



40th year

2023

PORTFOLIO





a 40-year history

●
●
1983

Vias Imports was founded

●
●
1990

National Sales force was completed

●
●
2017

**Federico Zanella (CEO)
started working in Vias Imports**

● ● ●
2023

a vision for the future



a 40-year history

**Fabrizio
Pedrolli**
FOUNDER



**Federico
Zanella**
CEO





Producers Map





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Piemonte



REGION:
PIEMONTE

PRODUCER:
ARALDICA



Story

The Araldica Castelveo story is deeply rooted in Castel Boglione, in the province of Asti.

It is here that, in 1954, the first nucleus of the group was founded, consisting in a cooperative society of producers intent on developing the winegrowing heritage of the Monferrato area. After decades of investments in vineyards and wineries, Araldica manages one of the largest vineyard areas in Piemonte, spread through Monferrato, Gavi, Langhe and Roero.

PHILOSOPHY:

The philosophy is for high quality, pleasing products at a correct price. These are the cornerstones of Araldica Castelveo. Our vineyards comply with an integrated defense protocol, based on sustainable farming principles and aimed at safeguarding the wine heritage, thanks to a low environmental footprint.

VITICULTURE:

Most of our vineyards are on steep slopes. We use the Guyot training system, sustainable agriculture and hand picking at harvest.

GREEN STATUS:

Sustainable SQNPI certified, ISO 14001, Carbon Footprint accounting.

PRODUCTION:

12.000.000 bottles

SOIL&TERRITORY:

Limestone-clay soil with some sandy or

chalky areas. Moderate continental climate with cold winters and hot summers. Piemonte is protected from cold northern winds and excessive rainfall by the Alps to the north. The Gavi area benefits from winds from the Mediterranean Sea while some plots in Monferrato, Langhe and Roero take advantage of a temperature range that helps enrich aromas by the Alps to the north.

HECTAR UNDER WINE:
900



**La Luciana
Gavi**



**Albera
Barbera d'Asti**

REGION:
PIEMONTE

PRODUCER:
CASTELVERO



Story

Castelveo is named after the Antica Contea di Castelveo, a count who once lived on the hills near

Castel Boglione, and has carried this name since 1970.

PHILOSOPHY:

The Castelveo philosophy is to pursue the highest possible quality in the vineyard.

Most of the work is done manually, including the rigorous grape selection that takes place during the harvest.

VITICULTURE:

Most of the work is done manually, including the rigorous grape selection that takes place during the harvest. A team of three agronomists apply vineyard management techniques with low environmental impact. Castelveo has the capacity to vinify even the smallest lots individually, and wines from each site are handled separately.

GREEN STATUS:
organic methods wherever possible.

PRODUCTION:

25,000,000 bottles

SOIL&TERRITORY:

Limestone and clay

HECTAR UNDER WINE:
850



Cortese



Barbera

REGION:

PIEMONTE

PRODUCER:

BROGLIA



Story

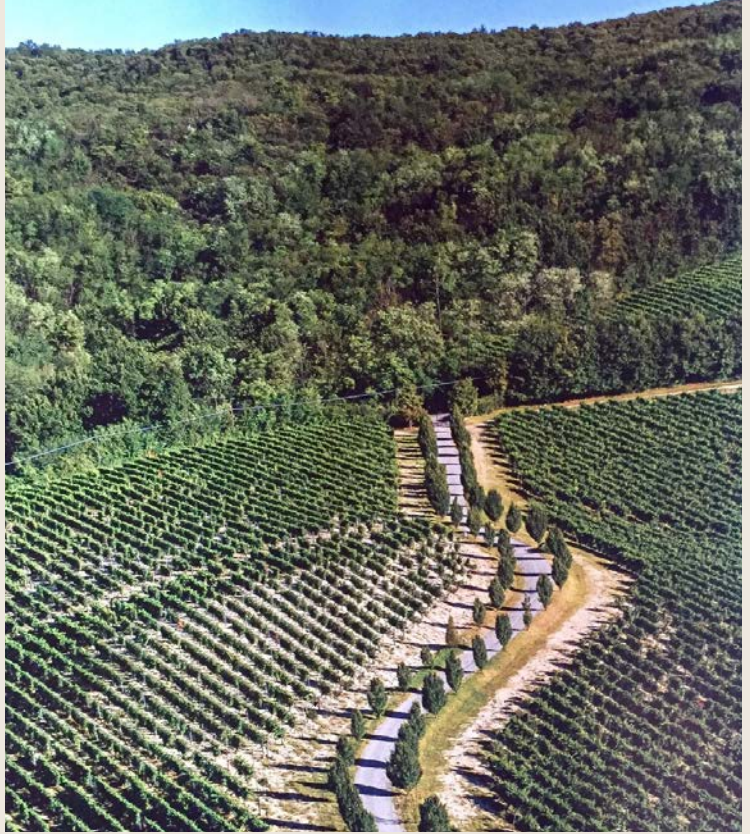
Broglia is one of the historical wineries based in Gavi. The family has been one of the main protagonists of the denomination, contributing to making "Gavi di Gavi" famous worldwide. The Broglia family has owned the "Tenuta La Meirana" for 50 years. The 70 hectares under vine in a single location and the 1 million-bottle production establishes the estate one of the most important for the denomination. Since 1983, our wine has been imported into the USA by Vias Imports, one of the most prestigious companies for Italian wine. 2023 will be a significant year for the Broglia family, as we will celebrate 40 years of this partnership.

Meticulous attention characterizes the quality production of our Gavi di Gavi. Our wines are made in temperature controlled stainless steel tanks for purity. Additionally we engage in a lengthy production procedure of 88 months for our Gavi di Gavi "Vecchia Annata" to demonstrate the enormous aging potential of our selected wines.

For another challenge, we decided to produce a wine from the almost completely abandoned "Timorasso" grape, an autochthonous variety of southeast Piemonte, displaying intense mineral & herbal flavors.

PHILOSOPHY:

We aim to exalt the most important characteristics of Gavi di Gavi, the king of Piedmontese still white wine, through a strict discipline in the vineyards and in the cellar. We aim to capture fresh fragrances and hints of minerality, a classic expression of Gavi di Gavi.



VITICULTURE:

Our method of cultivation is Guyot for all the vineyards.

SOIL&TERRITORY:

Our soil is mainly limestone marl, ideal for the production of great white wine.

PRODUCTION:

1.000.000 bottles

GREEN STATUS:

Focused on a strong attention on the environment: we also do not use any pesticides.

HECTAR UNDER WINE:
70



La Meirana



Bruno Broglia



Vecchia Annata

G G G A R E S I O

REGION:

PIEMONTE

PRODUCER:

GARESIO



Story

The Garesio winery is a young and dynamic reality located in the heart of Langhe in Serralunga d'Alba. The company was established in 2010 with the first acquisition of a Barbera vineyard and has since expanded over the years. From the beginning, the project was based on the strength of territoriality, focusing on green philosophy for agronomic practices. Nowadays there are about 25 hectares of vineyards located in three estates. In Serralunga d'Alba there are Nebbiolo and Pinot Noir vineyards for a total of 4.5 hectares; in Castelnuovo Calcea, Monferrato area, there are 15 hectares of Barbera and 1 of Sauvignon Blanc; and ultimately in Perletto, Alta Langa area, are planted 3.5 hectares of Nebbiolo, Pinot Noir and Chardonnay. The yearly production of bottles is around 90 000 and will expand when all the vineyards will be productive.

PHILOSOPHY:

The key points of production are based on respect and deep knowledge of the land. The vineyards are managed to produce high quality grapes, the winery must process them with care and great sensitivity, limiting intervention to a minimum and respecting the varietal.

VITICULTURE:

Nebbiolo plots are certified organic. Nowadays, fermentation reaches maximum temperature peaks of about 24°C. Macerations for reds generally tend to last 25 to 40 days. For the vinification of Barolo, if possible, submerged cap work is done. Alcoholic and malolactic fermentations take place in steel tanks, then all the red wines are racked into big casks for aging.

GREEN STATUS:

All our vineyards are managed with sustainable agricultural techniques, they are certified sustainable (SQNPI certification).

SOIL&TERRITORY:

In the Serralunga d'Alba estate, the vineyards belong to two different MGAs: Cerretta and Gianetto. Cerretta is located between 290 to 320m a.s.l. and covers 1.8 hectares with southern exposure. Soils are marly, fine, with high concentrations of limestone mixed with sandstone and sand. Gianetto covers 1 hectare between 270 and 310 m a.s.l. with eastern exposure. The vineyard has the most typical type of soil in Serralunga d'Alba, which is very rich in active limestone and calcium carbonate. In Castelnuovo Calcea the vineyards belong to the MGA Gavelli, the soils are rich in sandy marls and clays

PRODUCTION:

90.000 bottles

HECTAR

UNDER WINE:
25



Nizza Riserva



Barolo Gianetto



Barolo Serralunga D'alba



IL CHIOSSO

REGION:

PIEMONTE

PRODUCER:

IL CHIOSSO



Story

In Alto Piemonte "IL CHIOSSO" represent a vineyard bordered by a stonewall; this illustrates the importance given by the winemakers to a specific CRU for its inclination to create a great and unique wine.

Starting from this concept, in 2007 we wanted to create a new winery that excelled in the quality of all its appellations vinified in our new cellar in Gattinara.

Il Chiosso is personally managed by Marco Arlunno and Carlo Cambieri who have the possibility to obtain the grapes from the best CRUs from the Ghemme and Gattinara Hills, where the Nebbiolo grows on acid soils of volcanic origin, resulting in wines with extreme minerality, finesse and elegance.

PHILOSOPHY:

It is our absolute belief that the terroir of Alto Piemonte may produce incredible wines from the organoleptic and longevity aspects. We have the goal to personally grow the grapes with an absolute respect for nature and its rhythms, making wine in the most traditional way. We want to express in the bottle the pure essence of a wine, with a strong personality, rich in unique nuances.

VITICULTURE:

Our vineyards grow with the espalier system training, with Guyot system pruning to reduce the quantity of grapes per hectare thereby increasing the quality of our wines.

GREEN STATUS:

Sustainable; In collaboration with the University of Mainland to improve the production with an integrated pest control system, the aim is to be, as much as possible, a natural system to protect the vines.

SOIL&TERRITORY:

Colline Novaresi, Fara and Ghemme areas have a soil of glacial origin, with a clay plateau shared in 2 stripes. The deepest ground with more clay is on the highest part of the hill, more stones occur on the sides of the hill.

The hills of Gattinara have a volcanic soil, with red rocks and porphyritic stones of ancient origin and rich in iron.

PRODUCTION:

60.000 bottles every vintage

HECTAR UNDER WINE:
13



Nebbiolo



Gattinara



Ghemme

REGION:

PIEMONTE

PRODUCER:

LA GANGHIJA



Story

The history of this family run wine-growing business stretches back over several generations of the Rapalino family, but it was not until quite recently that La Ganghija evolved into its present form in actually making wine from its own grapes rather than selling them. This idea came to the young oenologist Enzo Rapalino while working in the vineyards and studying at La Scuola Enologica di Alba where he learned the techniques of winemaking and the importance of having utilizing the right ingredients to create high quality wines.

La Ganghija is Piemontese for vine tendril, symbolizing something small but powerful and was created in 2004 out of Enzo's passion and love of wine. To him it was the best way to showcase the territory where he grew up: Treiso in Piemonte.

Treiso is a land of great wines and scenic beauty, and an important constituent of the famous Barbaresco DOCG wine area.

La Ganghija is still very much a family affair with Enzo's wife Milena and his parents Giovanni and Rita completing the team. They currently farm 10 hectares in the communes of Treiso, Magliano Alfieri and Alba, where they grow grapes used for their in-house wine production.

PHILOSOPHY:

La Ganghija's wines have to be the maximum expression of the territory where they grow. We take care of the soil and we do our best to be sure vines produce higher quality grapes. Our winemaking process respects the development of the characteristics of every single variety used.



VITICULTURE:

Typical Guyot method for all types of grapes, with a focus on lowering the quantity produced to increase the quality of the wines. Green harvest is usual in most years.

GREEN STATUS:

We are following a European discipline called "Misura 10" that controls and limits the treatments we can use. We avoid chemical herbicides and only use organic soil conditioners.

SOIL&TERRITORY:

The soil, denominated by the Sant' Agata Fossil marl, present a consistent amount of clay and silt alternating with layers of sand. The sub-continental cold temperate climate with the protective effect of the Alpine chain with mild currents from the Ligurian Sea create a unique climatic context unique in the whole of Italy.

PRODUCTION:

50.000 bottles

HECTAR UNDER WINE:
10



Barbera d'Alba



Barbaresco



Barbaresco Giacosa



MARENCO

REGION:

PIEMONTE

PRODUCER:

MARENCO



Story

The Marenco family has been making wines since 1925 in the Asti area of Piemonte, from the indigenous grapes that express their best in our terroir: Moscato Brachetto, Barbera, Dolcetto and Albarossa

In the 1980's Marenco started to make wines from their best cru vineyards of Scracona, Pineto and Ciresa.

Following the treasure of our farmer's tradition, we have committed to Sustainable Viticulture, protecting the environment, creating value for our customers, for the territory and for the future generations.

PHILOSOPHY:

Quality is our starting point. Both in the vineyards and in the cellar, Marenco aims for excellence. Our wines are a net expression of their grape variety, and their origin.

VITICULTURE:

Classic Guyot

SOIL&TERRITORY:

Marenco vineyards are located in the best hills of Monferrato, specifically in:

- Strevi, which has a long tradition for the aromatic grapes Moscato and Brachetto.
- Castelboglione and Fontanile, the heart of the Nizza area, excellent for the production of Barbera wines.

PRODUCTION:

250.000 bottles

GREEN STATUS:

Sustainable mindset - Organic Certified

HECTAR UNDER WINE:
70



Strevi
Moscato d'Asti



Scracona
Moscato d'Asti



Pineto
Brachetto d'Acqui

PRODUTTORI
del **BARBARESCO**



REGION:

PIEMONTE

PRODUCER:

PRODUTTORI DEL BARBARESCO

Story

In 1958, the priest of the village of Barbaresco, Don Fiorino, gathered together nineteen growers and convince them to found a small cooperative, just across the street from the church in the main square of the village of Barbaresco. They called it "Produttori del Barbaresco". The priest also convinced the 19 families to take three crucial decisions that proved quintessential in shaping the reputation of "Produttori". 1) To vinify only Nebbiolo grapes from the Barbaresco appellation and nothing else. 2) To implement the "100% delivery rule", that made mandatory for the farmers to deliver all their Nebbiolo grapes to the winery. 3) To pay grapes according to quality and not just by weight. These three "revolutionary" rules set the Produttori apart and made it recognized as "an example for wine cooperatives all over the world" (Robert J. Parker). Nowadays there are 53 members that control 120 hectares (300 acres) of Nebbiolo vineyards. The winery produces every year a Barbaresco D.O.C.G. and a Nebbiolo Langhe D.O.C. , the latter suited for earlier consumption. In great vintages nine Barbaresco Riserva Single Vineyards are released from nine historical premium sites within the Barbaresco village boundaries: Asili, Montefico, Montestefano, Muncagota, Ovello, Pajè, Pora, Rabajà and Rio Sordo.

PHILOSOPHY:

Hands off and minimal manipulation during vinification and large neutral cask ageing in order to produce the best possible expression of the Barbaresco terroir in any given vintage.



VITICULTURE:

Cuyot pruning and trellising, one single cane, medium-low vigor clones. Minimal use of fertilizer and low impact spraying for disease control. Hand harvest.

SOIL&TERRITORY:

Calcium-clay soil with sandy veins. Mild continental climate with cold winters and hot summers. Average harvest time first two weeks of October.

PRODUCTION:

600.000 bottles (50,000 cases) every year divided between Barbaresco (50%), Langhe Nebbiolo (25%), Barbaresco Riserva SV (25%).

GREEN STATUS:

sustainable, no certification

HECTAR UNDER WINE:

120



Langhe Nebbiolo



Barbaresco



Barbaresco Asili

REGION:

PIEMONTE

PRODUCER:

DISTILLERIA SIBONA



Story

The Distilleria Sibona situated the Roero zone, in the communal district of Piobesi d'Alba, a few kilometers from Alba. It was founded about a hundred years ago on the former premises of an old kiln.

Sibona is one of the historical distilleries in the Piedmont region and can boast the oldest distillation license, the N° 1, issued by UTF (the official institution that regulates all the operations having to do with distilleries). This is a synonym for a great past and prestige. From its origins, Sibona distillery has handcrafted its "grappa" from single vine varieties.

Besides the selection of the best marc of the zone, Sibona's grappa reach high quality levels thanks to accurate distillation, constant updating and improvement of the equipment, the experience of three oenologists who have been working in distillation for years, the elimination of the first and last portions of the distillates, and last, but not least, a long ageing period in barrels, which renders the grappa not only soft and pleasant but also more complex and aromatized.

PHILOSOPHY:

Sibona is the most internationally awarded Distillery in Italy. Our Philosophy is expression of our territory (we are in the Roero area one of the best in the world and a Unesco heritage site), Quality at the maximum level, experience in the aging process in different kind of Barrels, unique and particular packaging and crafted distillation with experience and passion.



VITICULTURE:

Grappa Producers

SOIL&TERRITORY:

The pomace came only from Langhe and Roero, maximum 20 miles from the Distillery

PRODUCTION:

430.000 bottles

GREEN STATUS:

IFS certification

HECTAR UNDER WINE:



Vermouth di Torino



Amaro Sibona



Grappa XO

REGION:

PIEMONTE

PRODUCER:

FRANCO ROERO



AZIENDA AGRICOLA
FRANCO ROERO
Montegrosso d'Asti

Story

The history of our firm dates back to 1894 when Vincenzo Roero, after many years of hard work, managed to buy the first lots of land on the hill "Zucchetto" in Montegrosso d'Asti. It was on this land that he planted the first vines, which were of course the Barbera varietal: the most suitable for these soils.

Over the course of the years, his son Marcello first, and then his grandson Vittorio, added more land to our family activity, carefully and knowledgeably chosen for its excellent position.

Today Vittorio's son, Franco, owner and winemaker, with the support of his son Gianluca and his wife Lucia, cultivate with great enthusiasm the 18 hectares of vineyards located in the municipalities of Montegrosso d'Asti, and Agliano Terme. We love to make wine, so deciding to remain a family company allows us to pay the best attention to the entire production chain, from growing the grapes, to bottling the finished wine.

PHILOSOPHY:

Passion, respect for tradition, nature, and grape varietal. We want to transfer to the bottle the unique class of our vineyards, with all the nuances our terroir is able to express. Most of our efforts are concentrated in taking the best care of the vineyards. Winemaking must not alter the work done in the vineyards, but must complete it, enhancing the natural predisposition and identity of each grape.

Our idea of drinkability does not equate to simplicity: it is about equilibrium. There are wines that are extremely alcoholic and structured yet are also pleasurable to drink.

VITICULTURE:

The different rootstock and vine clones present in our vineyards have been created using the wood of older vines found in our vineyards. Our aim is to have a balance in the production coherent to the vigor of the plant, neither excessive nor too contained.

GREEN STATUS:

Sustainable

PRODUCTION:

100.000 bottles.

SOIL&TERRITORY:

The soils are compact, calcareous-clayey, and rich in silt.

This soil was formed by sedimentation of debris in the seabed, when between 5.5 and 3 million years ago these lands were covered by the sea.

With soils of great geological and mineral wealth, it is common during working the ground to find shells, fossil of marine animals and corals.

HECTAR UNDER WINE:

18



Grignolino D'asti



Carbone - Barbera

REGION:

LIGURIA

PRODUCER:

DISTILLERIE DOGI



S.MARIA AL MONTE

Story

The amaro di S. Maria al Monte is a more than 100-year-old amaro prepared respecting an ancient formula that has survived intact to this day. In fact, it is said that the revered Fathers of the Convent of S. Maria al Monte donated to the eclectic Vincenzo Castrovillari, at the time cook of the Duke of Aosta, a precious parchment today in our hands, with the recipe of the "Miraculous Lissire Saint Mary". According to the parchment, the qualities attributed by the Monks to their Elixir were described as follows: "This lissire heals colic, fever, indigestion, purges the blood, soothes the vital forces and drives away all evil."

Vincenzo Castrovillari, starting from the herbal studies of the religious, began to elaborate his AMARO DI S. MARIA AL MONTE, completing that "Miraculous Lissire" with precious aromatic products from the Alps.

PHILOSOPHY:

This ultra-centenary amaro is prepared respecting an ancient formula that has survived intact to this day. Almost 200 years ago the revered Fathers of the Convent of S. Maria al Monte gave the eclectic Vincenzo Castrovillari a precious parchment that is now in our hands, with the recipe for the "Miraculous Lissire Santa Maria". In 1910, the production was taken over by NICOLA and his successors have continued to produce it with the original recipe, preserving this ancient Ligurian specialty. Maintaining the usual pursuit of quality unchanged.

VITICULTURE:

All the raw materials are absolutely natural. They come from all over the world. The ingredients are triturated, grinded and cutted into small pieces, all by hand to avoid overheating and the consequent evaporation of a part of the essential oils and aromatic properties. To extract the aromas, they are then infused with alcohol and water. The infusion is then filtered, diluted with alcohol to reach 40% and aged for a long time to obtain the perfect blend of

flavors and aromas that give the Amaro di Santa Maria al Monte his unique aromatic bouquet and mellowness.



Amaro Santa Maria



Lombardia



MILANO

BERGAMO

BRESCIA



Castello di Luzzano



REGION:

LOMBARDIA

PRODUCER:

CASTELLO DI LUZZANO

Story

"I was born under a deep snow blanket in my large country house. I sank my roots together with the trees, I love the fields the rows of grapevines and I love tasting grapes as they mature.

Owning two splendid estates has always made me feel privileged. I created my wines with this sense of absolute power that only my land can make me feel. My fascinating places and my precious wines require an unconventional creativity that only my head, my hands and my heart may satisfy" (Giovannella Fugazza)

Giovannella Fugazza is the soul of Castello di Luzzano. This winery produces prestigious labels in a land rich in memory, nature and tradition, with winemaking dating back to the first century A.D.

Located on the border between the two territories, Oltrepò Pavese (Lombardy) and Colli Piacentini (Emilia Romagna), Castello di Luzzano hovers in perfect balance between them.

At the beginning of the 20th century, Luzzano was joined by the Romito estate all in the Colli Piacentini.

The vineyards are at an altitude of 180-270 mt, and are planted surrounding the clusters of estate buildings giving a 360-degree aspect. This unique location straddling the original territorial boundary has remained unaltered for centuries despite other changes wrought by history. The area has particular suitability for viticulture, with the widest ranges of grape variety in Italy.

The owner Giovannella Fugazza, one of the first "Ladies of Wine", runs her Estates with immutable passion, and continues to carry forward this extraordinary amalgam of history, land and quality.

PHILOSOPHY:

Castello di Luzzano is wellknown for its wines with a strong and identifiable personality, fruit of continuous research on autochthonous grape varieties to improve and exploit their best peculiarities.



VITICULTURE:

Guyot and spurred cordon method.

White grapes: Malvasia di Candia Aromatica, Ortrugo, Chardonnay.

Red grapes: Pinot Nero, Barbera, Croatina (Bonarda), Merlot.

SOIL&TERRITORY:

Luzzano: schistous and calcareous marls with stratum of tufaceous rock. They give long-life and well structured red wines.

Romito: deep sands, lime and ironrich clays which give wines of great perfume and finesse.

PRODUCTION:

120.000 bottles

HECTAR UNDER WINE:

110 Hectares:

72 of which are vineyards that grow in 2 doc areas: Oltrepò Pavese (37 Ha) and Colli Piacentini (35 Ha).

GREEN STATUS:

in 2016 they started the conversion of the vineyards to organic.



Malvasia Tasto di seta



Bonarda Sommosa



Romeo



Veneto





REGION:

VENETO

PRODUCER:

ACINUM

Story

Acinum is a collection of exquisite wines selected by Fabrizio Pedrolli in order to enrich the Vias portfolio with the best Italian territories and wineries.

This selection starts from the historical wine areas of Veneto, Negrar in Valpolicella and Montforte d'Alpone in Soave. Fabrizio Pedrolli is proud to present these wines, that are the result of a successful collaboration with the family of Edoardo Montresor, who cultivate the grapes, and the oenological expertise of Enrico Paternoster.



PHILOSOPHY:

The goal is to represent in the United States the authentic heritage of indigenous grapes that makes Italian wine unique to the world.

VITICULTURE:
Guyot Method

SOIL&TERRITORY:
Calcareous soils

PRODUCTION:
380.000 bottles

GREEN STATUS:
Sustainable

HECTAR UNDER WINE:
36



Prosecco



Prosecco Rosè



**Amarone
della Valpolicella**

REGION:
VENETO

PRODUCER:
ADRIA

RAPIDO

Story

Araldica Co-operative attentive to changes and to grasping new opportunities. This led to the birth of ADRIA Vini, a company dealing with the bottling of wines from the best vine-growing areas in Italy.

PHILOSOPHY:

Investments, attention to the globalization of markets, focus on quality in the production stage; these are the guidelines Araldica Co-operative.

VITICULTURE:
Double Guyot Method

SOIL&TERRITORY:
Morainic, limestone-clay

PRODUCTION:
25,000,000 bottles

HECTAR UNDER WINE:
850



Pinot Grigio



Sangiovese

REGION:
VENETO

PRODUCER:
BRANCHER



Story

Brancher is the nickname of the family of our father Angelo, who was a farmer, and like many other farmers in our region, worked the vineyard, had a small barn where he raised cows, and worked the fields of arable crops.

The sons, Francesco and Sergio, decided to dedicate themselves entirely to the cultivation of the vineyards. Little by little the size of our vineyards was increased, producing wine first which evolved into making & bottling sparkling wine. The family-run farm aspect continues today.

The vineyards are distributed within the Conegliano Valdobbiadene DOCG area (Unesco Heritage) and within the Prosecco DOC. We cultivate according to the provisions of the SQNPI National Quality System of Integrated Production-being certified as of 2019.

We sons, Francesco and Sergio, have decided to dedicate ourselves completely to the cultivation of vineyards. Little by little we increased the vineyards and started producing the wine first and then also making sparkling wine and bottling it, while still remaining today a family-run farm.

PHILOSOPHY:

We believe that in order to obtain a product of excellence, it is necessary to take care of every detail within the Prosecco DOC Treviso area. We cultivate according to the provisions of the SQNPI National Quality System of Integrated Production-being certified as of 2019. We follow all the production processes with the utmost attention and care, using first-rate equipment.

VITICULTURE:
we use the double-arched cane method.

SOIL&TERRITORY:
in the high hills there is a prevalence of fragmentable limestone, in the valley bottom clayey soil

GREEN STATUS:
SQNPI National Quality System of Integrated Production, certification obtained in 2019

PRODUCTION:
100.000 bottles.

HECTAR UNDER WINE:
15



Valdobbiadene DOCG



Story

It was the year 1860 and the local farmers decided to build the sanctuary of Le Salette as a votive offering to Virgin Mary, when she freed their vineyards from the scourge of phylloxera. The sanctuary is located on top of ancient rocks, and surrounded by hills and vineyards. The vineyards below the sacred sanctuary have always been the property of the Valpolicella's "historical" winemaking family, Scamperle, who proudly produce the wine bearing Le Salette name. Theirs too is a beautiful story, which tells about decades of faithful farming and love for the land, and, above all, a passion for making wine. Indeed, for generations the Scamperle family has dedicated themselves to growing grapes, and, over the years, to gradually increasing the number of vines. Today the family owns twenty cultivated hectares, situated among the most renowned places of the Valpolicella Classico DOC area: Fumane Cà Carnocchio, I Progni and Cà Melchiori, Sant'Ambrogio Conca D'Oro, and San Floriano Monte Masua. The type of grapes produced are the most classical types of the zone: Corvina, Corvinone, Rondinella, Oseleta, a small quantity of Molinara, and Croatina.

PHILOSOPHY:

The vineyards have grown slowly and carefully, always respecting the local technique, which is sensitive to nature and follows its rhythm to bring out the originality and characteristics of the grapes. The enterprise, Le Salette, has never stopped developing their product, basing the essence of their life and activity, their unflagging quest on patient research. And their aim has always been quality, a goal shared by the entire family.

VITICULTURE:

mostly Pergola, some Guyot

SOIL&TERRITORY:

FUMANE CA' CARNOCCCHIO: The soil is mainly cretaceous, partially skeletal, and is rich in minerals. The area is well ventilated with fresh air in summer, which comes from the "Progni" valley; drought is rare. The vine growing system is Pergola.

FUMANE, SANTUARIO LE SALETTE: The soil is cretaceous with a good presence of clay, rich in skeletons. The area is sunny and sheltered from the coldest currents. During winter, this area often has higher temperatures than the rest of the village. The area is well ventilated with fresh air in the summer, coming from the "Progni" valley, rare drought problems. The vine growing system is Pergola and Guyot.

PRODUCTION:

140.000/150.000 bottles

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

20



Valpolicella



Amarone della Valpolicella



Pergole Vece

REGION:

VENETO

PRODUCER:

OTTELLA



OTTELLA

Story

The Montresor family has been managing Ottella for four generations. The company was started by Lodovico, father of Francesco and Michele, a wine entrepreneur and a passionate art collector. A long history: in the book "La Provincia di Verona e I suoi Vini, 1900", the historian Giovan Battista Perez testifies that the Montresor family was the only one to produce Lugana in the province of Verona in 1905.

One day in 1964, Lodovico Montresor, together with Professor Michele Vescia of the University of Brescia and with engineer Turlini, had the idea to design and delimit this highly prestigious land called Lugana, giving it its own geographical conformation and identity. The result was the birth of the designation of origin three years later, in 1967. In the mid 1980s, the company gained new impetus when Francesco, newly graduated in law, joined his father. Francesco Montresor became President of the Consorzio di Tutela from 2007 to 2013, was joined in 1993 by his brother Michele, current President of the Associazione Vignaioli Veneti (Veneto Winemakers' Association).

In 2013, the project began for the new winery, a unique place, intended to represent the company's values, its love for the vineyard, the landscape and art.

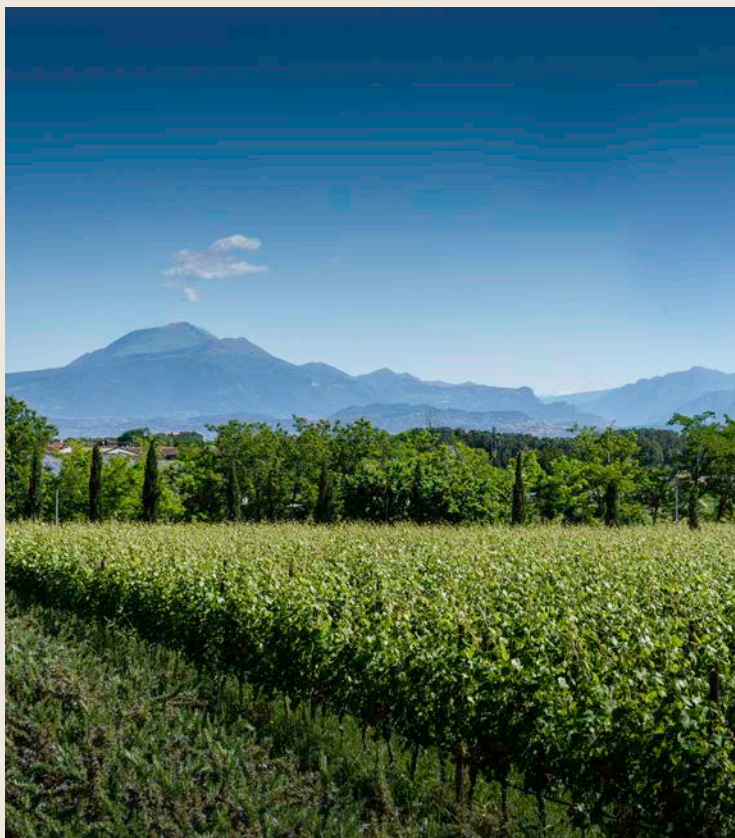
Today, Ottella is a company with 90 hectares in Lugana. The family works together...from father to son: past, present and future.

An Italian story, a beautiful one.

PHILOSOPHY:

Ottella's philosophy faithfully follows Francesco and Michele Montresor's cultural identity:

- Love for the vineyards, for their land as guardians of the landscape in the Lugana DOC production area.
- Love for art meant as a universal language of beauty and expression of Italian culture.



VITICULTURE:

Ottella's vineyards are managed under principles of sustainability, through agronomic practices with a lower impact on the ecosystem to offer more guarantees for consumer health. Abolition of pesticides and weedkillers. Use of sexual confusion techniques for integrated pest control. Grassing between vine rows to supply organic plant matter to the soil. Rational use of water by means of drip irrigation systems to avoid dispersion.

PRODUCTION:

600.000 bottles

SOIL&TERRITORY:

Lugana soils are made up of clay layers of morainic origin and sedimentary rock, mainly limestone, rich in mineral salts, becoming sandier in the hilly stretch of the appellation. The microclimate, positively influenced by moderate breezes from Lake Garda, is mild and fairly constant, with limited day-night temperature swings. It is the perfect "climate cradle" for enhancing the distinctive nature of a characteristic grape variety like Turbiana.

HECTAR UNDER WINE:

90

GREEN STATUS:

Care and respect for the territory have always been an integral part of Ottella's philosophy. The cellar is designed to optimize energy resources. This green approach materializes through: SOLAR PANELS: covering 70% of Ottella's total energy consumption. WATER PURIFICATION: Through a system that recovers the water purifies it for future re-use.



Lugana



Le Creete - Lugana



Molceo - Lugana Riserva



Trentino Alto Adige



REGION:

ALTO ADIGE

PRODUCER:

GOTTARDI



Story

The family Gottardi has been in the wine business for more than 120 years, running a distribution company in Austria for high-end products from the worldwide wine industry. In 1986 the family bought the winery in Alto Adige, focusing on the variety Pinot Noir. After replanting all vineyards and the construction of a wine cellar, 1995 was the first vintage bottled.

Since then the family was able to combine the distribution of and production of fine wines.



PHILOSOPHY:

In Italy you can find only a few spots, where the difficult Pinot Noir is cultivated. The cool Alpine climate of Alto Adige is the basis to produce wines with the elegant fruit of the grapes in combination with an intense aromatic profile.

VITICULTURE:

Cuyot with a high density of 7000 plants/ha. Fermentation in stainless steel tanks, then 18 months in partly new barriques and wooden casks

SOIL&TERRITORY:

Soil: clay, lime and gravel. The vineyards ore oriented to west, so the evening sun can give a good temperature to the soil.

PRODUCTION:

Average 40000 to 45000 bottles. In general 1 product, in some selected vintages also a Riserva in very limited quantities of 3000 – 4000 bottles

GREEN STATUS:

none

HECTAR UNDER WINE:

8,5



Mazzon Riserva



Mazzon



REGION:

ALTO ADIGE

PRODUCER:

LARCHERHOF



Story

This historic estate has been in the possession of the Egger-Spögler family since 1893, but has a viticultural tradition that goes back centuries. Custodians of this land, the Spögler family has looked over the indigenous varieties on the estate for generations. While many vines are older, the average age of the vineyards is 70 years.

A library of native varieties, the majority of this 12 acre property is dedicated to Lagrein. Located in a valley between the mountains, the Lagrein flourishes in the warm, porphyric soils of the Larcherhof vineyards. In addition, several rare clones of Schiava call the estate home, including Klein, Mitter, Edel, Tschaggele and Graubernatsch. Located in the classico St. Magdalener zone, Larcherhof crafts a distinct St. Magdalener wine, a category consider the "queen of Schiava."

PHILOSOPHY:

For years, Larcherhof sold its grapes to the local consorzio. It was only in 2008 that the Spögler family decided to being making their own estate production. The almost Mediterranean climate of the area is an ideal precondition for the cultivation of high quality red wines.

VITICULTURE:

Through ecological cultivation of the vines and yield reduction, grapes reach their optimal quality levels. Central to Larcherhof's sustainable practice is the manual care and harvest of the grapes, as well as the extreme limitation of chemical treatments in the vineyard. Using Pergola and Guyot methods.

SOIL&TERRITORY:

the soil is sandy and naturally porphyritic.

PRODUCTION:

30.000 bottles

GREEN STATUS:

Sustainable Green Practice

HECTAR UNDER WINE:

6,5



Lagrein



ST. Magdalener

REGION:

ALTO ADIGE

PRODUCER:

PACHERHOF



PACHER HOF

Story

Originally, only three farms stood near Novacella, one of which was the Pacher Hof, mentioned in documents well before Bishop Hartmann founded the Novacella Abbey in 1142. The family surname at the Pacher farm remained Pacher until 1849, when Maria, one of Andreas Pacher's four daughters, married winegrower Josef Huber, who took not only his surname but also began winegrowing with him.

Josef Huber and the farmer Johann Huber from Elvas were the pioneers of wine in the Eisack Valley: on countless voyages of exploration, which took them as far as Holland, they experimented with various grape types, maturing in the realization that Sylvaner, Pinot Grigio and Gewürztraminer were the ideal varieties for the soils and even for the very steep slopes of their valley. Josef Huber, in the 1970s, was also the first to plant Kerner vines. At first little considered, but later taken up by many, these vine varieties are still the calling card of the Isarco Valley winegrowers today.

Today, Josef Huber's great-grandson, Andreas Huber, manages the Pacher Hof estate.



PHILOSOPHY:

Expanding our understanding of our land and to find optimal combinations of grapes for the terroir is the fundamental element of Andreas' distinctive style. Selecting the most optimal vineyards for the different grape varieties.

The vineyard and cellar work are performed with care and prudence.

VITICULTURE:

We use the Guyot technique for all our vineyards. For our white wines at these high altitudes, it is also the only option. The vineyards extend from 650 to 970 sea level

SOIL&TERRITORY:

The soils of the wine estate extend over the sunny and windy western slopes above Brixen near Novacella. The gravelly-sandy soil rich in minerals, as well as the special microclimate characterized by marked temperature fluctuations with alternating warm days and cooler nights, particularly during the ripening period, create the estate's natural potential and prerequisites for elegant white wines with character.

PRODUCTION:

120.000 bottles

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

We cultivate our own 10ha of vines and buy grapes from our 2 neighbors for another **6ha**.



Kerner



Sylvaner



Muller Thurgau

STRASSERHOF

WEINGUT . TENUTA

REGION:

TRENTINO ALTO ADIGE

PRODUCER:

STRASSERHOF



Story

The grapevines that are tended at the Strasserhof Estate Winery in Varna/Novacella – Alto Adige (Italy) are up to 45 years old. From the grapes of these vines, Hannes Baumgartner, winegrower at the Strasserhof, makes youthful-fresh, mineral rich white wines.

The strictly white assortment of the Strasserhof Estate Winery is thankfully a broad one. It ranges from Müller Thurgau, Grüner Veltliner to Sylvaner, Sauvignon, Riesling, Kerner, Pinot Grigio and Gewürztraminer.

Since 2003, he has been producing wine at the Strasserhof, an operation whose history in any case dates back much further. The farmhouse was already built in the eleventh century. Today, the estate winery encompasses 6,5 hectares of vineyards that are distributed over sunny locations with a southwestern exposure at elevations from 650 to 700 meters. The lightly sandy gravel soils contribute to the elegant, fruity freshness of our wines.

PHILOSOPHY:

The wines can be described with three attributes: a strong mineral quality, great juiciness, and pleasant, youthful freshness.

VITICULTURE:

We are using the Guyot method for all vineyards.

SOIL&TERRITORY:

Alto Adige's climate lies along the meteorological divide of Central and Southern Europe. Mild sunny days, warm and sandy soils, sufficient precipitation, cool nights and strong winds bring fruity freshness into the Isarco Valley's white wines.

PRODUCTION:

60.000 bottles

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

6,5



Riesling



Kerner



Sylvaner

REGION:

TRENTINO

PRODUCER:

GAIERHOF



Gaierhof

Story

The winery owned by the Togn family is located in Rovere della Luna in the heart of Trentino-South Tyrol region in Northern Italy, where Mediterranean begins to merge with Central European culture. Here Romina, Valentina and Martina passionately manage Gaierhof, the company founded by their father Luigi, who in 1976 decided to start making his own wine to sell abroad and in Italy. Contracted to supply their grapes are more than 100 independent producers, who farm 170 hectares of vineyards in the main growing areas throughout Trentino-Alto Adige. (Valle di Cembra for Muller Thurgau and Riesling-Piana Rotaliana for Teroldego Rotaliano-Rovere della Luna for Pinot Grigio, Gewurztraminer and Moscato Giallo-the Colline Avisiane for Nosiola, Pinot Nero and Sauvignon and the Vallagarina for Marzemino, Chardonnay and Moscato Giallo)

The Togn family has forged a privileged relationship with local winegrowers. Winemaker Gofferedo Pasolli selects the best grapes that will become Gaierhof wines. (as the Valle di Cembra for Müller Thurgau and Riesling, the Piana Rotaliana for Teroldego Rotaliano, Roverè della Luna for Pinot Grigio, Gewürztraminer and Moscato Giallo, the Colline Avisiane for Nosiola, Pinot Nero, and Sauvignon, and the Vallagarina for Marzemino, Chardonnay, and Moscato Giallo), supplied their grapes to Gaierhof.

PHILOSOPHY:

The Gaierhof style champions drinkability & recognizes the expression of the grape variety tied to the Trentino growing area, with crispness and reliability over the years. A bottle of Gaierhof on a customer's table represents guaranteed satisfaction, a good investment and a bond of affection with the producer growing stronger with the years.



VITICULTURE:

We are using Guyot and Pergola trentina method

SOIL&TERRITORY:

The soil of Trentino is rich and varied, depending on the area: in the southern reaches the composition is the same as in the Vallagarina, morainic soils on the valley floor with grey calcareous soils and Dolostone in abundance. The city of Trento is surrounded by hills of a different origin, offering a

variety of soil types and affording local growers the opportunity to produce a wide array of base wines. From the north of the city, the geological condition changes again, with clear difference between the sandstones and andesitic lava, found on the eastern side of the valley as opposed to the Dolomite and calcareous stones, that make up the western walls of the valley. Those western walls are in fact fairly steep cliffs where there is nary a vine to be found. Gaierhof is located on the west bank.

PRODUCTION:

600.000 bottles

GREEN STATUS:

Integrated pest - sustainable

HECTAR UNDER WINE:

90



Pinot Grigio



Pinot Noir

MASO POLI

REGION:

TRENTINO

PRODUCER:

MASO POLI



Story

Maso Poli, owned by the Togn family since 1978 and located in Pressano di Lavis (Trentino – Northern Italy), is an old 17th century country farmhouse, renovated in 1999 in a minimalist, bright and contemporary architectural style, in harmony with the hill it settles on. Surrounded by fifteen hectares of land, and with vineyards on ten of these, Maso Poli is perfectly located in terms of altitude, soil composition, sun exposure and protection from cold winds. By the end of the seventies, the Togn family began to renew the vines, leveling and draining the rich soil, sure that this would help obtaining wines that best expressed the uniqueness of this place. The new winery, opened in 2004, welcomes visitors in a panoramic terrace, wonderfully overlooking the Piana Rotaliana.

PHILOSOPHY:

Giving a soul to our wine, making it unique, unrepeatable and intimately linked to its territory": this is the philosophy of Maso Poli. A farm entirely dedicated to the cultivation of some species of native and international vines, implemented on the basis of strict parameters to obtain the highest possible quality.

VITICULTURE:

We are using Guyot and single Pergola trentina method.

SOIL&TERRITORY:

The Maso Poli vineyards are located between 350 and 500 m a.s.l. On this hilly area, the soil has a sedimentary origin, consisting precisely of the slow sedimentation of marl and clay, on a limestone base: it is a soil that over time has an excellent water supply and good fertility. It is also an area particularly lapped by the Ora del Garda breeze, which guarantees and maintains the wholesomeness of the grapes.

PRODUCTION:

80.000 bottles

GREEN STATUS:

Integrated pest - sustainability

HECTAR UNDER WINE:

10



Pinot Grigio



Pinot Nero

REGION:

TRENTINO

PRODUCER:

SAN LEONARDO



Story

What was a monastery over a millennium ago, has for nearly three centuries been the residence of the Marchesi Guerrieri Gonzaga family, who revere and preserve it with great devotion.

Today, the San Leonardo estate is a garden of vineyards and roses, protected by the massive barrier of the Alps, which blunt the force of the cold northern winds and welcome the mild breezes from nearby Lake Garda.

San Leonardo comprises a total of 300 hectares, of which 30 are planted to vineyard, all farmed organically, planted to Merlot, Cabernet, and Carmenère, dedicated to producing San Leonardo, the iconic wine of the estate, and Terre di San Leonardo, its crisp, finely-balanced second vin. Merlot and Carmenère combine to yield the refined Villa Gresti, while the oldest vines give a remarkable Carmenère monovarietal.

An additional 15 hectares, located in northern Trentino, at elevations between 400 and 600 metres, yield the Sauvignon Blanc grapes for Vette di San Leonardo and a Riesling. The first is crisp and fragrant, the second an ultra-elegant expression of that noble white grape. The world of San Leonardo is ancient yet timeless, where painstaking procedures, still today absolutely artisanal, yield true gems of Italian wine.

PHILOSOPHY:

We are committed to crafting uniquely distinctive wines that will eloquently express their terroir and will convey our own spirit and personality, thanks to our painstaking attention to every individual detail, our striving for uncompromising quality.



VITICULTURE:

Training system is spurred cordon, guyot and pergola. Spontaneous fermentation in concrete vats without the help of technology or of cultured yeast.

SOIL&TERRITORY:

There is a diverse terroir: chalky soils with medium organic content, light and sandy soils, clay and very well drained soils.

PRODUCTION:

350.000 bottles

GREEN STATUS:

Organic in vineyard. Friends of Biodiversity

HECTAR UNDER WINE:

30 for red wines 15 for white wines, total 45 hectares



Vette



Terre



San Leonardo



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE

REGION:

TRENTINO

PRODUCER:

THE EDMUND MACH FOUNDATION
ISTITUTO AGRARIO SAN MICHELE ALL'ADIGE (IASMA)

Story

The Fondazione Edmund Mach (former Istituto Agrario di San Michele all'Adige) is a benchmark in winemaking education and agricultural research that occupies 247 acres of land at the foot of the Italian Dolomites. The institute cultivates vineyards that are dedicated to education, experimentation and preservation of native varieties. An extension of the renowned institute, the winery of Fondazione Edmund Mach is located in what was once an Augustan monastery in the 12th century and continues a winemaking tradition on the premises that is over a thousand years old. Expanded over the course of the last 20 years, the winery today features modern enological technology focused on the production of wines made from indigenous Trentino varieties which represent the unique history of winemaking in the region.

PHILOSOPHY:

The institute was founded in 1874 when the regional Tyrolean Diet at Innsbruck elected to open an agrarian school together with an experiment station at San Michele for the revival of agriculture in Tyrol. The philosophy of the institute's first director, Edmund Mach, has had an indelible influence on the direction of the institute and continues to be the drive behind its mission even today. Mach believed that a good wine must take into consideration several elements that cannot be separated from one another: the quality of the vineyard, the technical skill of the cellar and the character of the men who live this creation. This integrated approach is at the heart of the school's curriculum and is a hallmark of all the native varietal wines produced here.



VITICULTURE:

Today, under the guidance of renowned winemaker and professor, Enrico Paternoster, this integration of tradition and scientific knowledge has expanded to include how to protect the patrimony of this unique appellation, researching biological techniques that have a small environmental impact on the delicate balance of these lands. Paternoster oversees each vintage of the institute's indigenous wines, which includes Pinot Grigio, Pinot Bianco, Müller Thurgau, Riesling, Nosiola, Lagrein and the unique Incrocio Manzoni. mostly used method simple Trentino Pergola.

SOIL&TERRITORY:

Calcareous, pebbly, with good permeability and good organic substance

PRODUCTION:

250,000 bottles

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

62



**Mach
Trento DOC**



Sauvignon Blanc



Cabernet Franc

REGION:

TRENTINO

PRODUCER:

TORRE DI LUNA



Story

In 1905 the Lechthaler family founded the Azienda Vinicola Lechthaler, which produces Torre di Luna wines, was native to the Lech Valley in Austria, and arrived in Trentino-South Tyrol at the end of the 19th century. Romano Lechthaler, blessed with excellent business sense, began the Lechthaler winery in Mezzocorona and promoted the typical wines of Trentino. In that period there were only a few wineries that bottled their own production, because wine was commonly sold in bulk or in small wooded barrels of 20-30 liters. As the 1970s came to an end, the Togn family became part of the Lechthaler Company, and after a few years, completely bought the brand, moving it to Rovere della Luna. The Togn family, who continues to uphold long established winemaking traditions, delivers with a continued pursuit of quality, wines from Trentino and the surrounding areas. They select the best production, both grapes and high quality wine from Trentino-South Tyrol. Today the compact size of the company permits traditional winemaking methods, supported by the use of modern technology.



PHILOSOPHY:

The Togn family uses Lechthaler for the production of private labels. The Torre di Luna line was born in the late 1980s as a project with Vias Imports for the marketing of Trentino wines in the US market. The wines are conceived as a blend of micro territories that represent the traditional philosophy of the Togn family, but are projected as an international interpretation.

VITICULTURE:

We are using Guyot and Pergola trentina method

SOIL&TERRITORY:

The soil of Trentino is rich and varied, depending on the area: in the southern reaches the composition is the same as in the Vallagarina, morainic soils on the valley floor with grey calcareous soils and Dolostone in abundance. The city of Trento is surrounded by hills of different origin, offering

a variety of soil types and affording local growers the opportunity to produce a wide array of base wines. From the north of the city, the geological condition changes again, with clear difference between the sandstones and andesitic lava, found on the eastern side of the valley as opposed to the Dolomite and calcareous stones, that make up the western walls of the valley. Those western walls are in fact fairly steep cliffs where there is nary a vine to be found. Gaierhof is located on the west bank.

PRODUCTION:
300.000 Bottles

HECTAR UNDER WINE:
50



Pinot Grigio



Sauvignon Blanc



Cabernet



Friuli Venezia Giulia



REGION:

FRIULI VENEZIA GIULIA

PRODUCER:

TENUTA LUISA



Story

«Luisa» is the surname of the family of 5 generations of wine producers in the DOC ISONZO area. Located in Friuli Venezia Giulia, a region in the extreme North-East of Italy renowned for its white wines, the Estate is family owned and operated by Davide Luisa, agronomist, together with his brother Michele, oenologist, and their father, Eddi. The life-long family passion began almost 100 years ago when Francesco Luisa at only 37 years old and with 6 children to raise, had the foresight and grit to purchase 5 hectares (12 acres) of land. Here starts the saga of the Luisa's of Corona, in the municipality of Mariano del Friuli, 2 kilometers from the heart of the Collio region, now also carried on by Delciso, who is following his father's footsteps, and inspired by their patriarch Eddi.



PHILOSOPHY:

Luisa's philosophy is based on the painstaking job in the vineyards to prepare the grapes: high planting density (5.500-6.000 vines/hectare), low production (from a minimum of 1,2 to max 1,5 kg per vine which means 1 plant = 1 bottle), cane selection, grasing of the vineyards, defoliating and pruning of the bunches, supervised supplemental irrigation system and hand pruning.

VITICULTURE:

Guyot method

SOIL&TERRITORY:

The vineyards are distributed in the DOC Isonzo area, which has been named after the river crossing it. The soil is characteristically rich in minerals, especially aluminium and iron, giving the wines a unique taste that stays faithful to its terroir of origin. In fact, the type of rock and the soil affect the absorption of water and minerals by the vines. The characteristics of the obtained wines will therefore be of great structure, aromatic persistence together with a pleasant minerality.

PRODUCTION:

350.000 bottles

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

110



Sauvignon Blanc



Friulano



Cabernet Franc



Vie di Romans

REGION:

FRIULI VENEZIA GIULIA

PRODUCER:

VIE DI ROMANS



Story

The unwavering dedication of the Gallo family to vineyards and wine dates back over a century and is rooted in the labor and determination of family members over three generations. Gianfranco, who has managed the estate since 1978, introduced radical viticultural programs and has devoted painstaking attention to winemaking practices; these initiatives have given the stamp of unique personality to the wines of Vie di Romans over the last 30 years, making them some of the most premier wines in the entire peninsula.

PHILOSOPHY:

At Vie di Romans the main focus is the constant research and understanding of the complex interactions between environment and viticulture, with the aim to produce wines that reflect the uniqueness of a zone of origin throughout the years. This path requires hard work, an intimate knowledge of the soil typology, the awareness of our unique climatic conditions and the choice of the grape varieties most capable of expressing the identity of our vineyards. A broad vision in which every detail must be oriented towards perfection, knowing that it is not the technique to determine the expression of our wines, but human behavior, made of a constant commitment, day after day, to exalt the unique qualities of our living heritage.

VITICULTURE:

high density planting / low yields (max. 1kg-plant) / careful canopy management
Winemaking: 20 hours of skin contact in cold maceration in an oxygen free environment / maturing 9-10 months on the lies either in steel tanks or in barrique / 9-10 months of bottle aging before release.

SOIL&TERRITORY:

The vineyards lie in the far eastern section of the Friuli-Venezia Giulia region, in the Isonzo river valley, where the area's peculiar geological makeup creates a uniquely favorable climate: a combination of the encounter of the Mediterranean climate of the Adriatic Sea, just a few kilometers to the south, with the sub-Alpine climate of the Alps to the north.
The soils include glacial-era deposits of Dolomite rock and Carso limestone, ranging in depth, limestone content, and sand-clay proportions.
The grapes from each vineyard are vinified separately in order to preserve the purest expression of each terroir, and the resultant wines.

PRODUCTION:

approximately 25.000 cases.

GREEN STATUS:

SQNPI - sustainable production certification.

**HECTAR UNDER WINE:
66**



Chardonnay



Flor di Uis



Dessimis



Emilia Romagna



Tenuta Pederzana
Viticoltori in Castelvetro

REGION:

EMILIA ROMAGNA

PRODUCER:

TENUTA PEDERZANA

Story

Following WWII, Franco Simonini and his wife Margherita collaborated closely with the University of Bologna in a bid to identify the best clones of the noble variety prevalent in the area, Grasperossa di Castelvetro. After much experimentation, he succeeded in isolating a clone of Grasperossa which, years later, his nephew Francesco Gibellini, who now runs the company with his uncle Massimo, discovered to be unique among the range of clones registered with the Experimental Institute for Viticulture.



PHILOSOPHY:

Growing from an estate of only 2.5 acres, to the 35 acre estate that it is today, Pederzana remains focused on preserving its ancient strain of Grasperossa grafted onto Golia rootstock in Guyot-trained vineyards. The vineyards have the ideal conditions for cultivating Grasperossa with rich aromas and excellent polyphenol levels.

VITICULTURE:

The vineyards are divided into two main zones: One just below the winery with south-easterly exposure and the other facing due east. This results in different ripening times and the development of varied characteristics within the Grasperossa that, ultimately, result in a richer blend for the final wines. Harvesting at Pederzana takes place entirely by hand in order to carefully select the ripest and healthiest parcels of grapes.

SOIL&TERRITORY:

The terroir and microclimate of Pederzana are singular. Sunlight bathes the estate in the valley of Solignano Vecchio from the early morning onwards and it benefits from very cool air currents that create the ideal temperature fluctuation between day and night for the successful ripening of Grasperossa's aromas and polyphenols. The clayey soil allows the vines to cope well even for quite long periods without any rain, and the constant ventilation means that the vegetation always remains dry.

PRODUCTION:

60.000 bottles

GREEN STATUS:

Organic

HECTAR UNDER WINE:

7,5



Grasperossa



Canto Libero



Toscana





REGION:

TOSCANA

PRODUCER:

BARICCI



Story

The company is in the northern part of the territory of Montalcino, on the slope overlooking the city of Siena, at an altitude of 280 meters above sea level – It covers 12 on the little Montosoli hill, considered for centuries the area of excellence, quality product and high wine vocation.

In 1967 In Baricci, along with a few other producers, he founded the “Consorzio del Vino Brunello di Montalcino” a free association of producers in order to protect, defend and promote that their wine whose reputation was growing more and more. The first commercially Baricci Brunello is dated 1971 while the first bottle of Rosso di Montalcino is the year 1968.

Those days the grandsons Federico and Francesco carry on the family name, synonymous with tradition, passion, and professionalism.

The cellar is equipped with stainless steel tanks and oak barrels from Slavonia. The fermentation and aging faithfully follow the traditional rules that have made the famous Brunello around the world. In fact, the wine remains in barrels for at least 3 years and is then aged for 8 months in bottle before being marketed.

Baricci company is widely recognized as a typical, historical reality Montalcino. One of the so-called “small producers” who have surely contributed to the great Brunello Di Montalcino.

PHILOSOPHY:

For 60 years Baricci's name is tied on the hill of Montosoli. They always put willingness and enthusiasm first.

VITICULTURE:

The 6 small plots of vineyards, all located on the cru Montosoli, are adjacent to each other so that you can define them as a single body of a total of 5 hectares. Colombaio is the only Farm, to have vineyards solely in this area. In the vineyards, mechanical and manual work call for considerable energy and hard work in order to avoid the use of herbicides and to implement all that is required to give the best care possible to the vines and the grapes.

SOIL&TERRITORY:

In Montosoli the Pliocene marine-soil gives the Sangiovese vines great richness in mineral substances, plus its rocky structure guarantees a good drainage in the rainy seasons, which is a fundamental prerogative for a high-quality grape ripeness. The micro-climate is the other great component making this area so exceptional. The Montosoli Cru is in the Northern area of Montalcino. The higher altitude works as a barrier from the heating and the warm winds coming from South. Here, usually the harvest is delayed of 15 days than in the warmer Southern sites. These characteristics give the wines perfect ripe tannins, great acidity, and a very balanced sugar concentration, what translates in a Rosso full of freshness and fruitiness, and in a Brunello full of elegance, complexity, and smoothness.

PRODUCTION:

32.000 bottles

GREEN STATUS:

Sustainable/ Organic Conversion

HECTAR UNDER WINE:

5H



Rosso di Montalcino



Brunello di Montalcino



Brunello di Montalcino Riserva Nello

REGION:

TOSCANA

PRODUCER:

BRUNI



Story

The history of the Vitivinicola Bruni house begins in 1956 with the foundation of the farm. The first years were dedicated to deforestation, water reclamation and the breeding of meat and dairy animals.

The wine produced was intended for direct company sales. We must arrive at 1973 for the first production entirely bottled by hand: the Marta Rosso.

The Bruni winery was founded as a simple passion in 1974. In the same year two twins were born, Marco and Moreno, future winemakers. Masculine arms would have brought strength to that company project that saw the new future in wine production.

In 1995 the twins Marco and Moreno, just twenty years old, took over the management of the company, continuing the bet that had begun with their birth ... the oenological techniques are refined, the products reach important levels of quality and the markets go beyond national borders.

The Bruni company currently has a vineyard area of 40 hectares, with a production of over 320,000 bottles per year. The main production is Morellino di Scansano, but there is no shortage of Vermentini, Cabernet, Alicante, Rossi Internazionali and IGT wines from the Tuscan Maremma.



PHILOSOPHY:

It is on the continuous search for quality that Cantina Bruni has always aimed at demonstrating what significant level the wine products of the Tuscan Maremma can reach. On this production line, the Brown wines are born, which have the aim of enhancing the aromas of this land. Land where the combination of soil / climate / vine unquestionably determines the quality of the products.

VITICULTURE:

Viticulture, Bilateral spurred cordon.

SOIL&TERRITORY:

It is a territory of great variety that in Bruni has loam and clay for the majority.

PRODUCTION:

320,000 bottles per year. The main production is Morellino di Scansano, but there is no shortage of Vermentini, Cabernet, Alicante, Rossi Internazionali and IGT wines from the Tuscan Maremma.

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

40



Poggio D'Elsa



Morellino di Scansano



Magister



CAMIGLIANO

REGION:

TOSCANA

PRODUCER:

CAMIGLIANO



Story

In 1957 Walter Ghezzi, a courageous and enterprising businessman from Milan, purchased the vineyard that, after many years, has undergone an intense and radical improvement. With arrival of his son Gualtiero, the revived vineyards have been brought to their full potential and from 2017 CERTIFIED BIO (today of 530 ha 92 are cultivated with vines)

The vinification practices and unconditional care for the territory have achieved brilliant results in the scores of national and international journals. Today the vineyard run by Gualtiero and his wife Laura, with the help of their daughters, produce 350.00 bottles of Brunello di Montalcino each year: Brunello di Montalcino, Brunello di Montalcino "Paesaggio Inatteso", Brunello di Montalcino "Gualto" Riserva, Rosso di Montalcino plus Poderuccio igt, Vermentino Gamal igt and Gamal Rosa and a Grappa and Extra-Virgin Olive Oil BIO. The symbol of Camigliano is the camel, a revival of the ancient seal from sources of times past.

PHILOSOPHY:

Our philosophy depends on three concepts: family, passion for vineyards and thinking about the history of the country, in the happy union between past and present.

VITICULTURE:

5000 plants per hectare, spurred cordon and guyot. The cellar features two floors: the first holds 97-122hl temperature-controlled stainless-steel vats, while the second, the lower and underground floor, is home to 60 hl French oak barrels and concrete vats. The front area, which is not underground, but where a suffused zenith light filters in, is also used to bottle and store the wine.

SOIL&TERRITORY:

Camigliano, situated in the southwest side Montalcino, is in a location affected by the maritime climate of the Tyrrhenian Sea. The typical hill, of marine sedimentary origin, allows for rather tenacious clay soils. The vineyards of Brunello are often found in orogenic movements. The Brunello vineyards are selected for their altitude, and orientation, which is often southwest or west. This ensures that the composition of the Sangiovese will produce wines of the highest quality. The climate is dry and ventilated and particularly suitable to produce excellent Sangiovese.

PRODUCTION:

350.000 bottles

HECTAR UNDER WINE:

90 hectares in total (70% sangiovese, then vermentino, cabernet and merlot)



Rosso di Montalcino



Brunello di Montalcino



Brunello di Montalcino Paesaggio Inatteso

REGION:

TOSCANA

PRODUCER:

CAMPO ALLE COMETE



Story

Campo alle Comete estate is located at the foot of Castagneto Carducci, in province of Livorno. The property extends over 17 Ha, 14.5 of which are vineyards and 2.5 hectares are olive trees. The grape varieties Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah and Petit Verdot, planted between 1993 and 2007, are all written into the Bolgheri DOC registry. The estate was acquired in February 2016 by famous Feudi di San Gregorio winery in Tuscany. The name Campo alle Comete is an antique toponym from this area, which disappeared over time. The whole representation of Campo alle Comete, with its magical name (Cometa means "guiding star" or "Comet" in Italian), wants to bring the consumer into a dream world. Nicoletta Ceccoli, an illustrator from San Marino and winner of various art awards, has designed not only its logo but also a dreamlike picture, exhibited at the winery, from which they have also taken the fairy images represented in the labels. Antonio Capaldo arrives in Bolgheri in 2016, attracted by the group of producers already present and by the possibility that allows every vintner to express his terroir vision at the best through the appellation. A new and thrilling adventure for Antonio, who, being at the head of Feudi di San Gregorio, had worked with grapes in purity, such as the great varieties from Campania.



PHILOSOPHY:

Antonio is confident to win this last endeavor too, confident in the rising wine quality improvement, in the ongoing research for elegance and in the strong and tied community of producers.

VITICULTURE:

Campo alle Comete is in Castagneto Carducci, on the famous Etruscan Riviera, with the Tyrrhenian Sea just a few steps away and the hills standing out in the distance, surrounding it like an amphitheater. The temperate climate and the well-balanced and rich soil allow the 26 hectares of land to generate delicate wines with a well-defined character. The grape varieties grown in Campo alle Comete, are: Merlot, Cabernet Sauvignon, Cabernet Franc, Sauvignon Blanc and Vermentino. The mild temperatures, constant winds and significant temperature fluctuations between day and night create ideal conditions for a balanced growth of the vines and an excellent grape maturation

SOIL&TERRITORY:

The type of soil is mostly loose/sandy with some clay and a part of limestone.

PRODUCTION:

130.000 bottles

GREEN STATUS:

The winery practices sustainable farming, and in 2016 they started the conversion of the vineyards to organic.

HECTAR UNDER WINE:
17



Albablu



Bolgheri superiore



Stupore



REGION:

TOSCANA

PRODUCER:

CASTELLO DEI RAMPOLLA

Story

The land on which the Castello dei Rampolla farm stands has been owned by the family since 1739. Much history has passed over these lands, but that of our family starts in the mid-1960's with the dream of one man, Alceo di Napoli Rampolla, who wished to create a great wine. In 1975 our first bottles of Chianti Classico were produced. This was a time when Chianti Classico was struggling to assert itself and to earn the respect it deserved. Alceo then had an intuition and decided, with the help of a great winemaker Giacomo Tachis, to be the first in the area to plant Cabernet Sauvignon and to blend it with Sangiovese. From 1994 Castello dei Rampolla started the conversion to biodynamic agriculture.



PHILOSOPHY:

It is now twenty years since we began practicing Biodynamic Agriculture and Philosophy.

We realized that to work with nature it is worth taking the time to observe it.

The so called "Terroir" is the unity and harmony of four elements: Earth, Air, Life and Humanity, so we focus on these.

VITICULTURE:

The grapes are put into concrete vats to start a process of maceration that generally lasts 25-30 days, of which 7-8 days are of alcoholic fermentation. Using flow forms vitalizes the grape must.

The drawing of the wine from the skins is done with gentle pressing and the use of a peristaltic pump. Finally, the wine is aged in barrel for twelve to eighteen months, depending on the type of wine. Our work, both in the vineyard and in the cellar, follows the lunar calendar.

SOIL&TERRITORY:

marl and calcareous

PRODUCTION:

80.000 bottles

GREEN STATUS:

Biodynamic, but not certificated

HECTAR UNDER WINE:

37



D'Alceo



Sammarco



Chianti Classico

REGION:

TOSCANA

PRODUCER:

FATTORIE DEL CERRO



Story

Fattoria del Cerro, with its 93 hectares of *Vino Nobile di Montepulciano* vineyards recorded in the register, is the largest private estate producing *Vino Nobile*. The spaciousness and the different exposition of the vineyards allow selecting the best grapes to make high quality wines. *Villa Grazianella* is the heart of Company, just beside the cellar. Converted into a Relais and Restaurant, in the past it had been the country house of the local bishop. From the 1920s it was owned by Baiocchi Family, one of the most important families in Montepulciano. In 1978, the Villa was sold with all the land and buildings to Tenute del Cerro. From this place, so rich in history, Fattoria del Cerro has developed its enological project.



PHILOSOPHY:

Tenute del Cerro represents today the fulfillment of a great wine project, which considers agriculture in its best meaning, with a great focus on nature and on its best local expressions, with the aim to enhance the features to produce some of the most Italian excellence, appreciated in the world.

VITICULTURE:

Spurred Cordon Method. The secret for *Vino Nobile di Montepulciano* lays in a soil which alternates sand and clay in unpredictable ways. This mix creates ideal conditions to craft structured and scented wines with fine and elegant tannins. "Prugnolo Gentile", base vine of *Nobile di Montepulciano* DOCG, is a typical Sangiovese that has been adjusted over the centuries to the typical land and climate of this territory.

SOIL&TERRITORY:

Chiusi was one of the most important Etruscan cities founded by the Etruscan people, who are well known as first "fathers" of wine in Tuscany. The soil is sand and clay.

PRODUCTION:

1.200.000 bottles

SOIL&TERRITORY:

Sustainability is the macro-objective of Fattoria del Cerro

HECTAR

UNDER WINE:
181



**Chianti
Colli Senesi**



**Rosso
di Montepulciano**



**Vino Nobile
di Montepulciano**

FOSSACOLLE

REGION:

TOSCANA

PRODUCER:

FOSSACOLLE



Story

The story of Fossacolle is the story of a family that slowly changed its status with dedication to the territory and to hard work. The Marchetti family presence in Montalcino dates from the 17th century. Our ancestors, more than 200 years ago, started their "journey" as sharecroppers for a noble family, farming more than 200 hectares for them. In the beginning of 1980 Sergio Marchetti, the actual owner, thanks to an old Italian law about sharecropper's condition, was able to get 5 hectares of land in the southwest side of Montalcino in exchange for giving up his right of preemption on the land he was farming. The first part of the vineyard was planted in 1984, with other plantings in 1992, 1997 and 2002. The last addition was in 2018 in a higher part of the Montalcino hill. The winery grew through the years thanks to the work of the entire family. Adriano Bambagione, Sergio's son-in-law, took care of the winemaking process since the beginning, because of his great experience with a famous winery in Montalcino. Stefano Bambagione, grandson of Sergio, joined the winery full time in 2012 working on marketing and sales development.

PHILOSOPHY:

High dedication to the territory, making every year wines that represent the terroir of Montalcino. Highest care of vines with a continuous study of new technology but respecting a traditional approach.

VITICULTURE:

Mostly spurred cordon with the newest vineyard at Guyot

SOIL&TERRITORY:

Clay and calcareous

PRODUCTION:

26.000 bottles

GREEN STATUS:

Sustainable with a rainwater conservation project saving 1000 liters of capacity in response to the new weather challenges.

HECTAR UNDER WINE:

4



Riesci



Brunello di Montalcino



Brunello di Montalcino



GAGLIOLE

REGION:

TOSCANA

PRODUCER:

GAGLIOLE



Story

Thirty years have passed since that moment in 1990 when Monika and Thomas Bär, enchanted by the harmonious beauty and intriguing history of tenuta Gagliole, decided to make Tuscany their second home.

On their initial visit to the estate, they were overcome by its charm and its stunning vineyards, still cultivated in the traditional manner, just as it had been for almost a thousand years. Hildebrand, son of Lombard King Berengarius, gave this domain to his young wife as a wedding present, first mentioned in an ancient document of 994 AD now in the Siena State Archives.

What the Bär family called Land of their Dreams is a jewel of an estate, where at first they only passed their vacations. Later, having tasted the wine that local winemakers had made from grapes grown on their property, they decided to launch a new adventure and be winegrowers as well, starting with the three hectares of existing vineyards. That was in 1993.

Many things have changed since then. Today, Gagliole is a modern winery that boasts 22 hectares of vineyards, on two different properties, one in Castellina in Chianti and the other in the Conca d'Oro in Panzano in Chianti.

Its iconic wine, of course, could hardly be called other than Gagliole. The motto of the Bär family and their entire Gagliole team is "Passion for Taste", since they are convinced that "beauty, the good and genuine" in life are sources of inspiration and the driving force of daily life.

PHILOSOPHY:

Gagliole's vision puts the preservation of nature and traditions in first place. The real treasure of the vineyards is their soil. It provides the basis for the elegant style and strong character of Gagliole wines.

VITICULTURE:

Grassland and green manure. guyot and spurred cordon pruning. Harvesting by hand from the end of September to mid-October. Fermentation with pumping over and punching down. Ageing in barriques, barrels and cement vats.

SOIL&TERRITORY:

In Castellina the soils appear a dark yellow from the profusion of clayish pebbles and stones. In Panzano, galestro-rich soils are low in nutrients and high in mineral content. The local climate is continental with significant day-night temperature variation.

PRODUCTION:

90,000 bottles

GREEN STATUS:

Organic as of the 2019 vintage

HECTAR UNDER WINE:

22



Rubiolo



Pecchia



Gallule

REGION:

TOSCANA

PRODUCER:

LA LASTRA



Story

La Lastra is not just the name of our farm, but it is a project of rural life that we have started in the early eighties.

Renato Spanu after receiving his degree in agronomy in Trento, moved to San Gimignano.

Since the very beginning this hilly countryside, rich in history, beauty, and authenticity had enchanted us to the point of starting a bold project of life: a project of sustainable vine growing.

After ten years of studies and work as vine and wine experts in the countryside of the Senese area, in 1994 we founded La Lastra with my wife Nadia, a friend Christian Betti, Valerio Zorzi and Enrico Paternoster.

In 2000 we added to La Lastra, located in San Gimignano, Marciano, a small wine and olive estate, located very close to the city center of Siena.

Farming activities were immediately started following organic methods and we also started the "Agriturismo Marciano" project, where we still live with our guests today. Since the very beginning this hilly countryside rich in history, beauty, and authenticity had enchanted us to the point of starting a bold project of life: a project of sustainable vine growing.

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PHILOSOPHY:

Putting order into the scale of values connected to life is the only way to give a future to our planet... Here are the principles that guide our sustainable activities: Environment before business; People before brand; Substance before shape.



VITICULTURE:

Cuyot-trained vines of various ages in compliance with the DOCG and organic production regulations

SOIL&TERRITORY:

La Lastra consists of 2 different working farms: 8 hectares of vineyards in San Gimignano and 8 hectares in Siena area.

The soil: in San Gimignano, clay of Pliocene origin with intrusions of sand and cavernous limestone

In Siena, clay of Pliocene origin with intrusions of tuffaceous sands, marl and pebbles.

PRODUCTION:

80.000 bottles

GREEN STATUS:

organic certificate

HECTAR UNDER WINE:

8 hectares in San Gimignano, 8 hectares in Siena



Vernaccia di San Gimignano



Vernaccia di San Gimignano Riserva



Chianti Colli Senesi

La Poderina

REGION:

TOSCANA

PRODUCER:

LA PODERINA



Story

The La Poderina Estate is located in Castelnuovo dell'Abate, 10 km from Montalcino. In accordance with our business philosophy, fully centered on respecting tradition but supporting innovation, La Poderina wines undergo maturation in French barrique as well as in large barrels.

PHILOSOPHY:

The attributes of the Sangiovese Grosso vine is the basis of Brunello, so famous that it became a brand in itself: the color is clear, bright garnet; at the nose it is intense, persistent, with undergrowth hints & aromatic wood; at the palate it has an harmonious body, vigorous and elegant. Brunello di Montalcino quality arises in vineyard, thanks to painstaking manual labor: from pruning to the choice of the most suitable bud, from vegetative containment to bunch thinning, in order to produce and select only the best fruit. The name "Brunello" was given locally in Montalcino to what was believed to be a variety of grape. In 1879, the Ampelographic Commission determined that Sangiovese and Brunello were indeed the same variety. Thus the name "Brunello" became a wine's name as well as a wine designation, produced in purity from Sangiovese Grosso grapes.

VITICULTURE:

In the vineyards, highly qualitative farming systems are adopted with yields of 60 quintals per hectare, well below the 80 quintals permitted by the regulations. During the entire vegetative stage, the climate is mainly mild with a high number of sunny days; this ensures a gradual and complete ripening of grapes. The territory has different orientations and altitude variations between valley areas and the highest land, from 120 to 650 meters above sea level.

SOIL&TERRITORY:

La Poderina is located in Montalcino in the area of Castelnuovo dell'Abate well known for the particular "elegance and balance" of its wines. This feature derives from a particular mix of soils (red clays & alluvial clays) from different geological eras (from 4 to 12 million years ago) and from protecting climatic conditions.

PRODUCTION:

120.000 bottles.

GREEN STATUS:

none

HECTAR UNDER WINE:

37



Rosso di Montalcino



Brunello di Montalcino



Poggio Abate riserva Brunello di Montalcino

REGION:
TOSCANA

PRODUCER:
MONTERUFOLI



Story

Tenuta di Monterufoli, nestled in Val di Cornia, in southern part of Pisa, is surrounded by a thousand hectares of untouched nature, old trees and hot springs. From the unique vineyards we produce white wine Vermentino di Toscana IGT and red wine Val di Cornia Rosso selection. Tenuta di Monterufoli estate is located where once there was an ancient mining deposit of magnesite and lignite. In the Thirteenth Century Count Ugolino della Gherardesca, a famous character mentioned in Dante's Divine Comedy, was the lord of this lands. The main villa, called "Mine", the Stables and the Home Guard are part of the tourist accomodation. In the middle of the garden, 150 meters from the villa, there are the "Scuderie", some stone houses where are located "Glicine" and "La Ginestra" apartments. 1 km away from the main villa and the swimming pool, the House of the Guards stands out inside the Natural Reserve.

PHILOSOPHY:
They are committed to convert the whole estate to organic farming.

VITICULTURE:
starting from the 2021 harvest, all the wines on the estate are certified organic.

SOIL&TERRITORY:
Tenuta di Monterufoli estate is located in the middle of Monteverdi Marittimo, Montecatini Val di Cecina and Pomarance territory and it covers an area of 1,030 hectares of hills, almost shaped as a single body, with an altitude between 150 and 500 msl. From the unique vineyards we produce white wine Vermentino di Toscana IGT and red wine Val di Cornia Rosso selection.

GREEN STATUS:
Organic

PRODUCTION:
90,000 bottles

HECTAR UNDER WINE:
16



Vermentino di Toscana

REGION:
TOSCANA

PRODUCER:
SALVIONI



Story

Surrounded by woodland, the 20 hectares of La Cerbaiola look out over the Val d'Orcia from an altitude of 420 metres, opening up like a gently sloping plateau four kilometres to the southeast of Montalcino. The air is clear, a slight breeze rustles the leaves, and on the hillside opposite the outlines of Pienza, San Quirico and Ripa d'Orcia are clearly visible. There are three small vineyards for a total of 4 hectares, each with its own characteristics: soils that vary from chalky schist to stony marl; and subtle differences of micro-climate that influence the ripening of the grapes. All the work in the vineyard is carried out by hand, with hard pruning to obtain low yields of fruit and careful selection during the manual harvest. Production is deliberately limited, to obtain the very best from a unique terroir: 10,000 bottles a year when only Brunello is made; and 15,000 for the years in which there is also some Rosso di Montalcino.

PHILOSOPHY:
For the Salvionis, wine implies collective activity.

VITICULTURE:
There are three small vineyards for a total of 4 hectares, each with its own characteristics: All the work in the vineyard is carried out by hand, with hard pruning to obtain low yields of fruit and careful selection during the manual harvest. Production is deliberately limited, to obtain the very best from a unique terroir: 10,000 bottles a year when only Brunello is made; and 15,000 for the years in which there is also some Rosso di Montalcino.

GREEN STATUS:
Sustainable

PRODUCTION:
12.000 bottles

SOIL&TERRITORY:
Soils that vary from chalky schist to stony marl.

HECTAR UNDER WINE:
4



Rosso di Montalcino



Brunello di Montalcino

Terra di Seta

Pellegrini Della Seta *viticoltori*

REGION:

TOSCANA

PRODUCER:

TERRE DI SETA



Story

Daniele Della Seta and his wife Maria Pellegrini bought the winery in the Chianti Classico region in the year 2000. While Daniele comes from Rome, Maria comes from a real Tuscan family (from Pitigliano and Capalbio villages) with three generations of strong tradition and experience in wine production, at the Morellino di Scansano wine region. Since the 2001, Maria Pellegrini e Daniele Della Seta decided to enlarge their experience, adopting organic agriculture methods. In the 2007, a new cellar was created, with advanced technologies, especially conceived to facilitate some traditional procedures, without compromising the high-quality level of the Chianti Classico wine. With the same strong combination of care, tradition and technology, they produce extra-virgin olive oil and honey. They also organize a farm holiday accommodation, wine tasting tours and every year, try to carry out new projects. In the 2018 Maria and Daniele opened a small restaurant close to the winery, this to give to their guests a complete sensorial Tuscan experience: fresh Tuscan food, Chianti Classico wine, great location and a lot of passion! Maria, for her long experience in the field handed down for generations, and Daniele, for his long profession as a biologist, are directly responsible for their property. Daily they work together from the care of the vineyard to the grape harvest, wine production, sales, wine tours and tastings; all, with excellent help of their consultants.

PHILOSOPHY:

The characteristics of a territory, the history of a wine, made through traditional rules and in harmony with the environment, meet the spirit of the family and the skills of a great winemaker.

In Italian Terra means both soil, land and earth, and Seta means silk, while it is also part of the family name. This brand therefore represents the core of the Della Seta Pellegrini family's philosophy and goals, which is to obtain traditional, excellent, and refined products from the unique land of their estate.

VITICULTURE:

Grape varieties: Sangiovese in 18 different clones, Cabernet Sauvignon. Precision Organic Viticulture, Guyot vine growing. Hand-picking harvest.

GREEN STATUS:

Organic agriculture biological cycles and soil biological activity.

SOIL&TERRITORY:

Toscana - Chianti Classico region (Vagliagli sub-region) - Municipality of Castelnuovo Berardenga (Siena) - Lat. 43°24'18"N - Long. 11°21'29"E
480 meters above sea level, Southern exposure, Mediterranean climate, sunny and windy, rocky soil (Galestro and Alberese rocks, in different percentages).

PRODUCTION:

50.000 bottles

HECTAR UNDER WINE:

15 hectares under vine on a total of 46 hectares, including vineyards, olive groves and woods.



480



Guardo Giro



Ermo Colle



Umbria



ARGILLAE

REGION:

UMBRIA

PRODUCER:

ARGILLAE



Story

The farm "Argillae" extends over rolling hills in the municipality of Allerona, northwest of Orvieto.

Argillae's project was born in the nineties, with Cavaliere del Lavoro Giuseppe Bonollo. He was known for creating one of the most important distilleries active in the wine sector. He then decided to buy a hundred hectares in the beautiful Orvieto countryside to start a small quality winery. Argillae represents and synthesizes Giuseppe's great love for the land, nature, and wine. The same name, "Argillae," inspired by the terroir of the company, expresses the strong link between the winery and its soils, composed mainly of Pliocene clays, rich in minerals and fossils. Today the winery is managed by his granddaughter Giulia, who continues the path started by her grandfather with the same passion and enthusiasm but with new projects and a broader sensitivity to environmental issues.

PHILOSOPHY:

An integral part of the company philosophy is the respect and protection of the natural, landscape and cultural environment. Argillae is first and foremost a farm and this choice imposes strict duties towards nature. Argillae adheres to the National Quality System of Integrated Production.

The cellar is built in such a way as to blend perfectly with the surrounding area. To enhance the environmental sustainability, they use a phyto depuration plant was chosen to purify the wastewater of the cellar. Packaging choices are also consistent with sustainability.

VITICULTURE:

The training system is the unilateral Guyot.

SOIL&TERRITORY:

calcareous clayey soils of Pliocene origin

PRODUCTION:

70.000 bottles

GREEN STATUS:

SQNP (National Quality System of Integrated Production) is an agricultural production system that uses agronomic and defense methods aimed at minimizing the use of chemicals, water and energy.

HECTAR UNDER WINE:

15



Orvieto Doc Superiore



Primo D'anfora



Sinuoso Umbria I.G.T.

REGION:

UMBRIA

PRODUCER:

COLPETRONE

COLPETRONE

Story

Colpetrone is the largest private estate producing Sagrantino di Montefalco. There is no doubt that Sagrantino has undergone a decisive increase in production between the end of the 80s and the early 90s. Wineries like Colpetrone, understanding the incredible but unexpressed potential of the wine, decided to significantly invest in the territory and in research on existing products and on oenological practices. Defining new standards, the focus of analysis was on the dry type compared to the traditional, historical version, Sagrantino passito. Our estate began with a few hectares and today achieved is a completely new reality of over 140 hectares, of which 63 are vineyards and of these 35 to Sagrantino, which place Colpetrone as one of the major producers of Sagrantino.

PHILOSOPHY:

Colpetrone is also one of the wineries of the Wine Research Team project, a group of over 30 Italian and foreign estates united by a constant commitment to scientific research, to sustainability, applied to wine production; the Committee of the Wine Research Team, made up of technicians and researchers of reference in the Italian and international viticultural-enological context, is always in constant contact, developing collaborations and applied research for years, a guarantee in terms of convergence on specific addresses and paths to be undertaken; The last example of this important work is the operative protocol developed for winemaking in the absence of added sulphites, which opens paths and develops really interesting scenarios.



VITICULTURE:

Starting from a maturation of the grapes pushed to the extreme limit (being careful not to fall into over-maturation). The bunches enjoy total exposure to the heat of the sun, thanks to a careful management of the spurred cordon. This system of vine training is commonly used for Sagrantino.

In the plant a thinning of 50% of the bunches is made when the grapes have reached 80% of the natural ripening. These selected and rich grapes are vinified with a different process from the normal one. The result is richness not of overripe tannins, but with more balanced for an enjoyable wine.

SOIL&TERRITORY:

Colpetrone's land has silty soils with some clay, the average altitude of the vineyards is 350 mt. above the sea and the vineyards exposure is southwest, optimal for better ripening of the grapes. The plant density is 4-5.000 shackles/ha and the vine training is the spurred cordon.

PRODUCTION:

250.000 bottles

**HECTAR UNDER WINE:
63**



Montefalco Rosso D.O.C.



**Memoria
Montefalco Sagrantino**



**Sacer
Montefalco Sagrantino**



Lazio



ROME



Principe Pallavicini

Corte dei Papi



FROSINONE

LATINA

REGION:

LAZIO

PRODUCER:

CORTE DEI PAPI



Story

Corte dei Papi has 50 acres of vineyards, planted predominantly with Cesanese d’Affile and Cesanese Comune, two clones of the same varietal.

From these historic vineyards, Corte dei Papi reinterprets the native Cesanese varietals and Passerina del Frusinate, this is a native variety from South of Rome, the legend says that it derives from a sparrow (i.e. passero in Italian) that used to eat exclusively the passerina berries. When mature, the grapes are harvested by hand and vinified immediately after, using modern winemaking techniques that capture the full potential of these varietals.

PHILOSOPHY:

The two concepts - symbolism and accuracy - are the core of our philosophy: on one hand we want to collect the inheritance of a millennial tradition, on the other we want to make it perfect carefully using the modern tools at our disposal, thus mixing ancient techniques and modern technologies.



VITICULTURE:

The type of cultivation chosen for our vineyards is that of one armed cordon – each plant is restricted to a single stem by controlled pruning - with short pruning, six to eight buds per grape plant. Great importance is given to green pruning to control both vegetation and production: the many annual thinnings allowing both a low yield (about 60 quintals per hectare) and a uniform process of maturation of the grapes.

SOIL&TERRITORY:

“Cesanese del Piglio” is the licence that regulates the production of wines in our territory. Drafted and approved at the beginning of the seventies (1973) our DOCG (Designation of Origin) regulation specifies that this wine district includes an area of five municipalities: Acuto, Anagni, Paliano, Piglio, Serrone and that the grapes that traditionally form the basis of our wines are “Cesanese Comune (Local Cesanese)” and “Cesanese d’Affile”, genetically different vines despite the fact that their names might suggest otherwise.

PRODUCTION:

550.000 bottles

GREEN STATUS:

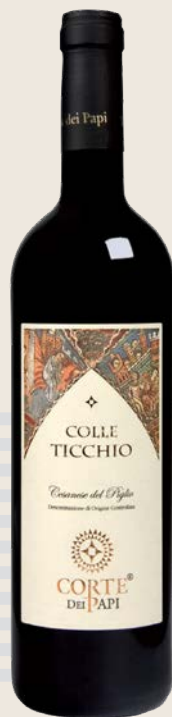
sustainable, organic cultivation.

HECTAR UNDER WINE:

200



Passerina del Frusinate



**Colle Ticchio
Cesanese del Piglio**



**San Mango
Cesanese del Piglio**



PRINCIPE PALLAVICINI

REGION:

LAZIO

PRODUCER:

PRINCIPE PALLAVACINI

Story

The Principe Pallavicini winery was established by one of Italy's oldest noble families. Principe Pallavicini represents the largest, private estate in Frascati. Of the 208 acres of vineyards at their Colonna (Pasolina and Marmorelle) and Cerveteri holdings, 133 acres are dedicated to the cultivation of white varietals for the production of Frascati DOCG. In-depth knowledge of the land has led to identifying the best vineyards, and after careful study and experimentation conducted in the field and in the cellar, these vineyards are producing increasingly more refined and enjoyable wines with their own outstanding personality.

The team of agronomist Mauro de Angelis, winemaker Carlo Ferrini and resident winemaker Carlo Roveda controls every aspect of production, from cultivation to bottling. Great efforts are taken to maintain the rich character of each varietal. Careful selection, chilled transportation and tailored vinification techniques ensure that the final wines have the bright, nuanced personality of the varietals that went into them.

To this end, renovations were initiated in the family's historic Colonna cellars and Marmorelle vineyards in the 1980s. The refining of the wine takes place on the Marmorelle farm, where an old stable has been restored and equipped for drying grapes used to make raisin wine, while a section of an ancient aqueduct holds the barrel, cask and bottle chambers. The cellar has been designed to focus the utmost attention on this conclusive phase of the winemaking, utilizing a combination of traditional and modern techniques.

PHILOSOPHY:

With over 300 years of viticultural experience, the family focuses on the development of the winemaking business in order to produce wines of impeccable quality in the magical, inimitable Lazio terroir.



VITICULTURE:

The age of the vines ranges from 7 to over 40 years. The row training system (guyot and spurred cordon) is used for cultivation, the plant density varies from about 4.000 plants per hectare for white grapes to 5.000/7.000 plants per hectare for reds.

Typical, local white varieties are cultivated, such as Malvasia Laziale, Malvasia di Candia, Trebbiano Toscano, Greco, Grechetto and Bombino. Yet, there are also small plots of vines with innovative and international varieties such as Chardonnay, Incrocio Manzoni,

Traminer, Riesling, Semillon Blanc and Falanghina. Cabernet Sauvignon, Merlot, Petit Verdot and above all Cesanese are cultivated in the well-structured, medium-deep surrounding soils with a high lapilli content.

GREEN STATUS:
sustainable

SOIL&TERRITORY:
Volcanic soil

PRODUCTION:
550.000 bottles

HECTAR UNDER WINE:
200



Frascati D.O.C.



Poggio Verde
Frascati superiore



Casa Romana



Abruzzo





REGION:

ABRUZZO

PRODUCER:

CANTINA VALLE TRITANA



Story

The Cantina Valle Tritana was born in 2002 from Angelo Sansone's passion for wine. The name chosen for the winery was not a coincidence, the Tritana Valley is located right in the heart of the Abruzzo region, at the center of a singular territory for the particular characteristics of piedmont soils, for the presence in the foothills of the Gran Sasso Mountains. The surrounding area of the Tritana Valley has a special microclimate with warm days and cold nights. The Montepulciano grape has been cultivated in this area since ancient times and it still is an important part of the regional agricultural economy.

PHILOSOPHY:

In the wines we produce there is the luxuriant nature and the uniqueness of our land. They are like Abruzzo: strong and kind. They are created by the synergistic action of grapes, earth, sun, rain... The hand of man enters the production cycle with skill and respect.

VITICULTURE:

We are using the Guyot method

SOIL&TERRITORY:

Medium clay-rich soil

PRODUCTION:

200.000 bottles

GREEN STATUS:

Sustainable

HECTAR UNDER WINE:

30



Verdicchio di Matelica



Montepulciano d'abruzzo



Montepulciano d'abruzzo Riserva

REGION:

ABRUZZO

PRODUCER:

CATALDI MADONNA

CATALDI MADONNA

Story

Four generations ago, their wine business started in 1920 with Baron Luigi Cataldi Madonna. Later, son Antonio bottled their wine for the first time in 1975. In 1990 nephew Luigi took over to evolve the family business and to find better expression and connection between territory and the grapes.

At the beginning of the 1990s, the winery was the only one existing in the region of Ofena. This area includes the natural park known as the Gran Sasso National Park. Now the estate counts 30 hectares, all planted with the indigenous grapes of Montepulciano, Pecorino and Trebbiano; all located in Ofena between 320 to 330 meters above sea level. Luigi's daughter, Giulia is the fourth generation, and is now managing the winery.

Ofena is situated in the middle of what is called "Abruzzo's Oven". The city is located on a small plateau shaped like an amphitheater that extends for 10 km and that creates the condition for very high temperatures. However the juxtaposition to the mountainous National Park of Gran Sasso and Monti della Laga ameliorates this temperature extreme. Ofena is next to the only glacier of the Appennini that cools these temperatures. This is a unique climate where the mountain air refreshes the hot summer days. The province of l'Aquila, in particular the area of Ofena was the major, quality wine producer of the region until the Second World War. But just after, because of ease of bulk winemaking, the most productive area moved east towards the seaside.

PHILOSOPHY:

In the vineyards, the goal is to protect the varietal expressiveness of the grapes, primarily through the management of the leaf system. In the cellar the aim is to preserve the grit, flavor, and freshness present in our grapes and in the wine.



VITICULTURE:

Our wines are made as and bottled as a single varietal. There is no blending. The winemaking method used is a reduction approach or extra steps to limit the amount of oxygen exposure of the wine. All of our grapes have been certified as biological and organic since 2016.

SOIL&TERRITORY:

Soil clay loam rich in calcareous skeletons

PRODUCTION:

230.000 bottles

GREEN STATUS:

Organic winery

HECTAR UNDER WINE:

30



**Giulia
Pecorino**



**Malandrino
Cerasuolo D'abruzzo**



**Malandrino
Montepulciano d'abruzzo**



Marche



REGION:

MARCHE

PRODUCER:

VELENOSI



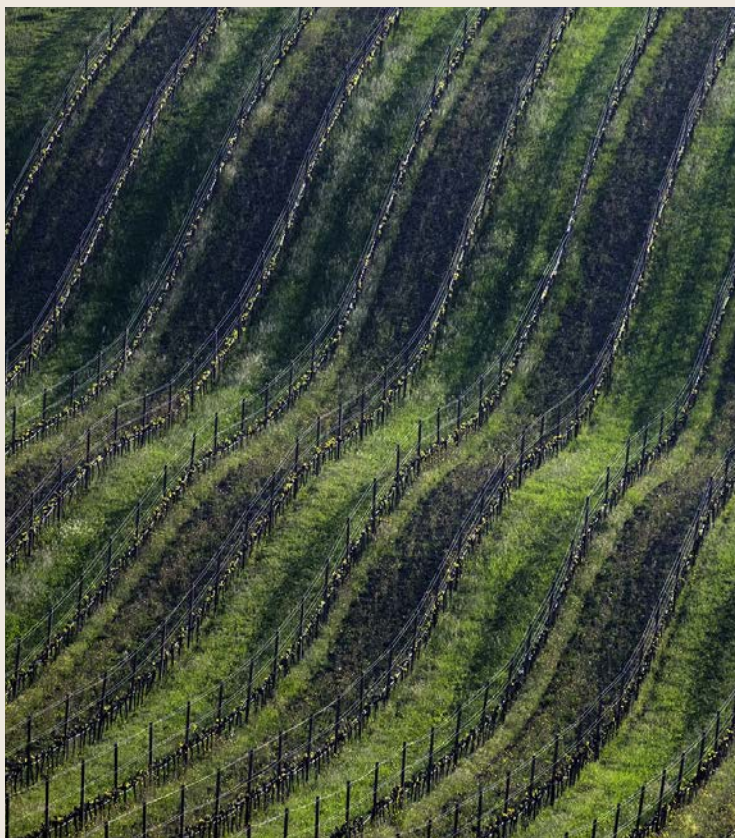
VELENOSI
ASCOLI PICENO

Story

Velenosi winery was established in 1984 thanks to the strong will of two young entrepreneurs, Angela and Ercole Velenosi. In 2005 a new partner joined the company, Mr. Paolo Garbini, and the company became Velenosi Srl.

Angela Velenosi is no doubt the key person behind the Velenosi Vini success. In 2014 she was elected President of the Consorzio di Tutela Vini Piceni.

Since the beginning Velenosi wines mainly grow Marche grape varieties such as Pecorino, Passerina, Verdicchio, Montepulciano, Sangiovese and the aromatic Lacrima. Our products range from sparkling to dessert wines, from important riservas to simple yet pleasant wines.



PHILOSOPHY:

All the wines of Velenosi share the same philosophy: to be connected to tradition, but modern in style.

VITICULTURE:

Velenosi uses Guyot Method. The grapes are handpicked at the best moment for the production. In certain case after a brief cryomaceration of the grapes. Vinification in temperature controlled stainless steel tanks, and or barrique.

SOIL&TERRITORY:

Roggio, Brecciarolo and Ludi: Clay and limestone
Lacrima di Morro d'Alba: mainly clay
Passerina Brut, Verdicchio, Pecorino DOCG:
Medium-textured, tending towards a sandy soil.

PRODUCTION:

2,5 mln/bottles per year

GREEN STATUS:

no green status certified

HECTAR UNDER WINE:

200



**Verdicchio classico
Dei Castelli di Jesi**



**Brecciarolo
Rosso piceno superiore**



**Roggio
del Filare**



Campania



REGION:

CAMPANIA

PRODUCER:

ARVERO



Story

In the ancient Neapolitan Language, *Árvero* means tree. *Árvero Limoncello* is a tribute to the uniqueness of these magnificent lemon trees that gives this liqueur its distinct character. The so-called "Ovale Sorrentino" is the giant lemon of the Sorrento Peninsula. The thick, juicy skin of this fruit is the source of the aromatic oils that gives the alcoholic infusion its unique color and inimitable aroma. As a demonstration of its authenticity, the bottled Limoncello often shows the presence of the oils in the neck of the bottle.

A true *Árvero* has its roots in the peninsula bordering the south of the Gulf of Naples. There, thanks to the wit and wisdom of the locals, the original homemade Limoncello was invented, and from that moment on it has been enjoyed for centuries. *Árvero* has the great ambition to export true Limoncello worldwide and present it in a contemporary fashion both as a stand alone liqueur and as an ingredient for cocktails, while keeping its authentic and loyal to its original flavor.

Every drop of *Árvero* has part of Massa Lubrense in it. Making sure that this authenticity always remains intact, is our paramount mission!

PHILOSOPHY:

Árvero's philosophy and strategy is to promote a real, local, and original, experience. Raw materials make the fundamental difference. The quality of our natural product is determined by the lemons; therefore, we make *Árvero ONLY* with the Peninsula lemons which have a uniquely balanced flavor. To retain the great aromas and color of the lemons, they are all hand-picked and processed locally, early in the morning to preserve the right humidity, without being frozen or stored.

Only the "right" kind of lemons get into the mix. *Árvero* is made with no chemicals, no added aromas, no added oils and, most importantly, no preservatives. The result is a Limoncello with rich aromas, a naturally vivid yellow color, and a vibrant flavor.



VITICULTURE:

Product: Il Limoncello "Árvero" is prepared traditionally using the natural zest of selected lemons that have outstanding and unique organoleptic properties.

Árvero is made from a hydro-alcoholic infusion of fresh lemon zest and sugar. All of the ingredients that go into *Árvero* are natural with no added chemicals. *Árvero* distinguishes itself from other competitors by using traditional recipes and pursuing a tireless sourcing regime that ensures only the finest ingredients go into the liqueur. Alcohol Content: 32%

SOIL&TERRITORY:

Árvero is produced and bottled in the surroundings of the picturesque Massa Lubrense (NA) by Distillerie Nastro D'Oro. Established in 1996, the Nastro D'Oro distillery is located within Massa Lubrense in a beautiful small village of Termini('Outpost') which is on the edge of the Sorrento Peninsula, and is the departure point for the stunning paths leading towards San Costanzo Peak and Punta della Campanella lighthouse. The Nastro D'oro distillery produces typical liqueurs from the Sorrento Peninsula.

PRODUCTION:

70.000 bottles

MIXOLOGY:

Limoncello must be kept in a freezer and served at the end of a meal, however this versatile liqueur can be served simply chilled over ice, or used as a cocktail ingredient and ingredient in desserts.



Limoncello



Amaro



Sambuca

Montevecrano®



REGION:

CAMPANIA

PRODUCER:

MONTEVETRANO

Story

The Montevecrano story starts in the mid 80s, with a group of friends who love wine and has the desire to experiment. It was 1983, and among them there were Silvia Imperato and Riccardo Cotarella. After six years, there is the first bottles of Cabernet Sauvignon 90% and Aglianico 10%, the first vintage of a wine that will adopt the same name of the castle: Montevecrano. An extraordinary success, that still continues today. At the beginning was just a blend of a few friends. But like all the wines even friendships mature, evolve, improve. Today the group has changed, grown, and is composed of Silvia, the owner, "the boss"; Riccardo Cotarella, an old friend who is now a very "prestigious" enologist; Mimi, Domenico La Rocca, born in Montevecrano, the winegrower/cellarer; Patrizia Marziale, precious and historical assistant of Silvia; Gaia, graphic designer and daughter of Silvia, who lives in the far hardworking Milan; Monica Martino, the secretary, who arrived later, but it is as if she was always with us; and, last but not least, Guido Groppi, the commercial director.

PHILOSOPHY:

Today Montevecrano is a 26 hectares estate about 5 of these are vineyards), in the Monti Picentini Regional Park, in southern Italy. The vineyards are in San Cipriano Picentino, in a former Bourbons' estate at 100 meters above sea level, on the crest of a hill among oaks, chestnuts, hazelnut trees, citrus grove and olive trees, by the shadow of an ancient medieval castle. The boundaries are marked by blackberry bushes and old roses introduce to the rows in the "Horse vineyard", near the "700 country house".

VITICULTURE:

Training system Spurred cordon and Guyot.

SOIL&TERRITORY:

The composition of the soil is medium-texture, with bones fragments.

Montevecrano has a recognizable style, characterized by complexity, like the territory in which it is born with its variety of perfumes and colours.

PRODUCTION:

60.000 bottles

GREEN STATUS:

none

HECTAR UNDER WINE:

12



Core Bianco



Core rosso



Montevecrano red

REGION:

CAMPANIA

PRODUCER:

TERREDORA



Story

Terredora Di Paolo is owned by a family linked tenaciously to a tradition and a specific terroir: Campania, a region that was already known in Greek-Latin times for its indigenous grape varieties. In 1994 at the age of 60 years old Walter Mastroberardino, with the support of his wife Dora Di Paolo, embarked upon a new adventure in the wine business with their children, Paolo, Lucio e Daniela. This was the beginning of Terredora Di Paolo, a winery that works mainly with grapes grown in the family-owned vineyards in Irpinia's most suitable areas for viticulture. The winery is committed to striving for outstanding quality in their wines, result of a harmonious blend between variety, climate and human input.



PHILOSOPHY:

Terredora Di Paolo's essence lies in communicating the historical indigenous varieties that date from the Greek-Latin era, the vineyards that are carefully selected in the most well-suited parts of Irpinia and of a family that for generations has been dedicated to marrying tradition with innovations.

The cornerstones of this winery philosophy lie in safeguarding a true family tradition whilst respecting the terroir and its biodiversity. The winery is committed to being attentive to customer's tastes and needs, respecting the highest standards of quality and aiming for awards of excellence.

VITICULTURE:

Cuyot for white grapes (Coda di Volpe, Falanghina, Fiano and Greco), spurred cordon and guyot for Aglianico.

SOIL&TERRITORY:

volcanic and lime/clay soils

PRODUCTION:

700.000 bottles

GREEN STATUS:

Sustainable (not certificated)

HECTAR UNDER WINE:

180



Irpinia Falanghina D.O.C



Aglianico I.G.T.



Taurasi Campore Riserva D.O.C.G.



Basilicata



REGION:

BASILICATA

PRODUCER:

BASILISCO



BASILISCO

Story

The winery Basilisco is located in Via delle Cantine, in a XVth century noble palace. The areas of vinification and storage are inside the fascinating caves chosen by Pierpaolo Pasolini to set his movie "Il Vangelo secondo Matteo". In the XVth century, several groups of Albanian refugees escaped from Turkish pressure, settled down in some areas of Southern Italy creating proper enclaves which are still existing. Barile is an arbereshe (Italian-Albanian ethnic group) settlement and the dozens caves in the tuff stone, characterizing its landscape, have been dig by the colonists as a shelter. Many tunnels twist and turn inside the tuff stone underneath the village. The caves facing North have a stable 16-18 °C degrees temperature, therefore are ideal as storage and they've always been used for processing and preserving oil and wine.

As in the old days, in the 8 caves of Basilisco, Aglianico del Vulture is vinified and set to rest inside the silent meander of the volcano. Viviana Malafarina is the "face and the soul" of Basilisco: she manages all the aspects of the winery and work with huge passion in the cellar guided by Pierpaolo Sirch who is also responsible for the vineyards.

PHILOSOPHY:

Viviana Malafarina is the "face and the soul" of Basilisco: she manages all the aspects of the winery and work with huge passion in the cellar guided by Pierpaolo Sirch who is also responsible for the vineyards. In its wines Basilisco condenses today the spirit of this land, its simple and immense wealth, his timeless tradition.



VITICULTURE:

Basilisco owns 20 hectares completely biological. Pierpaolo Sirch, viticulture expert and responsible of the vineyards, manage the property in the belief that through allowing the plants and the soil to reach their balance it is possible to obtain the best fruit with the less work and intrusion. All the vineyards are in the most vocated area of Barile, between 450 and 600 mt above sea level, facing South-East.

SOIL&TERRITORY:

All the vineyards are in the most vocated area of Barile, between 450 and 600 mt above sea level, facing South-East. The soil, volcanic, tuff stone and flysch in add to temperature range, enriches our wines full of fruit with unmistakable characteristics of freshness and minerality.

PRODUCTION:

70.000 bottles

GREEN STATUS:

completely Biological, Organic

HECTAR UNDER WINE:

20



**Aglianico del Vulture
D.O.C.G.**



**Aglianico del Vulture
Superiore - D.O.C.G.**



Puglia



REGION:

PUGLIA

PRODUCER:

LEONE DE CASTRIS



LEONE DE CASTRIS

1665

Story

Salice Salentino, a small village in Salento, rich in vineyards and olive trees, is the landscape giving life to Leone de Castris' wine tradition since 1665. From the beginning of the 19th century the Winery exported bulk wine to the United States, Germany and France, but with Piero and Lisetta Leone de Castris, the bottling had its start in 1925. In 1943, the first bottle of a rose' wine (our Five Roses) was produced in Italy and then sold first to the United States. The production of Five Roses began during the end of the Second World War, thanks to the initiative of Don Piero. He had his wine tasted by the American General Charles Poletti, Supply Officer of the Allied Forces. The name "Five Roses" derives from a "contrada" belonging to the family, so called because for several generations each de Castris had 5 children. In the 1960s, Salvatore Leone de Castris handled the direction of the Company and thanks to him the company had an important development. Since 1954, when Salvatore started with the Salice red wine, Leone de Castris was the main protagonist of the DOC designation, achieved in the 1970s. Thanks to the DOC the Negroamaro grape became famous throughout the world. Now the company is carried on by his son Piernicola Leone de Castris, managing director since late '90s. Instigated are new investments and successful projects, such as the last premium range of 3 wines from Gioia del Colle DOC's area, Donna Coletta 1886 that represent a new exciting adventure in a different terroir in Puglia.

PHILOSOPHY:

Our mission is to represent and grow with Salento's terroir in which we were born. We like to say that we represent more than 350 years of history but with a view to the future. Leone de Castris has chosen the path of clean energy that partially meets winery needs. Electricity is produced by solar panels covering the cellar and offices, and by the generosity of the Apulian sun.



VITICULTURE:

Vineyards are mostly trained with the cordon spur system and with the typical "alberello pugliese". Harvest takes place between the middle of August/end of September. The winery makes a varied range of products: red, white, rosé DOC wines (Salice Salentino, Primitivo di Manduria, Gioia del Colle, Locorotondo), interesting IGT Salento and Puglia wines; Traditional Method and Charmat- Martinotti Method sparkling wines, plus a grappa and a brandy.

SOIL&TERRITORY:

We own more than 300 hectares with medium-textured vineyard soils. Depending on the vintage, we generally produce around 3mld bottles of wine from the main local grape varieties.

PRODUCTION:

2.500,000 bottles per

GREEN STATUS:

organic certificate

HECTAR UNDER WINE:

300



Five Roses



Primitivo - Il medaglione



Salice Salentino Riserva



Calabria



REGION:

CALABRIA

PRODUCER:

STATTI



Story

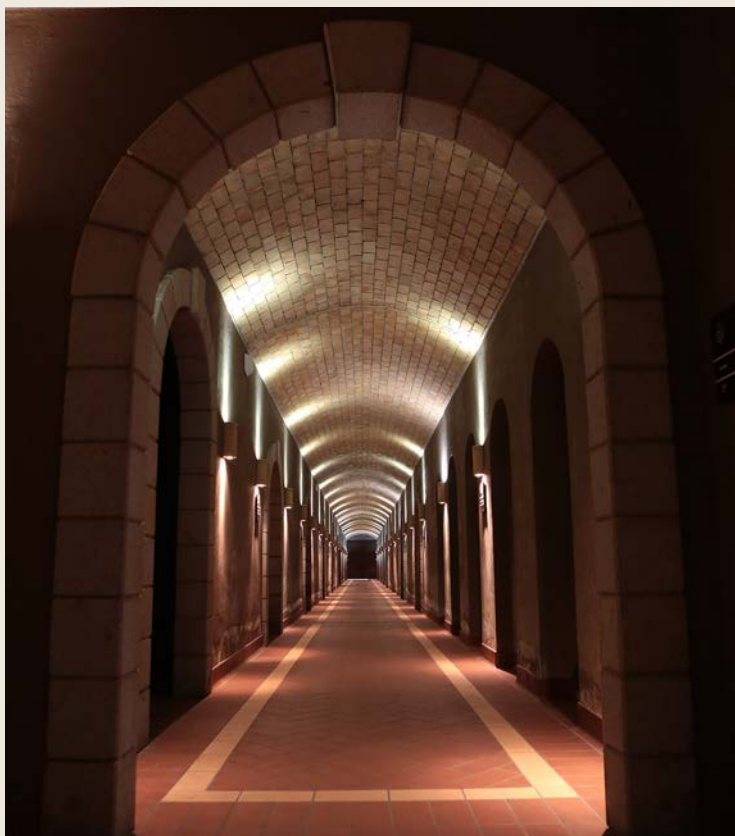
The ancient name of Calabria, "Enotria Tellus" ("Land of Wine"), offers a straightforward introduction to this fascinating land, which has always been dedicated to producing wines.

For over two thousand years the agricultural history of Calabria has been entwined with the wine one and since 1700 the family of Baron Statti has been living in the same five hundred hectares. The great variety of the local vines represents a great heritage to be found and valued again.

Statti family has been played an important role for Calabrian economy and since now Alberto and Antonio Statti have been choosing to value the deep bond with the history and the tradition of their own land with a look always towards the future and the innovation.

PHILOSOPHY:

Statti, are convinced that a great wine, as well as the nice one, born, first of all, into the vineyard.



VITICULTURE:

The vineyards are espalier trained and the training method is the cordon spur one. The spacing of the vines is so big enough to let us using the machines for all the working phases and the vineyard is fed partly with the muck from our cattle breeding.

The yield of grape per hectare is not deliberately high thanks also to the spring green pruning.

The harvest time begins at the end of August or first days of September till the middle of October. We start firstly with white and international red grapes and finish with the local ones.

SOIL&TERRITORY:

The winery is located near the town of lamezia terme, in this warm, humid region along the tyrrhenian sea, grapes can fully ripen and develop rich textures and high alcohol levels. The close proximity of the mediterranean is also important to the terroir here, as the mass of water helps to moderate the intense heat of the south italian summer. It is a resistant vine of abundant and consistent production. It rarely suffers from molds, moths or adverse climatic conditions. Medium texture, sandy and deep rich in minerals soil.

PRODUCTION:

450,000 bottles

GREEN STATUS:

none

HECTAR UNDER WINE:

100



Lamézia bianco



Lamézia rosso



Gaglioppo



Sardegna



REGION:

SARDEGNA

PRODUCER:

NURAGHE CRABIONI



Story

Ours is a story of departures and returns. Of bonds that are difficult to break and are revived by every breath. Of people and places that stay in your heart. Of passion and roots that become anchors in the sea of time. Of earth and wind that leave a trace on people's faces. Of sun and silences that mark the time. The unique elements of this land give an unmistakable character to our wines. Nuraghe Crabioni, the unmistakable character of Sardinia.

It was quite a few years ago now, in 2003, when Augusto (my father) decided to invest in his land. He left Sardinia when he was 16 to return years later. His idea was to make good wine for family use and to give to friends. As a child, he had lived here and knew this area as "the land of good wine".

The Winery was created in the north of Sardinia, in Romangia, where the land intertwines with the sea in a symbiotic relationship, making this place an ideal habitat for growing great grapes which the local winemaking tradition knows how to transform into excellent wines.

Nuraghe Crabioni was established here, in the locality of Lu Crabioni, on a hill overlooking the beautiful Gulf of Asinara, with the aim of enhancing this wealth of natural and human resources to create local wines with character.



PHILOSOPHY:

To have a perfect match with the territory. Here we produce wine with love and dedication, so that those who drink it feel the taste of our land, of our passion and of our care we have towards our vineyards, our cellar, and our wines.

VITICULTURE:

We are using the Guyot method for all except the Cannonau where we use the spur cordon trained.

GREEN STATUS:

sustainable approach has adopted integrated pest management, reduction of pollution and management of water reserves to eliminate waste. The use of organic fertilizers and interplant green mature, a practice that simulates the plant to defend itself. ISO 9001 and ISO 14000 certified. It is in forefront in the usage of renewable energy with the latest generation of solar panels

SOIL&TERRITORY:

Sorso is located in the northwest of Sardinia, 10 Km from Sassari, on gentle hills in a vast plain close to the sea. This is an historical, ideal site for wine production, which is protected by warm southern winds, mitigated by cool sea breezes. The vineyards here enjoy a perfect vegetative growth in soils that go from sandy to sandy-clay, and chalky to chalky-clay.

PRODUCTION:

80.000 bottles
HECTAR UNDER WINE:
 In total we have a total of 35 hectares, with only 20 hectares under vine, 14.67 hectares with white grapes and the remaining part with red grapes.



Vermentino di Sardegna



Cannonau di Sardegna



Sicilia



REGION:

SICILIA

PRODUCER:

COLOSI

CANTINE
COLOSI

Story

Behind the Colosi brand is a joyful family: Piero, the owner of the company, married to Lidia, is constantly dedicated to the commercial aspects of their business. Lidia's involvement has the help of her daughter, Marianna, who graduated in foreign languages. Last but not least, is Pietro, the eldest son, 30 years old, with a brilliant oenological career to assist. Despite all the difficulties the island offers, in the following years, Piero Colosi "son" decided to enhance their business by buying other vineyards, restoring, and adapting them to modern viticulture with total respect for Aeolian tradition. Today the Colosi family owns 11.5 hectares of vineyards dedicated to the cultivation of some of the best representative Sicilian grapes: Nerello Mascalese, Nerello Cappuccio, Insolia, Catarratto, Coriinto Nero and the famous Malvasia delle Lipari.

Their principle aim is to ensure the company has the most refined production, reflecting the wine area, and to obtain wines characterized by strong personality, freshness, elegance and typical aromaticity

PHILOSOPHY:

Our main goal is to preserve and sustain our excellent territory (part of the Unesco Heritage), creating respectful products from nature, using biological agricultural practices and manual harvesting. Seeing our wines worldwide is the best satisfaction and stimulates us to do better day by day.



VITICULTURE:

Counter-espalier vineyards and Guyot pruning

SOIL&TERRITORY:

Volcanic soil, rich in tufo, copper and iron oxide

PRODUCTION:

60.000 bottles in Salina;
750.000 bottles in total

GREEN STATUS:

completely Biological, Organic

HECTAR UNDER WINE:

12 hectares in Salina
100 hectares spread in Trapani,
Agrigento, Riesi and Marsala



Grilla Sicilia



Salina Bianco



Nero d'Avola

ecOLOSI

REGION:

SICILIA

PRODUCER:

ECOLOSI



Story

The name Ecolosi is a portmanteau of ECO and COLOSI, representing a new line of eco-friendly wines from the Colosi family. Ecolosi's philosophy is inspired by the magical land where its grapes grow. Here, certified organic vineyards are teeming with wildlife; alive with the energetic abundance of Sicily's diverse flora and fauna.

PHILOSOPHY:

Deep respect for this delicately balanced ecosystem led the Colosi family to create the Ecolosi line, which expertly expresses terroir without disrupting it.

VITICULTURE:

Trellis with guyot pruning

SOIL&TERRITORY:

Calcareous and volcanic soils

PRODUCTION:

700.000 bottles

GREEN STATUS:

Organic and Vegan Friendly

HECTAR UNDER WINE:

25



Cataratto Pinot Grigio



Nero d'Avola rosè



Nero d'Avola

DAL 1697

SANTA TRESA

REGION:

SICILIA

PRODUCER:

FEUDI SANTA TRESA



Story

It was in the early 1990s that brother and sister, Stefano and Marina Girelli, wine entrepreneurs from Trentino, discovered the wonderful vineyards of Sicily. In 2001, Santa Tresa was acquired by Stefano and Marina, who immediately started the project to overhaul the entire estate completely – an enormous task which was spurred on by Sicily's warm and welcoming character. In a kind of "reverse migration" of coming from the North to the South, rather than the opposite way round, Stefano and Marina have fallen in love with Sicily.

A meeting of thirty years of experience in Trentino and the real Sicily, this is another example of Sicily opening its doors to all cultures.

PHILOSOPHY:

Projecting to the future, while respecting the past, grapes which have exceptional characteristics, enhanced by winemaking techniques which are a combination of ancient and modern.

We have the perfect combination of microclimate and biodiversity. Stefano and Marina have always believed and invested in organic production.

VITICULTURE:

Santa Tresa, grow "favino", a green legume, which they plant every December. Once in bloom, it is shredded and ploughed into the soil, acting as an extremely effective and totally natural fertilizer, by adding vital organic substances to the soil.

Sexual Confusion is a totally natural method of controlling and reducing the number of insects in the vineyards with the use of no harmful chemicals. In the vineyards, we work so hard to achieve the absolute best quality from our vines, so our work in the winery concentrates on preserving this quality.

SOIL&TERRITORY:

Our terroir is the jewel in our crown, and it is vital that we preserve and protect it.

Pruning, particularly in Sicily, with the high temperatures, it's very important to protect the vines from the harsh sunlight, so that the grapes are not damaged. Very careful pruning provides the grapes with the necessary shade from direct sunlight.

PRODUCTION:

600,000 bottles

HECTAR UNDER WINE:

20



Grillo Viognier
Sicilia D.O.C.



Frappato
Terre siciliane i.g.t.



Cerasuolo di Vittoria
D.O.C.G.

REGION:

SICILIA

PRODUCER:

PURATO

PURA SICILIA
PURATO

Story

Two entrepreneurs, each with over 30 years experience in the world of wine decided to join forces to offer the market "Made in Italy" wines with a first-class service. Stefano Girelli and Peter Kosten worked closely together for over 10 years at Casa Girelli, developing a common vision and a strong bond. "Of the moment" and "greatly experienced": this is how we could sum up our two winemakers Mattia Giacomelli and Stefano Chioccioli, who are responsible for all of our vinification.

One of their main strengths is to respect the provenance and style wines from every region, making them the ideal winemakers for our diverse portfolio at TWP. Stefano and Mattia love the challenge of making wines in so many regions of Italy, and are proud of their extremely high standards in every part of the winemaking process.

Stefano Chioccioli, who has worked with TWP since its foundation, is one of Italy's most famous oenologists, who is also well known internationally. Through his wide experience and super-modern winemaking techniques, Stefano helps us to achieve the best possible expression from our indigenous grape varieties.

Since he joined the team in 2016, Mattia Giacomelli has brought the rigour typical of Trentino winemakers to our cellars. Mattia brings precision, tenacity and experimentation, working in perfect synergy with Stefano.

PHILOSOPHY:

Every single vine is the subject of continuous experimentation, which carries on into the winery, where we strive to understand better and enhance further the personality of each vine. Innovation and progress result in the amplification of the character of each individual terroir. Innovation is key to everything we do. No chemical intervention to alter the characteristics of the soil, or to accelerate its recovery, only using natural fertilization methods. This is combined with the reintroduction of traditional cultivation techniques, which were always used in the past, when being organic wasn't a choice, but the only option.



VITICULTURE:

While the abundant wind and scarce rainfall naturally protect against pest, infestations are further prevented through limited copper and sulfur treatments and "sexual confusion" pheromone traps. In addition, only natural fertilizers are used to avoid introducing chemicals into the topsoil. Subterranean irrigation is utilized to prevent evaporation, thereby maximizing water efficiency.

SOIL&TERRITORY:

Purato celebrates the regions unique microclimate and extensive winemaking history. Lying close to the Mediterranean, Purato's vineyards benefit from cooling sea breezes. The estate's soil consists of a layer of light, red, sandy loam (terra rossa) resting on top of a limestone base, which helps retain vital water. In order to preserve this rich terroir, only natural techniques are used to assist cultivation.

PRODUCTION:

600.000 bottles

GREEN STATUS:

Vegan, Organic

HECTAR UNDER WINE:

50



**Catarratto pinot grigio
Terre siciliane**



**Rosé
Terre siciliane**



**Nero d'avola
Terre siciliane**

