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from (MAGNA)
GRAECCIA
with **LOVE**

featuring

ARGILLAE



GRECCHETTO

Oinarea

Orvieto has always been linked to wine. The culture of wine has developed since the time of the Etruscans and has always been a distinctive feature for the city, made famous by literature, history, architecture, and art.

The excellent quality of Orvieto wine has been praised by poets, popes, artists, and travelers; even Sigmund Freud mentions the excellence of the wine in a letter to his wife.

The wine of Orvieto has had a reputation since ancient times that has continued to increase even in more recent times. In the period in which the city lived under the aegis of the Papal State, many popes resided there, and it is said that several popes were great admirers of this wine, so much so that in Rome Orvieto was renamed "Wine of the Popes".

The city of Orvieto was known as "the awkward and tall town," or as the city that stands on a cloud since the city is situated on a tuffaceous cliff 50 meters high.

The Etruscan lived there for IX century B.C. and named the city Velzna, meaning "vine." Orvieto was also known as Oinarea meaning "where the wine flows".

It was not until the 1970s that the Orvieto that we know today became known on the world stage. Prior to that time, a legend was told about Orvieto being an underground city; no one could know that the legend was indeed true.

During a landslide in the 70s some local speleologists discovered more than 1200 caves, tanks and wells; these were evidence that Etruscans dug these cliffs to obtain the first cellars several millennia ago. During the Etruscan civilization (8th-3rd centuries B.C.), Orvieto experienced a period of great splendor; thanks to the Etruscans, winemaking enjoyed its origins in the town.

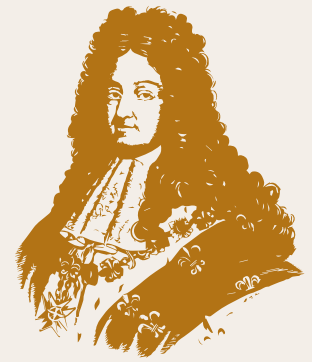
The Etruscans excavated caves in the tufa rock cliffs and developed a winemaking system similar to the gravity-flow technique employed by many wineries of today. Grapes were crushed on the ground floor (first level) and then the grape must be channeled through clay pipes to the lower areas (second level) where fermentation occurred. After racking, wine was moved to a still lower floor (third level), suitable for wine maturation and long-term storage.

The Etruscans used to harvest the grapes when they were completely ripe, after which they carried them into the cellars by using wooden boxes carried by pack animals and placed them all in truncated cone-shaped casks. Once a cask had been filled, a barefoot man would climb into it and crush the grapes in order to obtain the must. Water was then added to the crushed grapes inside the cask, the must obtained was only half of the weight of the grapes.

Fermentation would occur within five to eight days and a final tasting in small containers would be carried out by a selection of experts to verify the final quality. Wines that were made in this fashion displayed specific organoleptic characteristics; it was aromatic, fragrant, and golden yellow in color.



UMBRIA



Umbria is a region of many famous wines, including **13 DOC wines** (denominazione di origine controllata wines) and **2 DOCG wines** (denominazione di origine controllata e garantita wines) spread between the towns of Perugia, Spello, Bevagna, Montefalco, Todi, Spoleto, Terni and Orvieto. Orvieto represents two-thirds of the DOC production of Umbria.

The **Orvietan** was a drink that in the ancient time was known as an **Elixir of health and wellness**; it was produced with Grechetto, honey, herbs, and more secret ingredients. It was Invented by Girolamo Ferranti and later sold also to the court of France of **Luigi XIV**.

Perugia

Spello

Bevagna

Montefalco

Todi

Orvieto

Spoleto

Terni



Orvieto DOC

The Orvieto area is a heterogeneous territory, alternating purely marine stratifications, sandier soils, along with tuffaceous and clayey volcanic sediments. These specific soils lend a distinct mineral profile to the wines.

Orvieto Classico DOC

Classico refers to the coveted sub-region of the denomination where the finest wines are made. Both Orvieto and Orvieto Classico must contain at least 60% Trebbiano and Grechetto grapes combined.

The greater Orvieto production zone covers much of Terni province in Umbria and extends as far as Viterbo in Lazio. The wine is available in various styles such as **secco** (dry), **abboccato** (slightly sweet), **amabile** (semisweet), **dolce** (sweet), **vendemmia tardiva** (late harvest) and **superiore**. Any one of these may appear on the label.

ARGILLAE

The name of the winery “**Argillae**” is also connected to the soil composition that comes from the Latin name for “**clay**”.

The Argillae estate stretches over an area of approximately 220 hectares between the hills of Alleron and Ficulle, northwest of the city of Orvieto. The soil is mostly clay, sand, limestone, and fossil, which on some hilly slopes make up the so called “**calanchi**”. These are deep and wide splits of soil made by atmospheric erosion 2 million years ago.

Argillae has mainly calcareous and clay deposits that are cooler than other soils. The clay soils retain water, which helps the vines during the dry season, while the calcareous portions drain well which help avoid diseases caused by stagnation and humidity. These kinds of soils tend to produce full-bodied wines with good acidity, ensuring longevity and excellent aging capacity.

Nevertheless, the most interesting part of Argillae’s terroir are the marine fossils dating from the Pliocene Area. Millions of years ago all this land was completely covered by the sea. What remains now of that period are hundreds of fossils that give to our wines a vibrant mineral taste, adding complexity and structure to our wine.





Across their **36 hectares** there are 3 main sub-terroir which are:
Medium mixture soil mostly made of clay and limestone:
Clayey soil: 70% made of clay
Sandy soil: 40% made of sand together with clay and limestone



The owner, **Giulia di Cosimo** with the help of the winemaker Lorenzo Landi decided to focus primarily on indigenous grapes such as Grechetto. Giulia opted to ferment her wine in amphorae to enhance the soil connection in her wines to a large degree. So, she had an area artisan craft three large terracotta amphorae specially built for the winery.

“our Terroir is our Soul”

ARGILLAE GRECHETTO ARGILLAE ORVIETO PRIMO d'ANFORA &

The estate, covering an area of around **220 hectares** (543 acres), includes vineyards, woods, and several olive groves. The vineyards are situated at an altitude of 300 meters above sea level. The cultivated vines include a broad range of indigenous varieties, such as Grechetto, Drupeggio, Malvasia, Verdello, Procanico and Montepulciano, as well as some international varieties, such as Chardonnay, Sauvignon Blanc, Viognier, Merlot and Cabernet Sauvignon.

The production of Argillae is made up of seven wines strongly inspired by the land to which they belong. These are characterized by extraordinary freshness coupled with a wide range of aromas, perfect balance, and great elegance. Orvieto, Grechetto and Sinuoso represent the historical roots of the winery and, at the same time, encapsulate the wine tradition of this area of Umbria.

In recent years Argillae has developed Primo d'Anfora which is a white wine fermented and aged in terracotta amphorae that, for the value and for the ambitious oenological project, presents itself as an absolute banner of Argillae and perfect symbol of its identity.



ORVIETO DOC SUPERIORE



Blend: **Grechetto, Procanico, Malvasia, Chardonnay e Sauvignon Blanc.**

Orvieto is Umbria's and one of Italy's most famous white wine and Argillae pays homage to its regional tradition creating a fresh dry wine, with intense aromas of flowers, citrus and tropical fruits. Broad on the nose and persistent on the palate, this wine surprises with its elegance, its perfect balance between flower and fruit scents and its extraordinary freshness.

Farming system: Guyot.

Planting density:

- Grechetto and Procanico: 4000 vines per hectare
- All the other varieties: 3333 vines per hectare

Harvest Time: September

Yields: 75-80 quintals per hectare

Winemaking notes: Each single variety is vinified separately.

The grapes are delicately pressed, and the resulting juice is racked and fermented in stainless steel tanks at controlled temperature.

Refining: Refined on its lees during the months before bottling (February - March)

Food pairings: Argillae Orvieto pairs beautifully with grilled and baked fish, couscous salads and pasta dishes.

GRECHETTO UMBRIA IGP BIANCO



Produced by using **exclusively the signature grape** of Umbria Region, Grechetto represents the identity of our land. This wine is rich in character and personality, due to the uniqueness of its grape variety and the clay-calcareous soil in which it grows. Versatile for everyday consumption, this wine can be enjoyed in combination with numerous food pairings.

Farming system: Guyot

Planting density: 4000 vines per hectare

Harvest time: September

Yields: 75-80 quintals per hectare

Winemaking notes: The grapes, carefully selected in the vineyards, undertake a cold maceration process. After a brief pressing the resulting juice is racked and fermented at controlled temperature.

Refining: Refining on its lees in stainless steel tanks during the months before bottling (February - March).

Pairing: Thanks to its perfect acidity level and its typical almond notes, this wine is perfect paired with a range of foods such as roast pork or fried chicken.

PRIMO D'ANFORA UMBRIA IGP BIANCO



Primo d'Anfora is the result of an ambitious project which combines ancient traditions with the newest research, conceived by the Bonollo family.

This wine derives from **Grechetto, Drupeggio** and **Malvasia** grapes and is fermented and matured in terracotta amphorae. The result is an outstanding white wine that greatly improve with time.

Training system: Guyot.

Average age of vines: Primo d'Anfora is the result of a careful selection of the "Vigna Vecchia" grapes that are from vines that are 45 years old.

Harvest time: September.

Production: 6.000 Kg per hectare.

Harvest: hand-picked.

Winemaking notes: Grechetto, Drupeggio and Malvasia grapes arrive from the vineyards in ideal condition. Before fermentation they undergo a cold maceration process in inert atmosphere conditions. Following the debourbage and the adjustment of the lees, the must ferments in small amphorae of 500 litres.

Aging: Primo d'Anfora ages for 8-9 months in terracotta amphorae. During this time regular batonnage is carried out on the lees. The slow evolution in amphorae guarantees wine stabilization along with the best aromatic expression. At the end of the aging process, the wine is prepared for bottling; the wine is ready for release after five months.

Pairings: This wine perfectly matches fish-based dishes but is versatile enough to pair with white meat and game as well.

WA=Wine Advocate · WE=Wine Enthusiast · WS=Wine Spectator
W&S=Wine & Spirits Magazine · VM=Vinous Media · JS=James Suckling · 3B=Tre Bicchieri

Producers listed
alphabetically by country

WINERY	WINE	VTG	90+ SCORES
Acinum	Amarone	2015	91 WE
Acinum	Amarone	2016	91 WE
Argillae	Primo d'Anfora	2017	93 VM
Argillae	Sinuoso	2019	91 VM
Baricci	Brunello di Montalcino	2016	97 WS, 96 D, 95 WE, 95 VM
Baricci	Brunello di Montalcino Riserva Nello	2015	97 WS, 96 VM
Basilisco	Aglianico del Vulture Superiore	2013	93 JS, 93 VM
Basilisco	Sophia Vino Bianco	2019	92 VM
Basilisco	Teodosio Aglianico	2017	91 VM, 91 WE, 90 JS
Brogli	Gavi di Gavi La Meirana	2020	91 JS
Brogli	Gavi di Gavi Bruno Brogli	2017	92 JS, 91 WE
Brogli	Gavi di Gavi Bruno Brogli	2018	90 JS
Brogli	Timorasso Derthona	2018	91 WA, 91 JS, 90 WE
Brogli	Gavi di Gavi Vecchia Annata	2010	92 WA, 91 WE, 90 WS, 90 JS
Camigliano	Poderuccio	2018	90 JS
Camigliano	Poderuccio	2019	91 JS
Camigliano	Rosso di Montalcino	2019	90 JS
Camigliano	Brunello di Montalcino	2015	94 JS, 94 WA, 93 WS, 91 VM
Camigliano	Brunello di Montalcino	2016	93 WA, 92 WS, 91 WE
Camigliano	Brunello Paesaggio Inatteso	2015	95 WA, 95 JS, 93, WS, 92 VM, 90 WE
Camigliano	Brunello Paesaggio Inatteso	2016	96 JS, 95 WE, 94+ WA, 94 WS, 93 VM
Camigliano	Gualto Brunello di Montalcino Riserva	2013	93 WA, 93 VM, 93 WS, 91 JS, 90 WE
Camigliano	Gualto Brunello di Montalcino Riserva	2015	97 WS, 94 WA, 90 VM, 90 JS
Campo alle Comete	Vermentino	2020	90 JS
Campo alle Comete	Cabernet Sauvignon	2016	90 WE
Campo alle Comete	Cabernet Sauvignon	2017	91 JS, 90 WS
Campo alle Comete	Stupore Bolgheri Rosso	2016	94 WS, 94 WE
Campo alle Comete	Bolgheri Superiore DOC	2015	94 JS, 94 WS
Campo alle Comete	Bolgheri Superiore DOC	2016	94 JS, 93 WS, 93 WA
Campo alle Comete	Vermentino	2020	90 JS
Castello dei Rampolla	Trebianco di Santa Lucia	2019	93 JS, 91+ WA, 91 WE
Castello dei Rampolla	Trebianco di Santa Lucia	2020	93 JS, 92 VM
Castello dei Rampolla	Sangiovese di Santa Lucia	2019	92 VM, 92 WE
Castello dei Rampolla	Chianti Classico	2018	94 WE, 94 W&S, 93 VM, 93 JS, 92 WS, 92 W
Castello dei Rampolla	Chianti Classico	2019	95 JS, 93 VM
Castello dei Rampolla	Merlot Liu	2018	94 VM, 94 WA, 93 WS
Castello dei Rampolla	Merlot Liu	2019	94 VM, 93 JS
Castello dei Rampolla	Sammarco	2017	98 JS, 95 WM, 95 WA, 95 WS
Castello dei Rampolla	D'Alceo	2009	96+ VM, 95 JS
Castello dei Rampolla	D'Alceo	2015	97 VM, 96 WS, 95 JS, 94 WE, 91 WA
Castello dei Rampolla	D'Alceo	2016	97 WS, 97 VM, 97 JS, 96 WA, 96 WE
Cataldi Madonna	Montepulciano Malandrino	2019	90 VM, 90 WE
Cataldi Madonna	Montepulciano Abruzzo Toni	2015	93 WA, 92 VM
Colosi	Grillo Superiore	2020	90 WE (BEST BUY, #53 TOP 100 OF 2021)
Colosi	Salina Rosso	2018	90 VM
Colpetrone	Rosso di Montefalco	2015	92 VM, 92 JS
Colpetrone	Rosso di Montefalco	2016	91 JS

Colpetrone	Sagrantino di Montefalco	2012	91 VM, 90 JS
Colpetrone	Sagrantino di Montefalco Sacer	2008	93 VM
Corte dei Papi	Cesanese San Magno	2015	91 VM
Davide Fregonese	Barolo Cerretta	2014	92 WS, 90 WA
Davide Fregonese	Barolo Prapo	2014	93 WS, 91 WA
Fattoria del Cerro	Vino Nobile di Montepulciano (Silineo)	2017	92 JS
Fattoria del Cerro	Vino Nobile di Montepulciano Riserva	2015	92 JS
Fattoria del Cerro	Manero Rosso	2019	93 JS
Feudi del Pisciotto	Marengo Frappato	2017	91 WS
Feudi del Pisciotto	Cerasuolo Valli	2018	92 VM, 90 WS, 90 W&S
Feudi del Pisciotto	Davolarosa Brut Rose'	NV	91 VM
Feudi del Pisciotto	Nero d'Avola Versace	2019	90 VM
Fossacolle	Rosso di Montalcino	2018	91 VM
Fossacolle	Rosso di Montalcino	2019	91 JS
Fossacolle	Brunello di Montalcino	2016	95 WA, 94 JS
Fossacolle	Brunello di Montalcino Riserva	2015	95 JS, 94 WA, 91 VM
Gagliole	Chianti Classico Rubiolo	2019	91 JS
Gagliole	Valletta	2017	94 WM, 92 WA, 92 JS, 91 WS
Gagliole	Chianti Classico Riserva Gallule	2016	95 WA, 95 JS, 93 WS, 92 W&S, 92 VM
Gagliole	Gagliole Rosso	2016	95 WA, 93 JS, 90+ VM
Gagliole	Gagliole Rosso	2017	93-94 JS, 91 WS
Gagliole	Pecchia	2015	92 VM
Gagliole	Pecchia	2016	97 VM, 93 JS
Ganghija	Barbera d'Alba Superiore	2016	90 WA
Ganghija	Dolcetto	2017	90 WS
Ganghija	Barbaresco Base	2016	94 JS, 93 WE, 91 WA, 90+ WA
Ganghija	Barbaresco Giacosa	2016	93 WA, 92 WS, 90 WE
Garesio	Nizza DOCG	2017	91 WS
Garesio	Nizza Riserva DOCG	2015	92 WS, 91 WA
Garesio	Nizza Riserva DOCG	2016	92 WS
Garesio	Barolo Cerretta DOCG	2015	92 WA, 92 WE
Giovanni Rosso	Barolo DOCG	2015	93 WA, 92 WS
Giovanni Rosso	Barolo DOCG	2016	90 VM
Giovanni Rosso	Barolo Serralunga	2016	96 WE, 94 JS, 91 VM
Giovanni Rosso	Barolo Serralunga	2017	92 WA
Giovanni Rosso	Barolo Cru Cerretta	2014	92 WA, 90 W&S
Giovanni Rosso	Barolo Cru Cerretta	2016	97 WE, 95 WA, 95 VM, 94 WS
Giovanni Rosso	Barolo Cru Cerretta	2017	93 WA
Giovanni Rosso	Barolo Cru Serra	2017	94 WA
Giovanni Rosso	Ester Canale Nebbiolo	2016	94 WA, 90 WS
Giovanni Rosso	Ester Canale Barolo Vigna Rionda	2015	97 WE, 93 WS, 93 VM
Giovanni Rosso	Ester Canale Barolo Vigna Rionda	2016	100 WE, 97 WS, 95 VM, 94 WA
Giovanni Rosso	Etna Bianco	2019	93 WE, 91 JS
Giovanni Rosso	Etna Rosso	2016	93 WE, 92 WS, 91 W&S, 90 VM
Giovanni Rosso	Etna Rosso	2017	93 WE, 92 JS, 90 WS
Gottardi	Pinot Noir	2015	90 WS
La Poderina	Rosso di Montalcino	2018	90 WA, 90 VM
La Poderina	Brunello di Montalcino	2015	94+ WA, 94 JS, 92 VM
La Poderina	Brunello di Montalcino	2016	95 JS, 94 WA, 90 VM
La Poderina	Poggio Abate Brunello di Montalcino	2015	95 JS, 93 WA
Leone de Castris	Five Roses	2019	91 WE

Leone de Castris	Five Roses	2020	90 VM
Leone de Castris	Messapia Verdeca Salento	2018	90 JS
Leone de Castris	Negroamaro Rosato Medaglione	2019	91 VM
Leone de Castris	Primitivo Villa Santera	2018	91 JS
Leone de Castris	Salice Salentino 50esima Vendemmia	2017	90 WS
Leone de Castris	Salice Salentino Donna Lisa	2016	92 WE, 91 VM
Leone de Castris	Per Lui	2015	90 WS, 90 WE
Le Salette	Ripasso Valpolicella I Progni	2017	91 W&S
Le Salette	Ca'Carnocchio	2016	92 JS, 91 VM
Le Salette	Amarone Classico La Marega	2016	94 VM, 94 JS
Le Salette	Amarone Classico Pergole Vece	2016	91 VM
Le Salette	Recioto Pergole Vece	2011	93 W&S
Le Salette	Recioto Pergole Vece	2015	95 JS
Montevetrano	Core Bianco	2019	92 JS
Montevetrano	Core Rosso	2018	94 JS
Montevetrano	Montevetrano Red	2018	97 JS, 94 WS
Nuraghe Crabioni	Cannonau	2018	90 VM
Nuraghe Crabioni	Kanimari Vermentino	2018	90 VM
Ottella	Lugana	2020	91 WE
Ottella	Le Creete Lugana	2020	92 WE
Ottella	Molceo Lugana Riserva	2018	92 WE
Pacherhof	Muller Thurgau	2018	90 VM
Pacherhof	Kerner	2019	92 WE
Pacherhof	Pinot Grigio	2019	92 WE
Pecchenino	Dogliani San Luigi	2019	90 WS, 90 W&S
Pecchenino	Dogliani Superiore Siri d'Jermu	2018	91 WS
Pecchenino	Dogliani Superiore Siri d'Jermu	2019	91 WA
Pecchenino	Dogliani Superiore Bricco Botti	2016	93 VM, 91 JS, 91 WA, 91 W&S, 90 WS
Pecchenino	Langhe Nebbiolo Botti	2017	92 ws
Pecchenino	Langhe Bricco Ravera	2015	90 VM
Pecchenino	Barolo San Giuseppe	2017	94 JS, 90 WA
Pecchenino	Barolo Le Coste	2017	96 JS, 91 WA
Pecchenino	Barolo Bussia	2015	93 WS, 93 VM, 93 WA, 93 JS
Pecchenino	Barolo Bussia	2016	95 JS, 94 VM, 93 WS, 92 WA
Pecchenino	Barolo Bussia	2017	93 JS
Pecchenino	Alta Langa Metodo Classico	2016	90 WA
Produttori del Barbaresco	Barbaresco	2017	94 W&S, 94 VM
Produttori del Barbaresco	Barbaresco Riserva Asili	2016	97 WA, 97 WS, 97 VM
Produttori del Barbaresco	Barbaresco Riserva Montefico	2016	98 VM, 97 WA, 96 WS
Produttori del Barbaresco	Barbaresco Riserva Montestefano	2016	98 WA, 98 VM, 96 WS
Produttori del Barbaresco	Barbaresco Riserva Muncagota	2016	96 WA, 95 WS, 94+ VM
Produttori del Barbaresco	Barbaresco Riserva Ovello	2016	97+ VM, 96 WA, 95 WS
Produttori del Barbaresco	Barbaresco Riserva Paje	2016	96 VM, 95 WA, 95 WS
Produttori del Barbaresco	Barbaresco Riserva Pora	2016	95 VM, 95 WA, 95 WS
Produttori del Barbaresco	Barbaresco Riserva Rabaja	2016	98 WA, 98VM, 97 WS
Produttori del Barbaresco	Barbaresco Riserva Rio Sordo	2016	96 WA, 95 WS, 94 VM
Rocca di Frassinello	Poggio alla Guardia	2019	92 JS
Rocca di Frassinello	Le Sughere	2017	92 WS, 92 JS, 90 VM
Rocca di Frassinello	Rocca di Frassinello	2015	95 VM, 93 WA, 93 WS, 90 WE, 90 JS
Rocca di Frassinello	Rocca di Frassinello	2016	94 VM, 92 WS
Rocca di Frassinello	Ornello	2016	93 VM, 92 WS

Rocca di Frassinello	Ornello	2017	93 WS
Rocca di Frassinello	Baffonero	2016	93 VM, 93 WS, 91 WE, 90 JS
Salvioni	Rosso di Montalcino	2018	93 VM, 91 WE
Salvioni	Brunello di Montalcino	2016	100 WE
San Leonardo	Sauvignon Blanc Vette	2020	91 JS
San Leonardo	Riesling	2015	93 WA, 91 WS
San Leonardo	Riesling	2016	93+ WA, 91 WS, 90 VM
San Leonardo	Riesling	2017	94 JS
San Leonardo	Terre di San Leonardo	2016	92 WA, 91 VM, 91 JS
San Leonardo	Terre di San Leonardo	2017	92 JS,
San Leonardo	Villa Gresti	2014	93 JS, 91 WA, 90 WS
San Leonardo	Villa Gresti	2015	93 VM, 92 JS
San Leonardo	San Leonardo	2014	94+ WA,
San Leonardo	San Leonardo	2015	97+ WA, 95 VM, 93 WS, 92 JS
San Leonardo	San Leonardo	2016	94-96 VM, 94 JS
San Leonardo	Carmenere	2015	97 JS, 94 VM
San Leonardo	Carmenere	2016	93 JS
San Michele	Pinot Grigio	2019	90 VM
Santa Tresa	Rina lanca	2019	90 WE
Santa Tresa	Rina lanca	2020	90 JS
Santa Tresa	Grillo Spumante	NV	92 JS
Santa Tresa	Frappato Sparkling Rose	NV	91 JS
Santa Tresa	Cerasuolo	2018	92 JS, 90 W&S
Statti	Batasarro	2015	91 WE
Tenuta Luisa	Pinot Grigio	2020	92 JS
Tenuta Luisa	Cabernet Franc	2018	91 JS
Tenuta Luisa	Cabernet Franc	2019	91 JS
Tenuta Luisa	Ribolla Gialla	2018	90 JS
Tenuta Luisa	Ribolla Gialla	2020	91 JS
Tenuta Luisa	Friulano	2020	91 JS
Tenuta Luisa	Sauvignon Blanc	2019	91 JS
Tenuta Luisa	Sauvignon Blanc	2020	90 JS
Tenuta Luisa	Merlot	2018	93 JS
Tenuta Pederzana	Lambrusco Grasparossa	2019	90 VM
Terra di Seta	Chianti Classico 480	2017 / 2018	91 VM / 91 VM
Terra di Seta	Chianti Classico Riserva Guardo Giro	2016	93 VM
Terra di Seta	Chianti Classico Gran Selezione Ermo Colle	2016	94 JS, 93 VM
Terredora	Coda di Volpe	2019	91 JS
Terredora	Rosanovae	2019	92 JS, 91 VM
Terredora	Fiano di Avellino	2019	93 JS, 90 WS, 90 VM
Terredora	Fiano di Avellino CampoRe	2016	93 JS, 92 WA, 92 WS
Terredora	Taurasi Fatica Contadina	2013	93 WA, 92 JS, 92 WS
Terredora	Taurasi Pago dei Fusi	2011	94 WA, 91 WS, 90 VM
Velenosi	Lacrima Base	2019	91 JS
Velenosi	Brecciarolo	2018	91 JS
Velenosi	Roggio del Filare	2017	93 JS
Velenosi	Ludi	2017	90 JS
Vie di Romans	Chardonnay Ciampagnis	2018	95 JS, 94 WA, 90 WS, 90 VM
Vie di Romans	Pinot Grigio Dessimis	2019	92 JS
Vie di Romans	Chardonnay Vie di Romans	2018	95 WA, 94 JS, 94 VM, 91 WS
Vie di Romans	Chardonnay Vie di Romans	2019	94 JS, 91 WS

Vie di Romans	Friulano Dolee	2018	95 WA, 93 VM
Vie di Romans	Friulano Dolee	2019	94 JS
Vie di Romans	Flors di Uis Bianco	2018	94 WA, 93 JS
Vie di Romans	Flors di Uis Bianco	2019	94 JS, 91WS
Vie di Romans	Sauvignon Piere	2018	94 JS, 91 WA, 91 VM
Vie di Romans	Sauvignon Piere	2019	96 JS
Vie di Romans	Sauvignon Vieris	2018	95 JS, 93 VM, 93 WA
Vie di Romans	Sauvignon Vieris	2019	95 JS



Leonardo da Vinci's wine

Castello di Luzzano produces an ancient wine from a specific clone of Malvasia di Candia Aromatica.

Leonardo da Vinci loved this grape and cultivated the same Malvasia di Candia Aromatica in his vineyard in Milan.

Tasto di Seta

Bright straw yellow color. The bouquet on the nose is intense, aromatic, floral with hints of acacia, cypress, and mint. On the palate, it is soft, well balanced, with a pleasant aromatic long finish.