantity, this vintage-dated sparkling wine takes its name from the first letter of the Zardetto family name, “Zeta” in Italian. Zeta is made from carefully hand-selected Glera grapes (formerly known as Prosecco) grown in a single vineyard in the San Pietro di Feletto commune, one of the best sites in the Conegliano Valdobbiadene zone. This is an exciting, complex sparkling wine with personality—the delicious culmination of Zardetto’s relentless research into the area’s treasured grape varieties.

Vino Spumante Rosé

For more than 40 years, the Zardetto family has been a leader in Italian Prosecco. This handcrafted Spumante Rosé is made from 100% Raboso Veronese, chosen for its impressive structure and lively acidity as well as its appealing color. Grapes are carefully selected from the hilltop vineyards surrounding the historic town of Conegliano in Italy’s Veneto region.

Zenato



The Zenato winery possesses a strong link to the richness of its local history and culture, and continues to develop this connection today. The estate is based in a territory that surrounds Lake Garda, with an extraordinary microclimate that allows for an optimal growing season. Cherishing a 'frank and simple' approach to life, Zenato is committed to producing affordable wine of exceptional quality. With a passion for the land and a dedication to vigorous research, innovation and quality improvement, Sergio Zenato strived to eclipse past results. He crafted wines that are known for their quality and consistency.

Founded in 1960 by Sergio and Carla Zenato, the Zenato winery was originally based on the production of quality wines from an indigenous varietal, Trebbiano di Lugana. Over time, the winery has been passed to Sergio and Carla's children, who have maintained and expanded upon this vision. Their daughter Nadia currently handles the marketing and promotional activity for the company, while their son Alberto oversees all aspects of production, from the growing of the vines to the completion of the bottling process. Zenato has also explored another important area of Italian wine production—Valpolicella. It is here that they have dedicated endless efforts to the improvement and success of Amarone production, a wine of noble attributes and prestige. Zenato has entered into international markets and received the highest accolades from the wine industry's leading experts, praise that reflects the way in which the company operates on a daily basis. Today, Zenato continues to look to the future and invest in development projects based in the areas of Valpolicella and Lugana.

Lugana DOC Brut

This vineyard is located between Peschiera and Desenzano, the southern area of Garda Lake. The must for this wine is obtained with a light pressing, and is fermented with the natural yeasts of the grape itself in stainless steel tanks. The bottles stand in racks for 18 months and the wine evolves and matures. The bottles are then placed on the pupitres, clarified by riddling, remuage, and then the deposit is removed by dégorgement.

Pinot Grigio delle Venezie IGT

This wine is a perfect introduction to the variety. Delicately scented and soft on the palate, it offers classic citrus and floral notes in a balanced elegant style.

Lugana di San Benedetto DOC

Made from 100% Trebbiano di Lugana harvested from the San Benedetto parcel on the south shore of Lake Garda. The grapes are fermented in temperature controlled stainless steel tanks and refined for six months before being released.

“Sergio Zenato” Lugana San Benedetto Riserva DOC

Made from 100% Trebbiano di Lugana from the oldest vines of the Podere Massoni vineyard. This is the flagship white of the Zenato family, Sergio Zenato Lugana Riserva is a testament to the family’s dedication to indigenous grape varieties. A sophisticated and unique offering, the wine is aged and refined in French oak for added complexity.

Bardolino Chiaretto DOC

Chiaretto is based on a blend of the local varieties Corvina and Rondinella with a small component of Merlot. During vinification, the juice is allowed to macerate briefly on the skins which releases a small amount of pigment and aromatic compounds. This crucial step gives the Zenato rosato its characteristic fresh red fruit aromas.

Valpolicella Superiore DOC

Although the Superiore designation requires that the grapes that go into this wine are harvested at a slightly higher sugar level than standard Valpolicella—thus producing a wine of potential higher alcohol—this Valpolicella is a soft, supple example of this classic wine. Made predominately from Corvina, this wine displays the ripe black cherry flavors for which the grape is known.

“Alanera” Rosso Veronese IGT

Alanera translates as “black wing,” a reference to the raven, “corvino” in Italian, and an homage to the Valpolicella region’s treasured indigenous grape, “Corvina.” Alanera is a seductive wine that derives extra richness from an innovative variation on the traditional appassimento method practiced throughout the zone. 50% of all the grapes harvested to produce this wine are partially dried for 45 - 60 days. The classic Valpolicella varietals are dried in the main drying facility in Sant’ Ambrogio where the Zenato family dry their Amarone grapes, while the Merlot and Cabernet Sauvignon are dried at Zenato’s Santa Cristina winery. The highly concentrated juice from these partially dried grapes adds an unusually complex spectrum of aromas and flavors to the blend. 12 months in barrel round out the tannin structure in this eminently drinkable red.

“Ripassa” Valpolicella Superiore DOC

This wine is a blend of Corvina, Rondinella, and Oseleta. As soon as the dried grapes for the Amarone are fermented, selected batches of Valpolicella wine are “re-passed” over the Amarone lees, thus starting a second fermentation that slightly increases the alcohol content and gives the wine deeper color and more complex aromas. Ripassa is refined in tank for six months and then aged in French allier tonneaux for 18 months. The wine spends an additional six months in bottle before it is released.

“Cormi” Merlot-Corvina delle Venezie IGT

The name comes from blending the two varietal names, Corvina—the signature red varietal of the Valpolicella region—and Merlot. In Veronese dialect, “Cormi” means, “my heart,” a name that also reflects the Zenato family’s dedication to the Valpolicella region. It is a passion that is readily evident in the resulting wine.

“Cresasso” Corvina Veronese IGT

Cresasso is named for the pebbly soil in which it is grown, “sasso” translates as stone, and “cre” is the prefix of cretaceous. While the terrain was far from easy to cultivate, the native Corvina Veronese reaches optimal ripeness here. Cresasso is the product of extensive study and patience on the part of the Zenato family who sought to craft a wine that truly encapsulates the uniqueness of this special terroir.

Amarone della Valpolicella Classico DOCG

Zenato Amarone is a blend of Corvina and Rondinella, with a touch of Croatina and Oseleta. Corvina is prized not only for its intense Marasca cherry flavor, but also its ability to withstand the drying process. Used in small quantities Rondinella also fares well in drying, and contributes dark color and an alluring floral note. Oseleta provides tannic structure and minerality; while Croatina is introduced to add youthful fruitiness. All this attention to detail pays off in a wine that is immediately approachable yet unmistakably ageworthy.

“Sergio Zenato” Amarone Classico Riserva DOCG

The high-quality approach to this wine begins in the vineyard as it is made from a strict selection of Corvina, Rondinella, Croatina, and Oseleta grapes grown in the Sant’ Ambrogio district. The grapes are harvested in September and October and dried for four months before fermentation. After being aged for 36 months in large barrels, the wine is refined for several months in bottle.



CENTRAL



Wines of Central Italy

Central Italy sits beyond the wide Pò River Valley where the dramatic hills of the Apennine mountain range lie beneath the brilliant Mediterranean sunshine for which Italy is widely beloved. Here is where stone farmhouses and cypress-lined drives share the landscape with olive groves, sunflowers, wheat fields, and grape vines. Home to the likes of Montalcino, Chianti Classico and Bolgheri, Tuscany is the best known of Central Italy's regions. Yet beyond Tuscany's borders many vinous rewards await the adventurous taster. To the north and east Emilia-Romagna is often regarded as the food capital of Italy, a significant title in a country that lives to eat. Here bubbly Lambrusco and soft Sangiovese accompany rich pasta and meat dishes. In the Marche, to Tuscany's east, the white Verdicchio grape produces tenuous and electric wines that age for decades. Further south still, the mountains of Abruzzo are home to the rustic and earthy Montepulciano grape while Molise's coastal vineyards yield decadent blends and single-varietal reds. Heading back west, the national capital of Rome in the region of Lazio is a collision point for politics, fashion and cuisine. From the Super Tuscans of Tua Rita to the spontaneously-fermented Montepulciano of Valle Reale and the category-defining Brunello di Montalcino of Altesino, the wines that comprise the Leonardo LoCascio Selections collection of Central Italian wines represent the best in their class.

CENTRAL





Abruzzo

Before being conquered by the Romans, Abruzzo was inhabited by the Italic people, of which one particularly pugnacious tribe was the Samnites. The tribe fought against Roman rule so fiercely that when Rome finally conquered the area they named it Samnium in honor of the Samnites. After their conquest, the Romans established the first series of roads in the area and added luxuries such as spas and amphitheatres. Many elements of Tuscan Renaissance architecture can be seen in the churches and cathedrals of the area.

Until 1963, Molise and Abruzzo were combined into a single territory known as Abruzzi. The western part of the Abruzzo is dominated by the Appenine Mountains. This part of the mountain range offers slopes ideal for skiers and campers. The eastern Abruzzo has miles of coastline along the Adriatic Sea offering some of Italy's best beaches.

Abruzzo boasts a single DOCG—Montepulciano d'Abruzzo Colline Teramane—but is far more widely known for its DOC-level Montepulciano d'Abruzzo. The Montepulciano grape produces large yields of ripe fruit. Rosato versions of Montepulciano are bottled under the term cerasuolo. For several years, the perception of Abruzzese wine suffered due to the massive production figures from a geographically small area. High-quality wines from this area, on the other hand, can exhibit a mineralic component because of the calcareous clay soils that cover the area.



Monti



Monti is a small, family-owned estate founded in 1969 by brothers Antonio and Elio, who operated the winery together until Elio passed away in 2002. Antonio and Elio were always traditionalists in the production of the grape, utilizing the estate's 30 acres under vine to the fullest. Now acclaimed Italian winemaker Riccardo Cotarella helps produce their two exceptional wines from Abruzzo's noble varietal, Montepulciano.

Montepulciano d'Abruzzo DOC

100% Montepulciano, unfinned and unfiltered to preserve all its fleshy, fruit flavors. Monti Montepulciano d' Abruzzo DOC was first produced in 1970 and has been a classic expression of its terroir. Harvested in October from calcareous, sandy-loam soil, the wine is aged in Slavonian oak for 6 - 12 months then in bottle for another six months before release. The key to this Montepulciano's greatness is its bottle, not barrel, aging.

Montepulciano d'Abruzzo Colline Teramane Riserva DOCG Pignotto

Granted DOCG status in 2003, the Montepulciano d'Abruzzo Colline Teramane appellation comprises the hills around the province of Teramo, an area esteemed for wines that show concentration and intensity of fruit. Although the appellation allows for some Sangiovese in the wine, this wine is made from 100% Montepulciano sourced entirely from the Pignotto vineyard, which is named after a hill in the oldest section of the Monti family estate vineyards.

Stella



Pack your bags and get ready for an adventure. Inspired by an adventurous, confident and vivacious soul, Stella Wines will take you through Italy unlocking its tastes, sights and sounds. Enjoy this wine as you embark on your own new experiences, adventures and discoveries. Salute.

Montepulciano d'Abruzzo DOC

Montepulciano d'Abruzzo grapes, grown in Abruzzo's hillside vineyards near the Adriatic Coast. An excellent complement to a date night or casual evening enjoyed with Italian cheeses, pizza or red meats.

Valle Reale



Valle Reale was founded in 2000 with the goal of producing world-class wines. The Pizzolo family, in close consultation with Professor Leonardo Valenti and the agronomic faculty of the University of Milan, are working to develop a model for central Italian wines and winemaking. Working primarily with the Montepulciano varietal, they aim to create wines that highlight the grape's intrinsic qualities: strength, exuberance, vitality, color, elegance, balance and depth. The process begins with the careful selection of clones that are best suited to Valle Reale's soil and climate, and therefore best express the distinct characteristics of the varietal. Their success is evident in the young, vibrant DOC wine, and even more so in the cru, a new benchmark for Montepulciano d'Abruzzo.

Trebbiano d'Abruzzo DOC Organic Grapes

Although the DOC rules for Trebbiano d'Abruzzo permit some of the highest yields in Italy (5.6 tons per acre), Valle Reale yields much less (4.4 tons per acre) from their Trebbiano vines for maximum concentration of aromas and flavors. Valle Reale's Trebbiano d'Abruzzo is the product of certified Organic grapes which undergo spontaneous fermentation that is carried out by indigenous yeasts. All of this helps to create a wine that is truly unique and reflective of its terroir.

Trebbiano d'Abruzzo DOC Vigna del Convento di Capestrano

As the label reads, this wine is "spontaneously fermented" and "unfiltered." The first statement means that only natural or "wild" yeasts are used in the vinification of this wine. Unfiltered wines are not passed through a micron filter prior to bottling. Together, these processes result in a fuller, more terroir-driven wine with a delicious character.

Cerasuolo d'Abruzzo DOC Organic Grapes

Made from 100% Montepulciano grapes, Valle Reale's Cerasuolo, which translates to "cherry-red," is a deeply colored rosé produced by a short maceration before separating the juice from the skins. Cool summer nights, windswept days, and thin, stony soils characterize the section of vineyard from which the fruit for this wine is sourced. Spontaneous fermentation initiated and carried out by indigenous yeasts add further to the complex aromas and flavors of this wine.

Montepulciano d'Abruzzo DOC Organic Grapes

The organic Montepulciano grapes that produce this wine are sourced from two separate vineyards: Popoli and Capestrano. Capestrano's soaring summer temperatures and silty soils yield richness and structure. The rocky and exposed terrain of Popoli bestows fragrance and freshness. Spontaneous fermentation binds the raw materials into a sum that is greater than its individual parts—a wine that is both rich and elegant, and speaks clearly of its terroir.

Montepulciano d'Abruzzo DOC Vigneto di Popoli

Because of its unique location, Valle Reale has redefined Montepulciano d'Abruzzo: at 1,100+ feet above sea level, Valle Reale's vineyards are nestled into one of Italy's most beautiful national parks. This rich wine is made from 100% Montepulciano d'Abruzzo grown in the oldest estate vineyards in soils rich in chalk, clay and pebbles. Harvested by hand in November, the grapes are gently pressed and macerated with the skins for ten days to ensure ideal color concentration and structure.

Montepulciano d'Abruzzo DOC San Calisto

San Calisto is Valle Reale's flagship wine. This muscular, yet refined, red is made from 100% Montepulciano grown in the San Calisto parcel, the oldest plot in the Valle Reale estate. This special vineyard is located in one of Italy's most beautiful national parks, surrounded by the majestic Gran Sasso mountain range. Here, the vines benefit from the high elevation, a wide diurnal temperature range, cool breezes, and limestone-rich soils.



Emilia-Romagna

The duality of Emilia-Romagna is evident even in its history. Emilia is named for the road that connected Rome with Northern Italy (Via Emilius) and Romagna is named after Romània (the name of the Eastern Roman Empire after the fall of Rome.) It was in this area that one of Europe's oldest universities was founded, the University of Bologna. Politically, the region's history is one of instability as it was controlled by varying political entities until it finally became part of the Modern Italian Republic.

These two areas today are the embodiment of old vs. new. Emilia is home to modern industries like car production (Ferrari, Lamborghini, Maserati, Ducati, etc.) Romagna, on the other hand, is home to older crafts, like clothes and wine. Each region makes wine; however, they make very different wines. Emilia is home to Lambrusco production where Romagna is more famous for Albana di Romagna and Sangiovese di Romagna.

Winemaking has long been associated with Emilia-Romagna, and, as a result, Italy's first DOCG for white wine was actually in Emilia-Romagna. It was called Albana di Romagna and it is still respected today as an easy-to-drink white that can be paired with local seafood dishes. Sangiovese also found a home here, and many of Italy's taverns serve the inexpensive, yet flavorful Sangiovese di Romagna as a pleasing quaffing wine.



Castelluccio



Owned by the renowned oenologist Vittorio Fiore, Castelluccio was originally founded in the 1970s. In the 1980s Vittorio Fiore became the consulting winemaker and in 1999 he purchased the majority of shares in the property.

“Le More” Sangiovese di Romagna DOC

“Le More” refers to the blackberry character of this deep and lively Sangiovese di Romagna. The grapes are harvested from the end of September to mid-October, then fermented and aged in stainless steel in order to retain the fresh and fruity character of the wine.

Ronco dei Ciliegi IGT di Forli Rosso

The name “Ronco dei Ciliegi” means “Vineyard of the Cherry Trees”—a nod to the two large, old cherry trees found by the vineyard. The Sangiovese grapes for this wine are planted on south eastern facing slopes for maximum sun exposure and are harvested during the first week of October. The wine is fermented in stainless steel tanks and then aged in French oak for 12 months.



Lazio

The region of Lazio is so-named because the original inhabitants of the land were a group of people who called themselves the “Latini.” The language spoken by these inhabitants served as the basis for Latin (and also the name). Holding this area as its base of power, the Roman Empire spread across most of Europe and the Mediterranean.

In 2008, Italy elevated wines made from the Cesanese grape in the Piglio region to DOCG (Cesanese di Piglio DOCG). This is still the only DOCG for red wines in Lazio. The most famous wine to come from this region is easily Frascati, a simple white wine made from Malvasia Bianca.

The most interesting story for wines from Lazio is that of Est!Est!!Est!!! di Montefiascone. Centuries ago, there was a traveling bishop who sent his page ahead to scout local bars and taverns to see who served the best wine. When the page found one such bar, he would write “Est!” on the door of the bar so that the bishop would know to stop there. When he came to the town of Montefiascone, one bar was serving wines that had been made locally. The page was so taken with the wines that he scribed “Est!Est!Est!!!” on the door.



Falesco, Famiglia Cotarella



Two of Italy's most acclaimed winemakers, brothers Riccardo and Renzo Cotarella, founded the Falesco winery in 1979. Their philosophy was focused on balancing the uniqueness and tradition of native varieties with the versatility of international grapes. The result was a complete portfolio of wines that consumers and critics alike have recognized as exhibiting extreme value and Best of Class offerings. In late 2016 brothers Renzo and Riccardo made history by officially handing the reigns of the enterprise over to the next generation—daughters Dominga, Marta, and Enrica. With this transition to the next stage in the Cotarella family's story the family has decided to transition out the brand name of Falesco, and focus instead on the importance of family, thus re-imagining the family brand as "Famiglia Cotarella".

Merlot Lazio IGP Montiano

A 100% single vineyard Merlot grown in the Montiano parcel in Montefiascone, Lazio. The volcanic, mineral-rich soil of the Montiano vineyard and a rigorous hand selection of these grapes contribute to Montiano's solid structure and concentration. One of the most sought-after wines from central Italy, this is a perennial favorite of red wine collectors worldwide!

"Ferentano" Lazio IGT

Ferentano is one of Italy's truly unique white wines. Produced in the area of Ferento near Viterbo, the Cotarella family's Ferentano is among the only wines in Italy made entirely from the native white grape, Roschetto. Because the Roschetto variety is notoriously high in polyphenols, the Cotarella's use the advance technique of cryoextraction to gently draw out the flavorful juice, leaving behind any components that would cause bitterness. A cool-temperature fermentation in a combination of steel and a barrique follows. The wine is then rested in American and French barriques (50% new, 50% second passage) for 3 months. The resulting wine is structured, sophisticated, and, above all, fresh.

"Sodale" Merlot IGP Lazio

The word "Sodale" comes from the Italian "Sodalizio" meaning a strong or important bond. Such a bond exists between the Cotarella family and Leonardo LoCascio Selections as well as between Sodale and its bigger brother, Montiano. Like the award-winning Montiano, Sodale is made entirely from Merlot grapes grown in the volcanic soils of Montefiascone. Following careful selection, these grapes are fermented in stainless steel tanks followed by 9 months aging in 325 Liter oak casks. The result is a beautiful expression of this volcanic terroir blending velvety texture and juicy fruit with fine structure and minerality.



Le Marché

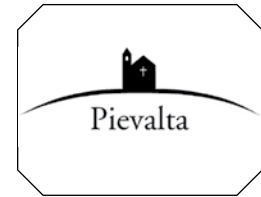
The pastoral scene of gently rolling hills that give way to seaside towns belies the tumultuous history from which the region draws its name. In Frankish (and many other ancient languages), the word *marka* signified a border area between two political entities. After countless invasions, the region became a border between the Holy Roman Empire and the Republic of Venice. It was during this time that it was first called “Le Marché.” Over the years, various dominant cultures have left their mark on Le Marché: Romans with their short, squat buildings, the duomi of Renaissance cathedrals, and castles dotting the landscape. It is from these plentiful castles around the city of Jesi that the name Verdicchio dei Castelli di Jesi is taken.

The food of Le Marché is simple, but never disappointing. Drawn from both land and sea, many dishes are cooked in either a *potaccio* style with white wine, onion, tomato and rosemary, or a *porchetta* style, with wild fennel, garlic and rosemary. White truffles can be found here in spades—with production second only to Piemonte—and are treasured as the perfect topping to a local specialty lasagna called *vincisgrassi*. *Bordetto*, a spicy soup whose exact recipe is slightly altered in each community, can include up to thirteen different types of seafood. Of course, there is Verdicchio a-plenty to wash down all the tasty cuisine... Cin Cin!

Historically, the region has been known for its Verdicchio, a crisp white wine that made a distinct impression outside of Italy for its creative, green amphora-shaped bottles and refreshing quality. Producers have worked hard to prove that good Verdicchio is not only crisp and refreshing, but also layered with delicious complexity. Le Marché has been one of the last regions in central Italy to realize its potential for high-quality wines. As excitement for this quality-minded production grows, many connoisseurs believe Le Marché is capable of producing impressively structured, quality-driven red wines from the Montepulciano and Sangiovese grapes.



Pievalta



Verdicchio's long tradition as Le Marché's banner grape and its reputation as one of Italy's greatest Italian white varieties is highly respected by the stewards of viti and viniculture at Pievalta. Verdicchio production is centered in two place-name appellations of Le Marché region: Verdicchio dei Castelli di Jesi and Verdicchio di Matelica. Pievalta's terroir is located in the former, and the wines of Jesi tell the story of their microclimate and particular subzone. Pievalta's young history was made possible by the vision of Silvano Brescianini (winemaker and Managing Partner of Barone Pizzini) who tapped enologist Alessandro Fenino to manage this ambitious project in 2002.

Pievalta farms 26.5 hectares of estate-owned vineyards in two key sites flanking both banks of the Esino River Valley in the province of Ancona. Vineyards on the left bank (planted in the 1970s) are predominately clay and limestone, and have been updated with new plantings for higher density. Vineyards flanking the right bank of the Esino River are of higher elevation and steep slopes, and marked by soils of granitic sandstone. All work in the vineyards is painstakingly carried out by hand throughout all events during the growing season.

Pievalta refrains from conventional winemaking production, and has, since the outset, been farmed organically. In 2005, Alessandro also began the conversion to biodynamic farming (Demeter certified since 2008) using legume cover crops between the rows and biodynamic preparations. In philosophy and practice, Pievalta aims to resurrect the spirit of their soils. To this effect, the makers act as stewards of their vineyards, and within the context of each season, usher a transparent expression of Verdicchio into wine. Using a less-is-more approach, Alessandro and his team allow the grape and terroir to take its natural course with very little intervention. Since 2009, all wines have been produced free of any animal additives.

Verdicchio dei Castelli di Jesi Classico Superiore DOC

Pievalta's Verdicchio Classico Superiore is sourced from nine vineyards on the left bank of the Esino River. The average elevation is 200 meters above sea level with a density of 1,666 – 5,400 vines per hectare. Soils are calcareous clay, sandstone and limestone in origin. The alchemical symbol on the label means spring and indicates the freshness of the wine.

Verdicchio is sourced from the eight vineyards in the production zone of Maiolati Spontini (including Chiesa del Pozzo, Fosso del Lupo, Costa del Togno, Veranda, San Paolo Vecchie Vigne, Orfeo, San Paolo Bosco, Pieve) from late August through late September for a direct pressing and fermentation in stainless steel, and aging in stainless for six months. Bentonite is used as the fining agent. Partial malolactic conversion is allowed for mouthfeel and weight.

Castelli di Jesi Verdicchio Riserva Classico DOCG San Paolo

Pievalta's San Paolo Verdicchio Riserva is sourced from the single vineyard of San Paolo. The three hectare site sits at an average of 200 – 300 meters above sea level with a northeastern exposure on Monte Follonica hillside on the right bank of the Esino River. Soils are calcareous clay and sandstone in origin. The alchemical symbol on the label means summer because of the richness and energy of this reserve wine. San Paolo Verdicchio Riserva is harvested in late August for a direct pressing and fermentation in stainless steel, and aging in stainless for 26 months. Bentonite is used as the fining agent.



Molise

After the fall of the Roman Empire, the Goths and Lombards invaded Abruzzo. Finally the Duke of Benevento annexed it and eventually it became Campania. Through the 16th century, Molise was actually part of Puglia, but it was eventually absorbed with Abruzzo to create the overarching Abruzzi region. It remained part of this combined region until 1963.

Perhaps the most apparent difference between Molise and Abruzzo is in their respective cultures. Molise has tended to be much poorer throughout history than has Abruzzo. As a result, the currency in Molise was not money, but livestock. Because of this, the livestock that was raised was more valuable to sell in Abruzzo than it was to eat. This is why many of the dishes typically served in Molise are vegetarian.

Molise can boast no DOCGs and only has four DOCs. Of these DOCs, the most well known is Biferno, which makes blends of Montepulciano and Aglianico in either red or rosé style. Sangiovese is also planted here and accurately demonstrates that the wines from this region tend to show a more youthful, approachable character than those from their northern neighbor.



Di Majo Norante



Founded in 1968, the Di Majo estate cultivates more than 200 acres under vine. In order to ensure consistent, high-quality production for all the estate's wines, Alessio Di Majo hired renowned oenologist Riccardo Cotarella as a consultant. In addition to producing quality wine at an outstanding value, the Di Majo family is dedicated to practicing environmentally sound agriculture.

Sangiovese Terre degli Osci IGT

Made from 100% Sangiovese grown in the Ramitello and Martarosa vineyards and hand-harvested in October, this wine is aged in stainless steel and large oak barrels for six months to achieve greater smoothness and softness while preserving the supple fruit-forward characteristics of Sangiovese

Cabernet Sauvignon Terre degli Osci IGT

This noble red is made from 100% estate-grown Cabernet Sauvignon that is hand-harvested in October and vinified in stainless steel tanks. The unique landscape and terroir of Molise create a delicious expression of this international varietal. The resulting wine serves as a testament to the talent of this dynamic winemaking team.

“Ramitello” Biferno Rosso Molise DOC

This wine is made from a selection of the best Montepulciano and Aglianico grapes grown in the Ramitello vineyard. After fermentation in stainless steel, the wine is aged in a combination of stainless steel tanks and barriques for eighteen months. The final wine shows firm structure yet ripe, accessible fruit.

“Contado” Aglianico del Molise Riserva DOC

The Contado Riserva is made from 100% Aglianico grapes grown in the southeastern region of Molise. The grapes are hand harvested in late October and undergo an extended period of maceration to build incredible concentration and flavor. After fermentation in stainless steel, the wine is matured in a combination of stainless steel and barriques for eighteen months, resulting in a layered, complex wine.

“Don Luigi” Montepulciano del Molise Riserva DOC

Don Luigi was made in tribute to Don Luigi Di Majo Norante, the patriarch of this estate. The wine undergoes a period of extended maceration to achieve incredible color and concentration before being refined further in Allier and Tronçais barriques for 12 – 18 months. The resulting wine is a bench-mark expression of Montepulciano from the Molise region.

“Apianae” Moscato Reale del Molise DOC

This is a wine that has been celebrated throughout history. It was first mentioned by the Romans, who named it after the bees that were attracted to the Moscato Reale grapes (api is Latin for “bees,”) and much later it became a favorite of many Popes. After harvest, the grapes are pressed and left to ferment slowly for approximately 20 – 25 days. The wine is then matured for two years in large casks before release. All this patient winemaking definitely pays off in the final wine: the results are sweet indeed.



Toscana

Centuries saw this eponymous area of Italy controlled by the Etruscans, the Apennine Peninsula's pre-Roman inhabitants. During the Renaissance, the cities of Siena and Florence were constantly in contention for cultural, political, and artistic influence. As with the the whole of Italian history, the years between the Renaissance and modern Italy were characterized by invasions. Tuscany joined the Italian Republic in 1860 and remained a member since.

Tuscany claims the third-most DOCG's in the country totaling 11. Some of the DOCG's are esoteric (Suvereto, Val di Cornia, Montecucco Sangiovese), however, some are world-famous and highly sought-after (Brunello di Montalcino, Chianti, Chianti Classico.)

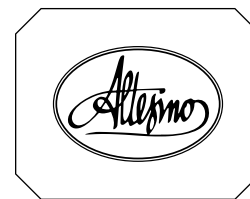
Chianti, Tuscany's best known appellation, comes from the center of Tuscany in the area between and surrounding the cities of Florence and Siena. Chianti can take many forms, and to reflect this, it is broken further into 7 sub-zones to embody a sense of regionality and quality. Chianti coming from the hills around Siena (Colli Senesi) traditionally tends to be a more earthy and rustic style; however, Chianti coming from the northern part of the Chianti region (Colli Fiorentini or Rùfina) tends toward a more refined, velvety, and elegant version. The area between Siena and Florence is known as Chianti Classico and is generally seen as the truest and highest-quality, deepest, and most ageworthy expressions of Chianti.

While Sangiovese is the principal grape in Chianti, it is the sole grape permitted for Tuscany's most illustrious DOCG, Brunello di Montalcino. To the west and overlapping slightly with the southern area of Colli Senesi, Brunello is often viewed as the finest and purest example of Sangiovese in the world.

In the 1970's, winemakers began to experiment with the cultivation of international varieties. As the winemakers tried to add more roundness and body to the often-austere Sangiovese grape, they ran further and further afield of the DOCG regulations. As a protest and sign of their dissatisfaction with the appellation system, winemakers released high-priced blends of international varieties as vino da tavola, Italy's most-lowly designation. Soon, the movement took root and the idea of Super-Tuscans was born.



Altesino



Near the end of 2002, Elisabetta Gnudi Angelini, owner of nearby Tenuta Caparzo, purchased the Altesino winery. Winemaker Claudio Basla remained with the estate, emphasizing his commitment to maintaining Altesino's hard-earned reputation as a Montalcino institution and a global leader in innovative winemaking.

Toscana Rosso IGT

Rosso di Altesino is based on the Sangiovese grape but always contains about 20% Merlot and Cabernet Sauvignon grapes that are hand-harvested from estate vineyards. The grapes are fermented in stainless steel followed by six to eight months of maturation before bottling. Crafted for accessibility, the fresh fruitiness of Rosso di Altesino is ready to be enjoyed upon release.

“Palazzo d’Altesi” Sangiovese Toscana IGT

Named after the main villa at Altesino, this is a modern take on a Tuscan classic. Made entirely from Sangiovese grapes that are hand selected from the prestigious Montosoli vineyard. One third of the grapes undergoes carbonic maceration and the entire batch is then fermented in temperature-controlled, stainless steel tanks. To provide additional elegance, Palazzo Altesi is aged in Allier barriques for approximately one year.

“Alte d’Altesi” Toscana IGT

The name of the wine, which translates to “highest in Altesi,” refers to the fact that the grapes for this wine are sourced from some of the estate’s highest vineyards. This wine is made from a blend of equal parts Sangiovese, Cabernet Sauvignon and Merlot, all of which are hand harvested in September. The wine is then aged for 12 - 14 months in French oak barriques.

Rosso di Montalcino DOC

Altesino makes this Rosso di Montalcino entirely from select Sangiovese Grosso grapes sourced from the younger vines in the Altesino, Pianezzone, Macina, and Castelnuovo dell’Abate vineyards. After the fermentation process in stainless steel, the wine ages in large barrels of varied maturity for six to eight months followed by three months in bottle. The final wine is a perfect and accessible introduction to the terroir of Montalcino.

Brunello di Montalcino DOCG

Brunello is considered among Italy's top-quality wines. Made from 100% Sangiovese Grosso grapes hand-harvested from the Altesino, Castelnuovo dell'Abate, Macina, and Pianezzone vineyards, this wine is an example of finesse and elegance inherent to Montalcino's best vineyard sites.

Brunello di Montalcino DOCG Montosoli

This small vineyard produced one of Italy's first "cru" wines. Located at the top of Altesino's vineyards is the prestigious Montosoli vineyard where ancient limestone soils and 360 degree exposure combine to yield a Brunello of exceptional style and elegance.

Brunello di Montalcino Riserva DOCG

This special, limited edition wine is made only in spectacular vintages and in small quantities from 100% Sangiovese Grosso grapes hand harvested from the Altesino, Macina, Pianezzone and Castelnuovo dell'Abate vineyards. This riserva is produced only in the best years in very limited quantities.

Vin Santo Val d'Arbia DOC

Vin Santo, which translates as "holy wine" in Italian, is a traditional sweet wine from Tuscany. This dessert wine is made from Malvasia and Trebbiano Toscano, which are dried for three to six months. The fermentation and aging processes take place over eight years in chestnut caratelli (small wooden casks), resulting in a wine of incredible complexity and concentration.

Castellare



The Castellare estate is one of the best examples of tradition in the area. The winery's owner, Paolo Panerai, has closely studied the world's best wineries and applied this understanding and experience to viticulture in Italy.

Chianti Classico DOCG

Located in the Chianti Classico commune of Castellina, this Castellare offering is comprised primarily of the local Sangiovese grape, Sangiovetto. Research begun in the late 1970s allowed Castellare to isolate this clone and enabled the winery to make this very unique style of a Tuscan classic.

Chianti Classico Riserva DOCG Il Poggiale

Made from a majority of Sangiovetto and balanced with Canaiolo and Ciliegiolo, all grown in the Poggiale vineyard, the grapes come from an elevation of almost 1,500 feet above sea level. The combination of high elevation and low yields results in a wine that manages to simultaneously show both restraint and layered richness. This classic red holds great aging capability.

Merlot Toscana IGT Poggio ai Merli

Poggio ai Merli is made entirely from Merlot, and named after the single vineyard from which it is produced. Located in the heart of Chianti Classico, grapes are imbued with all the terroir-driven characteristics of Tuscany's most famous viticultural area. This wine embodies Castellare's innovation by producing international varietals in an area world famous for Sangiovese.

Cabernet Sauvignon Toscana IGT Coniale

Made from 100% Cabernet Sauvignon and grown in the Coniale vineyard at an average altitude of 1,500 feet above sea level. This low-yielding plot produces only one ton of fruit per acre and showcases how meticulous vineyard work creates a layered, complex wine.

“I Sodi di San Niccolò” Toscana IGT

I Sodi di San Niccolò was created in the early 1980s to demonstrate that native grapes could produce a wine with all the power and grace of a Super Tuscan. The name “I Sodi” refers to land that is difficult to till (the grapes must be hand-harvested), and “San Niccolò” is an abandoned church on the Castellare property. This wine captures both the rich history of the vineyard as well as the Sangiovese grape’s enormous potential.

“S. Niccolò” Vin Santo del Chianti Classico DOC

Made from a blend of Malvasia and Trebbiano, the grapes used in the wine are harvested from various estate vineyards in Castellina. After harvest, the grapes are dried and fermentation is carried out slowly in small barrels known as caratelli. The wine is then aged in these barrels for an additional five years

Castello di Bossi

Castello di Bossi

With a history dating back to the 9th century AD, the Castello di Bossi estate has evolved with the times. A dynamic team leads the estate and never shies from technological innovation, while remaining true to the terroir of Chianti. It is this balance that has been a key part of Marco Bacci's vision as he has brought Castello di Bossi to the highest ranks of international wine. As the mastermind of Castello di Bossi, he oversees all operations, from beginning to end, with careful attention to detail. In the last 10 years, Marco has added two properties to his holdings: Renieri in Montalcino and Terre di Talamo in the Morellino di Scansano appellation.

Rosato Toscana IGT

Introduced in 2015, this refined and elegant Tuscan Rosé adds a breath of freshness to Castello di Bossi's lineup of powerful and prestigious red wines. Castello di Bossi Rosato is sourced from the Corbaia vineyard, which was planted more than 40 years ago to a ratio of about 70% Sangiovese and 30% Cabernet Sauvignon. Every year, during the process of making red Corbaia wine, 5 – 7% of the juice is “bled” from the Corbaia tanks rendering the remaining juice more concentrated. Beginning with the 2014 vintage, this juice is now collected and put through a cool-temperature fermentation in stainless steel tanks before being released as a dry, structured Rosato.

Chianti Classico D.O.C.G.

For owner Marco Bacci, success is in the details, from vineyard to bottle. The entire Castello di Bossi portfolio of wines carefully balances the tradition and rich history of the region with innovative winemaking techniques; this Chianti Classico is no exception. Made from 100% Sangiovese, grown in soils with high chalk content, this wine shows just how good this varietal can taste.

Chianti Classico Riserva D.O.C.G. Berardo

The Castello di Bossi estate is located in the commune of Castelnuovo Berardenga in the southernmost tip of the Chianti Classico zone. Berardo is a shortened way of saying, “It comes from Berardenga.” Areas further south in Chianti Classico tend to produce rounder, fuller versions of Chianti and this wine is a perfect example of this rich elegance.

Merlot Toscana IGT Girolamo

Named for the oldest vineyard of Merlot, planted in Bossi more than 40 years ago, the muscular Girolamo is made entirely from Merlot grapes. After the harvest, the grapes are crushed and fermented in stainless steel for extra smoothness and complexity. Girolamo is then aged in Allier barriques for approximately two years to achieve an elegant combination of fruitiness, softened tannins, and body.

Toscana IGT Corbaia

Named for the vineyard of Cabernet Sauvignon planted in Bossi more than 40 years ago, this Super-Tuscan is a blend of Sangiovese and Cabernet Sauvignon. Corbaia is stainless steel-fermented and matured in Allier oak barriques, which results in a wine of superb finesse and elegance.

Vin San Laurentino Toscana IGT

This classic Italian dessert wine is named after San Laurentino, the patron saint of the church located in the village of Bossi. It is made from grapes that are dried for five months to achieve optimal concentration of flavors and sugars, followed by a slow fermentation and lengthy maturation in traditional caratelli casks.

Il Marroneto



Historically speaking, Il Marroneto is one of the few older estates in Montalcino having been established in 1974 by Giuseppe Mori. Il Marroneto takes its name from an old tower dating back to the 13th century where the nuns (that lived in the Madonna delle Grazie convent) kept the chestnuts used to make flour for bread. Mori's sons Alessandro and Andrea, busy with their occupations as lawyers—having followed in their father's footsteps—showed great interest in winemaking. In 1980, the first vintage was made by the brothers' hands in two small rooms at Il Marroneto. Alessandro was hooked. He would continue on as winemaker, turning his passion for Brunello and the estate into a philosophy of life.

To get to the heart of Il Marroneto, the vineyards must be considered together with its winemaker, Alessandro Mori, an artisan in his own right. The estate's 5.8 hectares have been planted in stages: The first 10% in 1975, an additional 10% in 1977, and the rest in the winter between 1982 - 1983. Elevation of the vineyard sits at 400 meters above sea level, and soils are an intricate mix of mostly sand, large stones of limestone and galestro. Vines are planted with ample spacing in mind so that Sangiovese thrives in nutrient-rich topsoil that encourages good rooting. Here in the north, cooler weather turns out more distinctive Brunellos of precision, elegance and aromatics.

Brunello di Montalcino DOCG

This first vintage of Il Marroneto was bottled in 1980. The vines are an average age of 35 years with ample vine spacing of 3,400 per hectare. A nine day native ferment in 50% stainless and 50% wood occurs with occasional punchdowns. The wine is bottled unfinned and unfiltered after ageing 39 months in 2,600-liter French cask, and further refining for six months in bottle.

“Selezione Madonna delle Grazie” Brunello di Montalcino DOCG

Madonna delle Grazie is the 13th century church on the estate for which it takes its name. This wine is produced from a special selection of Sangiovese to create the estate's “grand cru” Brunello, first bottled in 2000. The 35-year old vines have been planted with ample vine spacing of 3,400 per hectare. Twenty day native ferments are standard, with pump overs when Alessandro decides. The wine is aged in 2,600 liter French cask for 41 months, and further refined in bottle for six months.

Monastero



Established in 2000 by oenologist Alessandro Cellai, Monastero was created with the sole aim of making two great wines: Pinot Nero and Campanaio. Pinot Nero, although not easily adapted to conditions in Italy, is considered to be one of the best grape varieties in the world, capable of producing wines of extraordinary elegance and harmony. Konrad Winzer, a contemporary sculptor and friend of the estate, lent his artistic talents to creating the unique labels for these wines.

“Campanaio” Toscana IGT

Made from equal parts Merlot and Cabernet Sauvignon, Campanaio is the result of meticulous attention starting with the selection of the plants themselves. Alessandro Cellai began by searching for superior rootstocks and clones and quickly found a passion. His painstaking efforts have resulted in a wine of considerable personality, one that fully shows the characteristics of the international favorites without disguising the unique aspects of the local terroir.

“La Pineta” Pinot Nero Toscana IGT

While Pinot Nero is capable of producing wines of extraordinary elegance and harmony, it sometimes has difficulty adapting to conditions in Italy. To succeed with this grape in a land known for indigenous varieties, Alessandro Cellai had to approach every operation in the vineyard and the cellar meticulously. For example, he found that allowing the skins to macerate with dry ice prior to fermentation brought out more refined perfumed aromas. The wine’s name takes inspiration from the surrounding pine forests, as “La Pineta” translates to “pine tree.”

Orma



Orma is the acclaimed wine made at a single estate of the same name in Bolgheri, coastal Tuscany's premier wine village. Originally purchased in the mid-1990's by Arezzo-born business mogul, Antonio Moretti, Orma is said to be 'well-born' due to the estate's location next to Tenuta dell'Ornellaia and amid the towering cypress trees of the famed Via Bolgherese. With a profile that finds equilibrium between power and finesse, Orma reflects both the unique terroir and the ambitious spirit of its territory.

“Passi di Orma” Bolgheri DOC

Introduced with the 2015 vintage, Passi di Orma represents this venerated Bolgheri producer's second wine and the winery's first Bolgheri DOC. The name, which translates as “Steps from Orma” serves as an accurate description of what is inside the bottle—a powerful and structured, yet slightly more accessible variant on Orma's namesake wine. A blend of Merlot, Cabernet Sauvignon, and Cabernet Franc, Passi di Orma undergoes a careful fermentation in stainless steel tanks followed by 6 months in 225L French barriques. This is a second wine that does not settle for second place.

“Orma” Rosso Toscana IGT

Orma epitomizes the style of wine that has made Bolgheri a household name among enthusiasts of the ‘Super-Tuscan’ phenomenon. Bordelaise grape varieties achieve superlative expression in Bolgheri, but they do so in a style that is unique to this low-lying, sun-drenched, and breezy zone near the Tyrrhenian Sea. Orma's composition is based on Merlot and balanced by Cabernet Sauvignon and Cabernet Franc, blending the ripeness and density that one might associate with Napa's sunny skies with earthiness and power similar to that for which Bordeaux is the benchmark. A backbone of vibrant acidity and aromas of dusty earth keep Orma's identity firmly Italian.

Palladio



PALLADIO

Since it was founded in 1992, Palladio wines have received numerous accolades as Best Buys from food and wine journalists. With its stylish packaging, extreme versatility and value-oriented pricing, Palladio allows the American wine drinker to enjoy the best quality wines from Chianti. World-renowned oenologist Alberto Antonini's involvement and direction serves as a guarantee that this wine is produced to be a true expression of its appellation and stands out in highly competitive category.

Bianco Italiano VdT

A blend of Chardonnay, Trebbiano and Grillo, this white wine is named for Italy's iconic architect, Andrea Palladio. Like a Palladian masterpiece, this wine represents what the Romans and Greeks intended wine to be: easy to drink and a beautiful companion to food.

Rosso Italiano VdT

Composed of equal parts Sangiovese and Merlot, this wine is named for Italy's iconic architect, Andrea Palladio. Like a Palladian masterpiece, this wine represents what the Romans and Greeks intended wine to be: easy to drink and a beautiful companion to food.

Chianti DOCG

Palladio was the name of an architect from Venice who created many innovative designs during the Renaissance. This modern twist on a classic is a blend of 90% Sangiovese and 5% each of Merlot and Syrah that is vinified in stainless steel tanks and cement vats. The wine is then aged in stainless steel tanks and French oak barriques for six months. This creates a fresh, easy-to-drink wine that can easily please friends and guests.

Poggio Scalette

PODERE
POGGIO
SCALETTE

Poggio Scalette takes its name from the landscape, which is characterized by dry, stone walls supporting terraces, on which the vineyards and olive groves are planted. From a distance the impression is of a series of stairs, climbing the slopes of Greve. After the death of its previous owner, Poggio Scalette remained abandoned for years until Vittorio Fiore, one of Italy's most famed winemakers, discovered the property in 1991 with his wife, Adriana. In 1996, 42 additional acres of land became available, enabling them to expand. It was discovered that the plot of land known as Il Carbonaione was the first area to be replanted after World War I (1914 - 1918), which means these vines, more than 90 years old, are a rare example of the original clone of the famous Sangiovese di Lamole variety in the Chianti Classico area.

Chianti Classico DOCG

This is a wine that expresses both the Chianti Classico terroir as well as the Sangiovese grape. The grapes for this wine are sourced from vineyards in the village of Ruffoli, located in Greve. Harvested at the peak of ripeness in October and fermented in concrete tanks, this wine is one of the finest examples of this classic Italian varietal.

"Il Carbonaione" Alta Valle della Greve IGT

The vines used for Il Carbonaione, some more than 75 years old, are rare clonal examples of the famous "Sangiovese di Lamole" varietal in the Chianti Classico area. The vineyard plot "Il Carbonaione" is so named because the Fiore family found evidence indicating that a charcoal pit (in Italian 'carbone') was located there many years ago.

"Capogatto" Alta Valle della Greve IGT

Capogatto is the Tuscan name for the old method used to train and duplicate the vines in the vineyards, a process technically known as "layering." This wine is made from equal parts Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot, which are harvested in September.

Pratesi



Based in Carmignano, Pratesi is a small, family-owned estate of about 50 acres that began bottling and selling its wine in 1983. In 1997, Fabrizio Pratesi took over the winery and shortly thereafter modified its production philosophy under the guidance of Stefano Chioccioli, a well-known consulting oenologist and agronomist. Together they decided to plant new vineyards at a greater density of 4,200 vines per acre, enabling them to dramatically reduce the yields and boost the flavor concentration in the grapes. Since the Renaissance, Carmignano has had a reputation for producing excellent wines and today Pratesi produces rich, flavorful, elegant wines that carry on this tradition.

“Locorosso” Sangiovese Toscana IGT

Made from 100% Sangiovese which is hand-harvested from estate vineyards in early October, the grapes are crushed and macerated for a period of 20 days to extract greater color and aroma concentration. Locorosso rests in stainless steel tanks for 18 months and then in bottle for six months to soften and integrate the tannins.

“Carmione” Carmignano DOCG

This wine is based on a majority component of Sangiovese, which is balanced by smaller amounts of Cabernet Sauvignon and Merlot. After fermentation, the wine is matured in barriques to add layers of complexity and to soften the tannins. The final product is a perfect example of the indelebile link between the grower’s respect for the land and the manifestation of terroir in the bottle.

San Polo



In an effort to employ environmentally sound and sustainable agriculture, natural compost and nitrogen-rich plants have replaced the chemical treatments in the San Polo vineyards. Picturesque olive groves and a magnificent farmhouse enrich the property with genuine Tuscan charm, while the modern, underground winery and cellar provide the best environment and technology for state-of-the-art winemaking.

“Rubio” Toscana IGT

Rubio is a youthful and fresh red made entirely from Sangiovese Grosso grown on hillside vineyards of Montalcino. Fermentation in stainless steel follows a brief, but intense, period of maceration. The final bottling retains all of the fresh fruit character while delivering excellent color and flavor extraction.

Rosso di Montalcino DOC

At San Polo, the grapes for this Rosso di Montalcino are obtained from the same noble parcels as those used for the Brunello, but the requirements for aging and maximum yields are less stringent. Therefore, Rosso di Montalcino wine is more accessible in its youth, whereas Brunello di Montalcino benefits from more aging. More like a “Baby Brunello,” the final wine is flavorful and versatile, with all the quality one expects from this distinguished appellation.

Brunello di Montalcino DOCG

San Polo Brunello, made from 100% Sangiovese Grosso, is produced from estate vines in the Montalcino appellation. Blessed with vines that enjoy a southeastern exposure in a naturally occurring amphitheatre, San Polo is able to employ organic and biodynamic methods of viticulture that keep these wines pure. This is a wine that truly reflects its pedigree and meticulous treatment in both the vineyard and cellar.

Brunello di Montalcino Riserva DOCG

Made from 100% Sangiovese, manually harvested in October. The wine is fermented in stainless steel and macerated by frequent pumpovers and punch downs. Aging is done in French barriques for a period of two years before an additional year in the bottle for further refinement.

San Quirico



When Andrea Vecchione, proprietor of San Quirico, replanted his original 27 acres of vineyards more than 20 years ago, he was one of few in the area of San Gimignano who took a scientific approach to the task. The results have been so outstanding that his vineyards are now a prime source for select grafting. With their southern and western exposures, Andrea's vineyards have now doubled in size, while his approach to winemaking still has but one yardstick: quality. His winery is small but efficient and equipped to produce state-of-the-art wines. In 2004 San Quirico obtained USDA NOP (National Organic Program) certification for their organic products and the 2005 vintage was the first to be labeled as such.

Vernaccia di San Gimignano DOCG

Grown in hillside vineyards surrounding the Tuscan town of San Gimignano, this wine is made entirely from Vernaccia grapes. The grapes are chilled immediately following harvest and vinified at low temperatures in cement vats so that the final wine exudes a fresh, lively character. Since the 2004 vintage, this wine has been made from USDA-certified organically grown grapes. In a region of reds, this classically spicy Vernaccia wine shows a different side of Tuscany.

Chianti Colli Senesi DOCG

This wine is made from 100% Sangiovese grapes grown in estate vineyards, hand harvested using small crates, in Chianti's Colli Senesi subzone. Prior to fermentation in stainless steel, the skins and juice undergo a long cool maceration to impart rich color, flavor, and phenolics to the final wine. Additionally, since the 2005 vintage, this wine has been made from USDA-certified organically grown grapes.

Tenimenti d'Alessandro



The d'Alessandro family moved to Cortona from Rome in 1968. 20 years later the family's wine estate, Tenimenti d'Alessandro, began experiments on 5 hectares of land planted by leading Italian agronomist, Professor Attilio Scienza. Professor Scienza spent the next four years conducting tests on each plot within those 5 hectares until he determined that Syrah was the variety best suited to the soils in this location. This marked a turning point in Cortona's winemaking history as the small hilltop town in eastern Tuscany, up to this point, had not been known as a quality wine-producing zone. Syrah's affinity for Cortona's hot and dry climate was so profound that Tenimenti d'Alessandro gradually planted another 40 hectares of the grape between 1993 and 2002. In that time the Syrah-based wines from Tenimenti d'Alessandro have won praise and recognition internationally. Cortona earned DOC status in 1999, and thanks to the collaboration between winemakers, Filippo Calabresi and Luca Currado, Tenimenti d'Alessandro continues to translate the best of Cortona's terroir through the Syrah grape.

“Bianco del Borgo” Viognier Toscana IGT

Bianco del Borgo is the entry-level Viognier of Tenimenti d'Alessandro. The wine is made from 100% Viognier, harvested from the clay soils of the property's youngest vineyard (planted 2003 - 2004.) It is fermented and aged in stainless-steel tanks for eight to ten months.

“Fontarca” Viognier Toscana IGT

Fontarca (named for a “fonte” or natural spring near the vineyard) is 100% Viognier from a single vineyard planted in 1991. The vineyard is densely planted at 7,000 to 8,500 plants per hectare between 290 and 300 meters above sea level. Fontarca is partially fermented and aged in large, truncated French oak casks for 18 months.

“Pepe Rosa” Rosato Toscana IGT

This rosato of Syrah is named “Pepe Rosa” (pink pepper) referring to the wine's color and spicy character. The grapes are harvested in the first two weeks of September to retain freshness. Pepe Rosa's pink color is obtained during six hours of maceration before fermentation in stainless steel tanks.

“Borgo” Syrah Cortona DOC

Borgo Syrah is the “village” wine of Tenimenti d'Alessandro and is intended as an introduction to Cortona's terroir. The wine is from the youngest vineyards on the estate and mechanization is allowed for certain operations. Borgo Syrah is completely destemmed and vinified in stainless steel tanks and concrete vats for 12 months.

“Il Bosco” Syrah Cortona DOC

Il Bosco (the forest) is a selection of 100% Syrah from three vineyards planted between 1988 and 1995 at a density of 7,000 vines per hectare. The vineyards are situated at 280 to 300 meters above sea level and are hand-harvested. The wine is aged for 36 months, 1/3 in used barriques and 2/3 in large used oak casks.

“Migliara” Syrah Cortona DOC

Migliara (named for a millet field that once existed there) is 100% Syrah produced from a half-hectare vineyard named I Cipressi (the cypress). It is only produced in top vintages. This vineyard lies 300 meters above sea level and was planted in 2000 at a density of 8,500 plants per hectare. The wine is aged for 36 months, 1/3 in used barriques and 2/3 in large used oak casks. Before bottling 10% of Viognier is blended to the wine.

Tua Rita



Rita Tua and her husband, Virgilio Bisti, bought approximately 37.5 acres of land in 1984 and planted it with Cabernet and Merlot. They later purchased an additional 17.5 acres of land, bringing the total estate to 55 acres, of which about 45 are planted with vines. The winery released its first vintage in 1992, and soon began receiving praise and accolades from wine enthusiasts worldwide for its rich, full-bodied wines. In just five short years, its 100% Merlot had achieved cult-like status, receiving outstanding ratings from the world's most prestigious wine critics and publications. Critic Robert M. Parker, Jr. said the 1999 Redigaffi was "as close to perfection as a wine can get." The following year, he gave the 2000 Redigaffi a perfect 100 score. The winery's Bordeaux blend, Giusti di Notri, also garners near-universal praise. Little wonder that Tua Rita's wines are considered among the most difficult to find in Italy.

"Rosso dei Notri" Toscana IGT

This youthful offering from Tua Rita is made of roughly 50% Sangiovese which is complimented with equal parts Merlot, Cabernet Sauvignon, and Syrah, harvested in September from vineyards in the foothills of Suvereto, a small hilltop village in Tuscany. After a gentle pressing, the wine is aged for three months in French oak barriques and stainless steel tanks.

"Perlato del Bosco" Toscana IGT

Perlato del Bosco is made entirely with Sangiovese from estate vineyards in Suvereto. The grapes are harvested and vinified in stainless steel before being aged for 12 months in a combination of French oak barriques and large barrels.

"Giusto di Notri" Toscana IGT

Giusto di Notri is a Bordeaux-inspired blend based on Cabernet Sauvignon, and complimented by Merlot and Cabernet Franc, selectively harvested in September. After a gentle pressing, the juice and skins macerate for a lengthy period of 25 - 30 days to add concentration and depth to the final wine. The wine is then aged for 18 - 20 months in French oak barrels and refined six months in bottle before release.

The word "Giusto" refers to the name of the Patron Saint of Suvereto (the hilltop Tuscan town where Tua Rita is located) and "Notri" is the name of the winery's exact location.

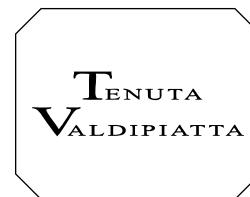
“Redigaffi” Toscana IGT

Redigaffi is a breathtaking, iconic wine made entirely from estate Merlot. The perfectly manicured vineyards are planted to ensure low yields and the greatest quality of the grapes. Extra long maceration with the skins and manual, frequent punch downs allow for Redigaffi's outstanding concentration and complexity. The wine is matured on the lees for eighteen months in French oak barrels and bottled without fining or filtration. The final wine is the flagship wine of the Tua Rita estate.

Syrah Toscana IGT

Hand-crafted by the esteemed winemaker Luca d'Attoma, Tua Rita Syrah is a beautiful expression of this noble variety. Yields are kept to a minimum to ensure flavor concentration. Remarkably layered and complex, this Syrah is pure harmony in the glass and a must-have for every collector of fine Tuscan wines.

Valdipiatta



Valdipiatta was founded in 1973, but it was not until Giulio Caporali purchased the property in 1990 that it began to earn a reputation for producing some of the finest Vino Nobile di Montepulciano. Through vision, determination and much hard work, Giulio transformed a small Tuscan farmhouse and its vineyard into a modern and successful winery. Not surprisingly, his program of renovation and revitalization began in the vineyards. After a studied, careful analysis of soil conditions, clonal selections, vine densities, and pruning systems, the vineyards were replanted with the aim of producing Prugnolo Gentile (the local name for Sangiovese) grapes of exceptional caliber. These same standards guided Giulio in the following years as he purchased additional vineyards in prime growing areas of Montepulciano. After he finished converting the vineyards, Giulio set about overhauling the cellar with the installation of the most up-to-date equipment and the introduction of small oak barrels from the finest French coopers. He then built an impressive underground cellar by digging deep into the tuffaceous rock of one of the property's hillsides.

Chianti Colli Senesi DOCG

This wine is made primarily from Sangiovese with small additions of Canaiolo Nero and Merlot from different vineyards around Montepulciano. The must undergoes an initial pre-fermentation maceration at low temperatures followed by a brief maceration with the skins for greater color and tannin extraction. The wine is aged for six months in large Slavonian oak barrels and six months in bottle.

Rosso di Montepulciano DOC

This Rosso di Montepulciano is based on a backbone of Sangiovese (locally referred to as Prugnolo Gentile,) with small additions of Canaiolo Nero and Mammolo from different vineyards in the Montepulciano area. A portion of the wine is aged for three months in one year old French barriques. The final product is matured for an additional three months in bottle before release.

Vino Nobile di Montepulciano DOCG

A blend of Sangiovese (called Prugnolo Gentile in Montepulciano) and a small amount Canaiolo Nero, the grapes for this wine are hand harvested in late September. The must undergoes an initial pre-fermentation maceration at low temperatures to release some of the grapes more subtle nuances. The wine is aged for six months in barriques, followed by an additional 12 months in large Slavonian oak barrels. The wine then spends an additional 6 months in bottle for extra elegance and finesse

Vino Nobile di Montepulciano DOCG Vigna d'Alfiero

This wine is named after Alfiero Carpini, the first vineyard worker at Valdipiatta, who had already been working at the estate for 15 years when Giulio Caporali bought the property in the late 1980s. It was Alfiero who taught the history of each vineyard to the Caporali family and planted a small vineyard in Bossona in 1973. After Alfiero passed away, Giulio Caporali honored his memory by producing a wine with the grapes grown in the vineyard that Alfiero had planted 25 years before.



Umbria

Umbria is named for the ancient Umbri tribe that inhabited the area. Historically one of Italy's least-populated areas, Umbria has remained true to its roots. The region still has less than one million inhabitants, and, as such, is something of an unspoiled gem in the Appennine Peninsula. Hundreds of small medieval towns are scattered around the area, each of which is largely based on local agriculture and tourism.

Although Umbria has two DOCGs, it is most known for its Orvieto DOP. The two DOCGs are Sagrantino di Montefalco DOCG and Torgiano Rosso Riserva DOCG. Sagrantino di Montefalco DOCG is produced from 100% Sagrantino in the area surrounding the town of Montefalco. These wines may be dry or passito-style, and are always at least two and a half years old by the time they hit the market, characterized by sweet, dark fruits, intense ripeness, and great ageability. Torgiano Rosso Riserva DOCG is produced from a minimum 70% Sangiovese, in the area between Torgiano and Perugia. At the time of its release, the resulting wine must be at least three years old. These wines are famous for their vinous gaminess that smoothes with age. Its refreshing, easy-to-drink white wines made from a combination of Trebbiano and Grechetto from the Orvieto DOP are one of the area's great prides.



Falesco, Famiglia Cotarella



Two of Italy's most acclaimed winemakers, brothers Riccardo and Renzo Cotarella, founded the Falesco winery in 1979. Their philosophy was focused on balancing the uniqueness and tradition of native varieties with the versatility of international grapes. The result was a complete portfolio of wines that consumers and critics alike have recognized as exhibiting extreme value and Best of Class offerings. In late 2016 brothers Renzo and Riccardo made history by officially handing the reigns of the enterprise over to the next generation—daughters Dominga, Marta, and Enrica. With this transition to the next stage in the Cotarella family's story the family has decided to transition out the brand name of Falesco, and focus instead on the importance of family, thus re-imagining the family brand as "Famiglia Cotarella."

"Le Poggere" Est! Est!! Est!!! di Montefiascone DOC

The legend goes that in the 12th century, a wine-loving bishop was traveling through the Italian countryside on his way to see the coronation of the Pope. As he traveled, he would send a scout ahead of the convoy to let him know the wine of the area was good by marking "Est" ("It is") above an inn's door. As the scout traveled ahead to Montefiascone, the wine was apparently so good, that the scout marked that location with "Est! Est!! Est!!!" Montefiascone remains an excellent wine today, particularly so when crafted by Riccardo Cotarella, who blends 50% Trebbiano, 30% Malvasia, and 20% Roschetto together for legendary results. "Le Poggere" is the name of the area where the vineyards are located.

"Tellus" Chardonnay Umbria IGT

Tellus Chardonnay is sourced from five hectares in the Montefiascone vineyards located in Umbria. Soils here are crumbly, sedimentary soils rich with rich layers of pebbles sitting at 250 meters above sea level. Even ripening is assured due to the moderate climate allowing aromatic development and phenolic structure.

"Tellus" Merlot Umbria IGT

Tellus Merlot is sourced from vineyards in Montecchio, in the heart of Falesco's estate in Umbria. Soils here are clay and calcareous, with a southeast exposition, sitting at 300 meters above sea level. Aromatics are fully developed with appropriate elevation while soils here produce a richer, deeper Merlot profile.

"Tellus" Cabernet Sauvignon Umbria IGT

Tellus Cabernet Sauvignon is sourced from Montecchio in the heart of Falesco's estate in Umbria. Soils here are clay and calcareous, with a north-south exposition, sitting at 300 meters above sea level. Aromatics are fully developed with appropriate elevation while soils here produce a balanced Cabernet profile of moderate body, acidity and tannins.

“Marciliano” Cabernet Sauvignon Umbria IGT

Falesco has established its reputation by exploring not only the uniqueness and tradition of native varieties but also the versatility of international grape varieties in new terroirs. Accordingly, Marciliano is a classic blend of estate-grown Cabernets. To achieve extraordinary depth and concentration, the juice undergoes a lengthy period of maceration followed by sixteen months in oak resulting in exquisite complexity and refinement. The final wine is one of the greatest expressions of central Italian Cabernet.

“RC2” Sagrantino di Montefalco DOCG

This silky and substantial red wine is made from 100% Sagrantino, a highly-esteemed grape, indigenous to the Montefalco area of Umbria. Locals unanimously agree that the variety is at its finest in the hills surrounding Gualdo Cattaneo. Here, the combination of microclimate, elevation, and unique soils makes it possible to obtain wines of truly exceptional character. The wine name and label pay tribute to Riccardo Cotarella's first grandson, Riccardo Chiasso, who shares the initials, RC, with his grandfather.



La Carraia was founded in 1976 by the Gialletti and Cotarella families. Riccardo Cotarella, one of the most respected authorities on the production and marketing of Italian wines, is the winery's co-owner and winemaker. La Carraia's broad and diverse portfolio satisfies the needs of casual, value-oriented consumers with products like Sangiovese and Orvieto Classico, and the most demanding of collectors with their Fobiano.

Orvieto Classico DOC

Orvieto Classico is one of the best known white wines from Central Italy. Its history begins with the Etruscans and continues in the Middle Ages where it was a Papal favorite. It is a classic Italian white, made from native varietals (40% Grechetto, 30% Procanico, 30% Malvasia) grown in vineyards around the historic hilltop town of Orvieto. To preserve its hallmark freshness, it is fermented in temperature controlled stainless steel tanks.

Orvieto Amabile DOC

Amabile translates directly to English as "Amiable" and there is perhaps no better word in the English language to describe this charming and friendly white wine from the hills of Umbria. A blend of Grechetto and Procanico, La Carraia Orvieto Amabile matches playful aromas of ripe stone fruit with a light sense of sweetness that is equally enjoyable as an aperitif or alongside a dessert course.

Sangiovese Umbria IGP

La Carraia offers an Umbrian twist on a Tuscan classic. This supple wine is made from 100% Sangiovese, fermented in stainless steel and matured in French oak barriques for two months to develop extra smoothness and richness. The resulting wine is a versatile, delicious value.

Vitiano



Brothers Riccardo and Renzo Cotarella introduced Vitiano in 1995 as a project of their famed Falesco winery. The two acclaimed winemakers sought to extend Falesco's philosophy of striking a perfect balance between the tradition of native grapes and the versatility of international varieties. A fresh, fruit-forward, authentic Italian wine, Vitiano offers exceptional quality and value, perfect for everyday enjoyment with friends and family.

Bianco Umbria IGP

Vitiano Bianco was born from one of the many experimental vineyards Falesco has planted through its relationship with the University of Viterbo. The grapes (equal parts Vermentino and Verdicchio) thrive in the sedimentary clay soils around the Marciliano Estate. Harvested in September, the grapes are crushed and vinified separately, then blended together to create an excellent wine of unparalleled value.

Rosato Umbria IGP

Vitiano Rosato is produced from equal parts Sangiovese, Merlot, Cabernet Sauvignon, and a small component of Aleatico grapes, manually harvested at their optimal ripeness. After a brief period of maceration at a very cool temperature, the juice is fermented in stainless steel tanks to preserve its freshness and bright color. Within the same production area as Vitiano Rosso, the soil with the most suitable characteristics was selected to grow these grapes for the vinification of rosato wines.

Rosso Umbria IGP

A blend of equal parts Merlot, Cabernet Sauvignon, and Sangiovese grapes grown in the region of Umbria, Vitiano Rosso is vinified in stainless steel tanks and aged in French oak barrels for three months before being bottled. Made in a way that adheres to Riccardo Cotarella's philosophy of meticulous winemaking, the result is a delicious, youthful red at a terrific value.



SOUTHERN



Wines of Southern Italy

The sunbaked extension of the Italian peninsula known as Southern Italy is a lesson in extremes. Jewel-like coastlines give way to towering precipices of volcanic rock. Food preparations are simple but the wines stand with the world's finest for their poise, longevity, and complexity.

The mountainous vineyards of Campania, far from the villas of Capri and the markets of Naples, yield wines from ancient varieties like Aglianico, Falanghina, and Greco thanks to the work of the Mastroberardino family. In neighboring Basilicata, Aglianico vines capable of an entirely different style of wine fight for sunshine on the slopes of Mt. Vulture. Puglia boasts a trove of gnarled, bushtrained vines that yield dense red wines from native grapes, the most famous of which are Primitivo and Negroamaro. Calabria claims international fame for its bright red chili peppers and rustic cuisine. Here local winemakers like the Librandi family work to revive ancient varieties such as the spicy red Gaglioppo grape. And across the Tyrrhenian Sea, the islands of Sicily and Sardinia are home to grapes and wines found nowhere else on Earth. Sardinia claims the anti-oxidant rich Cannonau grape, made famous in part by the pioneering work of the Argiolas family. Sicily's native vines are almost countless yet Nero d'Avola has surfaced as the representative varietal of the island, one of the finest expressions of which is the Tasca d'Almerita family's Rosso del Conte. All of these wines and more reside in Leonardo LoCascio Selections and paint the picture of region that is like no other.

S O U T H E R N





Basilicata

Basilicata was one of the first inhabited regions of Italy with findings of human remains that date to the late Paleolithic period. Remains of sabertooth cats and extinct species of elephants and rhinoceroses were also found in the area. Basilicata was one of the first areas conquered by the Romans (just after they conquered Puglia), and when the Empire fell, it was taken over by the Byzantines. They renamed the area basilikos meaning “imperial,” due to the area’s quick and deep-rooted conversion to Christianity.

As a whole, the region of Basilicata is quite poor and rural, but its people, the Lucanians, have maintained a proud cultural tradition. Well known for their hospitality, independence, and festivals, they take their education seriously and push themselves to higher status. In such a rural society, families remain extremely close-knit and often rely on each other in tough times. Nearly every small village in the region has its own festa popolare, which provides cultural cohesion.

The area is known for one grape, Aglianico, and they do it well! There is a sole DOCG, Aglianico del Vulture Superiore, and various DOCs through which the region has built its wine reputation. Aglianico from Basilicata can show more intricacies and complexity than the same grape in other regions. Layered with alluring aromas of black currants, fennel, grilled meats, and blackberries, Aglianico del Vulture is an exciting experience.



Bisceglia



The Bisceglia (pronounced: be-SHAYL-yah) estate is an important and dynamic winery offering a range of top-quality products. After many years in the corporate food industry, Mario Bisceglia returned to his land to begin this adventure and founded the estate in 2001. His goal is to continually produce world-class wines made with both indigenous and international varietals grown in the Basilicata region.

“Terra di Vulcano” Aglianico del Vulture DOC

Basilicata, at the southern extreme of Italy, is a land shrouded in the shadow of Mount Vulture. This ancient volcano dominates the landscape and characterizes the soil with the ash of past eruptions. Made from 100% Aglianico, this wine is refined in stainless steel to retain the freshness and character of this indigenous variety.

“Gudarrà” Aglianico del Vulture DOC

The Bisceglia estate is situated on the lower slopes of the extinct volcano, Mount Vulture, in the historic district of Lavello. Gudarrà, in local dialect, means “to be enjoyed.” The name of the wine is a tribute to its concentrated flavors, which beg the drinker to enjoy another glass.

“Gudarrà” Aglianico del Vulture Superiore DOCG

The Bisceglia estate is situated on the lower slopes of the extinct volcano Mount Vulture, in the historic district of Lavello. Gudarrà, in local dialect, means “to be enjoyed.” “Gudarrà” Aglianico del Vulture Superiore DOCG is the Bisceglia family’s top wine and with its deep, concentrated flavors, it is certainly a wine which is meant “to be enjoyed.”



Calabria

Two of the original tribes to settle Calabria were called the “Oenotria” or “vine-growers.” As archaeological sites were excavated in the area, they discovered that grapes grown on the mountainsides had been pressed and their juice transported to the seaports via aqueducts designed to handle wine. They also found a few side aqueducts that took some of the wine directly to individual dwellings. In other words, there had been primitive wine on tap!

Calabria has a reputation for being a harmonious and welcoming region. The Calabrese are regarded as friendly and easygoing with a slower and steadier pace of life. The region is not crowded with big cities; rather, it is home to high-mountain villages and red-roofed coastal villas. It’s no surprise that Calabria’s scenic coastline brings an influx of tourists. It’s a coastline one poet described as “the most beautiful in Italy.”

Calabrese wines are neither the refined masterpieces of Northern Italy, nor the awe-inspiring vintages of Central Italy. Instead, they reflect the style of its people. They are easy-to-drink, unpretentious, spicy wines aimed toward perfect food pairings.



The Librandi winery is a modern enterprise founded in 1950 by Antonio and Nicodemo Librandi. Nowadays, the winery is run by Nicodemo, his two sons Paolo and Raffaele, his nephew Francesco and his niece Teresa. To this day, they remain faithful to the principles that inspired their forefathers: a great wine requires love and dedication to the land and its history.

Cirò Bianco DOC

This wine is made from 100% Greco Bianco, a white variety brought to Calabria by the ancient Greeks. After a soft pressing, the must is fermented in stainless steel tanks to preserve its freshness. Refined briefly in tanks and bottle for a few months for extra finesse, Cirò Bianco is ready to be enjoyed upon release.

“Critone” Val di Neto IGT

Based on a majority of Chardonnay with a small addition of Sauvignon Blanc, Critone is a perfect example of Librandi’s belief that the future of Calabrian enology lies in the delicate balance between tradition and innovation. International varieties like these were originally planted in the 1980s to offer something different to local markets, but as the results have been consistently impressive, Critone has gained importance in the diverse portfolio of Librandi wines. Critone takes its name from the favorite pupil of the great philosopher, Socrates, and represents Librandi’s pursuit of the knowledge to consistently produce better wines.

“Efeso” Mantonico Val di Neto IGT

Efeso is made from 100% Mantonico, one of the many indigenous grape varieties of Calabria that were cultivated for centuries before almost disappearing completely. Librandi is dedicated to recovering these historic grapes, of which Mantonico is one of the most important. Efeso (Ephesus) was the name of the Greek colony located in Turkey where the Librandi family believes the Mantonico grape originated. The grapes are hand-harvested in October from vineyards in the Rocca di Neto and Casabona areas. Malolactic conversion is completed in both new and used barriques to add extra roundness and texture. Efeso is then refined in barrique for an additional eight months.

Cirò Rosato DOC

The vineyards that dot the countryside of the small town of Cirò Marina overlook the Ionian Sea and benefit from cool ocean breezes, thus producing grapes with spicy and floral aromas. Cirò Rosato is made from 100% Gaglioppo, Calabria’s signature variety, selectively harvested in late September into early October.

Cirò Rosso Classico DOC

This wine is made entirely from Gaglioppo, the most important variety from the heart of the Cirò appellation. Ionian Sea breezes and higher elevations cool these southern vineyards, effectively slowing the ripening process. Cirò Rosso is fermented and aged in stainless steel tanks to preserve the wine's fresh, youthful character.

Cirò Rosso Classico Superiore Riserva DOC Duca San Felice

Duca San Felice is the name of the oldest vineyard owned by the Librandi family and the last one planted by Raffaele Librandi, the father of Antonio and Nicodemo. This vineyard is situated in the heart of the Ponta territory, which is considered one of the oldest and most important crus of the classic Cirò area. It is made entirely from Gaglioppo, a key indigenous variety that is thought to have been introduced from Greece to southern Italy.

“Gravello” Val di Neto Rosso IGT

This is a “Super Calabrian” wine made from the indigenous Gaglioppo and international Cabernet Sauvignon grapes. Gravello is a fantasy name, but “grave” in Italian means “serious” and “important,” which is a reference to the complexity and sophistication of this wine. The suffix of “-ello” makes this meaning a bit lighter, as the wine is accessible and drinking beautifully right now.

“Magno Megonio” Val di Neto Rosso IGT

Made entirely from Magliocco grapes, Magno Megonio is named after a Roman centurion who was said to be the first to recognize the viticultural promise of the area and owned part of the estate that Librandi owns today. The family has been studying and experimenting with Magliocco for years, and although many growers have pulled up these vines in favor of planting grapes with more international renown, the Librandis continue their staunch advocacy of this most promising grape variety.

“Le Passule” Vino Passito Val di Neto IGT

Le Passule, which means ‘raisins’ in the local dialect, provides an idea of what the ancient Greeks enjoyed in their day. Made entirely from the ancient variety of Mantonico Bianco with grapes that are dried for fifteen days until they become raisins, concentrating the sugars and flavors. Half of the grapes are dried on the plants to achieve the intensely concentrated dried fruit characteristics. The other half are dried in a temperature-controlled room to preserve freshness and acidity.



Campania

Wine has something of a storied history in Campania. Falernian, a Campanian wine from the slopes of Monte Massico, was consistently discussed in Roman high society. Historical authors described as “exceptional” the 121 BCE vintage, which sold for four times the normal price. Apparently the wine had extreme ageability, because the first review of it came almost a century after that historic vintage.

Food from Campania has more than made a name for itself. Three of Italy’s most famous dishes call Campania their home. Pizza was developed in Naples and has enjoyed a meteoric rise to become the world’s most-consumed food. The calzone was also developed in Naples and has become a favorite of pizzerias. Perhaps less well known but no less delicious is the puttanesca sauce which also hails from Campania.

The land on which the grapes are grown heavily influences the wines of Campania. Of the region’s four DOCGs, two are for white wine and two are for red. Taurasi DOCG and Aglianico del Taburno DOCG are both made from the Aglianico grape, which comes from the distinctly volcanic soil in the southern part of the region. Coming from similarly volcanic soil types, Fiano di Avellino DOCG and Greco di Tufo DOCG are Campania’s white wine appellations, producing medium- to full-bodied wines with good minerality and easy food-pairing ability.



Galardi



GALARDI

Galardi is run by an enthusiastic group of dedicated cousins, Maria Luisa Murena, Arturo and Dora Celentano, and Francesco Catello. The estate is firmly committed to making wine of the highest quality and has reaffirmed this commitment by hiring the distinguished oenologist, Riccardo Cotarella, who shares their philosophy. Together they strive to maximize the intrinsic characteristics of native grapes Aglianico and Piediroso through attentive and careful vineyard management.

“Terra di Lavoro” Roccamonfina IGT

The family-owned Galardi estate produces just one wine...but it does so perfectly. Located on volcanic soils in northwestern Campania, the vineyards are nestled among chestnut groves and benefit from cool Mediterranean Sea breezes. Terra di Lavoro actually means “land of work” in Italian, a name that has historical roots, but also accurately reflects the difficulty involved in growing grapes in these volcanic soils. In this challenging environment, Aglianico and its supporting grape Piediroso produce wines of incredible depth, complexity, and elegance.

Mastroberardino



Established in the 1750s by winemaker Pietro di Mastro Berardino, Mastroberardino is Campania's most renowned winery. Pietro was awarded the professional title of Mastro as testament to his skill in quality winemaking, a tradition that continued uninterrupted for 10 generations and lives on to this day.

“Mastro” Greco Campania IGT

Made from 100% Greco grapes, this wine is fermented in stainless steel tanks under controlled temperatures.

Lacryma Christi del Vesuvio Bianco DOC

The name of this wine is entwined with a legend. According to the story, God cried when he found a corner of Heaven stolen by Lucifer and where his tears fell, there grew the grapes that make Lacryma Christi, which translates as “tears of Christ.” Made from 100% Coda di Volpe grown in volcanic soil, this wine is fermented in stainless steel to preserve its unique, fresh profile.

Falanghina del Sannio DOC

The Mastroberardino family is dedicated to making wine from ancient varieties that are indigenous to the region. Falanghina is the primary grape for the Sannio appellation and is named after falangae, a Latin term for supporting stakes. Many believe this grape to have been the basis of the legendary Falernian wine, the most prized wine of ancient Rome, due to its unique profile and fragrance.

“NovaSerra” Greco di Tufo DOCG

The Mastroberardino family has rescued and relaunched the ancient Greco di Tufo vine, which was near extinction. NovaSerra, made from rigorously selected grapes, has great organoleptic complexity. The label features details from a painting by De Rosa, which can be found on the ceiling of the winery's cellar.

“Radici” Fiano di Avellino DOCG

Radici means ‘roots’ in Italian, which signifies Mastroberardino’s devotion to safeguarding the indigenous varieties of ancient Irpinia. The grape Fiano was known in antiquity as “apiana” as it was noticed that bees had a particular affinity for this vine. A rare vine traditionally found near hazelnut orchards, Fiano d’Avellino appears to have adopted some of these notes into its flavor profile. The label reproduces a detail from a painting by Micozzi, which adorns the vaults of Mastroberardino’s refined cellars.

“Neroametà” Aglianico Campania IGT

Neroametà is a white wine from black grapes, which represents the Mastroberardino family’s passion for Campania’s noble Aglianico grape as well as that grape variety’s tremendous versatility. Neroametà is produced from 100% Aglianico grapes that undergo a fermentazione in bianco—a fermentation typically used for white wines: the skins are removed shortly after pressing and fermentation takes place in stainless steel at low temperature. After fermentation the wine refines for about 10 months sur lies with another 6 months in bottle.

“Lacrimarosa” Rosato Irpinia DOC

The name Lacrimarosa comes from the method of gently pressing the grapes in order to give the wine a slight pink color and a beautiful range of aromas and flavors. Made from 100% Aglianico grapes, this wine is vinified and then aged in stainless steel tanks.

“Mastro” Aglianico Campania IGT

Made from 100% Aglianico grapes, this wine is vinified in stainless steel and then spends a few months in wood.

Lacryma Christi del Vesuvio Rosso DOC

The name of this wine is rooted in a legend. According to the story, God cried when he found a corner of Heaven stolen by Lucifer and where his tears fell, there grew the grapes that make Lacryma Christi, translated as “tears of Christ.” Made from 100% Piediroso grapes grown in volcanic soil near Mount Vesuvius and fermented in stainless steel, this is a unique red wine that is youthful, but substantial.

“Redimore” Irpinia Aglianico DOC

This wine is named after an ancient mulberry tree located in the the family estate of Mirabella Eclanum Radici Resort in the heart of the production of Taurasi DOCG. Made from 100% Aglianico grapes harvested in October. The grapes are aged in French oak barriques for 12 months.

“Radici” Taurasi DOCG

Radici Taurasi is Mastroberardino’s flagship wine. Although first released in 1928, the wine became known as, Radici, which translates as ‘roots’ in 1986. This classic red is the result of painstaking research into exposure, chemical and physical characteristics of this region’s unique volcanic terroir and topography. Made from 100% Aglianico, and sourced from the Mirabella Eclano vineyard where vine age averages 30 years, Radici Taurasi is one of the most superb expressions of this ancient terroir.

“Radici” Taurasi Riserva DOCG

First produced in 1986, the Radici Taurasi Riserva is the result of painstaking research into the chemical and physical characteristics of the Montemarano vineyard. The idea was to fully understand the environment in which the roots (or “radici” in Italian) grow. This sets the benchmark for Aglianico in southern Italy. Made from 100% Aglianico grapes and is aged in oak for 30 months, with an additional aging of 48 months in the bottle to give it a refined and elegant taste.

“Melizie” Irpinia Fiano Passito DOC

Most grapes intended for winemaking are harvested between August and September. The grapes destined to become Melizie are allowed to dry on the vine until the middle of December. By so doing, the honeyed, floral flavors of the Fiano grape become more fully developed and concentrated. This dessert wine is truly a special expression of the land.

Montevetrano



Proprietress Silvia Imperato indulged in wine as a hobby until she decided to rebuild her family's vineyards in Montevetrano, in the oft-underestimated region of Campania. She employed the skills of highly regarded winemaker Riccardo Cotarella and they have created an outstanding icon wine they decided to name Montevetrano.

“Core” Campania IGT

Core (pronounced Kor-Ay) is local dialect for “heart,” and the label (once again designed by the daughter of proprietress Silvia Imperato) evokes the love of life, and wine that is the spirit of Montevetrano. Core is sourced from particular experimental Aglianico plots on the estate in San Cipriano and also from outside growers in the classical Benevento area who work closely with Riccardo Cotarella.

“Montevetrano” Colli di Salerno IGP

Montevetrano takes its name from a medieval castle that dates to Roman times. A former property of the French Bourbons, the estate itself was the inspiration for this blend of French varietals with the Campanian king of red grapes—Aglianico. Pleasing scores of wine lovers around the world with its distinctive character and rich spectrum of flavors, Montevetrano is one of the most sought-after wines from Italy.



Puglia

Originally founded by Greece as part of Magna Graecia, Puglia can boast more archaeological finds than most other regions of Italy. Their original village of Taras produced much of Greece's pottery. The region became part of the Roman Empire and was the subject of many different invasions after the Empire fell. Strangely enough, after the Norman conquest of Sicilia, the Norman seat of power was located in Puglia.

Puglia is simultaneously rural, breathtaking and traditional. Many of the villages that dot the landscape are small, walled and sit atop hills. The main cities of Puglia, Bari and Brindisi, are more cosmopolitan than the smaller towns around the region, but they still retain a certain quaintness and charm. As the region is normally hot during the day, the cooler evening hours see small congregations of people in the city centers and piazzas. Food is a mainstay of the Pugliese culture, and most families have at least a small vineyard and collection of olive trees.

As a region, Puglia is known for a decidedly more rustic style of wine, which can be experienced with its four DOCG wines. These DOCGs are all relatively new and still unknown. Primitivo di Manduria DOC and Salice Salentino DOC are the wines that define the region. The former is a wine made from Primitivo, the Italian cousin to Zinfandel, which results in a high-alcohol, spicy version of the popular American wine. Salice Salentino on the other hand, is made from the deep, dark, intense Negroamaro grape, which results in wines with intense aromas of blackberries, black currants and baking spices.



Botromagno



In 1991, the D'Agostino family merged with the local cooperative winery, creating Botromagno, the first successful example of a privately owned winery partnering with more than 100 local grape growers. The D'Agostino family has been able to foster a reliable and efficient synergy with the local farmers; based on strict standards for quality grape growing, they have rapidly become one of the finest wineries in Puglia.

Gravina Bianco DOP Organic Grapes

Produced from a blend of Greco and Malvasia, Gravina Bianco is one of Italy's most ancient white wines. Like many of the world's most iconic wines, the grape varieties that traditionally produced this wine originated elsewhere but found their ideal habitat in Puglia. The wine gained DOC status in 1983 and is currently only produced by Botromagno, which has had great success with this wine in multiple export markets. From the 2013 vintage onward, the vineyards that produce Botromagno's Gravina DOP wines are certified Organic.

"Poggio al Bosco" Gravina Bianco DOP Organic Grapes

A distinctive cru wine produced from Greco and Malvasia grapes grown in an ecologically pristine area on the border of the Bosco Difesa Grande, recognized as Puglia's most important "green lung." It was planted in 1991 with the specific goal of producing grapes of exceptional quality. The soil and terroir are reflective of Bordeaux, with abundant pebbles and gravel below chalky topsoil. From the 2013 vintage onward, the vines that are the source of Botromagno's Gravina DOP wines are certified organic.

"Rosé di Lulù" Murgia IGP

Rosé di Lulù features fruit from the single-vineyard Vigna de Trono planted over 50 years ago to Nero di Troia. At once aromatic and highly savory in character, Nero di Troia (also: Uva di Troia), is a significant and fine grape variety native to Puglia. Botromagno excel in producing red wines from this grape, and now have introduced a highly successful rosé from the same variety. High elevation at 700 meters ASL yields aromatic berries, and stainless steel fermentation/ageing ensure ideal varietal expression and freshness.

Primitivo Murgia Rosso IGP

Due to its naturally low yields, Primitivo requires special care in the vineyard and ripens best when bush-trained. As if this wasn't difficult enough, Botromagno plants its Primitivo at higher elevations to accentuate the acidity and finesse of the grapes.

Nero di Troia Murgia Rosso IGP

Uva di Troia is an ancient grape, named for the Puglian city of Troia, founded by the hero Diomedes. Used mainly to produce bulk wines in the past, this grape has been found to produce excellent wines when cultivated in the proper way. Hand-harvested in October, the grapes are fermented and aged in stainless steel, then bottle-aged for an additional six months before release. The final wine is unique and distinctive.

“Pier delle Vigne” Murgia IGT

The namesake of this wine, Pier delle Vigne, was the right-hand man of Frederick II of Swabia and the one who is credited with introducing the first red wine grapes to Puglia. “His” wine is painstakingly produced from Montepulciano and Aglianico grapes grown in the winery’s finest vineyards in the Murge hills. This blend successfully marries the structure and aging potential of Aglianico with the softness and fruitiness of Montepulciano. The final wine is powerful yet elegant and has become one of Puglia’s most sought-after treasures.

“Gravisano” Passito di Malvasia Murgia IGT

Sweet passito wines play an important role in the history of the Gravina region of Puglia. Traditionally, these were made from ancient Gravisano grapes leftover from the regular harvest that were dried on the vines. Not wanting to waste anything, the farmers used these leftovers to make a limited batch of sweet ambrosia which could be offered to valued guests during festivals throughout the year. Gravisano grapes have long since become extinct, but the legend lives on in the name of this wine. Today, Gravisano is made from Malvasia grapes that are sun-dried on racks for 30 - 40 days, resulting in a wonderful and balanced dessert wine.

Gianfranco Fino

**GIANFRANCO
FINO**

From the very beginning, Gianfranco Fino's focus has been about quality: no compromises, no shortcuts, and obsessive attention to his vineyards. This attention to detail runs deeply, and Gianfranco works tirelessly to improve his vineyards, his estate, and his wines. He and his wife Simona share a deep and abiding passion for winemaking, which has led them on a fulfilling, lifelong journey—a journey which shows in every bottle of their high-quality, delicious wines. The wines consistently receive 90+ ratings from highly-regarded professionals and critics alike and are always a pleasure to drink.

“Es” Salento Primitivo IGT

Es is named in honor of Sigmund Freud, the father of psychoanalysis. Translated from Italian, “Es” means the id, the psychological term for a component of the psyche. According to Sigmund Freud, “Es” is defined as instinct and wild passion; a passion which does not give in to rules or compromises. Es submits to one principle only: pleasure. It is the expression of primal instinct into wine. Cultivated in the maritime Agro di Manduria to utilize its unique red soils, this wine is made from 100% Primitivo. The grapes are lightly dried while still on the vine and harvested by hand at the end of August.

“Es” Primitivo di Manduria Riserva DOC

Adding to Gianfranco Fino's small line of products that have become the reference point for quality in the region of Puglia, Es Riserva is produced only from Gianfranco's oldest Primitivo vines. These vines, which average 90 years of age, are planted at extremely high density for the region and yield only 400 grams of fruit per plant (very low). The fruit is then hand-sorted before being brought into the winery. Following fermentation, the wine matures in small oak barrels (50% new and 50% second passage) for roughly one year. A further 18 months is spent in bottle before the wine is ready for release. With only 2,000 bottles produced Es Riserva offers a rare view into one of Italy's most quality-minded wine estates.

“Jo” Negroamaro Salento IGT

Jo comes from Jonio, latin and Italian name for the Ionian Sea that laps the coast of Manduria. Moreover, onico is one of the synonyms of Negroamaro, the local varietal. There is light drying of the grapes while they are still on the vines. Harvested in September, the grapes are destemmed, softly crushed, and macerated in 70 HL stainless steel tanks for 3 - 4 weeks. The wine is aged in French oak barriques (50% in new barrels and 50% once used barrels).

“Es Più Sole” Primitivo di Manduria DOC Dolce Naturale

Carefully sorted and destemmed by hand. Maceration in 600 liter French oak barrels on the skins for two weeks with four punch downs daily. Resting for twenty four hours to remove the coarse lees and aged in French oak barrels. After about ten months in the barrels the wine is bottled without fining agents and rests another six months in bottle before release. Es Più Sole is an elegant and distinctive “dolce” variant of Puglia's Primitivo grape from this new master of the region's long tradition of old vine wine estates.

Leone de Castris



Founded in 1665 by the Spanish Duke Oronzo, Earl of Lemos, in the Italian region of Puglia, Leone de Castris has been exporting wine since the beginning of the 19th century. The wines are the product of culture, innovation and a centuries-old tradition of dedication and passion.

Leone de Castris' entire range of wines has won awards and received prestigious recognition from all over the world. Their products are present not only in European markets, but also in the USA, Canada, Brazil, Australia, Singapore, Japan, Hong Kong, and more.

“Messapia” Verdeca Bianco Salento IGT

Messapia is made entirely from Verdeca, an ancient Greek variety that is prized by the locals for producing wines that are crisp, refreshing, and floral. This wine is fermented and aged in stainless steel to retain the fresh character of this unique grape.

“Five Roses” Rosato Salento IGT

“Five Roses” has special significance to the Leone de Castris family. Despite being created during the turmoil of World War II, it actually became quite a success story: it was the first rosato bottled in Italy and exported to the USA. Moreover, several generations of the family each had five children, so the name ‘Five Roses’ holds special significance for the Leone de Castris family.

“Villa Santera” Primitivo di Manduria DOC

Villa Santera is named after a historic villa, which belongs to the Leone de Castris family, located in the province of Taranto. The Primitivo di Manduria appellation is known for the production of bold and spicy reds. This wine is no exception, skillfully crafted from hand-picked grapes grown on very mature vines—40 years old on average. It is a concentrated and layered example of a true classic from Puglia.

“Maiana” Salice Salentino Rosso DOC

Salice Salentino is one of the earliest established appellations in Italy, dating back to 1939. This wine is made with a majority of Negroamaro, a dark-skinned grape known for its tannic structure, and a small addition of Malvasia Nera. The grapes from these mature vines are hand-harvested, fermented in stainless steel and left to refine in large oak casks for six months before bottling.

“50th Vendemmia” Salice Salentino Rosso Riserva DOC

Leone de Castris specializes in traditional wines. This exceptional wine commemorates the winery's 50th anniversary vintage, or “vendemmia,” which has been featured on the label since 2004. This wine is made from hand-harvested, select grapes from the Salice Salentino DOC, a picturesque wine region dotted with ancient watchtowers and old farmhouses, just north of the village of Lecce.



Sardegna

Initially settled by the Phoenicians—who established the important city of Cagliari—Sardegna served as one of the main granaries for the Roman Empire. Still, the area was able to maintain much of its independence and following the fall of the Roman Empire, it eventually became its own kingdom. Over time, Sardegna joined with the Kingdom of Piemonte. Eventually, this alliance led to the Kingdom of Italy, which became the state of Modern Italy.

Largely viewed as quaintly rural, Sardegna has managed to maintain much of its culture. Being an island, it evolved differently than mainland Italy. The traditional music of Sardegna is considered one of the oldest surviving music styles in the world, and, as evidence, UNESCO awarded it protection in 2005. With beaches a-plenty, many inhabitants spend their free hours trekking along the sea while bronzing under the sun.

Sardegna is known for its local adaptations of international varieties. Cannonau (the local word for Grenache) and Carignano (Carignane) wind their way into most of the red wines from the region. The island's sole DOCG is for Vermentino di Gallura, which is one of Italy's finest examples of the Vermentino grape. It is at once mineralic with a hint of sea breeze, making it a nearly perfect pairing for shellfish and rock lobster.



Argiolas



Giacomo Tachis, father of prestigious Italian wines such as Sassicaia, Tignanello, and Solaia, was instrumental in placing Argiolas on the quality map. Like the Argiolas family, Tachis had a true passion for the island's native varieties. In 2004, the Wine Advocate praised Argiolas for producing wines essential to those who wish to discover the essence of Sardinian wines and viticulture.

“S’elegas” Nuragus di Cagliari DOC

This wine is made from the Nuragus grape, a native variety grown in the hillside area of Trexenta, at 300 meters above sea level. Nuragus is also the name of the ancient, mortarless stone huts that can be found throughout the island of Sardinia—an image of this ancient structure adorns the label of S’elegas. Following a gentle pressing, the wine is fermented in stainless steel to preserve its fresh, Mediterranean character.

“Costamolino” Vermentino di Sardegna DOC

Costamolino, named for the area, is made from Vermentino, an aromatic white grape variety that thrives in the Mediterranean climate of Sardegna. The grapes are harvested in August and September and vinified in stainless-steel tanks to retain acidity. A small percentage sees malolactic fermentation to give the wine roundness and texture.

“Is Argiolas” Vermentino di Sardegna DOC

Is Argiolas is a selection of 100% Vermentino from the oldest vineyards of the Argiolas estate. The grapes are harvested later than the Costamolino Vermentino to obtain fuller body and riper fruit flavors and aged 6 - 8 months on the lees. The wine is vinified entirely in stainless steel tanks to retain freshness and vibrancy.

“Serralori” Rosato Isola dei Nuraghi IGT

A blend of native varieties Cannonau, Monica, Carignano and Bovale Sardo from the Guamaggiore and S’elegas vineyards. These grapes are hand-harvested in the early morning hours to retain freshness and vinified in stainless steel tanks. A brief skin contact of less than 24 hours imparts the pale pink hue and vibrant aromas which make this wine stand out.

“Perdera” Monica di Sardegna DOC

A blend based on the native Monica grape and balanced with small amounts of Carignano and Bovale Sardo, Perdera is grown in the area of Sisini, the grapes are harvested in September and fermented in stainless steel tanks to preserve their bright and juicy aromas. A period of rest in French oak adds softness and complexity.

“Costera” Cannonau di Sardegna DOC

Costera, a name referring to hills, is made from Cannonau (Garnacha or Grenache). It is the workhorse red grape of Sardegna where it is likely to have arrived centuries ago from Spain, although an alternative theory suggests that Cannonau originated in Sardegna. In either case, Cannonau is well-adapted to the warm Sardinian climate and gives a deeply-colored, full-bodied red wine.

“Senes” Cannonau di Sardegna Riserva DOC

Sardinian Cannonau is blended with a small amount of Carignano and Bovale Sardo in this Cannonau di Sardegna Riserva. Following a malolactic fermentation in cement vats, Senes rests in large oak barrels for at least 12 months before bottling.

“Is Solinas” Isola dei Nuraghi IGT

Is Solinas is the perfect expression of this island’s unspoiled landscape and exotic beauty, made primarily from Carignano with a small component of Bovale Sardo grapes that come from some rare pre-phylloxera vineyards. The wine is fermented in stainless steel and then refined in a combination of 50% new and 50% second-passage barriques and cement vats for one year.

“Korem” Isola dei Nuraghi IGT

Korem is a blend of Bovale Sardo, Carignano, and Cannonau, three red grapes with origins in Spain that typify Sardinian viticulture. The wine is a more elegant counterpart to Turriga thanks to the aromatic Bovale Sardo. The label is that of an Ancient Greek coin found in the vineyards of the Argiolas property.

“Turriga” Isola dei Nuraghi IGT

Over many generations, the Argiolas family has worked diligently to become the leader in Sardinian enology. In many ways, Turriga embodies the fulfillment of this goal. This wine is blended with a base of Cannonau and small additions each of Carignano, Bovale Sardo, and Malvasia Nera, all meticulously hand-selected from the Turriga estate in the countryside of S'elegas-Piscina Trigus. Turriga is the flagship wine of the Argiolas estate and is a benchmark for winemaking in Sardinia.

“Angialis” Isola dei Nuraghi IGT

Angialis is a late-harvest sweet wine made from Nasco (a grape native to the island) with a small addition of Malvasia di Cagliari. The grapes are harvested between late October and early November before a brief appassimento at the winery. The wine is fermented in stainless-steel tanks and aged in French barriques.



Sicilia

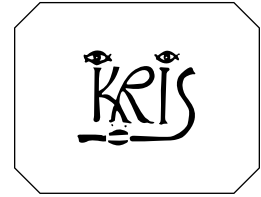
The Greeks colonized Sicilia in the 8th century BCE with the two most-important colonies established at Syracuse and Messina. The island was a late addition to the Roman Empire, as it was not incorporated until approximately 200 BCE. Following the fall of the Roman Empire, the Byzantines took control, but it was later taken over by the Muslim Caliphate. Many of the older buildings that still stand on the island are reminiscent of this period of Muslim control.

Several iconic dishes are associated with Sicilia. First and foremost is the cannoli, a crispy wafer wrapped around a sweet crème filling and typically dusted with powdered sugar. Then, impossible to forget, is the Sicilian pizza, a thick, square-shaped pizza pie covered with cheese, tomato sauce, and all manner of foodstuffs.

Sicilia is another Italian wine-producing area that is better known for its DOC wines than for its DOCG wines. The island's only DOCG is for the rosé Cerasuolo di Vittoria DOCG. Nero d'Avola and Etna Rosso DOC have both been impressing wine critics for their high quality and relative value. The fortified Marsala wine is also made in Sicilia



KRIS



KRIS wine is handcrafted in Alto Adige using grapes sourced from Italy's most esteemed growing regions. The winery is located in the hillside town of Montagna, where culture is a unique reflection of Germanic heritage and Italian nationality. An ideal combination of traditional winemaking artistry and modern technology is used to blend each of the KRIS wines.

The timeless and inspiring KRIS labels emphasize the role of the sun in ripening the grapes to perfection, the human hand in crafting the wine, and the lips that savor the wine. Riccardo Schweizer, a native of Alto Adige, studied cubism in Paris under Pablo Picasso and Joan Miró. The original paintings were given by Schweizer to his friend, the KRIS winery's founder for his birthday.

KRIS Pinot Noir Sicilia IGT

Carefully selected from hillside vineyards around Siracusa at an altitude of 300 feet and at a distance of approximately 4 km from the Mediterranean Sea. These highly reputed vineyards offer many different microclimates of varying exposures and elevations, each of which contributes a distinctive component to the final blend. A small portion (10%) of the blend is aged briefly in French oak to round out the tannins.

Morgante



The Morgante winery represents one family's initiative to employ five generations of viticultural experience. In 1994, Antonio Morgante, with the enthusiasm of his sons, Carmelo and Giovanni, decided to vinify their vineyard grapes. This decision represented the beginning of a strong commitment to achieve the best results with indigenous grapes while keeping an eye toward innovation. In 1997, the family hired Riccardo Cotarella as their winemaker. Cotarella, widely recognized for his work crafting compelling wines from Italy's native varieties, shares the Morgante passion for producing great red wines from Nero d'Avola.

“Bianco di Morgante” Sicilia IGT

Enigmatic, eccentric, and unexpected, Bianco di Morgante is a white wine vinified entirely from Nero d'Avola, Sicilia's most noble red grape. The grapes for this wine are pressed gently and matured in stainless steel tanks to retain their fresh aromas.

Nero d'Avola Sicilia IGT

After accumulating generations of grape-growing expertise, the Morgante family started bottling their own wine under the guidance of Riccardo Cotarella in the mid-1990s. Situated in the western reaches of Sicilia, where Nero d'Avola reaches optimal ripeness levels, Morgante has crafted this beautiful 100% estate-grown Nero d'Avola wine.

“Don Antonio” Nero d'Avola Riserva Sicilia IGT

Although the Morgante family has been growing quality grapes for nearly 40 years in Sicilia, the production and sale of wine under their own label is a relatively recent venture. However, Don Antonio, named after the estate's owner, was an immediate success in the market. This hearty red is made from the finest Nero d'Avola grapes grown in the estate's oldest vineyards.

Stella



Pack your bags and get ready for an adventure. Inspired by an adventurous, confident and vivacious soul, Stella Wines will take you through Italy unlocking its tastes, sights and sounds. Enjoy this wine as you embark on your own new experiences, adventures and discoveries. Salute!

Pinot Grigio Terre Siciliane IGT

Crafted in the mild Mediterranean climate of Sicilia. Enjoy with friends while lounging pool-side or over light hors d'oeuvres, salads and simple pastas.

Pinot Grigio Terre Siciliane IGT 3.0L Bag-In-Box

Crafted in the mild Mediterranean climate of Sicilia. Newly available in 3.0L Bag-In-Box for extended shelf-life. Enjoy with friends while lounging pool-side or over light hors d'oeuvres, salads and simple pastas.

Moscato Terre Siciliane IGT

100% Moscato, grown under the Sicilian sun on the slopes of southwestern Sicilia. Pairs well with friends and your favorite Asian takeout or with a bowl of fresh fruit.

Tasca d'Almerita



The island of Sicilia is home to the Tasca d'Almerita family of estates: Regaleali, Capofaro, and Whitaker. The Regaleali estate is at the heart of the family's wine production, and also serves as an escape from the bustle of the coastal capital of Palermo. Regaleali is the name of the estate, which comes from the Arabic, "Rahal-ali," or House of Ali. In 2002, the family purchased vineyards on the small island of Salina to create Tenuta Capofaro, which produces elegant sweet wines with high acidity yet fresh balance throughout. The Whitaker estate consists of vineyards originally planted by the English family of the same name in the 19th century.

As a result of Count Giuseppe's hard work and dedication over the past 50 years, all the wines of Tasca d'Almerita are celebrated worldwide for their outstanding value and prestigious history. Count Giuseppe's son, Count Lucio, is president of the family-run winery, and his two sons, Giuseppe and Alberto, serve as vice president and managing director, respectively. In addition to the wines, the estate is practically self-sufficient, producing most of the vegetables, fruits, wheat, olives, cheeses and meats they need. This inspired Marchesa Anna Tasca Lanza, Count Lucio's sister, to establish a culinary school, considered one of the best in Italy today. The school has inspired culinary professionals from around the world, including Julia Child and Alice Waters. In addition, Anna has introduced hundreds more to the art of Sicilian cuisine through her cookbooks, Heart of Sicilia: Recipes and Reminiscences of Regaleali, a Country Estate and The Flavors of Sicilia: Stories, Traditions, and Recipes for Warm-Weather Cooking.

While the history of Tasca d'Almerita dates back to the 19th century, it was Count Giuseppe Tasca who started a new era for the winery and the Sicilian wine business in the late 1950s, devoting himself to the promotion of Sicilian wines and introducing a new business model based on quality and innovation rather than quantity and bulk production. He invented the winery's two flagship wines: Rosso del Conte and Nozze d'Oro.

Almerita Brut Contea di Sclafani DOC

Created in 1990 as a sparkling wine for the friends of Count Giuseppe Tasca, this is a brut "millesimato" or vintage wine. Made from 100% Chardonnay from the parcels with the best sun exposures, this is a vintage brut made every year with estate-grown grapes. Almerita Brut, like all "methode champenoise" sparkling wines, is produced by inducing a second fermentation of the base wine in the bottle. Almerita Brut is patiently matured on the yeast for 24 months, during which it develops its classic aromas of butter and brioche.

"Regaleali Bianco" Sicilia DOC

This was the first wine produced by Count Tasca d'Almerita on the Regaleali estate. Primarily a blend of three Sicilian grapes: Inzolia, Catarratto, and Grecanico, with some Chardonnay, this wine is cool-fermented in stainless steel to create a versatile, refreshing, and delicious white of true Sicilian character.

“Cavallo delle Fate” Grillo Sicilia DOC

Grillo, which translates as “cricket,” is a historical Sicilian grape variety. The Grillo grape was made famous internationally through the production of Marsala wine, but it is also capable of producing dry wines of incredible depth. At Tenuta Regaleali, in western Sicily, Grillo has been cultivated for years. For this wine, Tasca d’Almerita harvests their Grillo vines at different periods to retain freshness and also lend structure that will carry the wine through extended bottle age.

“Leone d’Almerita” Terre Siciliane IGT

Named after Tasca d’Almerita’s coat of arms, Leone is a superbly crafted blend of Catarratto, Pinot Bianco, Sauvignon Blanc, and Gewurztraminer. To preserve its fresh and fruit-forward character, the grapes are cool-fermented in stainless steel.

“Nozze d’Oro” Contea di Sclafani DOC

For his golden wedding anniversary, or “nozze d’oro” in Italian, founder Count Giuseppe Tasca created an innovative blend of indigenous Inzolia and Sauvignon Tasca. The fresh and lovely profile of Nozze d’Oro was so well-received that he decided to continue its production. The blending percentages now vary but the dedication remains the same: “To my wife Franca, with immense love.”

Chardonnay Contea de Sclafani DOC

Tasca d’Almerita’s Chardonnay was bottled as Sicilia DOC for the first time in the 2012 vintage. Chardonnay cuttings from Burgundy were first brought to Sicily’s Tenuta Regaleali in the mid 1980’s where they were planted in the calcareous, mixed sand-clay soils of the San Francesco vineyard at more than 1,700 feet above sea level. With traditional fermentation in barrel, Tasca d’Almerita Chardonnay Sicilia DOC from the San Francesco vineyard shows the substance that a prestigious international varietal can achieve in a distinctly Mediterranean terroir.

“Regaleali Le Rose” Rosato Terre Siciliane IGT

Thousands of roses, brought in from all over the world, thrive on the Regaleali estate. The name of this wine has changed to reflect these incredible flowers. Unchanged, however, are the Nerello Mascalese grapes which give Le Rose its class and elegant fragrance. The grapes are fermented in stainless steel tanks and partially macerated with the skins of Nero D’Avola. Le Rose is also refined for three months in stainless steel tanks. It is ready to be enjoyed immediately upon release. Regaleali is the name of the estate, which comes from the Arabic, “Rahal-ali,” or House of Ali.

“Regaleali” Nero d’Avola Sicilia DOC

One of the first Nero d’Avolas introduced to the American market, Regaleali Nero d’Avola is now a well-established example of this varietal from Sicilia. Cultivated in the heart of the island, this wine expresses itself in old-world style and elegance. After fermentation in stainless steel, the wine is aged in a combination of 50% stainless steel and 50% Slavonian oak barrels.

“Lamùri” Nero d’Avola Sicilia DOC

Lamùri, or “love” in Sicilian dialect, is made entirely from hand-harvested Nero d’Avola grapes. The Tasca family credits the elegance of the final wine to the unique sandy soil and microclimate of this region. After fermentation, the wine is aged in French barriques for one year to add extra finesse.

Cabernet Sauvignon Contea di Sclafani DOC

Tasca d’Almerita’s experiments with this distinguished international red grape have led to the creation of this outstanding wine. This “Super Sicilian” has focused the world’s attention on this island’s extraordinary, but somewhat hidden, potential for creating truly impressive wines. A winner of many Italian and international awards, Tasca d’Almerita’s Cabernet Sauvignon continues to gain devoted admirers in the market.

“Rosso del Conte” Contea di Sclafani DOC

In the late 1960s, founder Count Giuseppe Tasca decided to create a special reserve of Regaleali Rosso. He wanted to make a truly Sicilian wine that could age like the great international red blends such as Bordeaux and Châteauneuf-du-Pape. After selecting the fruit from the best parcels and experimenting with careful oak treatment (something unheard of in Sicilia at that time), Rosso del Conte was born. Today, Rosso del Conte still stands as a revered icon among Sicilian reds and continues to be made from the very best selections of the old-vine estate vineyards.

“Diamante Passito” Sicilia IGT

It was ten years after giving Nozze d’Oro to his wife Franca for their golden wedding anniversary, that founder Count Giuseppe Tasca wanted to renew his promise of eternal love. Diamante d’Almerita (the “diamond” of Almerita) is the culminating expression of this desire. Produced from aromatic grape varieties grown in Tenuta di Regaleali, the wine is new, but the joy and dedication remain the same: “To my wife, with all my love.”

“Guarnaccio” Perricone Sicilia DOC

Described for the first time in 1735, Perricone—nicknamed “Guarnaccio” by the Regaleali winemakers—has been cultivated at the estate since 1954. This bottling comes from the Ciminnita vineyard at Regaleali, which was planted in 2011 using cuttings from the historic San Lucio parcel. The wine is fermented in stainless steel before resting in second and third passage French barriques for about 12 months.

“Antisa” Catarratto Sicilia Contea di Sclafani DOC

The word “antisa” refers to the sense of hopeful anticipation that surrounds the production of this wine each year. Although Catarratto is the most ancient and, at one time, was considered to the most “common” grape in western Sicily, the variety is now becoming rare as vintners favor other, more profitable, varietals. However, with the vines that source this wine planted at nearly 3,000 feet elevation, Antisa Catarratto makes an impression that is anything but common. Fermented in stainless steel, this wine does not undergo malolactic fermentation, but it does stay 4 months on the lees.

Tenuta di Fessina



Founded in 2007 by winemaker Silvia Maestrelli, the Fessina Estate is located in the small village of Rovittello, about eight miles east of Randazzo. Given its distinct location, the terroir of the vineyards is composed of centuries-old lava deposits that yield strikingly individual wines in a class by themselves. In addition to the main estate, the winery includes two additional vineyards—a tribute to Sicilia’s incredibly fertile, bountiful landscape. Tenuta di Fessina is a testament to the beauty and splendor of its surroundings: the magnificence of the region is reflected in the wines.

“Erse” Etna Bianco DOC

Erse is named after the Greek goddess of dew as a fitting tribute to the time of day when Mt. Etna’s dew-kissed vineyards are the most picturesque. Erse is made from a blend of Carricante and indigenous grape varieties, Minnella and Catarratto, grown in the ancient volcanic soils of Mt. Etna, the highest active volcano in Europe. Fermentation and aging are both carried out in stainless, granting the grapes a fresh primary fruit and racy minerality of this unique terroir.

“A’ Puddara” Etna Bianco DOC

Tenuta di Fessina dedicated this wine to Sicilia, because, like the hen in the Ovid poem, Sicilia is mother to all who live there. Those who look to the night sky can see the Seven Sisters constellation (the Pleiades) outlined elegantly above Mt. Etna, shining over the upper hillside vineyards of Carricante.

“Il Musmeci” Etna Bianco Superiore DOC

This wine is dedicated to the Musmeci family, in particular, Mr. Musmeci, who for so many years looked after these estate vineyards (“I vigne di Fessina”) with so much love that today the winery is able to cultivate 80-year-old vines.

“Laeneo” Sicilia IGT

This single vineyard wine is made of 100% Nerello Cappuccio grapes harvested from the Santa Maria di Licodia production area. This area’s sandy soils contain ash from Mt. Etna and are located 3,000 feet above sea level. Harvested by hand and fermented in stainless steel, the resulting wine is elegant and rich.

“Erse” Etna Rosso DOC

Erse is named after the Greek goddess of dew as a fitting tribute to the time of day when this dew-kissed vineyard is the most picturesque. Erse is made from a blend of Nerello Mascalese and Nerello Cappuccio grown in the ancient volcanic soils on the hillsides of Mt. Etna, the highest active volcano in Europe. The grapes are fermented in stainless steel in order to deliver all the undiluted character and freshness of this unique terroir.

“Il Musmeci” Etna Rosso Riserva DOC

This wine is dedicated to the Musmeci family, in particular, Mr. Musmeci, who for so many years looked after these estate vineyards (“I vigne di Fessina”) with so much love that today the winery is able to cultivate 80-year-old vines. This cru-level wine is made from a blend of Nerello Mascalese and Nerello Cappuccio from the oldest vines of the estate grown on the highest hills. The resulting wine is unparalleled in richness, concentration, and depth.

Spirits of Italy



SPIRITS



CapriNatura

Campania



CapriNatura is the leading producer of Capri's famous Limoncello (a lemon liqueur) known for its authenticity and natural quality. Since 1989, the CapriNatura workshop has been producing Limoncello on the scenic island of Capri, off of Italy's spectacular Amalfi Coast. Owner Raffaele Esposito uses the same recipe passed down by his great-grandmother Laura, and both of his grandmothers Luisa and Angelina. No artificial colors or preservatives are used in the production of CapriNatura Limoncello: only the best, carefully selected lemons are ripened under the bright warm sun of Capri. The lemon peel is finely cut and separated from the white bitter part of skin, and then placed in 96% pure alcohol. Fine sugar syrup is then added to the liquor to lower the alcohol percentage to the desired level. The actual length of time that the lemon zest is kept in pure spirit and the quantity of sugar syrup added are well-kept secrets of CapriNatura.

Limoncello

CapriNatura is a lemon liqueur made from lemon peel left to steep in alcohol, to which a water and sugar based syrup is added. At 30 - 50% alcohol, it is an excellent digestif and can be enjoyed in a variety of ways. This limoncello can be pleasing either chilled on its own or added to a classic Martini. Mix it with tonic or iced tea for a refreshing summer beverage, or add it to Prosecco, or other sparkling wines, for an elegant cocktail. It is also a wonderful accompaniment to lemon or strawberry sorbetto or vanilla gelato.

Del Professore

Piemonte



Del Professore Vermouth comes from a joint venture between two leading figures in Italy's craft spirits movement; acclaimed distillers, Carlo Quaglia, and Federico Ricatto. The name, Vermouth Del Professore, translates as The Professor's Vermouth, and makes reference to legendary mixologist, Jerry Thomas (The Professor) who authored the first modern cocktail recipe book in the USA during the late 1800s. This hand-crafted product is inspired by a traditional Piedmontese recipe handed down by Federico Ricatto's grandfather. The complex result of a simple recipe, Del Professore Vermouth combines wine from local Moscato grapes with some 15 fresh aromatic herbs and fragrances collected from the alpine hills outside Torino. The mixture is then sweetened by natural, unrefined cane sugar and fortified by pure, neutral spirit to a final ABV of 18%. No caramel coloring is added to Del Professore Vermouth, and the small-scale, everything-by-hand production process yields only 9,000 bottles per year. Del Professore Vermouth is a far cry from the typical aromatized wines used as mixing ingredients for the cocktails of the past. This is a product crafted with a clear vision in mind—that of challenging the concept of Vermouth as an afterthought and reviving the elegant Italian tradition of the aperitif!

Vermouth del Professore Classico Bianco

Del Professore Vermouth Classico Bianco combines wine from local Moscato Bianco Langarolo grapes with some 15 aromatic herbs and fragrances collected from the alpine hills outside Torino. The mixture is then sweetened by natural, unrefined cane sugar and fortified by pure, neutral spirit to a final ABV of 18%. Deep gold tending toward amber in color, Del Professore Vermouth displays a beguiling perfume of citrus, pear, stone fruit, and baking spices. On the palate, warm flavors of cinnamon and nutmeg are met with a velvety texture and bright acidity. The sweetness is upfront and well-balanced by the bright fruit and warm spice, culminating in a dry, clean finish.

Vermouth del Professore Rosso

Del Professore Vermouth Rosso is the only Vermouth in the world that is produced entirely from 100% Italian red and white base-wines as well as 100% natural plant-based flavoring components. All this is followed by six months' ageing in small oak barrels at the distillery prior to bottling. Del Professore Vermouth Rosso is sweetened by natural, unrefined cane sugar and fortified by pure, neutral spirit to a final ABV of 18%. Del Professore Vermouth Rosso is richly aromatic, displaying warm notes of cardamom and clove, bitter herbs, sandalwood, orange pith and eucalyptus. On the palate, Vermouth Rosso finds ideal balance between sweetness and bitter/savory aromas. The texture is velvety and the finish is dry leaving a lasting impression of rich herbs, spices, and subtle vanilla from time spent in wood.

Nardini

Piemonte



In April 1779, Bortolo Nardini purchased an Inn right next to the famous Bassano Bridge overlooking the Benta River in the Veneto region. The Inn soon became the starting point for what is known today as Italy's most traditional grappa distillery. Bartolo Nardini revolutionized the process used by hillside farmers in distillation, giving birth to modern Italian distillation making Acquavite Nardini—the spiritual mother of all grappas. Nardini has been able to maintain its great tradition while implementing the most advanced technologies in its two modern distilleries. Nardini is a rare member of the “Les Henokiens,” whose members are family run companies that exceed 200 years of age. Nardini is currently Italy's leading brand in high quality grappa.

Acquavite di Vinaccia Bianca “Grappa” – 80 Proof

A variation of the classic Nardini Grappa, distilled from Pinot, Tocai, Cabernet and Merlot grape pomace. This 40% ABV grappa is obtained using the same steam distillation method as the classic grappa. The lower strength of this distillate enhances the delicate aroma of the grape pomace. It is transparent with straw-yellow hues and defined by clean aromas. Dry and complex on the palate. 40% abv.

Acquavite di Vinaccia Bianca “Grappa” – 100 Proof

Derived from the distillation of Pinot, Tocai, Merlot, and Cabernet grape pomace from the Veneto region, this grappa is produced in a traditional discontinuous, vacuum-packed steam still. It is transparent and crystalline in color, with an immediate, generous fragrance. Very intense and dry on the palate. 50% abv.

Acquavite di Vinaccia Riserva “Grappa” – 80 Proof

Made with the pomace of Pinot, Tocai, Merlot, and Cabernet grapes, and obtained by the steam vacuum distillation method. This grappa is aged for a minimum of 3 years in Slavonian oak barrels and is distilled to an alcoholic content of 40% by volume. Transparent and straw-yellow with golden highlights, the nose is fragrant, delicate, and harmonious. On the palate, extended ageing of this distillate translate to a refined and velvety texture. 40% abv.

Acquavite di Vinaccia Riserva “Grappa” – 100 Proof

Made with the pomace of Pinot, Tocai, Merlot, and Cabernet grapes, which are harvested in the hills of the Veneto region from vineyards located between the Brenta and Piave rivers. This grappa is straw colored with golden reflections. The nose is fragrant, delicate, and harmonious. On the palate it is soft but intense. Complex flavors, obtained by five years of aging in Slavonian oak barrels, show through on the finish. 50% abv.

Acquavite di Vinaccia Riserva 15 Years “Grappa” – 100 Proof

This particular Riserva was produced to celebrate the 225th anniversary of the Bortolo Nardini Distillery. This Acquavite is an absolutely one-of-a-kind grappa as it has been aged for 15 years in Slavonian oak barrels. Made from the marc of Pinot, Friulano, and Cabernet grapes grown in the hills and valleys of the Upper Veneto and Friuli, this grappa is golden in color with amber reflections. The distinct bouquet is full and harmonious with pleasant overtones of wood and resin. Sweet, but intense and persistent, the finish has notes of tobacco and is nuanced and complex due to its exceptional aging. 50% abv.

Acqua di Cedro Liqueur

This traditional citron-flavored drink, native to the Lake Garda area, is often described as “the noble cousin of limoncello.” This liqueur is transparent and crystalline with a distinct citrus aroma. On the palate, it is sweet, with dominant lemon flavors and a dry, delicate finish. Serve chilled or mixed in a cocktail. 29% abv.

Nardini alla Mandorla

Grape pomace brandy obtained by an infusion of Acquavite di Vinaccia Bianca and bitter almonds, rounded out with distilled cherry juice. This unique liqueur is pale, straw yellow in color with golden reflections. Distinct almond nuances come through on the nose, with full fruit overtones. Dry on the palate, with a slightly sweet aftertaste. 50% abv.

Acquavite di Vinaccia alla Ruta

This rue flavored grappa is obtained through the infusion of Acquavite di Vinaccia Bianca with the branches of the rue plant grown around Lake Garda. Legend states that rue is appreciated for its aphrodisiacal properties. This grappa is transparent with pale green reflections and an herbal fragrance. Intense and dry on the palate with a delightfully bitter aftertaste. 43% abv.

Mistra

Nardini has been producing Mistra since the 1800’s and it has now been approved for sale in the US. “Mistra has been sold in Italy for over a century, and it’s about time we shared our secret with the world,” Says Antonio Guarda Nardini, director of international markets for the bicentenary family firm. Mistra is made from the prized star anise, a plant with many medicinal and mystic uses and a history that stretches back to ancient times.

Amaro Liqueur

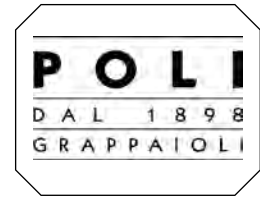
An infusion of alcohol, bitter orange, peppermint, and the roots of the alpine yellow gentian plant. This chocolate brown spirit is a smooth digestive liqueur, with a well-balanced, herbal, yet fruity taste. Amaro can be served straight up, chilled, or on the rocks. 31% abv.

Tagliatella

Tagliatella, meaning 'cut', is an infusion of grappa, cherry juice, orange and other natural, aromatic components of the different liquori made at Nardini. Fruity, with predominant aromas of cherry, citrus and summer fruits, which follow through on the palate, followed by a bittersweet finish. Tagliatella is typically enjoyed neat, over ice, or with a splash of soda. It is especially refreshing as a summer drink - the 'Bassano Mule'—enjoyed along with ginger beer.

Poli Distillerie

Veneto



The Poli family has been operating their distillery for four generations employing traditional distillation practices to produce some of the finest artisan grappas and brandies. Only the freshest fruit is selected to undergo distillation using a traditional pot still. This gentle process captures the very essence of the fruit. It is with great passion that Jacopo Poli and master artisans of the family create unique products which have earned them a worldwide reputation for quality.

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Grappas

PO' di Poli Morbida (Moscato)

This delicious grappa is made by distilling the marc of Moscato Fior d'Arancio grapes sourced from the Euganei Hills in the Veneto region. The name Fior d'Arancio (orange flower) is due to its distinctive citrus aromas of mandarin, grapefruit, and orange peel. This grappa is smooth, delicately aromatic, and elegant on the nose.

PO' di Poli Aromatica (Traminer)

This grappa is made by distilling Traminer (also known as Gewürztraminer) marc. Sourced from South-Tyrol in the Trentino- Alto Adige region, Traminer is an aromatic and fragrant varietal with balsamic, clove, white pepper, and nutmeg flavors.

PO' di Poli Elegante (Pinot)

A grappa made from an ancient grape varietal whose origins date back to the Roman Empire. This noble varietal produces some of the most famous red wines in the world. To make this refined grappa, Poli sources the marc of Pinot grapes grown on the rocky and calcareous hills that surround the small town of Marostica. To prevent oxidation, the marc is distilled immediately upon arrival at the distillery. This grappa offers a soft, fine, and velvety texture with enticing aromas of dried flowers and juniper.

PO' di Poli Secca (Merlot)

This delicious grappa echoes Merlot's rich and inviting aroma. It is made from the fresh marc of Merlot grapes grown in the calcareous and well-ventilated hills of Marostica. The marc is distilled immediately upon arrival at the distillery to prevent oxidation and the resulting grappa is fresh and vigorous with delicate aromas of flowers.

Jacopo Poli Vespaiolo

This grappa is made from the fresh marc of Vespaiolo, the treasured grape of the Breganze area. The name Vespaiolo comes from vespa, wasp in Italian, as this grape is very attractive to wasps. The marc is distilled in an antique copper steam boiler at low temperatures and the grappa is refined for at least six months in stainless steel tanks before being bottled.

Jacopo Poli Torcolato

This grappa is made distilling the marc of Torcolato, the famous dessert wine from the town of Breganze in Veneto. Torcolato is a blend of the native varietals Vespaiolo and Friulano, which are dried on screens until the sugar content reaches 30 - 40% of the volume. The “noble rot” that attacks the grapes during the drying process creates new organoleptic compounds that generate the unique dried tropical fruit flavors and mellow taste of this grappa.

Poli Barrique

Made by blending the most typical grape varietals of the Vicenza province, this single vintage grappa is aged 13 years in 225 liter Allier barriques. It offers seducing aromas of toasted wood, vanilla, cocoa, and coffee. It lingers on the palate with a strong and harmonious finish.

Sarpa di Poli

In the Venetian dialect, Sarpa means vinaccia, or the grape marc that is used to make grappa. Sarpa di Poli is made from 60% Merlot and 40% Cabernet sourced from the area of Bassano del Grappa. It offers an intense bouquet of red flowers with enticing hints of juniper and freshly cut grass. It is silky and persistent on the palate.

Sarpa di Poli Barrique

This refined grappa is made from the distilled marc of 60% Merlot and 40% Cabernet. After distillation, it is aged for four years in 225 liter Allier barriques. This grappa offers gorgeous aromas of exotic fruit, lemon, licorice, and vanilla. On the palate it is full, rich, and round.

Poli Miele

This is a unique acacia honey-flavored grappa. Inspired by Hydromel, the oldest alcoholic beverage produced by man, Poli's Miele is a liqueur made by mixing grappa, acacia honey, and essential oils of mug pine, juniper, mint, and verbena. Excellent as a digestif, Poli Miele is soothing and invigorating. Shake well before pouring and serve chilled.

Poli Mirtillo

An unprecedented blueberry-flavored grappa. The blueberry has been used since antiquity by people from Northern Europe to obtain a coloring substance for dyeing fabrics. More recently, it has been shown that the blueberry has considerable regenerative properties for your eyesight. Poli would also like to be able to attribute the same virtues to its blueberry-infused grappa; however, if consumed in excess it will temporarily weaken the eyesight instead of improving it! This grappa-based liqueur is fruity, round, and sweet, with aromas of blueberry and lily.

Cleopatra Moscato Oro

A smooth, clean and refined grappa named for one of the most intriguing women of all time. Cleopatra was credited as the creator of the first still with a goal of distilling gold by the name of Crysopea. Inspired by the alchemy behind it all, Poli resurrected an antique bain-marie vacuum still, or double boiler, dubbing it Crysopea—a still that preserves the delicate fruit and floral fragrances of this grappa. Made from the distilled marc of 100% White Muscat grapes, Cleopatra Moscato Oro is teeming with aromas of fresh fruit, citrus and honey.

Grape Brandies

Jacopo Poli Moscato

A grape brandy made from Moscato Bianco (White Muscat) grapes sourced from the volcanic soils of the Euganei hills in the Veneto region. Brought to Italy by the Greeks, Moscato was known in antiquity by the name of Alpicio, as the api (bees) were very attracted to it. This is a very aromatic grape brandy with an intense bouquet of flowers and herbs. In the mouth, it is sweet and round with a touch of citrus fruit.

UvaViva di Poli

UvaViva is a grape brandy made from 60% White Malvasia and 40% White Moscato sourced from the Euganei hills in the Veneto Region. UvaViva is made by distilling the whole grape and is therefore extremely rich and aromatic, offering fruity aromas of apricot, pear, and orange blossom. Fresh and delicate in the mouth, UvaViva is a delicious way to end dinner.

Wine Brandies

Jacopo Poli Arzente

An elegant brandy of Trebbiano di Soave wine that has been aged 10 years in oak barrels for extra refinement. Trebbiano di Soave has a delicate aroma and is ideal for making brandy. Arzente's aromatic complexity is due to gentle distillation in copper pot stills followed by 10 years of aging; seven in Slavonian oak casks, almost three in Limousin barrels, and the last few months in 55 gallon Allier casks. Arzente offers complex aromas of caramel, tea, dried fruit, and nuts. Broad and well-balanced, this is an aristocratic brandy.

Fruit Brandies

Pere di Poli

A fruit brandy made by distilling Williams pears cultivated in South- Tyrol, in the Alto Adige region. The Williams pear (*Pirus Communis Linneo*) was cultivated in ancient Egypt. Of the 5,000+ different varieties that currently exist, the Williams pear is the best suited for distillation. Distilled in September when the pears reach the peak of ripeness, this is a fruity and aromatic brandy.

Lamponi di Poli

A fruit brandy made by distilling ripe raspberries cultivated in the Carnia area in the Friuli-Venezia Giulia region. The wild raspberries are originally from Mt. Ida in Asia Minor. For this reason, the great naturalist Linneus called the fruit *Idacus*. The raspberries are deep, dark red in color and rich in flavor. Distilled in August, this brandy is warm, full-bodied and supple.

Ciliegie di Poli

A fruit brandy made by distilling the Durona cherries cultivated in Marostica, a small town in Veneto. These tough skinned cherries, typical of Marostica, were brought to Italy by Lucullo in 64 A.D. from the Asian city of Cherasus. These cherries have a bright, red skin and lively pink pulp. They are distilled in May at the peak of their ripeness. This brandy is fruity and well-balanced.



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ABOUT

For over 35 years, LLS, an Italian fine wine and spirits importer, has represented Italian wines and spirits of impeccable quality, character and value. Each wine and spirit in the collection is hand-selected and tells a unique story about the family and region that produced it. A taste through the portfolio is a journey across Italy's rich spectrum of geography, history, culture and cuisine.

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