



Sharing passion for wine...



DolceVita Wines
Wine Portfolio

CONTACT

www.dolcevitawines.co.uk

info@dolcevitawines.co.uk

020 3287 0656

ABOUT US



Dolce Vita Wines was founded several years ago in London by a group of friends united by their passion and desire to introduce an artisan portfolio of Italian wines that pay homage to the autochthonous varieties and regional terroir of Italy.

Our vision evolves around the promise that the wines we import will enrich the body and mind through time-honoured crafting and the use of the finest grapes, with nothing else in between.

Presently, Dolce Vita Wines portfolio includes wines from 35 small producers across the main wine regions of Italy. This selection includes some well-known and well-beloved classic wines as well as less known wines, made of rare Indigenous grapes; providing our customers with a wide range of choices.

In our portfolio, you will find a large number of organic producers, certified vegan wines and some wines with lower content of histamines for those who may have an allergy to it.

We collaborate with restaurants, wine shops, wine bars and hotels in the UK.

We are passionate in the search of the right wineries and would like to share our findings with you!

OUR WINES & WINERIES

VALLE D'AOSTA

Rosset Terroir 4

PIEDMONT

Bera 5

Alario Claudio 6

LIGURIA

Rosadimaggio 7

LOMBARDIA

Santus 8

ALTO ADIGE

Falkenstein 9

Gump Hof – Markus Prackwiese 10-11

VENETO

Dama del Rovere 12

De Stefani 13-14

Villa Sandi 15

Kyrenia 16

Zyme 17

FRIULI VENEZIA GIULIA

I Clivi 18

EMILIA ROMAGNA

Zerbina 19

TUSCANY

Giovanni Chiappini 20

Bulichella 21

Podere del Paradiso 22

Pian delle Querci 23

Tolaini Donna Laura 24-25

MARCHE

Venturi Vini 26

Velenosi 27

Oasi degli Angeli (Kurni) 28

UMBRIA

Chiorri 29

Bocale 30

LAZIO

Marco Carpineti 31

Casale della Ioria 32

San Giovenale (Habemus) 33

ABRUZZO

Barone Cornacchia 34

CAMPANIA

Cantine di Marzo 35

Casa Setaro 36

San Salvatore 37

PUGLIA

Pietraventosa 38

SICILY

Calcagno Vini 39

Feudo Montoni 40

SARDEGNA

Su'Entu 41



AZIENDA AGRICOLA ROSSET TERROIR

Since 2001

WINE REGION: Aosta Valley

AREA: Saint Christophe, Villeneuve, Chambave, Montjovet

SQUARE: 12 He

QUANTITY: 50,000 bottles

OWNER: Nicola Rosset

AGRONOMIST: Matteo Moretto

ENOLOGIST: Matteo Moretto, Carole Bich

WINE TYPE: White, Red

GRAPE: Petite Arvine, Chardonnay, Chambave Muscat, Pinot Grigio, Cornalin, Pinot Noir, Syrah, Nebbiolo

VITICULTURE: Traditional (in conversion to organic)

ROSSET TERROIR STORY STARTED IN 2001, when the Rosset family decided to plant their first vineyards on an area of around three hectares, in the small village of Senin (Saint Christophe), on the outskirts of Aosta. Syrah, Chardonnay and the autochthonous Cornalin were the first varieties planted. The Company started growing fast and within a few years new vine varieties were planted, such as the Chambave white Muscat, with more than two hectares, and the indigenous Petite Arvine, planted in the heroic area of Villeneuve, at a heroic elevation of up to 1,000 meters.

Because of climatic, geographical, and climatic limitation, the Aosta Valley has always been considered a harsh territory. Therefore, the wine production is focused on quality rather than on quantity, by strongly investing in the territory. Nowadays, the winery works with the total respect to nature, by being totally powered by renewable energy, thanks to many photovoltaic panels placed on the front of the building. Organic farming practices are used. Two different types of clay vessels are utilised for ageing, alongside steel tanks and wood vessels of varying size: the Tava amphora and the Orcio Toscano, a type of vessel used to hold wine and oil since the Etruscan age.

CODE	WHITE	VOL	VINTAGE	CASE
TER01	Petite Arvine Vallee d'Aoste DOP Grape: 100% Petite Arvine. No malolactic steel tank, Balanced entrance of fruit and floral, good sapidity and minerality from the high altitude terroir.	13.0%	2025	6 x 75cl
TER04	Chambave Muscat Vallee d'Aoste DOP Grape: 100% Moscato Bianco. No malolactic 6 months partly in amphora and steel. Dry, fresh, aromatic, soft, good medium persistence flavours.	14.0%	2023	6 x 75cl
TER11	Pinot Gris Alta Quota Vallee d'Aoste DOP Grape: 100% Pinot Grigio. Vinified in stainless steel, aged for about one year in used French oak tonneaux. Notes of pear and white flowers, vibrant acidity and aromatic depth, with a well-balanced structure and excellent persistence.	13.0%	2025	6 x 75cl
TER03	Petite Arvine "SOPRAQUOTA 900" Grape: 100% Petite Arvine. Malolactic partly in amphora, barrique and steel Fine dry entrance of fruit, floral and minerality, 880 to 920 mt. high altitude.	14.5%	2023/24	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
TER10	Trasor Vallee d'Aoste DOP Grape: blend of local grapes. Fermentation and refining in steel. On the nose fine, small red fruits, good spiciness, black pepper, liquorice. Taste: dry, velvety tannins, soft and well balanced	13.5%	2025	6 x 75cl
TER02	Cornalin Vallee d'Aoste DOP Grape: 100% Cornalin. No malolactic steel tanks few months. Rustic tannins and ama of smoke, f resh black f ruit with undertones of bark and pepper.	13.5%	2025	6 x 75cl
TER07	Nebbiolo Vallee d'Aoste DOP Grape: 100% Nebbiolo. 12 months barrique. Elegant, sapid, soft, fresh notes of dark soft fruit with undertones of violet and light spices. Persistent finish.	13.5%	2023	6 x 75cl
TER09	Syrah "870" Vallee d'Aoste DOP Grape: 100% Syrah. 18 months barrique. Dry Velvety fine tannins, soft, well delicately spicy, balanced hints of fresh berries, liquorice and black pepper.	14.5%	2023	6 x 75cl



AZIENDA AGRICOLA BERA

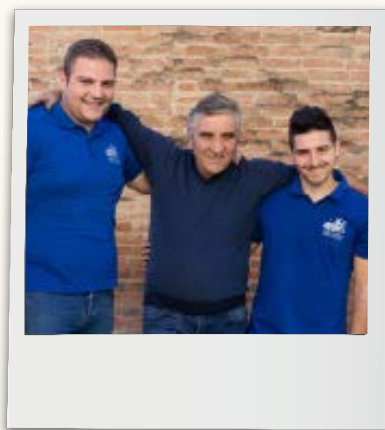
Since 1971

WINE REGION: Piedmont
AREA: Neviglie (Cuneo)
SQUARE: 30 He
QUANTITY: 210,000 bottles
OWNER: Walter Bera
AGRONOMIST: Walter e Umberto Bera
ENOLOGIST: Walter e Umberto Bera
WINE TYPE: White, Red, Sparkling
GRAPE: Arneis, Barbera, Dolcetto, Nebbiolo
VITICULTURE: Certified Organic

BERA FAMILY WINERY IS LOCATED IN THE LANGHE AREA BETWEEN ALBA AND ASTI in the Piedmont wine region. The winemaking tradition goes back centuries but only at the end of the 70s Bera started producing wines to bottle and sell with their own name. Bera philosophy is to always maintain utmost respect to the tradition of the territory and to every winemaking process.

With a great passion and a great desire to make high-quality wines, all stages are followed with great care, from cultivation and crushing of the grapes to bottling. It is because of this hard work and passion that the winery has received important national and international awards.

CODE	SPARKLING	VOL	VINTAGE	CASE
BER007	Bera Brut Alta Langa DOCG Grapes: Chardonnay and Pinot Noir. Fermentation in steel tanks and 10% in barrique; stays in contact with yeasts for at least 4 years. Perfume: crust of bread and yeasts; Taste: soft, gentle and intense, full body of the Pinot and softness of Chardonnay.	12.5%	2020	6 x 75cl
CODE	WHITE	VOL	VINTAGE	CASE
BER012	Langhe DOC Arneis Montinello Grapes: 100% Arneis. Stainless steel - bottle. Scent of acacia, wild flowers and honey. Fresh and flavourful.	13.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
BER015	Dolcetto d'Alba DOC Grapes: 100% Dolcetto. Stainless steel - bottle. Fruity cherry nose. Dry and harmonic flavour with good acidity and a pleasantly tart finish.	13.5%	2024	6 x 75cl
BER016	Barbera d'Alba DOC Grapes: 100% Barbera. Stainless steel - bottle. Scent of black currant and blackberry Good structure, harmony and elegance, long finish.	14.0%	2024	6 x 75cl
BER021	Barbaresco DOCG Grapes: 100% Nebbiolo. 24 months+ small barrels and in barriques. Full, dry, tannic with velvety and harmonious finish.	14.5%	2021	6 x 75cl
BER022	Barolo DOCG Grapes: 100% Nebbiolo. 24 months in big oak. Austere, noble wine. Ethereal and spicy fragrances. Full bodied, long finish.	14.5%	2020	6 x 75cl
BER025	Barbaresco Riserva DOCG "Basirin" Grapes: 100% Nebbiolo. 24 months in big oak. Scent of violets, red fruit jam, pepper and vanilla. Elegant, dry, balanced, good structure and tannins.	14.5%	2019	6 x 75cl
BER026	Barbaresco Riserva DOCG "Rabaja" Grape: 100% Nebbiolo. 24 months in big oak. Scent of violets, red fruit jam, pepper and vanilla. Elegant, dry, balanced, good structure and tannins.	14.5%	2017	6 x 75cl



ALARIO CLAUDIO

Since 1900

WINE REGION: Piedmont
AREA: Diano d'Alba, Lanche
SQUARE: 10 He
QUANTITY: 45,000 bottles
OWNER: Claudio Alario
AGRONOMIST: Claudio Alario
ENOLOGIST: Claudio Alario
WINE TYPE: Red
GRAPE: Dolcetto, Barbera, Nebbiolo.
VITICULTURE: Sistema di Qualità Nazionale Produzione Integrata (SQNPI)

THE EVOCATIVE AND CELEBRATED SCENERY of the Langhe is the backdrop to the history and to the activity of our small family business, founded way back 1900. We are located in Diano d'Alba, a small rural town, located on soft and green hills. Geographic coordinates are important to know the peculiarities of a unique territory: the same peculiarities that Claudio Alario knows, owner and soul of the company. For three generations we have dedicated ourselves seriously and dedication to the care and cultivation of the vine and the sale of the grapes, but he is alone thanks to Claudio we arrived at winemaking and then bottling wine.

In fact, in 1988 Claudio, taking advantage of the notions learned at the Institute Graduated in Agriculture and with a few years of direct experience in the field, he has decided to transform the generous products of our vines into wine.

We have started by producing only Dolcetto, to then continue with Nebbiolo and la Barbera and also landed in Barolo in 1995 with MGA Riva Rocca a Verduno and purchasing the first vineyard in Serralunga, Sorano, in 2000; with the 2022 vintage we purchased a new vineyard in Serralunga d'Alba in MGA Cerretta.

Our vineyards located in the municipalities of Diano d'Alba, Serralunga d'Alba and Verduno they have an age that varies between 20 and 50 years and they all enjoy exposures that vary from south to south-west. The company's philosophy is aimed at seeking continuous and constant improvement with the ultimate aim of always achieving quality greater. In particular, today, our commitment is fully invested in creation of a low yield in the vineyard in order to guarantee the wine of best quality.

CODE	RED	VOL	VINTAGE	CASE
ALA01	Dolcetto di Diano d'Alba DOCG "Sori Montagrillo" Grapes: 100% Dolcetto, from 30-year-old vines. Refinement in stainless steel; ageing a few months in bottles. Ruby red colour, bouquet of intense flowers and berries. Dry, warm, appealing, soft fresh, and silky	14.0%	2024	6 x 75cl
ALA04	Barbera d'Alba Superiore DOC "Valletta" Grapes: 100% Barbera, from 60-year-old vines. Ageing 20 months in French barriques 50% new wood and 50% second passage with decanting twice a year. Hints of blackberry, plum, and jam. Smooth, captivating, and enveloping.	15.5%	2023	6 x 75cl
ALA05	Nebbiolo d'Alba DOC "Cascinotto" Grapes: 100% Nebbiolo, from 40-year-old vines. Ageing 20 - 6 months in French barriques - bottles. Ruby red colour Typical scent of wildflowers and berries. Delicate, filled with hints of berries.	14.5%	2023	6 x 75cl
ALA06	Barolo DOCG "Riva Rocca" Grapes: 100% Nebbiolo, from 50-year-old vines, one kilo per plant. Ageing 24 - 12 months in French barriques - large barrels, bottled the following year. Ruby red with garnet colour, intense notes of ripe plummy red fruit. Dry, warm, soft, tannic, and persistent silky finish	14.5%	2021/22	6 x 75cl
ALA07	Barolo DOCG "Sorano" Grapes: 100% Nebbiolo, from replanted newstock in Serralunga d'Alba. Ageing 24 - 12 months in barriques - large barrels. The wine is bottled the following year. Intense notes of black amarena cherry and thick jam, rich winter spicy veins. Tastes vigorous and elegant while embracing the noble tannins.	14.5%	2021/22	6 x 75cl



AZIENDA AGRICOLA ROSADIMAGGIO-ARRIGONI 1913

Since 1913

WINE REGION: Liguria
AREA: La Spezia (SP)
SQUARE: 18 He
QUANTITY: 140,000 bottles
OWNER: Riccardo Arrigoni
AGRONOMIST: Andrea Arrigoni
ENOLOGIST: Sara Arrigoni
WINE TYPE: White, Red, Dessert
GRAPE: Vermentino, Rossese, Ciliegiolo, Pigato Albarola, Bosco.
VITICULTURE: Conventional

SINCE 1913, WINE HAS BEEN THE PASSION, PRIDE AND RAISON d'être of the Arrigoni Family. Each bottle, each glass, each drop is the result of a time-honoured tradition, strong work ethics and respect to the land. It all started in the early 1910s with Bruno Arrigoni, the forefather of the family, who routed the value of hard work, patience and craftsmanship in each part of wine making process. Rosadimaggio is one of the 2 wineries belonging to Arrigoni family.

The 18 hectares, located between 5 and 300 meters above sea level and divided into 4 plots of land: La Vigna del Prefetto in Mosignano di Arcola, La Cascina dei Peri in Castelnuovo Magra, the historic vineyards of Sarzana and the charming landscapes of the Cinque Terre. It is the unique characteristics of these beautiful, apparently harsh lands caressed by the sea breeze all year round that make Vermentino, Albarola, Bosco, Rossese di Arcola and Ciliegiolo.

CODE	WHITE	VOL	VINTAGE	CASE
	Vermentino Colli di Luni DOC "Ampelos"			
ROS001	Grape: 100% Vermentino; 3 months on the lees in stainless steel and then in the bottle. Intensely aromatic, dry and fruity bouquet; very fresh, sapid and smooth.	12.5%	2024	6 x 75cl
	Pigato Riviera Ligure di Ponente DOC			
ROS004	Grape: 100% Pigato; stays long on the lees and then in the bottle. Very fruity and mineral.	13.5%	2024	6 x 75cl
	Cinque Terre DOC "Sciacchetra"			
ROS012	Grape: 80% Bosco; Albarola and Vermentino; 3 months in the cellar drying, refined in chestnut and oak barrels for 3 years+; mountain flowers and honey; a gentle wine, pleasant and harmonious.	14.0%	2021	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Ciliegiolo Liguria di Levante IGP			
ROS003	Grape: 100% Ciliegiolo; 2 - 3 weeks of malolactic fermentation. Richly fruity, marasca cherry, sweet cherry, and plum; good tannic texture, supported by balanced acidity and a lot of aromatic energy of ripe red fruits.	12.5%	2024	6 x 75cl



AZIENDA AGRICOLA SANTUS

Since 1995

WINE REGION: Franciacorta (Lombardia)

AREA: Rovaro (Brescia)

SQUARE: 10 He

QUANTITY: 60,000 bottles

OWNER: Maria Luisa Santus

AGRONOMIST: Gianfranco Pagano

ENOLOGIST: Alessandro Santini

WINE TYPE: Sparkling

GRAPE: Chardonnay, Pinot Noir

VITICULTURE: Organic & Biopass

IN 1995, AGRONOMISTS MARIA LUISA SANTUS & GIANFRANCO PAGANO took up the challenge of devoting themselves full-time to winegrowing in the Franciacorta region. Their goal was to produce exclusively Franciacorta wine. In the space of three years, they planted about 60.000 vines over an area of 10 hectares and now take personal care of vineyard management.

The Santus philosophy is based on a firm belief that a small wine grower's mission must be to protect nature's diversity and its many nuances, by rejecting standardization in any form. In order to emphasize the strong vine-climate-terroir bond, no cuvée wines are produced and only single-vintage wines are bottled.

CODE	SPARKLING	VOL	VINTAGE	CASE
	Franciacorta Brut DOCG			
SAN001	Grape: 80% Chardonnay, 20% Pinot Noir. Ageing 6-21 months stainless steel / barrique - bottle. Notes of ripe fruit and citrus fruit. Creamy, savoury and complex.	12.5%	nv	6 x 75cl
	Franciacorta Saten DOCG Millesimato			
SAN004	Grape: 100% Chardonnay. Ageing 6-30 months barrique-bottle. Notes of ripe and citrus fruit. The palate is creamy, savoury and complex.	12.5%	nv	6 x 75cl
	Franciacorta Rose Extra Brut DOCG			
SAN006	Grape: 100% Pinot Noir. Ageing 40 – 6 months stainless steel - barrique. Scent of red currant, blackberry, raspberry and strawberry. Minerally rich and persistent.	12.5%	nv	6 x 75cl
	Franciacorta Dosaggiozero DOCG Millesimato			
SAN008	Grape: 70% Chardonnay, 30% Pinot Noir. Ageing 6-30 months stainless steel - bottle. Scent of honey, citrus fruits and white flowers. Savoury and mineral.	12.5%	nv	6 x 75cl



AZIENDA VINICOLA FALKENSTEIN

Since 1995

WINE REGION: Trentino-Alto Adige

AREA: Naturno (Bolzano)

SQUARE: 12 He

QUANTITY: 90,000 bottles

OWNER: Franz Pratzner

AGRONOMIST: Franz Pratzner

ENOLOGIST: Gabriele Gadenz

WINE TYPE: White, Red

GRAPE: Pinot Noir, Riesling

VITICULTURE: Independent

FALKENSTEIN STORY STARTED IN 1989 when Franz Pratzner and his wife Bernadette decided to convert their passion to wine into their profession. Today, family traditions of winemaking are carried forward by the founders and their two daughters Magdalena and Michaela. Work at the Falkenstein winery is mostly done manually by Franz and his wife, with very minimal use of machinery. A specially designed wine cellar was created in 2003 where all wines are made now and which

aims to reflect the bond and strong connection between the old and the new that the owners of the winery believe in. The grapes cultivated are mainly white: Riesling, Pinot Bianco and Sauvignon, and only Pinot Noir for the red. Riesling is one of the most renowned in Italy with a multitude of recognitions and awards received.

CODE	WHITE	VOL	VINTAGE	CASE
FALK001	<p>Alto Adige Val Venosta DOC Pinot Blanc Grape: Pinot Blanc; 9.000 – 12.500 vines/ha; fermentation and ageing 9 months in acacia barrels. Aromas of apple, pear, and citrus, pronounced acidity and a striking freshness; smooth and rounded at the same time.</p>	13.0%	2022/23	6 x 75cl
FALK003	<p>Alto Adige Val Venosta DOC Riesling Grape: Riesling; the flagship of the winery, 9.000–12.500 vines/ha, fermentation and ageing 9 months in acacia barrels; a delicate bouquet of yellow fruit, extremely fresh, mineral, complex, long finish and long ageing potential.</p>	13.0%	2024	6 x 75cl
FALK013	<p>Alto Adige Val Venosta DOC Riesling Anaduron Grape: Riesling; 9.000 – 12.500 vines/ha; spontaneous fermentation, 12 / 5 / 30 months ageing in barrique /steel/ bottle. Orange peel, peach and apricot aroma, round flavour and good finish; acidity and mineral tones.</p>	13.0%	2019	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
FALK005	<p>Alto Adige Val Venosta DOC Pinot Nero Grapes: Pinot Noir; 8.700 – 13.000 vines/ha, fermentation in large oak, malolactic in barrique, ageing 1 yr in barrique, 1 yr in the bottle. Fruits of the forest and cherries, smooth, elegant, fine tannins.</p>	13.0%	2022	6 x 75cl



GUMP HOF – MARKUS PRACKWIESER

Since 1546

WINE REGION: Alto Adige – South Tyrol

AREA: Fiè allo Sciliar – Valle Isarco

SQUARE: 8 He

QUANTITY: 70,000 bottles

OWNER: Markus Prackwieser

AGRONOMIST: Markus prackwieser

ENOLOGIST: Markus Prackwieser

WINE TYPE: White, Red, Dessert

GRAPE: Pinot Bianco, Sauvignon Blanc, Gewürztraminer, Schiava (Vernatsch), Pinot Noir

VITICULTURE: Sustainable

DOWN-TO-EARTH AND COSMOPOLITAN: THE FACT THAT SOMEONE CAN BE BOTH IS PROVEN BY MARKUS PRACKWIESER.

Although he runs the Gump Hof winery at Fiè allo Sciliar, which is nearly half a millennium old, with a great deal of respect for tradition, he also gets his inspiration from abroad: from Wachau, from Burgundy, or from the Loire Valley. "Those are the exemplary regions," Prackwieser says. Since 2000, he has been responsible for the Gump Hof winery in Fiè, and since that time, he has sought exchanges with winemakers and enologists on local, national and international level, in order to consult with each other and make use of synergies. So new paths are not a strange thing to the winegrower, nor are deep roots in history. After all, the Gump Hof dates back to the sixteenth century. "That characterizes the estate, it has an effect with respectful dealings with

the environment, with typical grape varieties being grown, with classic cultivation methods, and with laborious work by hand," Prackwieser says. Within that context, the winegrower can fall back on vineyards from 400 to 850 meters in elevation, up to 70 percent of which are steep, in which Pinot Noir and Pinot Bianco, Sauvignon Blanc, Gewürztraminer, and Schiava grow. In the wines of the Gump Hof winery in Fiè, being down-to-earth and cosmopolitan flow together. Or, as Prackwieser says, "The knowledge that has been acquired, our own experience, time, and patience; and the honing of an independent flavor profile all lead to the character of the landscape being reflected in our wines. And that of the winegrower."

CODE	WHITE	VOL	VINTAGE	CASE
	Weissburgunder (Pinot Bianco) DOC "Mediaevum"			
GUM02	Grapes: 100% Pinot Blanc. Gentle pressing; ageing and maturation on the fine lees in steel for 8 months. Delicate notes of yellow apples and pears with alpine floral notes. White peaches, citrus zest, and a hint of white pepper underscored by alpine bush flowers and saline minerality.	13.0%	2025	6 x 75cl
	Gewürztraminer DOC "Praesulis"			
GUM04	Grapes: 100% Gewürztraminer. Gentle pressing; ageing and maturation on the fine lees in steel for 10 months. Delicate notes of oriental white fruit and penetrating alpine flowers. Roses and lychees is well integrated with the complex alpine minerality and salinity.	14.5%	2025	6 x 75cl
	Sauvignon DOC "Praesulis"			
GUM06	Grapes: 100% Sauvignon Blanc. Fermentation in steel and 1/3 in wood. Ageing on fine lees in steel and 1/3 in wooden casks for 10 months. Gooseberries, citrus tones, sweet smoke and vividly ripe peach. Ripe orchard fruits, citrus tones, juicy acidity, remarkably fresh, leaving a tinge of mint and kiwi.	13.5%	2024	6 x 75cl
	Sauvignon Riserva DOC "Renaissance"			
GUM07	Grapes: 100% Sauvignon Blanc. Gentle pressing and fermentation in wood. Ageing 12 - 12 months on the gross lees in wood - steel tanks on the fine lees. Notes of curry leaves, sage, dried peaches and apricots. Dense silken wave of ripe pit fruits and exotic spices, saline minerals and savory spice.	14.5%	2022	6 x 75cl



GUMP HOF – MARKUS PRACKWIESER

Since 1546

WINE REGION: Alto Adige – South Tyrol

AREA: Fiè allo Sciliar – Valle Isarco

SQUARE: 8 He

QUANTITY: 70,000 bottles

OWNER: Markus Prackwieser

AGRONOMIST: Markus prackwieser

ENOLOGIST: Markus Prackwieser

WINE TYPE: White, Red, Dessert

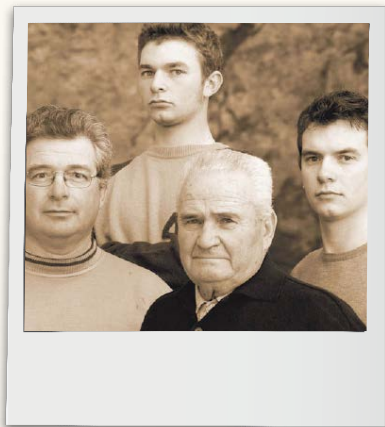
GRAPE: Pinot Bianco, Sauvignon Blanc, Gewürztraminer, Schiava (Vernatsch), Pinot Noir

VITICULTURE: Sustainable

DOWN-TO-EARTH AND COSMOPOLITAN: the fact that someone can be both is proven by Markus Prackwieser. Although he runs the Gump Hof winery at Fiè allo Sciliar, which is nearly half a millennium old, with a great deal of respect for tradition, he also gets his inspiration from abroad: from Wachau, from Burgundy, or from the Loire Valley. "Those are the exemplary regions," Prackwieser says. Since 2000, he has been responsible for the Gump Hof winery in Fiè, and since that time, he has sought exchanges with winemakers and enologists on local, national and international level, in order to consult with each other and make use of synergies. So new paths are not a strange thing to the winegrower, nor are deep roots in history.

After all, the Gump Hof dates back to the sixteenth century. "That characterizes the estate, it has an effect with respectful dealings with the environment, with typical grape varieties being grown, with classic cultivation methods, and with laborious work by hand," Prackwieser says. Within that context, the winegrower can fall back on vineyards from 400 to 850 meters in elevation, up to 70 percent of which are steep, in which Pinot Noir and Pinot Bianco, Sauvignon Blanc, Gewürztraminer, and Schiava grow. In the wines of the Gump Hof winery in Fiè, being down-to-earth and cosmopolitan flow together. Or, as Prackwieser says, "The knowledge that has been acquired, our own experience, time, and patience; and the honing of an independent flavor profile all lead to the character of the landscape being reflected in our wines. And that of the winegrower."

CODE	RED	VOL	VINTAGE	CASE
	Vernatsch (Schiava) DOC "Mediaevum"			
GUM01	Grapes: 100% Vernatsch. Malolactic fermentation in steel tanks and 1/3 in wooden casks for 8 months. Fresh and crunchy embrace of wild cherry and bitter almonds. Red forest berries, cherries, and red roses with light silky tannins complex but fresh at the same time.	12.5%	2025	6 x 75cl
	Pinot Noir DOC "Praesulis"			
GUM09	Grapes: 100% Pinot Nero. Ageing in barriques with malolactic fermentation for 12 months. Notes of dusty roses, blood orange, fresh cherries, and smoky undertones. Pure silky texture and salty minerality, juicy tartness of the red and black fruits, all guided by brisk acidity and a spicy twang.	14.0%	2023	6 x 75cl
	Pinot Noir Riserva DOC "Renaissance"			
GUM10	Grapes: 100% Pinot Nero. Fermentation in steel tanks for two weeks 40% whole clusters. Ageing and malolactic fermentation 18 months in barrique 50% new, assemblage and six months in big oak. Savoury, pomegranate, dried cherries, ground ginger, cloves, and grilled herbs. Silky and round, vibrant acidity and mineral tones.	14.0%	2021	6 x 75cl



AZIENDA AGRICOLA DAMA DEL ROVERE

Since 2003

WINE REGION: Veneto
AREA: Monteforte d'Alpone (Verona)
SQUARE: 14 He
QUANTITY: 50,000 bottles
OWNER: Massimo Pra
AGRONOMIST: Massimo Pra
ENOLOGIST: Massimo Pra
WINE TYPE: Sparkling, White
GRAPE: Garganega, Durella
VITICULTURE: Integrated

DAMA DEL ROVERE WAS BORN WITH 2003-VINTAGE IN BROGNOLIGO DI MONTEFORTE D'ALPONE, a historical Soave Classico zone in the province of Verona. The winery name comes from a small statue of the Madonna that was found in an oak-tree in Tremenalto area where the Soave vineyards are located. The winery is family-owned, with brothers Massimo (the winemaker), and Davide, supported by their father and grandfather's experience.

The winery works with 2 grapes: Garganega – to make classical and elegant dry white wine Soave; and a rare local grape Durella – for sparkling wines. All works in the vineyard are carried out by hand, with the utmost care for the vines and the territory.

CODE	SPARKLING	VOL	VINTAGE	CASE
DDR02	Durello Brut Metodo Classico "Durlì Pétian" Durello Lessini DOC Grapes: Durella. Second fermentation in the bottles 15 months. Persistent perlage, on the nose citrus, toasted bread, apricot. On the palate fresh and with good acidity.	12.0%	NV	6 x 75cl
DDR10	Fortezza Durello Extra Brut Metodo Classico' Durello Lessini DOC Grapes: 100% Pinot Nero. Fermentation in steel tanks for two weeks 40% whole clusters. Ageing and malolactic fermentation 18 months in barrique 50% new, assemblage and six months in big oak. Savoury, pomegranate, dried cherries, ground ginger, cloves, and grilled herbs. Silky and round, vibrant acidity and mineral tones.	12.0%	NV	6 x 75cl
DDR12	60 mesi Durello Brut Nature Metodo Classico (n.d.) Durello Lessini DOC Ageing and malolactic fermentation 18 months in barrique 50% new, assemblage and six months in big oak. Savoury, pomegranate, dried cherries, ground ginger, cloves, and grilled herbs. Silky and round, vibrant acidity and mineral tones.	12.0%	NV	6 x 75cl
CODE	WHITE	VOL	VINTAGE	CASE
DDR08	Bianco Veneto IGT "Biancodama" Grape: Trebbiano, Riesling, Garganega. Refines in stainless steel. Scent of flowers and crunchy white fruits. Long sapid and mineral finish.	11.5%	2025	6 x 75cl
DDR05	Soave Classico DOC Grape: 100% Garganega. Refines in stainless steel. Lively minerality, full of energy and flavour with refreshing acidity.	12.5%	2025	6 x 75cl
DDR06	Soave Classico DOC "Bortolo Vigne Vecchie" Grape: 100% Garganega from 75 years old vineyard. Refines in stainless steel. Scent of aromatic herbs, white flowers and citrus. Mineral notes, a long, soft finish.	13.0%	2021	6 x 75cl



AZIENDA AGRICOLA DE STEFANI

Since 1866

WINE REGION: Veneto
AREA: Fossalta Di Piave (Venezia)
SQUARE: 68 He
QUANTITY: 600,000 bottles
OWNER: Famiglia De Stefani
AGRONOMIST: Walter Biasi
ENOLOGIST: Tiziano e Alessandro De Stefani
WINE TYPE: Sparkling, White, Red, Dessert
GRAPE: Glera, Pinot Grigio, Sauvignon Blanc, Tokai, Merlot, Cabernet, Raboso, Refoco, Marzemino
VITICULTURE: **Biologic and Biodinamic**

THE DE STEFANI FAMILY ORIGINATES IN REFRONTOLO, a little hilly village in Veneto Italy. As results in official documents of 1624. In the second half of 1800 Valeriano De Stefani, the founder, individualized the best soil where to produce wines of rare indigenous territorial personality "thanks to the Caranto soil", as is the Colvendrame estate in Refrontolo, on the hills between Conegliano and Valdobbiadene, north of Venice, a UNESCO World Heritage site. Today Alessandro De Stefani "fourth generation"

follows his father Tiziano in producing wines that follows a very natural philosophy of sustainability by maintaining and preserving the growth of old healthy vines, planted by choice in very high-density vineyards, without the use of chemicals or animal products, and using only indigenous yeasts without additional sulphites in the process of making their wines, turning native varieties into a better expression of themselves.

CODE	ZERO ALCOHOL	VOL	VINTAGE	CASE
	NATURE ZERO White Sparkling Alcohol Free Wine			
STF29	Grape: 100% Glera. Fine and persistent perlage, light straw yellow colour, with greenish hues, fruity bouquet with a pleasant hint of apple, exotic notes, light body and harmonious taste	0%	NV	6 x 75cl
	NATURE ZERO WHITE still white wine Alcohol Free Wine			
STF30	Grape: Chardonnay - Sauvignon Blanc. An alcohol-removed white wine produced from Chardonnay and Sauvignon Blanc grapes, that everyone can enjoy for any occasion. Intense exotic and citrus scents, with a light body, a fresh taste and flint hints.	0%	NV	6 x 75cl
	NATURE ZERO RED still red wine Alcohol Free Wine			
STF31	Grape: Merlot and Refosco. Intense notes of ripe red fruits and a light spiciness, with a soft body and a pleasantly balanced finish.	0%	2025	6 x 75cl
CODE	SPARKLING	VOL	VINTAGE	CASE
	Prosecco Brut DOC "DS"			
STF01	Grape: 100% Glera. Fermentation with wild yeasts. Charmat method. Fine persistent perlage. Notes of apple and pear with jasmine hints.	10.5%	NV	6 x 75cl
	Prosecco Rose Millesimato Brut DOC "DS"			
STF02	Grape: 85% Glera, 15% Pinot Noir. Fermentation with wild yeasts. Charmat method. Fine persistent perlage. Notes of apple and raspberry with cyclamen.	10.5%	2025	6 x 75cl
	Valdobbiadene Prosecco Superiore DOCG Millesimato Extra Brut "Rive Di Refrontolo"			
STF06	Grapes: 100% Glera. Charmat method. Persistent fine perlage. Full width bouquet, white flowers, lilly of the valley and green apple.	11.0%	2024	6 x 75cl



DE STEFANI

Since 1866

WINE REGION: Veneto
AREA: Fossalta Di Piave (Venezia)
SQUARE: 68 He
QUANTITY: 600,000 bottles
OWNER: Famiglia De Stefani
AGRONOMIST: Walter Biasi
ENOLOGIST: Tiziano e Alessandro De Stefani
WINE TYPE: Sparkling, White, Red, Dessert
GRAPE: Glera, Pinot Grigio, Sauvignon Blanc, Tokai, Merlot, Vabernet, Raboso, Refoco, Marzemino
VITICULTURE: **Biologic and Biodinamic**

THE DE STEFANI FAMILY ORIGINATES IN REFRONTOLO, a little hilly village in Veneto Italy. As results in official documents of 1624. In the second half of 1800 Valeriano De Stefani, the founder, individualized the best soil where to produce wines of rare indigenous territorial personality "thanks to the Caranto soil", as is the Colvendrame estate in Refrontolo, on the hills between Conegliano and Valdobbiadene, north of Venice, a UNESCO World Heritage site. Today Alessandro De Stefani "fourth generation"

follows his father Tiziano in producing wines that follows a very natural philosophy of sustainability by maintaining and preserving the growth of old healthy vines, planted by choice in very high-density vineyards, without the use of chemicals or animal products, and using only indigenous yeasts without additional sulphites in the process of making their wines, turning native varieties into a better expression of themselves.

CODE	WHITE	VOL	VINTAGE	CASE
	Pinot Grigio delle Venezie DOC			
STF16	Grape: 100% Pinot Grigio. Refines several months in concrete on the lees. Elegant and delicate fruity bouquet. Full body, with a nut and toasted almond finish.	12.0%	2025	6 x 75cl
	Chardonnay Piave DOC "Vitalys"			
STF28	Grape: 100% Chardonnay. Fermentation in concrete. Refines in oak. Scents of almond and apple. Delicate taste, with a long and elegant finish.	12.0%	2025	6 x 75cl
	Sauvignon Venezia DOC "Venis"			
STF15	Grape: 100% Sauvignon Blanc. Refining in stainless steel. Scent of exotic notes, citrus fruit, elder-tree. Wide taste and good minerality.	12.0%	2025	6 x 75cl
	Tai Sauvignon Blanc Veneto IGT "Olmera"			
STF14	Grape: 60% Tocai Friulano "Tai", 40% Sauvignon blanc. Tocai: noble rot - 1 month drying - barrique. Sauvignon: rests in concrete. Intense ripe fruit bouquet. Structured, smooth, velvety exotic finish.	13.5%	2023	6 x 75cl
CODE	ROSE	VOL	VINTAGE	CASE
	Onde Rosa DOC			
STF17	Grape: 100% Raboso. Refining in stainless steel. Scents of blueberries, currants, wild strawberries pomegranates. Delicately savoury, persistent taste.	11.0%	2024	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Venezia Rosso DOC			
STF23	Grape: 58% Merlot, 42% Cabernet Sauvignon. Refines 12 months in barrique. Ripe red fruit bouquet. Full body, smooth, right level of tannins.	13.5%	2023	6 x 75cl
	Refosco Riserva Venezia DOC "Kreda"			
STF20	Grapes: 100% Refosco. 24 months barrique. Scent of ripe prunes, violets, tertiary aromas. Important structure, elegant, layers of velvety tannins.	14.5%	2021	6 x 75cl
	Raboso del Piave DOCG "Malanotte"			
STF19	Grapes: 100% Raboso. 36-18 months stainless steel - bottle. Scent of blackberry, cherry jam, melted chocolate, tobacco. Dry and austere taste with a slight acid back base.	14.5%	2020	6 x 75cl
	Marzemino Refrontolo, Colli di Conegliano DOCG "Stefen 1624"			
STF18	Grapes: 100% Marzemino. 36-18 months barrique-bottle. Scent of ripe wild fruits, violet. Full body, with clear notes of ripe cherry and blackberry.	15.0%	2022	6 x 75cl



AZIENDA VILLA SANDI

Since 1975

WINE REGION: Veneto
AREA: Valdobbiadene Treviso
SQUARE: 560 He
QUANTITY: 5, 600,000 bottles
OWNER: Giancarlo Moretti Polegato
AGRONOMIST: Dario Toffoli
ENOLOGIST: Valerio Fuson, Riccardo Cottarella
WINE TYPE: Sparkling, White, Red
GRAPE: Glera, Incrocio Manzoni, Pinot Grigio, Pinot Noir, Raboso, Sauvignon Blanc
VITICULTURE: Sustainable

THE MORETTI POLEGATO FAMILY has been devoted to wine production for many generations with Giancarlo Moretti Polegato, the current owner of the winery, carrying forward a family tradition of winemaking at Villa Sandi these days. Villa Sandi is a real Palladian-style villa dating back to 1622 and is also the main office of the company. The winery uniquely owns vineyards in all major Prosecco areas: Treviso DOC, Valdobbiadene DOCG, Asolo DOCG and Cartizze

where the winery owns estate Vigna La Rivetta. Villa Sandi Cartizze Vigna Rivetta is considered to be one of the best Cartizze judging by the wine experts' reviews and is uniquely proposed in the brut version. Villa Sandi works with two in-house enologists: Stefano Gava for the sparkling, and the illustrious Riccardo Cottarella as consultant for still wines.

CODE	SPARKLING	VOL	VINTAGE	CASE
	Prosecco DOC Treviso Brut "Il Fresco" Brut			
VS001	Grape: 100% Glera. Fruity and flowery aromas with hints of ripe golden apple and small mountain flowers. Fresh and fruity.	11.0%	NV	24 x 20cl
	Prosecco DOC Treviso Brut "Il Fresco" Brut			
VS005	Grape: 100% Glera. 1-1 month fine lees natural yeast-fermentation in steel tank-bottle. Intense fresh scents of green apple, citrus fruit and a vibrant flowery finish, smooth and lightly sparkling.	11.0%	NV	6 x 75cl
	Prosecco DOC Rosé Brut Millesimato			
VS028	Grape: 70% Glera; 30% Pinot Noir. 60 days in the tank. Scent of red fruits, pomegranate and rose. Silky and full flavour.	11.0%	2025	6 x 75cl
	Asolo Prosecco Superiore DOCG Brut [biodiversity]			
VS025	Grape: 100% Glera from Asolo area. Scent of citrus and melon. Good length with crisp acidity and minerality. Fine, persistent perlage.	11.0%	NV	6 x 75cl
	Valdobbiadene Prosecco Superiore DOCG Brut Millesimato			
VS006	Grape: 100% Glera. Scent of ripe golden apple and acacia. Fine, persistent perlage. Smooth, elegant and soft palate.	11.0%	2025	6 x 75cl
	Valdobbiadene Superiore di Cartizze DOCG Brut "Vigna La Rivetta"			
VS011	Grape: 100% Glera from Cartizze area. 3 Bicchieri Gambero Rosso for last 8 vintages. Scent of ripe golden apple, exotic fruit salad and citrus. Fresh, dry and austere but at the same time agreeably smooth.	11.5%	2024	6 x 75cl
CODE	WHITE	VOL	VINTAGE	CASE
	Pinot Grigio delle Venezie DOC			
VS015	Grape: 100% Pinot Grigio. Stainless steel - bottle. Dry, round and flavoursome, well-structured, with a fruity, warm and well-balanced finish.	12.5%	2023	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Cabernet Sauvignon Venezia DOC			
VS019	Grape: 100% Cabernet Sauvignon. Stainless steel - bottle. Scent of red forest fruits, violets, pepper. Dry, agreeable tannin, slightly herbaceous.	13.0%	2022	6 x 75cl



KYRENIA
Since 2003

WINE REGION: Veneto
AREA: San Pietro in Cariano (Verona), Sant'Ambrogio di Valpolicella, Colli Berici
QUANTITY: 20,000 bottles
OWNER: Celestino Gaspari
AGRONOMIST: Celestino Gaspari
ENOLOGIST: Celestino Gaspari
WINE TYPE: White, Red
GRAPE: Corvina, Convinone, Rondinella, Molinara, croatina, Oseleta, Incrocio Manzoni, Syrah, Sauvignon Blanc, Kerner.
VITICULTURE: Conventional

KYRENIA takes its name from an ancient Greek vessel, a symbol of the Mediterranean roots of viticulture and of wine as a carrier of culture, exchange, and conviviality. Once used to transport amphorae across the sea, it embodies a legacy of movement, discovery, and shared pleasure that continues today through its wines. Reimagined alongside Zýmē, Kyrenia carries forward this mission with a renewed identity: to bring wine to every table with authenticity and ease. While born from the same philosophy and guided by the same hands, its path is distinct—favoring immediacy, drinkability, and a more relaxed, contemporary expression of terroir.

Respect for grape variety and origin remains central, entrusted to the careful expertise of Celestino Gaspari, first as a grower, then as a winemaker. The wines are juicy, approachable, yet never simple—crafted to accompany food and moments with balance and elegance. Launched twenty years after Zýmē, the Kyrenia project represents both an evolution in quality and a response to the growing desire for less structured, more accessible wines. At its core lies not only wine, but a broader vision: a platform for cultural exchange, gastronomy, and experiences connected to the world of wine.

CODE	WHITE	VOL	VINTAGE	CASE
	Vino Bianco IGT Veneto			
KYR01	Grape: 60% Sauvignon, 25% Kerner, 15% Incrocio Manzoni. Hand-harvested grapes, gentle pressing, fermentation in concrete. Aged on lees for at least 60 days, then bottled with a glass closure to preserve varietal character. Aromatic, fresh; floral, fruity notes, lively acidity.	12.5%	2020	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Valpolicella Ripasso DOC			
KYR02	Grape: 45% Corvina, 35% Corvinone, 15% Rondinella, 5% Oseleta. Hand-harvested grapes; first fermentation in stainless steel, followed by a second fermentation in January on Amaroni DOCG skins (Ripasso method). Aged in large Slavonian oak for 30 months. Structured, intense; dense colour, layered aromas. Balanced, fresh acidity, complex.	13.5%	2020	6 x 75cl
	Syrah IGT Veneto Rosso			
KYR03	Grape: 100% Syrah. Grapes from the Berici Hills, hand-harvested late September. 50% fresh, 50% dried for 20 days, then blended and aged 24 months in French oak barriques. Spicy, refined; Syrah at full expression. Balanced by fresh acidity, elegant, ideal for convivial occasions.	13.5%	2019	6 x 75cl
	Amarone della Valpolicella DOCG			
KYR04	Grape: 45% Corvina, 30% Corvinone, 20% Rondinella, 5% Oseleta. Hand-harvested grapes, naturally dried, then fermented in concrete for 20 days. Aged for around 3 years in large Slavonian oak casks. Rich, expressive; cherry, marasca, delicate spice. Full yet drinkable, suited to complex dishes, red meats.	15.5%	2019	6 x 75cl
	Amarone della Valpolicella DOCG			
KYR05	Grape: 45% Corvina, 30% Corvinone, 20% Rondinella, 5% Oseleta. Hand-harvested grapes, naturally dried, then fermented in concrete for 20 days. Aged for around 3 years in large Slavonian oak casks. Rich, expressive; cherry, marasca, delicate spice. Full yet drinkable, suited to complex dishes, red meats.	15.5%	2018	6 x 150cl



AZIENDA AGRICOLA ZYME

Since 2003

WINE REGION: Veneto

AREA: San Pietro in Cariano (Verona), Sant'Ambrogio di Valpolicella, Colli Berici

SQUARE: 30 He

QUANTITY: 150,000 bottles

OWNER: Celestino Gaspari

AGRONOMIST: Celestino Gaspari

ENOLOGIST: Celestino Gaspari

WINE TYPE: White, Red

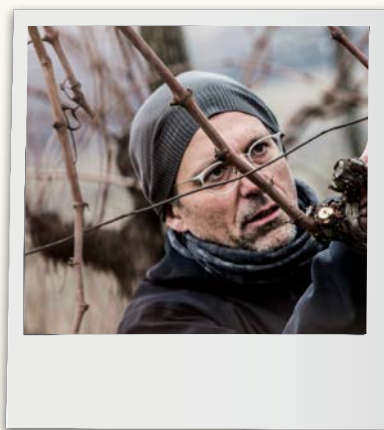
GRAPE: Cabernet Franc, Chardonnay, Corvina, Garganega, Incrocio Manzoni, Merlot, Rondinella, Sangiovese, Syrah, Teroldego, Trebbiano, Cabernet Sauvignon, Sauvignon Blanc, Corvinone, Oseleta, Croatina, Marzemino, Kerner, Traminer

VITICULTURE: Conventional

THE NAME ZÝMĚ, FROM GREEK, MEANS "YEAST." Yeast is, of course, an indispensable element in the world of oenology, but it also bears a symbolic meaning, since it conjures up the concept of naturalness, a fundamental value in Celestino Gaspari's professional and existential journey, as well as the process of fermenting, understood as a continuous striving towards transformation. Eco sustainability concerning vineyard management practices, transparency of the final product through an understanding of its production processes, and respect for the rhythms of nature:

these are the cardinal principles of Celestino Gaspari's approach to winemaking. Tradition and innovation are the two complementary tracks on which ZýmĚ's wine production moves forward: respect for, and attention to the historic wines of the Valpolicella area go hand in hand with innovation and experimentation with new wines that will enhance and renew the local terroir. The winery produces the highest quality classical Veneto red wines: Valpolicella, Ripasso and Amarone, and also unique blends of 15 different white and red grapes: KAIROS and HARLEQUIN.

CODE	WHITE	VOL	VINTAGE	CASE
ZYM001	<p>Bianco Veneto IGP "From Black to White" Grape: Rondinella Bianca, Gold Traminer, Kerner and Incrocio Manzoni. 24 hours of cryomaceration on the skin. 6 months ageing. Scent of wild flower, fruit, and country herbs. Rich, complex, tangy, mineral, long.</p>	13.0%	2022	6 x 75cl
ZYM013	<p>Valpolicella DOP "Reverie" Grape: 40% Corvina, 30% Corvinone, 25% Rondinella, 5% Oseleta. Cryomaceration, malolactic, 6 months in stainless steel. Scent of wild and morello cherry, slightly peppery. Crisp, tangy, fruity, medium-bodied.</p>	12.0%	2025	6 x 75cl
ZYM014	<p>Valpolicella Classico Superiore DOP Grape: 40% Corvina, 30% Corvinone, 25% Rondinella, 5% Oseleta. Second fermentation on the skins of Amarone. Ageing 24-6 months in Slavonian oak - bottle. Scent of ripe cherry, morello cherry, semi-dried plum. Smooth and seductive flavour.</p>	13.5%	2019	6 x 75cl
ZYM002	<p>Cabernet Rosso Veneto IGP "60/20/20" Grape: 60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot. Ageing 30-24 months in oak barrels - bottle. Austere, complex, long-lingering, and well balanced, with pronounced tannins and structure.</p>	14.5%	2021	6 x 75cl
ZYM005	<p>Oseleta Provincia di Verona IGP Grape: 100% Oseleta. Ageing 36 - 24 months in oak - bottle. Seductive richness, emphatic tannins, a combination of fruit and earthy minerals.</p>	14.0%	2016	6 x 75cl
ZYM007	<p>Vino Rosso Veneto IGP "Kairos" Grape: 4 whites and 11 reds. Ageing 36 - 24 months in French oak - bottle. A mosaic of fruit, blossoms, and earthy minerals. An impression of enfolding richness and complexity.</p>	15.0%	2021	6 x 75cl
ZYM022	<p>Amarone DOCG Classico Grape: 40% Corvina, 30% Corvinone, 15% Rondinella, 10% Oseleta, 5% Croatina. 3 month natural semi-drying of the grapes. Ageing 60-12 months in large Slavonian oak - bottle. Notes of ripe cherry and morello cherry, semi-dried plum, spices.</p>	15.5%	2018	6 x 75cl
ZYM020	<p>Vino Rosso, Veneto IGP "HARLEQUIN." Grape: Minimum 15 varieties, 4 whites and 11 reds. Two-fold ageing for the total of 30 months in new French barriques. Made only in outstanding vintages. Enveloping richness and complexity, fruit, spices and superior alcohols alternate with flavours of fruit jam and undergrowth, tobacco, cinnamon, nutmeg, and cloves combined with minerality enhance the depth of the puzzle.</p>	15.0%	2017	6 x 75cl



I CLIVI

Since 1996

WINE REGION: Friuli-Venezia Giulia

AREA: Corno di Rosazzo (Colli Orientali del Friuli DOC), Prepotto (Colli Orientali del Friuli DOC), Brazzano di Cormons (Collio DOC)

SQUARE: 12 He

QUANTITY: Circa 100,000 bottles

OWNER: Mario Zanusso

AGRONOMIST: Mario Zanusso

ENOLOGIST: Mario Zanusso

WINE TYPE: White, Red

GRAPE: Friulano, Ribolla Gialla, Malvasia, Verduzzo Friulano, Schioppettino, Merlot

VITICOLTURA: **Biologic certified**

I CLIVI was founded in 1996, when Ferdinando Zanusso, after a long career in the wine world, decided to return to Friuli and purchase two historic vineyards: Galea, in Corno di Rosazzo in the Colli Orientali, and Brazan, in Brazzano di Cormons in the Collio.

The choice fell on very old vines—many of them over sixty years old—because only mature vines can authentically convey the character of ponca, the marl and sandstone soil typical of these hills. Today, the estate is run by his son Mario, who has expanded the vineyard area

to around 12 hectares across three municipalities, while maintaining the same philosophy: strictly manual harvesting, spontaneous fermentations with indigenous yeasts, no invasive oenological interventions, and long aging on fine lees.

The range focuses on native Friulian varieties (Friulano, Ribolla Gialla, Malvasia, Verduzzo, Schioppettino), vinified to transparently express the uniqueness of each vineyard. The entire production is certified organic.

CODE	WHITE	VOL	VINTAGE	CASE
CLI01	<p>Ribolla Gialla A Tessa, Venezia Giulia IGP Grape: 100% Ribolla Gialla. Gentle pressing and fermentation in steel with indigenous yeasts; aged on fine lees for added texture and depth. Dry, fresh, linear, vibrant acidity; notes of citrus, green apple and white flowers with a mineral finish.</p>	12.5%	2025	6 x 75cl
CLI02	<p>Friulano San Pietro, Old Vines Tocai Verde Friuli Colli Orientali DOP. Grape: 100% Friulano. Fermented in steel with native yeasts, fine lees for several months to build texture while preserving freshness. Dry, fresh and elegant with gentle structure; notes of pear, apple, almond and light herbal nuances.</p>	13.0%	2024	6 x 75cl
CLI03	<p>Friulano San Lorenzo, Old Vines Tocai Giallo Collio DOP Grape: 100% Friulano. Spontaneous fermentation in steel, extended lees ageing and longer maturation. Dry, fuller and more structured with refined acidity; ripe stone fruit, citrus, almond and delicate spice with a long, layered finish.</p>	13.0%	2023	6 x 75cl
CLI04	<p>Malvasia Istriana "Vigna 80 Anni" Venezia Giulia IGP Grape: 100% Malvasia Istriana. Fermentation in steel tanks, ageing on fine lees to preserve aromatic expression and texture. Dry, aromatic and vibrant with fresh acidity; notes of citrus, white flowers and stone fruit with a subtle mineral finish.</p>	13.0%	2024	6 x 75cl
CLI06	<p>Bianco Brda I Klivi, "old Vines" of Sauvignon Blanc & Vert" Brda Slovenia Grape: 70% Sauvignon Blanc, 30% Sauvignon Vert. Whole-cluster pressing, spontaneous fermentation in cement; 12 months on lees. Dry, complex, finely structured; rich, glyceric texture; sage, wild mint, herbs; pronounced minerality, citrusy finish.</p>	13.5%	2022	6 x 75cl
CLI08	<p>Galea, Cru Bianco Friuli Colli Orientali DOP. Grape: 90% Friulano, 10% Verduzzo. Whole-cluster press, concrete settling; spontaneous fermentation in 300L Slavonian oak; no malolactic; 12 months on fine lees, light filtration, minimal sulphur. Dry, deep, earthy, complex; almond, honey, anise, warm stone; structured, saline, persistent finish.</p>	13.5%	2023	6 x 75cl
CLI09	<p>Brazan, Cru Collio Bianco Venezia Giulia IGP Grape: 50% Ribolla Gialla, 40% Tocai Friulano, 10% Malvasia Istriana. Whole-cluster pressing, spontaneous fermentation in 300L French oak; no malolactic; 12 months on fine lees, light filtration, minimal sulfur. Dry, vertical, saline; strong tension; grapefruit, anise, subtle hydrocarbon; long maritime finish.</p>	13.5%	2023	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
CLI11	<p>Il Soccombente, Schioppettino Cru Colli Orientali del Friuli IGP Grape: 100% Schioppettino. Fermentation in concrete with submerged cap, indigenous yeasts; malolactic, 12 months in 300L oak (50% new). Dry, elegant, structured; refined tannins, fresh acidity; red berries, spices, herbs, black pepper; long, balanced finish.</p>	14.0%	2021	6 x 75cl



FATTORIA ZERBINA SRL

Since 1966

WINE REGION: Emilia Romagna

AREA: Faenza loc. Marzeno

SQUARE: 40 He

QUANTITY: 180,000 bottles

OWNER: Fattoria Zerbina srl

AGRONOMIST: Cristina Geminiani

ENOLOGIST: Cristina Geminiani

WINE TYPE: White, Rose, Red, Dessert

GRAPE: Albana, Sangiovese, Merlot, Cabernet S., Syrah, Ancellotta

VITICULTURE: **Biologic certified**

EVERY CREATION OF FATTORIA ZERBINA fosters from a deep bond with the land, listening to the vines' hidden language and finding expression through Cristina's sensitivity, instinct, passion. Only then does earth become wine, wine a work of art. The story begins in 1966, when Vincenzo Geminiani acquired the estate, planted the first vineyards, started production. A decisive turning point came in 1987, when his granddaughter Cristina took over, focusing on elevating Sangiovese, Albana quality.

For Sangiovese, especially Pietramora, this meant high-density planting using the traditional albarello system, an avant-garde choice at the time, alongside early clonal selection trials from Romagna, Tuscany. Albana saw equally bold innovation. With Scaccomatto, Cristina introduced noble rot and Sauternes-style harvesting, a demanding approach rewarded with remarkable success from the first vintages. Today, the estate remains true to its founding principles: quality, craftsmanship, deep respect for the environment.

CODE	WHITE	VOL	VINTAGE	CASE
ZER008	<p>Bianco di Ceparano. DOCG. Romagna Albana secco. Grape: 100% Albana. Gentle pressing with temperature-controlled fermentation in steel, aged on fine lees for added texture. Dry, fresh, elegant, vibrant acidity; notes of white flowers, citrus, peach and a subtle almond finish.</p>	12.0%	2025	6 x 75cl
ZER011	<p>Tergeno (Vendemmia Tardiva) IGP. Ravenna Bianco. Grape: Chardonnay, Sauvignon Blanc. Gentle pressing with temperature-controlled fermentation in stainless steel, partially aged on fine lees to enhance texture. Dry, fresh and aromatic with lively acidity; notes of citrus, tropical fruit, white flowers and a subtle herbal nuance with a clean, elegant finish.</p>	12.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
ZER019	<p>Poggio Vecchio. "40% Sangiovese Marzeno" DOC. Romagna Rosso. Grape: 100% Sangiovese. Fermented in stainless steel with 10–12 days skin maceration, aged 6 months in steel. Dry, fresh, vibrant; slender tannins, lively acidity; notes of morello, red cherry, violet, mineral finish.</p>	12.0%	2024	6 x 75cl
ZER009	<p>Torre di Ceparano. DOC. Romagna Sangiovese Superiore Riserva Grape: 100% Sangiovese. Extended skin maceration, 12–18 months in oak, bottle refinement. Dry, complex, structured; firm refined tannins, balanced acidity; cherry, blackberry, sweet spice, leather, subtle balsamic, long finish.</p>	14.0%	2020	6 x 75cl
ZER010	<p>Antitesi. "40% Sangiovese & 60% Merlot" IGP. Ravenna Rosso Grape: Sangiovese, Cab Sauvignon. Skin-macerated, aged ~12 months in oak, bottle refinement. Dry, rich, structured; polished tannins, balanced freshness; red, black berries, plum, sweet spice, cocoa, hint of tobacco, smooth finish.</p>	14.5%	2024	6 x 75cl
ZER014	<p>Pietramora. Sangiovese Marzeno DOC. Romagna Riserva Grape: 100% Sangiovese. Fermented with extended skin contact, aged around 12 mnths in French oak followed by bottle refinement. Dry, structured and elegant with refined tannins and balanced acidity; complex notes of ripe cherry, plum, sweet spices, tobacco and a hint of vanilla with a long, persistent finish.</p>	14.0%	2020	6 x 75cl
ZER016	<p>Marziano. "40% Red Grapes Blend" IGP. Ravenna Rosso Grape: Sangiovese, Cabernet Sauvignon, Merlot. Skin maceration, 12–18 months oak, bottle refinement. Dry, full-bodied, harmonious; smooth tannins, balanced acidity; red, black berries, plum, spice, cocoa, vanilla, persistent finish.</p>	14.5%	2019	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
ZER012	<p>Arrocco. DOCG. Romagna Albana Passito Grape: 100% Albana. Appassimento, dried grapes, slow fermentation, oak ageing, bottle refinement. Sweet, rich, velvety; balanced freshness; dried apricot, honey, candied citrus, raisins, spice; long, luscious finish.</p>	12.5%	2024	6 x 50cl



AZIENDA AGRICOLA GIOVANNI CHIAPPINI

Since 1978

WINE REGION: Tuscany
AREA: Castagneto Carducci (Livorno)
SQUARE: 10 He
QUANTITY: 85,000 bottles
OWNER: Giovanni Chiappini
AGRONOMIST: Stefano Bartolomei
ENOLOGIST: Emiliano Falsini
WINE TYPE: White, Red
GRAPE: Cabernert Sauvignon, Merlot, Sangiovese, Vermentino
VITICULTURE: **Biologic**

GIOVANNI CHIAPPINI WINERY IS SITUATED IN THE HEART OF THE DOC BOLGHERI ZONE AT THE VIA BOLGHERESE, the road where the most important wine estates of the Bolgheri wine region are located. The story of the winery tells us about the family tradition started by the head of the family, Giovanni Chiappini, son of the farmers who moved from Marche to Bolgheri region. This tradition has been for some time inherited by the two daughters Martina

and Lisa who support their father in the work on the estate. A particular difference in the work and the growth of the Chiappini family is found in their special connection to the soil, interpreted as 'mother earth' and cultivated in symbiosis with the working power. The total area of the estate is about 23 hectares which include 6 vineyards dating from 1978 to 2012. Chiappini transformed into being fully organic in 2010.

CODE	WHITE	VOL	VINTAGE	CASE
	Bolgheri Vermentino DOC Le Grotte Grapes: Vermentino 100%. Ageing in stainless steel for at least 5 months.			
CIAP001	Fresh elegance, great spiciness and minerality. Typical notes of sage, jasmine, magnolias, and acacia flowers intrinsic characteristics of this grape variety. Bright, and crunchy with good sensory precision in the finish.	13.0%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Bolgheri Rosso DOC "Ferruggini" [bio] Grape: 100% Sangiovese, Cab Sauv, Syrah. 12 months refining in steel tank-oak barrel. Ruby red. Red fruit notes and a dynamic mineral complexity with elegant fresh finish.			
CIAP002		14.0%	2025	6 x 75cl
	Bolgheri Rosso DOC "Felciaino" [bio] Grape: 100% Cab Sauv, Merlot, Sangiovese. 12-6 months ageing in barrel-bottle. Great fruit presence and notes of spices provides complex diversity and outstanding structure.			
CIAP003		14.5%	2024	6 x 75cl
	Bolgheri Superiore DOC "Guado de' Gemoli" [bio] Grape: 100% Cab Sauv, Sangiovese. 18-6 months ageing in barrel-bottle. Hints of ripe red fruits, vanilla and spices complex soft notes of liquorice, tobacco, cedar and cinnamon.			
CIA005		14.5%	2022	6 x 75cl
	Merlot Toscana Rosso IGT "Liena" [bio] Grape: 100% Merlot. 24-6 months ageing in barrel-bottle. Elegant, broad, smooth. Great fruit presence and notes of spices provides complex diversity and outstanding structure.			
CIA007		14.5%	2022	6 x 75cl
	Cabernet Franc Toscana Rosso IGT "Liena" [bio] Grape: 100% Cabernet Franc. 24-12 months ageing in oak barrel-bottle. Elegantly smooth with a broad complex interaction of tobacco, chocolate, liquorice, plums and dried fruit.			
CIA009		14.5%	2022	6 x 75cl
	Cabernet Sauvignon Toscana Rosso IGT "Liena" [bio] Grape: 100% Cabernet sauvignon. 24-12 months ageing in barrel-bottle. Great structure, and silky tannins. Notes of balsamic with hints of coffee, blackcurrants and redcurrants.			
CIA1010		14.0%	2022	6 x 75cl



BULICHELLA

Since 1983

WINE REGION: Tuscany

AREA: Suvereto

SQUARE: 14 He

QUANTITY: 60,000 bottles

OWNER: Famiglia Miyakawao

AGRONOMIST: (consulente) Luca D'Attoma

ENOLOGIST: (consulente) Luca D'Attoma

WINE TYPE: White, Rose, Red

GRAPE: Vermentino, Sangiovese, Cabernet Sauvignon, Merlot, Syrah, Grenache, Petit Verdot, Cabernet Franc.

VITICULTURE: **Biologic**

In 1960, twenty-two-year-old Hideyuki Miyakawa left Maebashi, Japan, to explore the world on his Yamaguchi 125 motorcycle. His travels brought him to Italy, where he stopped in Rome during the Olympic Games and then traveled to Turin to attend the Motor Show. It was there that he met the charming Marisa Bassano, a young woman from Piedmont who wore a kimono to present the new Lancia model. A spark ignited between them, leading to a shared life filled with love, partnership and a big family with seven children. In 1983 they founded Bulichella, a social farming project aimed at welcoming and reintegrating young people into society

through immersive contact with nature. From the beginning, the estate embraced organic viticultural practices, becoming one of the first in Italy to do so when it was still very uncommon. This commitment to the environment transformed the 42 hectares of the estate into a sanctuary of biodiversity, essential for the well-being of the ecosystem and the production of quality wines. Today, after more than forty years, Bulichella stands as one of the most significant wineries in the region, looking to the future with the third generation.

CODE	WHITE	VOL	VINTAGE	CASE
BUL01	<p>Tuscanio Bianco, Costa Toscana IGT Vermentino Grapes: Vermentino. Cryomaceration, temperature-controlled fermentation in stainless steel (15°C). 5 months on fine lees in steel, regular bâtonnage. Fresh, balanced; exotic, yellow fruits, vanilla, good length.</p>	13.5%	2025	6 x 75cl
CODE	ROSE	VOL	VINTAGE	CASE
BUL02	<p>Sol Sera, Costa Toscana IGT Syrah Rosato Grape: 100% Syrah, Cryomaceration, soft pressing, brief skin contact; fermentation in stainless steel, amphora, French oak. Aged 5 months in steel, amphora. Fresh, savoury; wild berries, blackcurrant, white pepper, good persistence.</p>	13.0%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
BUL03	<p>Rubino, "4 vine blend" Costa Toscana IGT Rosso Grape: Sangiovese 50%, Merlot 25%, Cabernet 25%. Fermentation in stainless steel (24°C), 7-day maceration. Aged 80% steel, 20% used barriques (6 months). Smooth, light tannins; red berries, aromatic, lingering finish.</p>	14.5%	2023	6 x 75cl
BUL04	<p>Coldipietrerosse, Suvereto DOCG Cabernet Sauvignon. Grape: 100% Cabernet Sauvignon. Manual selection, fermentation in stainless steel (24°C), 25-30 day maceration. Aged 18 months in French oak (50% new). Full, elegant; dark fruits, red currant, blueberry, cocoa, tobacco, long finish.</p>	14.5%	2019	6 x 75cl
BUL05	<p>Hide, Costa Toscana IGT Syrah Grape: 100% Syrah. Manual selection, partial destemming; fermentation in open French oak tonneaux, manual punch-downs. 25-day maceration, 18 months in new French oak. Rich, structured; wild berries, spice, bold, smooth tannins, long finish.</p>	15.0%	2021	6 x 75cl
BUL06	<p>Montecristo, "3 vine blend" DOCG Suvereto Grape: Merlot 70%, Cabernet Sauvignon 20%, Petit Verdot 5%, Grenache 5%. Careful selection, fermentation in stainless steel (24°C), 25-day skin contact. Aged 22 months in new French oak. Full, harmonious; red berries, cocoa, coffee, smooth tannins, long finish.</p>	14.5%	2020	6 x 75cl



PODERI DEL PARADISO

Since 1973

WINE REGION: Tuscany

AREA: San Gimignano (Siena)

SQUARE: 22 He

QUANTITY: 115,000 bottles

OWNER: Grazielle Cappelli Cetti

AGRONOMIST: Valerio Zorzi

ENOLOGIST: Nicola Berti

WINE TYPE: Rose, Red, White

GRAPE: Vernaccia, Chardonnay, Sauvignon, Merlot, Sangiovese, Canaiolo, Cabernet Sauvignon, Cabernet Franc

VITICULTURE: Biologic

PODERI DEL PARADISO, OWNED BY THE CETTI FAMILY since the 13th century, is an amphitheater of vineyards at the base of the medieval Tuscan town of San Gimignano, known for its skyscraper-like towers built during the Renaissance. Here the Cetti family farms about 30 hectares of vines, and with the help of renowned

winemaker (and San Gimignano native) Paolo Caciorgna, the winery produces about 115 000 bottles per year. The main wines produced include Vernaccia, Chianti Colli Senesi, Bordelais blends of Sangiovese, Cabernet, Merlot, and Cabernet Franc, and a classical dessert wine Vin Santo.

CODE	WHITE	VOL	VINTAGE	CASE
POD001	Vernaccia di San Gimignano DOCG Grape: 100% Vernaccia. 3-2 months refining in steel tank-bottle. Straw-coloured, fruity fragrance with floral notes, balanced acidity and good texture; harmonious and persistent.	13.5%	2025	6 x 75cl
POD003	Chardonnay IGT "Lo Cha" Grape: 100% Chardonnay. 3-2 months refining in steel tank-bottle. Golden hues; intense aromas: ripe apricot, acacia and wild flowers. creamy with a persistent long floral finish.	13.0%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
POD005	Chianti Colli Senesi DOCG Grape: 100% Sangiovese. 8-3 months ageing in barrel-bottle. Ruby red, intense aromas of plum, tobacco and cinnamon with a good harmonious acidity and persistent floral finish.	13.0%	2023	6 x 75cl
POD006	Chianti Colli Senesi DOCG "Riserva" Grape: 100% Sangiovese. 20-6 months ageing in barrel-bottle. Mature; dense fine tannins. Leather notes, with underbrush, wild strawberry and mint with cinnamon closing nuances.	14.0%	2023	6 x 75cl
POD008	Rosso Toscana IGT "Silicum" Grape: 100% Merlot, Syrah. 14-6 months ageing in barrel-bottle. Ruby colour; scents of ripe blackberry, leather, cloves and chocolate. Velvety good savory warm reach tannins.	13.5%	2023	6 x 75cl
POD009	Rosso Toscana IGT "A Filippo" Grape: 100% Merlot. 16-6 months ageing in barrel-bottle. Rich intense; hints of foxy & hummus, softened by shades of blueberry jam. Good nuances of spices and chocolate finish.	15.0%	2024	6 x 75cl
POD010	Rosso Toscana IGT "Paterno II" Grape: 100% Sangiovese. 20-6 months ageing in barrel-bottle. Intriguing aromas of sweet spices, blended with red and purple fruit. Warm closure of cinnamon and biting tannins.	16.0%	2022	6 x 75cl
POD011	Rosso Toscana IGT "Mangiafoco" Grape: 100% Cab Sauv, Cab Franc. 14-6 months ageing in barrel-bottle. Intense persistent vegetal notes, tobacco, leather, red berry, dark cherries. Light hints of graphite and spices.	14.5%	2024	6 x 75cl
POD012	Rosso Toscana IGT "Saxa Calida" Grape: Merlot, Cab. Sauv. 16-6 months ageing in barrel-bottle. Ruby purple; aromas of berries jam, coffee, beeswax, and balsamic notes. Almost chewy with elegant tannins.	14.5%	2024	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
POD014	San Gimignano Vin Santo DOC Grape: Trebbiano-Malvasia Bianca. 48-12 months ageing in barrel-bottle Intense sweet aromas of dried apricot, wild white flowers, and honey. Elegant light good balance.	15.5%	2021	6 x 75cl



AZIENDA AGRICOLA PIAN DELLE QUERCI

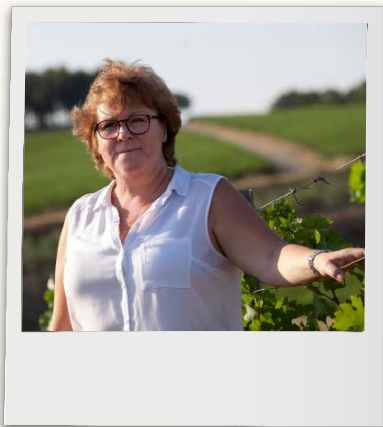
Since 1997

WINE REGION: Tuscany
AREA: Montalcino (Siena)
SQUARE: 9.5 He
QUANTITY: 56,000 bottles
OWNER: Angelo and Angela Pinti
AGRONOMIST: Vittorio Pinti
ENOLOGIST: Vittorio Pinti
WINE TYPE: Red
GRAPE: Sangiovese
VITICULTURE: Conventional

PIAN DELLE QUERCI IS A FAMILY winery located near the town of Montalcino in Tuscany, in Brunello DOCG area. The wines are the result of what the earth of this area can give and long-standing winemaking traditions. The Pinti family grows their vineyards in mixed clay soil, rich in loam skeletal, at an average height of 250 meters above sea level. Pian Delle Querci stretches for 50 hectares, 8.5 of which are planted with vineyards. Pian Delle Querci makes

traditional style Rosso di Montalcino DOC (with an annual production of 14,000 bottles), Brunello DOCG (with an annual production of 38,000 bottles) and Brunello Riserva DOCG. Angelo & Angelina Pinti strive to emphasize purity and classicism in their Rosso and Brunello, pursuing a minimally intrusive winemaking.

CODE	RED	VOL	VINTAGE	CASE
	Rosso di Montalcino DOC			
PDQ001	Grapes: 100% Sangiovese-grosso. 8-6 months ageing in barrel-bottle. Warms soft forest fruit, wild flowers and nuances of sweet spices with lingering dry silky and savoury finish.	14.5%	2024	6 x 75cl
	Brunello di Montalcino DOCG			
PDQ008/19	Grapes: 100% Sangiovese-grosso. 36-12 months ageing in barrel-bottle. Balanced mineral prominence. Followed by late season red fruit and a chocolate and sweet spices welcome.	14.5%	2018	6 x 75cl
	Brunello di Montalcino Riserva DOCG			
PDQ009/18	Grapes:100% Sangiovese-grosso. 48-12 months ageing in barrel-bottle. Intense, compact, dynamic with echoes of marine breathes followed by quinine, orange, tea leaves and balsamic.	15.0%	2018	6 x 75cl



TOLAINI & DONNA LAURA

Since 1998

WINE REGION: Tuscany

AREA: Chianti Classico – Castelnuovo Berardenga (SI)

SQUARE: 50 He

QUANTITY: 300,000 bottles

OWNER: Lia Tolaini Banville

AGRONOMIST: Eleonora Piredda

ENOLOGIST: Francesco Rosi

WINE TYPE: Rose, Red

GRAPE: Sangiovese, Canaiolo, Merlot, Cabernet Sauvignon, Cabernet Franc

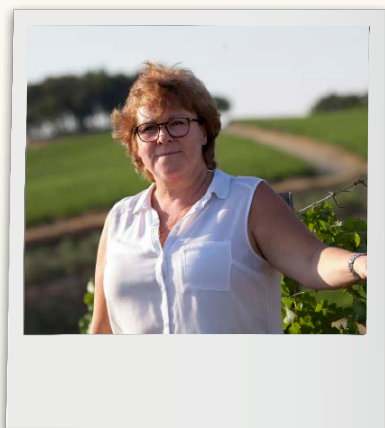
VITICULTURE: Organic

THE TOLAINI ESTATE IS LOCATED IN THE PRESTIGIOUS COMUNE OF CASTELNUOVO BERARDENGA, the southern-most region of Chianti Classico. This area of Tuscany is known for producing wines of strength, power and longevity. When Pierluigi Tolaini left his Tuscan home for North America as a young man in 1956, he dreamed of coming back to Italy one day to make a great Tuscan wine. In 1998, Pierluigi returned to his native land and began to search for the best location to make the wine he had been dreaming about over the past 40 years. In the heart of Castelnuovo Berardenga, Pierluigi discovered the Montebello and Vallenuova vineyards. With an incredible variation in elevation

and ideal soil profiles, he understood immediately the great potential that this land possessed. Today, Pierluigi's daughter Lia Tolaini Banville continues his dream of making Tuscan wines that honor the distinctive terroir of Castelnuovo Berardenga. Lia is preserving the impressive legacy of Pierluigi while bringing new ideas and innovation to the Tolaini Estate. Donna Laura estate is a separate estate also belonging to Tolaini family that is taken care of by the same enologist and agronomist as the Tolaini estate.

TOLAINI SELECTION

CODE	RED	VOL	VINTAGE	CASE
TOL07	<p>Tolaini Chianti Classico DOCG [bio] Grape: 95% Sangiovese, 5% Canaiolo. 10-6 months in cement-bottle. Intense and floral with a hint of peppery lift, revealing violets, strawberry and red currant. Juicy and medium-bodied, crisp and focused, with firm, chalky tannins and a well-balanced finish.</p>	13.5%	2024	6 x 75cl
TOL02	<p>Rosso Toscana IGT "Al Passo" [bio] Grape: 100% Sangiovese-Cab. Sauv.-Merlot. 14-6 months in barriques-bottle. Enhanced cherry and berry fruit purity with spicy undertones of oak that rise above distinct aromas.</p>	14.0%	2022	6 x 75cl
TOL03	<p>Rosso Toscana IGT "Legit" [bio] Grape: 100% Cabernet Sauvignon 24-6 months in barriques-bottle. Full body Ripe rich fruit, green pepper, liquorice and graphite melted with oak vanilla flavors, lush round tannins.</p>	13.5%	2021	6 x 75cl
TOL01	<p>Chianti Classico Riserva DOCG "Vallenuova" [bio] Grape: 95% Sangiovese, 5% Canaiolo. 16-6 months in oak-bottle. Fresh balsamic notes of eucalyptus and peppermint layered over red cherry and violet aromas. Medium-bodied, firm yet velvety, with a subtle leafy edge, chewy tannins and persistent acidity.</p>	14.0%	2023	6 x 75cl
TOL05	<p>Chianti Classico DOCG "Vigna Montebello Sette Gran Selezione" [bio] Grape: 100% Sangiovese, single vineyard. 18 months oak casks. Bold elegant tannins with notes of cherry fruit, tobacco, liquorice, leather and hints of spices. A truest terroir finish.</p>	14.5%	2022	6 x 75cl
TOL06	<p>Rosso Toscana IGT "Picconero" [bio] Grape: 100% Merlot 18-6 months in barriques-bottle. Rich, concentrated, persistent spicy nuance of deep tiers of cherry, plums and wild berries, with vanilla and liquorice aftertaste.</p>	14.5%	2021	6 x 75cl



TOLAINI & DONNA LAURA

Since 1998

WINE REGION: Tuscany

AREA: Chianti Classico – Castelnuovo Berardenga (SI)

SQUARE: 50 He

QUANTITY: 300,000 bottles

OWNER: Lia Tolaini Banville

AGRONOMIST: Eleonora Piredda

ENOLOGIST: Francesco Rosi

WINE TYPE: Rose, Red

GRAPE: Sangiovese, Canaiolo, Merlot, Cabernet Sauvignon, Cabernet Franc

VITICULTURE: Organic

THE TOLAINI ESTATE IS LOCATED IN THE PRESTIGIOUS COMUNE OF CASTELNUOVO BERARDENGA, the southern-most region of Chianti Classico. This area of Tuscany is known for producing wines of strength, power and longevity. When Pierluigi Tolaini left his Tuscan home for North America as a young man in 1956, he dreamed of coming back to Italy one day to make a great Tuscan wine. In 1998, Pierluigi returned to his native land and began to search for the best location to make the wine he had been dreaming about over the past 40 years. In the heart of Castelnuovo Berardenga, Pierluigi discovered the Montebello and Vallenuova vineyards. With an incredible variation in elevation

and ideal soil profiles, he understood immediately the great potential that this land possessed. Today, Pierluigi's daughter Lia Tolaini Banville continues his dream of making Tuscan wines that honor the distinctive terroir of Castelnuovo Berardenga. Lia is preserving the impressive legacy of Pierluigi while bringing new ideas and innovation to the Tolaini Estate. Donna Laura estate is a separate estate also belonging to Tolaini family that is taken care of by the same enologist and agronomist as the Tolaini estate.

DONNA LAURA SELECTION

DON04	ROSE	VOL	VINTAGE	CASE
DON01	<p>Rosato Toscana IGT "Ali" Grape: 100% Sangiovese. 3-2 months in steel tanks-bottle. A summer basket of pink and red fruit: wild strawberry, red cherry and pink grapefruit with a long lasting pleasant finish.</p>	12.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
DON02	<p>Rosso Toscana IGT "Ali" Grape: 90% two clone types of Sangiovese, 10% Cabernet Sauvignon. Medium-bodied with fresh red fruits, ripe tannins and well balanced acidity with light pleasant long lasting finish.</p>	13.0%	2024/25	6 x 75cl
DON03	<p>Chianti Riserva DOCG "Alteo" Grape: 100% Sangiovese. 6-12 months in steel tank-barrels. Intense fresh aromas of wild roses, black currant, sour black cherry and red berries with interaction of silky tannins.</p>	13.5%	2023	6 x 75cl
DON04	<p>Chianti Classico DOCG "Bramosia" Grape: 90% Sangiovese-10% Merlot. 9-9 months in tonneaux-steel tank. Fresh savoury aromas of cherry and red fruit with accents of wood and spice and elegant sweet tannins.</p>	13.5%	2024	6 x 75cl



AZIENDA VITIVINICOLA ROBERTO VENTURI

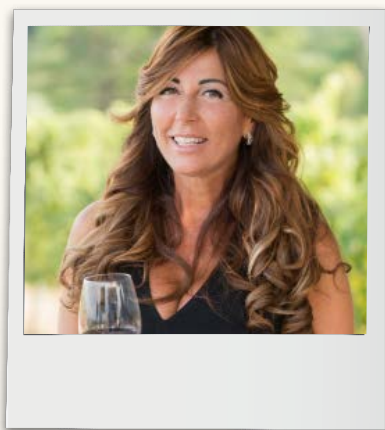
Since 1980

WINE REGION: Marche
AREA: Ancona
SQUARE: 12 He
QUANTITY: 65,000 bottles
OWNER: Roberto Venturi
AGRONOMIST: House management
ENOLOGIST: House management
WINE TYPE: White, Red
GRAPE: Verdicchio, Moscato, Aleatico, Montepulciano, Sangiovese
VITICULTURE: **Biologic**

VINI VENTURI IS A SMALL WINE ESTATE BASED IN THE HEART OF THE MARCHE and founded at the end of the 1980s by Filiberto Venturi. The estate is located in Castelleone di Suasa (AN) and since 2008 it's managed by Filiberto's son Roberto, who takes care of around 12 hectares of vineyards in Castelleone di Suasa and Montecarotto growing several grape varieties as Verdicchio, Moscato, Montepulciano, Sangiovese and Aleatico. Roberto's approach to wine growing and

wine making is as natural as possible and is definitely less conditioned by chemicals and hyper-technology. He is constantly present in the vineyards and gives a lot of attention to all the details. This is his approach for creating quality wines. The company has been converting to organic since a couple of years and launched its first biological wines in 2022.

DON04	WHITE	VOL	VINTAGE	CASE
ROB01	Verdicchio dei Castelli di Jesi DOC "San Martino" [bio] Grape: 100% Verdicchio. 3-3 months refining in steel tank-bottle. Intense floral prevalence of hawthorn, acacia, delicate fruity notes of white peach and apple with a dry, and warm finish.	12.5%	2024	6 x 75cl
ROB03	Marche Bianco IGT "Donnamata" [bio] Grape: 100% Moscato Bianco. 6-3 months refining in steel tank-bottle. Intense enveloping aromas of fruity citrus scent, with mineral and spicy notes. It is aromatic, fresh and vigorous.	12.5%	2025	6 x 75cl
ROB05	Verdicchio dei Castelli di Jesi DOCG "Qudi Riserva" [bio] Grape: 100% Verdicchio. 12-9 months refining in steel tank-bottle. Graceful purity reminiscent of candied lemon peel, hazelnut, mulberry and pineapple with complex mineral vein lays off.	14.0%	2022	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
ROB02	Marche Rosso IGT "Balsamino" [bio] Grape: 100% Aleatico. 6-3 months refining in steel tank-bottle. Ruby and purple intense hues; Fine and graceful floral component; reminiscent of roses bloom. Dry, warm and very balanced.	14.0%	2024	6 x 75cl
ROB06	Marche Rosso IGT "Squarciafico" [bio] Grape: 100% Montepulciano. 12-12 months refining in barrels-bottle. Intense ruby; Complex balanced intensity of dark soft fruit, alcohol, tannins and minerality with a very long finish.	14.0%	2020	6 x 75cl



AZIENDA VITIVINICOLA VELENOSI

Since 1984

WINE REGION: Marche

AREA: Ascoli Piceno

SQUARE: 192 He

QUANTITY: 2,500,000 bottles

OWNER: Angela e Ercole Velenosi e Paolo Garbini

AGRONOMIST: House management

ENOLOGIST: House management

WINE TYPE: White, Red

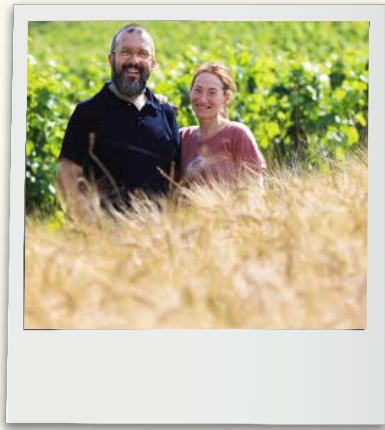
GRAPE: Lacrima di Morro d'Alba, Montepulciano, Sangiovese, Merlot, Cabernet Sauvignon, Verdicchio, Pecorino, Passerina, Fiano, Trebbiano, Cerasuolo d'Abruzzo, Chardonnay, Pinot Nero

VITICULTURE: **Part Biologic**

VELENOSI WINERY WAS ESTABLISHED IN 1984, with the purpose of creating wines in harmony. Combining artisan tradition and modern technology, Ercole and Angela Velenosi, with Paolo Garbini from 2005, have creatively re-interpreted the wine-making process and established a company which today spreads worldwide the scents and colours of the Piceno territory through its unique wines. Crowned by hills stretching towards the sea, the vineyards absorb

the most authentic savours of the territory, and return them in the colourful highlights of wines. Fertile soil, and vines rich with a long history, tell the Piceno territory tradition through both autochthonous and international varieties. Velenosi wines tickle the palate with their authentic and fantastic taste, spreading worldwide the Piceno territory tradition and accompanying each dish with a unique experience which only good wine may provide.

DON04	WHITE	VOL	VINTAGE	CASE
VEL040	<p>Pecorino Offida DOCG "Villa Angela" Grape: 100% Pecorino. 2-3 months ageing in steel tank-bottle. Fresh nuances of banana, apple, and pineapple, with a Mediterranean hints of cut grass in lingering floral finish.</p>	13.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
VEL024	<p>Lacrima di Morro DOC "Superiore Querciantica" Grape: 100% Lacrima di Morro d'Alba. 24-3 months refining in steel tank-bottle. Intense floral bouquet and scent of cut grass, complex notes of cherry, violet, geranium, and roses.</p>	13.0%	2023/24	6 x 75cl
VEL025	<p>Rosso Piceno DOC Superiore "Solestà" Grape: 100% Montepulciano, Sangiovese. 16-3 months ageing in barrel-bottle. Aromas of red currant, and marasca cherries; nuances of tobacco, liquorice, cinnamon and nutmeg.</p>	14.0%	2023/24	6 x 75cl
VEL027	<p>Rosso Piceno DOC Superiore "Roggio del Filare" Grape: 100% Montepulciano, Sangiovese. 18-3 months ageing in barrel-bottle. Velvety silk; mature plum and cherries pulp, elegantly combined with warm spices, and grainy tannin.</p>	14.5%	2021	6 x 75cl
VEL028	<p>Rosso Offida DOCG "Ludi" Grape: 100% Mont, Cab. Sauv. Merlot. 24-3 months ageing in barrel-bottle. Deep, Austere, Jammy black pulpy fruit; plum, and cherry with nuances of graphite, liquorice, and balsamic</p>	14.5%	2020	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
VEL032	<p>Vino e Visciole "Selezione Querciantica" Grape: 70% Lacrima, 30% wild cherries. 3-2 months maceration in glass-steel tank. Intense complex with sensual hints of violet flowers and ripe pulpy red fruit, as in a jammy preserve.</p>	14.0%	NV	6 x 50cl



AZIENDA AGRICOLA OASI DEGLI ANGELI

Since 1997

- WINE REGION:** Marche
- AREA:** Cupra Marittima (Ascoli Piceno)
- SQUARE:** 16 He
- QUANTITY:** 7, 500 bottles
- OWNER:** Eleonora Rossi
- AGRONOMIST:** Marco Casolonetti
- ENOLOGIST:** Marco Casolonetti
- WINE TYPE:** Red
- GRAPE:** Montepulciano, Grenache
- VITICULTURE:** Non-interventional

OASI DEGLI ANGELI IS IN CUPRA MARITTIMA, part of the Marche region of central Italy. The winery makes two wines: the 'Kupra' and the 'Kurni', that is known all around the world. Kurni is produced from 100% Montepulciano with the vines circa 50 years old, grown at an altitude of 80 to 100 meters above sea level, with a sun-bathed southern exposure. Wine density is from 7,000 per hectare for older vines and 13,000-22,000 per hectare for the younger ones.

Since the very first vintage Kurni has been constantly receiving the most prestigious awards: Tre Bicchieri Gambero Rosso and Decanter (90 – 96 points). Oasi degli Angeli currently makes circa 4,000 bottles per year and the wines are acquired by the finest restaurants and wine lovers around the world.

DON04	RED	VOL	VINTAGE	CASE
OAS003	<p>Marche Rosso IGT "Kurni" Grape: 100% Montepulciano. 18-12 months ageing in barrels-bottle. Lush multilayered explosion of voluminous aromas of dark cherries, leather, balsamic, oriental spices; unstopable refined tannins.</p>	14.5%	2023	6 x 75cl
OAS005	<p>Marche Rosso IGT "Kurni" Grape: 100% Montepulciano. 18-12 months ageing in barrels-bottle. Lush multilayered explosion of voluminous aromas of dark cherries, leather, balsamic, oriental spices; unstopable refined tannins.</p>	14.5%	2023	6 x150cl
OAS002	<p>Marche Rosso IGT "Kupra" (grapes partially withered) Grape: 100% Bordò "Grenache clone". 24-12 months ageing in barrels-bottle. Concentrated pulp of: figs, plum, raspberry, orange rind, with coffee, cocoa, cinnamon, leather nuances. And taut tannins.</p>	14.5%	2022	6 x 75cl



AZIENDA AGRARIA CHIORRI

Since 1890

WINE REGION: Umbria
AREA: Sant'Enea (Perugia)
SQUARE: 20 He
QUANTITY: 100,000 bottles
OWNER: Monica Mariotti
AGRONOMIST: Tito Mariotti
ENOLOGIST: Emiliano Falsini
WINE TYPE: White, Red
GRAPE: Grechetto, Sangiovese
VITICULTURE: Sustainable

CHIORRI WINERY IS A FAMILY-RUN VINEYARD, which with special care about their very own vines, produces DOC Colli Perugini and IGT dell' Umbria white, red and rosè wines. The family has for many generations personally dedicated themselves to the care after the vines, grape harvesting and transformation of that harvest into wine, by combining tradition, experience and technology. The objective of Chiorri is to continue making wines that create positive emotions and infinite moments of joy. The company's vines, planted on a gentle hill, have excellent orientation and sun exposure.

The land's inherent characteristics have been long recognised as ideal for grape growing. Care and attention to the vineyard's 20 hectares of vines include short shoot pruning carried out by hand, biological treatments in accordance with the criteria for low environmental impact and handpicking into woven baskets. All these and many other elements are fundamental ingredients for creating a wine of class, of the highest quality, which evokes flavours and perfumes of the Umbrian countryside.

CODE	WHITE	VOL	VINTAGE	CASE
	Grechetto Bianco IGT Umbria "Titus"			
CHI002	Grape: 100% Grechetto. 5 months in stainless steel. Scent of golden apple and tropical fruit. Mineral, agreeable flavour, full and persistent aftertaste.	12.0%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Sangiovese Rosso IGT dell'Umbria			
CHI004	Grape: 100% Sangiovese; 10 months in stainless steel and concrete. Scent of blackberry, rose and cherry. Balanced, fresh, pleasant, with soft tannins.	13.0%	2023	6 x 75cl
	Rosso DOC Colli Perugini "Saliato"			
CHI005	Grape: 50% Sangiovese, 30% Merlot, 20% Cabernet Sauvignon. Refining in stainless steel and French oak. Scent of plum jam and toasted coffee. Soft, round tannins, clean and persistent aftertaste.	14.0%	2023	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
	Sangiovese Passito IGT Umbria "Vero Amore"			
CHI010	Grape: 100% Sangiovese. Grape dry in the sun and refine in small French oak. Scent of sour cherry and mature fruit. Well structured, fresh and persistent.	14.5%	NV	6 x 75cl



AZIENDA AGRICOLA BOCALE

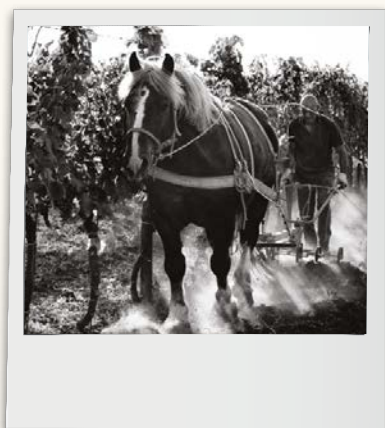
Since 2002

WINE REGION: Umbria
AREA: Montefalco (Perugia)
SQUARE: 6.0 He
QUANTITY: 20,000 bottles
OWNER: Famiglia Valentini
AGRONOMIST: Stefano Dini
ENOLOGIST: Emiliano Falsini
WINE TYPE: White, Red, Sweet
GRAPE: Merlot, Sagrantino, Sangiovese, Trebbiano
VITICULTURE: **Biological**

IN 2002, THE VALENTINI FAMILY CREATED BOCALE, a winery built on an old passion for wine being carried through generations. Bocale in a local dialect that means a two-liter jug of wine or oil, but, above all, the name by which this Montefalco family has always been known. Bocale is in Montefalco area in Umbria wine region. Production of Montefalco Rosso and Montefalco Sagrantino is an authentic expression of innovation in the tradition, where the fruits

of nature are combined with perfection and simplicity of human gestures. Main elements of the philosophy behind Bocale wine is the respect given to environmental cycles and the hand-crafted process that makes wine such a natural product full of personality. Bocale wines are also certified Vegan.

CODE	WHITE	VOL	VINTAGE	CASE
BOC004	Trebbiano Spoletino Spoletino DOC [bio, vegan] Grape: 100% Trebbiano Spoletino. 6 months refining in oak. Scent of citrus, peach and tomato leaves. Fresh, sapid, great structure, saline and refreshing.	12.5%	2024	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
BOC001	Montefalco Rosso DOC [bio, vegan] Grape: 70% Sangiovese, 15% Sagrantino, 10% Merlot and 5% Colorino. 12-6 months barriques-bottle; no filtration. Scent of violets, ripe cherry, spicy notes. Well structured, balanced, soft tannins and good persistence.	15.0%	2022/23	6 x 75cl
BOC002	Montefalco Sagrantino DOCG [bio, vegan] Grape: 100% Sagrantino; 24-12 months barrique - bottle; no stabilization and filtration. Scents of blackberries, currants and Maquis, spice and vanilla. Well-structured, smooth tannins and good length.	15.5%	2021	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
BOC003	Montefalco Sagrantino Passito DOCG [bio, vegan] Grape: 100% Sagrantino; 24-6 months barrique - bottle; no filtration. Scents of blackberries, currants, Maquis cherries, spice and vanilla. Well-structured, smooth tannins and good length.	14.5%	2020	6 x 37.5cl



AZIENDA AGRICOLA MARCO CARPINETI *Since 1986*

WINE REGION: Lazio
AREA: Cori (Latina)
SQUARE: 65 He
QUANTITY: 350, 000 bottles
OWNER: Famiglia Carpineti
AGRONOMIST: Marco Carpineti
ENOLOGIST: Emiliano Rossi & Francesco Silvi
WINE TYPE: Sparkling, White, Red
GRAPE: Bellone, Giallo, Cesanese, Montepulciano, Nero Buono
VITICULTURE: **Biologic**

MARCO CARPINETI WINERY IS SITUATED ON THE SLOPES OF LEPINI MOUNTAINS IN CORI, Lazio ancient town dating back to the fourth century B.C., situated 56 km south of Rome, about 400 meters above sea level on an ancient territory. The estate belonged to the same family for many generations; since 1986 Marco, driven by genuine passion and desire to live in a healthy environment, takes the reins and makes of it a model winery, currently in full booming. The most important change was the adoption in 1994 of the organic agriculture methods, the result of the will to make

products healthy. Herbicides, chemical fertilizers and synthetic products are not used in the estate of Marco Carpineti, as assurance for the consumers of wines of absolute quality. To better protect the environment, in most of the property is not performing tillage, but only the control of weeds with mowing. The company currently covers about 52.5 hectares, of which 41 are planted with vineyards and 11.5 with olive grove. The task in hand is pointing out some grape varieties unknown, which only this territory has preserved as a hidden treasure to be discovered.

CODE	SPARKLING	VOL	VINTAGE	CASE
	Spumante Rosato Extra Brut Millesimato Kius Rosè			
MAR002	Grape: Nero Buono 100%. 30-month bottle ageing before disgorgement, then re-corked for further evolution. Small berries, citrus fruits, expanded by notes of rose petals and freshly baked brioche. A fresh, and savory sip, ending with excellent long persistence, and a soft elegant perlage.	13.0%	2021	6 x 75cl
CODE	WHITE	VOL	VINTAGE	CASE
	Lazio Bianco IGT "Capolemole" [bio]			
MAR004	Grape: 100% Bellone. 4-2 months maceration in steel tanks-bottle. Very Light Yellow colour. Floral scent and fresh white and green fruit with a delicate sapid finish.	12.5%	2025	6 x 75cl
	Lazio Bianco IGT "Moro" [bio]			
MAR005	Grape: 100% Greco Moro. 8-6 months barrique-bottle. Straw yellow. Scent of peach, almond herbs, honey fern. Dry, harmonious, sapid taste preludes mineral complexity.	13.5%	2024	6 x 75cl
	Bellone Lazio Bianco IGT "Nzu" [bio]			
MAR013	Grape: 100% Bellone. 9-3 months maceration in hand-made clay amphoras-bottle. Pale yellow, with brilliant orange shades, and discloses the scents of wild flowers.	14.0%	2023	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Lazio Rosso IGT "Tufaliccio" [bio]			
MAR008	Grape: 70% Montepulciano, 30% Cesanese. 4-2 months maceration in steel tanks- bottle. Ruby red with a medium soft body, spring red fruit with consistent finish.	12.5%	2025	6 x 75cl
	Lazio Rosso IGT "Capolemole" [bio]			
MAR009	Grape: 60% Nero Buono, 30% Montepulciano, 10% Cesanese. 12-6 months barrique-bottle. Autumn wood and rich black fruit jam Dry, warm and harmonious	13.5%	2023	6 x 75cl
	Lazio Rosso IGT "Dythirambus" [bio]			
MAR011	Grape: 100% Montepulciano. 24-6 months barrique-bottle. Intense large body with complex, black fruit with winter spices, dry with pleasant persistent background	14.5%	2021	6 x 75cl
	Lazio Rosso IGT "Apolide" [bio]			
MAR012	Grape: 100% Nero Buono. 24-6 months barrique-bottle. Velvety, rich, complex notes of roots, black pepper, rhubarb, savoury spices and black dark fruit, dry persistent finish.	15.5%	2021	5 x 75cl



CASALE DELLA IORIA

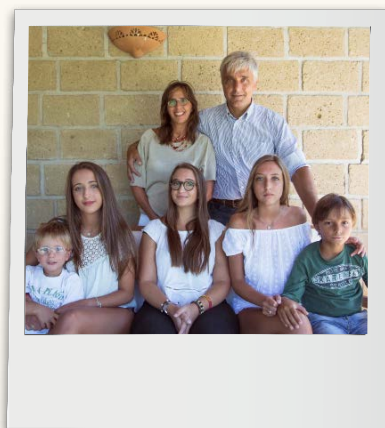
Since 1921

WINE REGION: Lazio
AREA: Località la Gloria (Anagni)
SQUARE: 38 He
QUANTITY: 100,000 bottles
OWNER: Paolo Perinelli
AGRONOMIST: Alessandro Perinelli
ENOLOGIST: Alessandro Perinelli , Roberto Mazzer
WINE TYPE: Sparkling, White, Red
GRAPE: Cesanese, Passerina, Olivella , Bellone
VITICULTURE: **Biologic certified**

CASALE DELLA IORIA is a family-owned winery since 1921, located in the hills of Ciociaria (Anagni, Acuto, Paliano) at 400 m altitude on clay and volcanic soils. For over 40 years, the winery has focused on native grape varieties, replanting and selecting Cesanese and Passerina, and reviving the rare Olivella. Vineyards are farmed organically, preserving local biodiversity; small native horses are used to manage grass naturally in the olive groves. Casale della

Ioria promotes authentic, high-quality food and wine, contributing to the preservation of local traditions and the natural environment. The name derives from the historic stone farmhouse, symbolizing continuity. The logo tree represents a 250-year-old holm oak, embodying renewal and the commitment to keeping ancient local grape varieties alive through modern winemaking.

CODE	WHITE	VOL	VINTAGE	CASE
IOR01	Colle Bianco, Passerina del Frusinato IGP Grape: 100% Passerina del Frusinato. Soft pressing and cryomaceration to keep rich floral aromas. Savoury and fresh, good body, with an excellent balance between sweet and sour notes.	12.5%	2025	6 x 75cl
IOR02	Tres Bianco, Anagni Bianco IGT Grape: Grechetto, Passerina, Viognier. Vinified in steel only. Pale yellow hues. Citrus nose. Stone fruit flavors with a crisp finish.	13.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
IOR03	Camponovo, Cesanese del Piglio DOCG Grape: 100% Cesanese d'Affile. Early harvest, aged in steel to preserve freshness and sour cherry aromas typical of this Lazio native grape. Elegant tannins, balanced body, smooth drinkability. Fresh, persistent, highly approachable, consistent finish.	12.5%	2025	6 x 75cl
IOR04	Espero, Olivella Nera del Frusinate IGT Grape: 100% Olivella. From ancient Ciociaria vines, Olivella is a rare local variety, named after its olive-shaped berries. Ruby red, aromatic, rediscovered and revived since 2008. Dry, versatile, ideal with meats, fried dishes, soups.	13.5%	2025	6 x 75cl
IOR05	Tenuta della Ioria, Cesanese del Piglio Superiore DOCG Grape: 100% Cesanese d'Affile. Aged in big wooden barrels, warm and full aroma, intense fruit perfumes (currants, blueberries, morello cherries) followed by delicate violet aromas. Vanilla, musk and damp earth complete the aroma.	14.5%	2025	6 x 75cl
IOR06	Torre del Piano, Cesanese del Piglio Superiore Riserva DOCG Grape: 100% Cesanese d'Affile. Careful selection of only the best grapes, aged in French barriques. Intense ruby red wine structured with all the scents that this surprising grape can offer. Can be aged for years in the bottle.	15.5%	2024	5 x 75cl



SAN GIOVENALE

Since 2006

WINE REGION: Lazio
AREA: Blera (Viterbo)
SQUARE: 10 He
QUANTITY: 9,000 bottles
OWNER: Emanuele Pangrazi
AGRONOMIST: Marco Casolanetti
ENOLOGIST: Marco Casolanetti
WINE TYPE: Red
GRAPE: Carignan, Grenache, Syrah, Tempranillo
VITICULTURE: Biologic

SAN GIOVENALE WINERY WAS CREATED BY EMANUELE PANGRAZI – Roman by origin and passionate about his territory and the wine. Together with a famous enologist Marco Casolanetti (who created Kurni 'Oasi degli Angeli') he decided to plant vineyards in Blera area nearby Viterbo. The vineyards he chose to plant are international grape varieties Carignan, Syrah, Cabernet and Tempranillo, planted with an extreme density of 10 000 – 13 000 vines per hectare, that forces the vines to go very deep in the soil and to fight hard to produce a bunch of grapes. Usually every vine generates only one kilogram of wine (one-two bunches).

The philosophy of the owner and the winery is to take care of the territory and to produce wine of quality rather than quantity. The winery is certified organic and is utilising geothermal energy. HABEMUS Etichetta Bianca is the first wine created by San Giovenale, always with a very limited annual production of 10,000 bottles and consistently winning most important awards (Tre Bicchieri Gambero Rosso and Top 10 wines in Gentleman magazine). San Giovenale now also produced small quantities of HABEMUS Etichetta Rosso (Cabernet Franc) and HABEMUS Etichetta Oro (Roussanne – Marsanne).

CODE	WHITE	VOL	VINTAGE	CASE
HAB019	HABEMUS IGT Lazio Bianco Golden Lable" [bio] Grape: Roussanne - Marsanne. 16-6 months ageing in oak-bottle. Opulent nose of honey, orange, candied citrus, white peach, apricot, hints of beeswax, sweet spice and light smokiness. Rich, layered palate with velvety texture, balanced by fresh, saline minerality. Exceptionally long, savoury and persistent finish.	15.0%	2023	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
HAB015	Lazio Rosso IGP "ROSSO di San Giovenale" [bio] Grape: 100% Grenache-Syrah-Carignan-Tempranillo. 20 months ageing in oak barrels-Powerful, sumptuous spectrum of blackberries, black pepper, blood orange zests.	15.0%	NV	6 x 75cl
HAB016	Lazio Rosso IGT "HABEMUS White Label" [bio] Grape: 100% Grenache-Syrah-Carignan-Tempranillo. 20-6 months ageing in oak barrels-bottle. Powerful, sumptuous spectrum of blackberries, black pepper, blood orange zests.	15.0%	2023	6 x 75cl
HAB017	Lazio Rosso IGT "HABEMUS Red Lable" [bio] Grape: 100% Cabernet Franc. 30-6 months ageing in oak barrels-bottle. Broad, elegant bouquet with balsamic notes of graphite, cinchona, blood orange and rhubarb. Mediterranean herbs, sweet spice and cherry follow. Full and warm palate, silky tannins, balanced alcohol; long finish with balsamic spice.	15.0%	2022	6 x 75cl
HAB006	Lazio Rosso IGT "HABEMUS Blu Lable" [bio] Grape: 100% Grenache. 30-6 months ageing in oak barrels-bottle. Varietal aromas of wild berries, liquorice, blackberry and blueberry jam, with hints of dried violets, cocoa and cedar. On the palate, sour cherry, red berries, oregano, aniseed and a touch of peach. Delicate yet complex, with fresh acidity, earthy notes and subtle spice.	15.0%	2023	6 x 75cl
HAB07	Lazio Rosso IGT "HABEMUS Black Lable" [bio] Grape: 100% Syrah. 30-6 months ageing in oak barrels-bottle. Clear nose of cherry liqueur, jam, black pepper, clove, cocoa, coffee and Mediterranean herbs. Powerful, warm palate with ripe silky tannins and juicy fruit. Saline minerality, long, savoury finish.	15.0%	2023	6 x 75cl



BARONE CORNACCHIA

Since 1448

WINE REGION: Abruzzo

AREA: Torano Nuovo, Colline Teramane, Val Vibrata

SQUARE: 60 He

QUANTITY: circa 250,000 bottles

OWNER: Famiglia Cornacchia

AGRONOMIST: Romeo Taraborrelli

ENOLOGIST: Michele Lorenzettii

WINE TYPE: White, Rose, Red

GRAPE: Montepulciano, Trebbiano, Pecorino, Passerina, Chardonnay, Cabernet Sauvignon

VITICULTURE: Biologic

BARONE CORNACCHIA, is a historic family estate located in Torano Nuovo, in the Colline Teramane area of Abruzzo. The property traces its roots back to 1488, on a hillside long dedicated to viticulture overlooking the Val Vibrata. Today, Caterina and Filippo Cornacchia represent the fourth generation of winegrowers and olive oil producers in the family, continuing a philosophy based on respect for the land, biodiversity, and soil vitality. The estate cultivates around 60 hectares under certified organic

farming principles and is currently in the process of Demeter biodynamic certification.

In the winery, the approach is low-intervention, with spontaneous fermentations, careful use of sulphur, and aging in stainless steel, large oak, and amphora, depending on the wine.

The goal is to produce authentic, terroir-driven, and distinctive wines that precisely express the identity of the Colline Teramane.

CODE	WHITE	VOL	VINTAGE	CASE
BAR01	<p>Pecorino Controguerra DOC. Casanova [bio] Grape: Pecorino. Destemming and soft pressing; static settling of the must at 8°C for 24 hours. Fermentation and ageing in at 16°C. Straw yellow with golden highlights; intense fruity and mineral aromas. Balanced, fine and persistent.</p>	14.0%	2025	6 x 75cl
BAR02	<p>Trebbiano d'Abruzzo DOC. Colline Teremane Superiore Casanova [bio] Grape: Trebbiano. Destemming and short skin maceration in submerged-cap tank, followed by soft pressing. 2 months on lees with weekly bâtonnage. Fresh floral and fruity aromas of apple and white flowers.</p>	13.0%	2024	6 x 75cl
BAR03	<p>Trebbiano d'Abruzzo DOC. Poggio Varano Macerato [bio] Grape: Trebbiano. Crushing, destemming and skin fermentation; 32 days maceration in steel, followed by pressing, 12 months on fine lees with bâtonnage. Ripe fruit and herbal notes of mint and sage. Full, round and expressive with a long finish and bitter almond note.</p>	12.0%	2022	6 x 75cl
CODE	ROSE	VOL	VINTAGE	CASE
BAR04	<p>Cerasuolo d'Abruzzo Superiore DOC. Colline Teremane Poggio Varano [bio] Grape: Montepulciano. Spontaneous fermentation in two 16 hl Tava amphorae. Aged 6 - 6 months in amphora- bottle. Clean, amphora-aged profile with emphasis on purity, texture and natural expression.</p>	14.0%	2024	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
BAR05	<p>Colle Cupo Controguerra Rosso DOC. [bio] Grape: 60% Montepulciano – 30% Cabernet Sauvignon – 10% Merlot. Skin maceration for 10 days. 18 - 8 months ageing in 5.5 hl French oak - bottle. Ripe plum, green pepper, full-bodied, soft and intense with a long, persistent finish.</p>	14.0%	2019	6 x 75cl
BAR06	<p>Montepulciano d'Abruzzo DOC. Casanova [bio] Grape: Montepulciano. Skin maceration for 8–10 days; aged 12 - 3 months in 30 hl Slavonian oak - bottle. Intense aromas of ripe plum. Full-bodied and round with fine tannins, balanced structure and a persistent finish.</p>	14.0%	2023	6 x 75cl
BAR07	<p>Montepulciano d'Abruzzo DOC. Poggio Varano [bio] Grape: Montepulciano. Crushing, destemming and skin maceration in amphora for 6 months; fermentation and ageing in 16 hl amphora, followed by 6 months in bottle. Ripe plum and jam. Soft, balanced and harmonious.</p>	14.5%	2022	6 x 75cl
BUC08	<p>Vigna Le Coste Montepulciano d'Abruzzo DOC. Riserva. [bio] Grape: Montepulciano. Destemming and fermentation for 10–12 days in submerged-cap tanks, maceration for 10–15 days. Aged 18–24 months in 30 hl Slavonian oak. Deep ruby red; complex aromas of ripe plum and jam. Round, balanced and harmonious with fine structure and a long, persistent finish.</p>	14.0%	2019	6 x 75cl



CANTINE DI MARZO

Since 1647

WINE REGION: Campania
AREA: Tufo (Avellino)
SQUARE: 26 He
QUANTITY: 130,000 bottles
OWNER: Ferrante & M.G. Somma
AGRONOMIST: Antonio di Stasio
ENOLOGIST: Vincenzo Mercurio
WINE TYPE: White, Red
GRAPE: Aglianico, Fiano, Greco di Tufo
VITICULTURE: Biologic

DI SOMMA FAMILY EMBARKED ON AN AMBITIOUS PROGRAM

of development of Cantine di Marzo winery in 2009 with the goal of expressing the four-hundred-year-old tradition of one of Italy's oldest wineries, the first to have ever produced the Greco di Tufo wine. The winery is structured over many levels with a drop of more than 20 meters allowing the use of gravity when moving the must and the wine. This prevents drastic movements of the wine in the

winemaking process. The winery uses the latest technology and first-class winemakers.. The winemaking process is followed very carefully so that the wine may express all the personality given by the territory. Thanks to this historical heritage and to vanguard winemaking techniques, the di Marzo winery is the proud witness of a tradition that dates back to the Middle Ages.

CODE	WHITE	VOL	VINTAGE	CASE
------	-------	-----	---------	------

CDM001	Greco di Tufo DOCG [bio] Grape: 100% Greco. 6-4 months refining in steel tank-bottle. Breathes flint, orange blossom, wild Mediterranean flowers. Nuance of almond, eucalyptus and bitter lemon.	13.0%	2025	6 x 75cl
--------	--	-------	------	----------

CDM002	Fiano di Avellino DOCG [bio] Grape: 100% Fiano. 8-6 months refining in steel tank-bottle. Pale greenish yellow. Floral aromas with notes of jasmine, pear and passion fruit. A crisp, dry, surprisingly complex.	13,5%	2025	6 x 75cl
--------	--	-------	------	----------

CDM003	Greco di Tufo Riserva DOCG "Colle Serrone" [bio] Grape: 100% Greco. 8-12 months refining in steel tank-bottle. Fresh aromas of flint and fresh sea breezes. Pure citrus fruit, lime, ripe herb and mineral flavours. Intense length.	13.0%	2023	6 x 75cl
--------	--	-------	------	----------

CODE	RED	VOL	VINTAGE	CASE
------	-----	-----	---------	------

CDM004	Irpinia Aglianico DOC [bio] Grape: 100% Aglianico. 3 months refining in steel tank. Full bodied structure. Rich and fresh black fruits. Complex spicy sensation underlined by notes of liquorice on the palate.	13.0%	2021	6 x 75cl
--------	---	-------	------	----------

CDM005	Taurasi DOCG [bio] Grape: 100% Aglianico. 12-12 months ageing in barrique-bottle. A profound full bodied red. Velvety rich texture with plum, prune black cherries, nuance of spices and liquo	13.0%	2019	6 x 75cl
--------	--	-------	------	----------



CASA SETARO

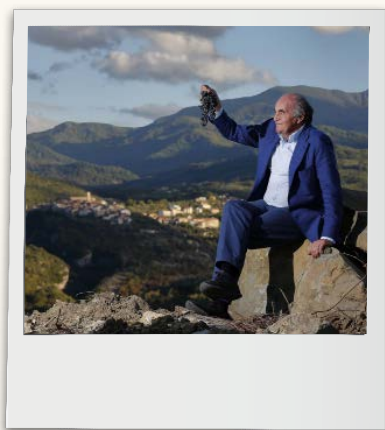
Since 2004

WINE REGION: Campania
AREA: TRECASE (NAPOLI)
SQUARE: 18 He
QUANTITY: 100,000 bottles
OWNER: Massimo Setaro
AGRONOMIST: Massimo Setaro
ENOLOGIST: Massimo Setaro
WINE TYPE: Sparkling, White, Rose, Red
GRAPE: Caprettone, Piediroso, Aglianico, Falangina, Fiano, Greco
VITICULTURE: Biologic

CASA SETARO was founded in Trecase, the smallest Vesuvian town within Vesuvius National Park, established in 2004 and now celebrating 20 years. Rooted in the passion passed from Vincenzo to his son Massimo, the estate follows strict agronomic practices, working under certified organic principles with a focus on sustainability, aiming for healthy, ripe grapes, minimal environmental impact. The winery, beneath the family home, benefits from volcanic rock formed during Vesuvius' last eruption, ensuring naturally stable temperature, humidity for vinification.

Vineyards cover 18 hectares of volcanic soils—sand, lapilli, effusive rock—varying with altitude. Pre-phylloxera, ungrafted vines are propagated traditionally, trained in Guyot. Only indigenous varieties are grown: Caprettone, Piediroso, Aglianico, Falanghina, Greco, Fiano. Harvest follows each variety's natural ripening, with careful selection, separate vinification. Deeply tied to Neapolitan culture, wines such as Caprettone, "Per' e Palummo", "Lacryma Christi" reflect the identity of Vesuvius—"His Majesty"—an enduring symbol of the land.

CODE	SPARKLING	VOL	VINTAGE	CASE
	Pietrafumate Rosé Piederosso Classic Method			
CAS10	Grape: 100% Piediroso. Traditional Method sparkling wine, aged 36 months on the lees. Pale pink colour, fine, persistent perlage. Notes of rose, geranium, hints of bread, hummus, raspberry and wild berries. Elegant and fresh, with a savoury, persistent finish.	12.5%	2021	6 x 75cl
CODE	WHITE	VOL	VINTAGE	CASE
	Campanella Falanghina Campania IGT			
CAS01	Grape: Falanghina. Temperature-controlled fermentation; aged in steel and bottle. Fresh and structured, with floral and stone fruit notes, hints of mineral salts; vibrant and long on the finish.	13.0%	2025	6 x 75cl
	Munazei Bianco, Lacryma Christi del Vesuvio DOC			
CAS02	Grape: Caprettone. Destemming and gentle pressing of free-run must; 20 days ferm. Aged 6 - 2 months in steel - bottle. Straw-yellow, fresh, savoury, good structure and persistence; white flowers, yellow citrus and balsamic hints.	13.0%	2025	6 x 75cl
	Aryete, Vesuvio Coprettone DOC			
CAS03	Grape: Caprettone. Ferm in amphorae and tonneaux; 6 mnths ageing in amphora/wood and 2 months in btl. Golden yellow, complex and balsamic, broom and cedar; enveloping, fresh and long with a balanced, elegant finish.	13.0%	2024	6 x 75cl
	61-37 Contradae "Bosco del Monaco," Vesuvio Bianco DOP			
CAS04	Grape: 50% Caprettone, 30% Greco, 20% Fiano. Double picking for acidity and full ripeness; fermented in steel for 12 months, plus 12 months in btl. Complex with yellow flowers, herbs and basalt notes. Juicy and fresh with strong salinity, apricot and peach, and a long finish.	13.0%	2021	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
	Munazei Rosso, Lacryma Christi del Vesuvio DOC			
CAS07	Grape: 100% Piediroso. Aged in steel for 6 months and 3 months in btl. Ruby red with violet reflections; floral and spicy nose with violet, wild flowers, black pepper and flint. Juicy, elegant and balanced with a savory finish.	13.5%	2025	6 x 75cl
	Fuocoallegro, Vesuvio Piederosso DOC			
CAS08	Grape: 100% Piediroso. Aged 12 months in amphorae and large oak barrels, plus 2 months in btl. Ruby red with purple hues; floral and fruity with red berries, geranium and undergrowth, followed by tobacco, spice and volcanic notes. Round, balanced and long with velvety tannins.	13.5%	2024	6 x 75cl



SAN SALVATORE

Since 2003

WINE REGION: Campania
AREA: Giungano (Salerno)
SQUARE: 23 He
QUANTITY: 195,000 bottles
OWNER: Giuseppe Pagano
AGRONOMIST: Alessandro Leoni
ENOLOGIST: Riccardo Cotarella, Gianmarco Bergamonti
WINE TYPE: Rose, White, Red
GRAPE: Aglianico, Falangina, Fiano, Greco
VITICULTURE: Biologic and Biodinamic

SAN SALVATORE WINERY IS LOCATED IN THE SOUTH WEST PART OF CAMPANIA, in the heart of the Cilento National Park, an ancient land, rich in history and tradition, where, as per belief, Aglianico, Fiano and Greco grapes were brought to by the Ancient Greeks. The philosophy of the winery is to produce wines respecting the nature and traditions and reflecting the history and flavours of their land. Despite being a very young company, the first harvest was in fact in 2009, San Salvatore is very tradition-bound peasant of Cilento, respects the time and methods, combining them with the use of the latest technologies.

San Salvatore is certified organic and is cultivating the land without synthetic products or genetically modified organisms, instead using biological processes and biodynamic substances that favour the natural fertility of the soil. The estate covers around 110 hectares, 23.5 of which are vineyards, the rest are olive groves, orchards, vegetable gardens and woodland, and 450 buffaloes that are exported all over the world, from Australia to the United States, in order to maintain a natural balance.

CODE	WHITE	VOL	VINTAGE	CASE
SALV001	Falanghina Campania IGP [bio] Grape: 100% Falanghina. 6 months refining in steel tanks. Fresh elegant, aromatic with good fruit and balanced acidity. Apricot, pineapple and green banana, good minerality.	13.0%	2024	6 x 75cl
SALV002	Paestum Fiano IGP 'Trentenare' [bio] Grape: 100% Fiano. 6 months on the fine lees in steel tanks. Fresh, fruity: yellow peach, plum, mandarin, fig, apple, broom and Mediterranean scrub. Elegant, enveloping, dynamic, pulsing, snappy and dynamic. Closure on generously graceful and engaging tones.	13.5%	2024	6 x 75cl
SALV012	Paestum Fiano IGP BIO "Pian di Stio"[bio] Grape: 100% Fiano. 8 months refining in steel tanks. Delicate aromas of hawthorn, white peach, white fig and green apple with clear hints of citrus fruit and iodine notes.	13.0%	2024	6 x 75cl
CODE	ROSE	VOL	VINTAGE	CASE
SALV006	Paestum Aglianico Rosato IGP "Vetere" [bio] Grape: 100% Aglianico. 6 months refining in steel tanks. Softpale pink in colour. Fresh bouquet of small red fruits, notes of dog rose and violet, hints of Mediterranean scrub.	11.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
SALV007	Paestum Aglianico IGP 'Ceraso' [bio] Grape: 100% Aglianico. Delicate vinification and aging only in steel. Blackberries, black plums, marron glacé and rosehip. Smooth, soft and gentle, releases playful vibrations savoury. Spicy but silky tannic texture. Fresh acidity, a very enjoyable drink and intense minerality.	14.0%	2023	6 x 75cl
SALV017	Paestum Aglianico IGP "Jungano" [bio] Grape: 100% Aglianico. 12 months ageing in 40% barriques, 40% barrels, 20% steel tanks. Soft, full-bodied long-lived wine with an aftertaste of sweet spices and balsamic notes.	14.5%	2021	6 x 75cl
SALV008	Paestum Aglianico IGP "Corleto" [bio] no added sulphites Grape: 100% Aglianico. 5 months ageing in 85% steel tanks, 15% oak barrels. Medley of dark berry, cherry, mulberry, wild chamomile and daisies flowers, pine and cinnamon.	13.5%	2024	6 x 75cl



AGRICOLE PIETRAVENTOSA DI MARIANNA ANNIO

Since 2005

WINE REGION: Puglia
AREA: Gioia del Colle (BA) Murgia Centrale
SQUARE: 8 He
QUANTITY: 40,000 bottles
OWNER: Marianna Annio
AGRONOMIST: Oronzo Alò
WINE TYPE: White, Rose, Red
GRAPE: Primitivo
VITICULTURE: Biological certified

PIETRAVENTOSA was born from the desire to express Primitivo di Gioia del Colle with balance, passion, and respect for the land. Quality begins first and foremost in the vineyard, through low yields, careful pruning, crop thinning, and exclusively manual harvesting. Each bunch is the result of patient and mindful work. In the cellar, experience and technology stand alongside tradition to guide the wine without forcing it, allowing it the time to express itself. We vinify only estate-owned grapes, grown according to certified organic farming principles (ICEA), a choice that reflects our vision and our way of working. The vineyards extend over

approximately 8 hectares in the heart of the Gioia del Colle DOC, at an altitude of 350 to 400 meters, on poor and complex calcareous-clay soils. Strong temperature variations and a Mediterranean climate with continental influences encourage slow ripening and concentrated grapes, capable of maintaining freshness and elegance. The winery, just a few steps from the vineyards, is a space designed to work calmly and in respect of natural rhythms. It is here that fresh, elegant, and profound wines are born, with an authentic and recognizable character, capable of expressing the Murgia in every bottle.

CODE	WHITE	VOL	VINTAGE	CASE
PIE01	Apriti Cielo! "Malvasia bianca & minutolo" IGT. Murgia Bianco. [bio] Grape: Malvasia Bianca, Minutolo. Hand-harvested, gentle pressing and slow fermentation at controlled temperature for around 40 days. Dry, fresh and mineral-driven with vibrant acidity; notes of white flowers, citrus and flint with a delicate yet persistent, elegant finish.	11.0%	2025	6 x 75cl
CODE	ROSE	VOL	VINTAGE	CASE
PIE02	Est Rosa. IGT. Murgia Primitivo Rosato. [bio] Grape: Primitivo, Aglianico. Gentle pressing, short skin maceration, slow temp-controlled fermentation. Dry, cherry-red rosé with fresh acidity and minerality; floral notes and ripe red fruits, elegant with a savory, refreshing finish.	13.0%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
PIE03	Volere Volare. IGT. Puglia Primitivo Rosso. [bio] Grape: Primitivo. Short maceration, temp-controlled fermentation; aged in tonneaux and steel. Structured yet juicy, with notes of herbs, blood orange and a hint of tobacco; energetic, with smooth tannins and a fresh, elegant finish.	14.0%	2022	6 x 75cl
PIE04	Allegoria. DOC. Gioia del Colle Primitivo. [bio] Grape: Primitivo. Short maceration, temperature-controlled fermentation; aged in stainless steel. Structured and elegant, with dark berries, violet and spice; round palate with fine tannins and a fresh, mineral finish.	14.0%	2022	6 x 75cl
PIE05	Ossimoro, "% Primitivo & Aglianico" IGT. Murgia Rosso. [bio] Grape: Primitivo, Aglianico. Short maceration, temp-controlled ferm; aged in steel and tonneaux. Juicy and balanced, with red and black fruit, subtle spice and balsamic notes; round yet structured, with a smooth, harmonious finish.	14.0%	2021	6 x 75cl
PIE06	Riserva di Pietraventosa DOC. Gioia del Colle Primitivo. [bio] Grape: Primitivo. Hand-picked, extended maceration, temperature-controlled fermentation; aged in tonneaux and bottle. Rich and powerful, with dark fruit, spice and chocolate notes; full-bodied with firm tannins, balanced by freshness and a long, elegant finish.	15.0%	2019	6 x 75cl



AZIENDA AGRICOLA CALCAGNO

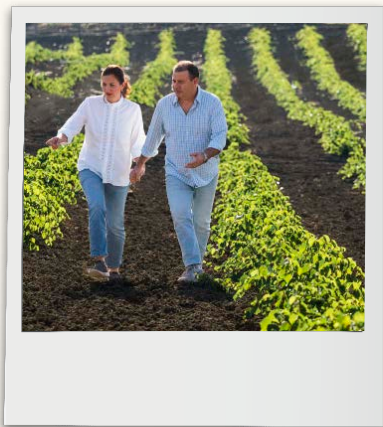
Since 1986

WINE REGION: Sicily
AREA: Castiglione di Sicilia
SQUARE: 6 He
QUANTITY: 30,000 bottles
OWNER: Famiglia Calcagno
AGRONOMIST: Giuseppina Calcagno
ENOLOGIST: Alessandro Biancolin
WINE TYPE: White, Red, Rose
GRAPE: Carricante, Nerello Mascalese, Nero Cappuccio
VITICULTURE: Biologic

CALCAGNO WINERY IS LOCATED IN A TINY VILLAGE OF PASSOPISCIARO, on the northern side of Etna volcano, the area that has a long wine history. For five generations, from father to son, Calcagno Family carries on its old wine-making tradition, in order to give to its wines the flavour of the places where they are made and to provide them with the energy and the colours of this volcano that is reflected in every sip of the wines. The vineyards, in Contrada Arcuria and Feudo di Mezzo, at 650 meters above sea level, were planted on small and meandering terraces during the first years of last century. They keep on growing thanks to the

hard work of the winery and finding a place in hard yet generous nature. Calcagno Wines offer a unique sensorial experience and allow to discover the intense essence of this small part of Sicily. The scientific research is a fundamental and crucial aspect for the winemaking at Calcagno Winery to achieve the high quality of its wines. 'If you are searching for a family of artisan peasants at work in the vineyards; as per the ethos of Luigi Veronelli you are in the right place. The philosophy that encompasses contains a few simple principles: extreme care of the vineyard and constant attention in the cellar.' Chiocciola Slow wine 2022.

CODE	WHITE	VOL	VINTAGE	CASE
CAL010	Terre Siciliane IGT "Riterza" (bianco macerato) Grape: 100% Carricante. 6-3 months refining in steel tankbottle. Yellow gold; lively beautiful saline persistent structure followed by late summer peach and apricot with mineral nuances of lava stone	12.0%	2020	6 x 75cl
CAL001	Etna Bianco DOC "Ginestra" Grape: 100% Carricante. 8-2 months refining in steel tank-bottle. Delicate with fine floral, nuances of stony fruit, mineral notes complexity, with good sapidity, minerality and persistence intensity.	13.5%	2025	6 x 75cl
CAL009	Terre Siciliane (Nerello Mascalese) Bianco IGT "Rifunniri" Grape: 100% Nerello Mascalese. 8-4 months refining in steel tank-bottle. Complex aromatic savory fresh structure of wild flowers and white pulpy fruit embraced by the reach lava stone undergrowth.	13.5%	2022	6 x 75cl
CAL002	Etna Bianco Superiore DOC "Primazappa" Grape: 100% Carricante. 5-12 months refining on fine lees in steel tank-barrique-bottle. Warm rich straw yellow fruit, puff of smoke wild herbs, sweet spices and a lasting lava stone mineral nuance.	13.5%	2022	6 x 75cl
CODE	ROSE	VOL	VINTAGE	CASE
CAL003	Etna Rosato DOC "Romice delle Sciare" Grape: 100% Nerello Masc.-Capp. 6-2 months refining in steel tank-bottle. Fresh crispy and delicate with notes of flowers, small red fruit and pomegranate; great mineral nuances and present sapidity.	13.5%	2022	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
CAL004	Etna Rosso DOC "Nireddu" Grape: 100% Nerello + others. 2-4-4 months ageing in barrels-steel tank-bottle. Elegant structure of bright red fruit, notes of wild herbs, sweet spices and mineral nuances of lava stone with a silky finish.	14.0%	2022	6 x 75cl
CAL005	Etna Rosso DOC "Feudo di Mezzo" Grape: 100% Nerello. 12-4 months ageing in barrels-bottle. Elegant with complex notes of pulpy fruit morello cherries, late harvest plums, wild herbs, sweet spices and mineral nuances of lava stone.	14.5%	2020/21	6 x 75cl
CAL006	Etna Rosso DOC "Arcuria" Grape: 100% Nerello. 12-4 months ageing in barrels-bottle. Elegant fresh structure fruit notes of cherries, raspberries, blueberry, wild herbs, sweet spices and a lasting lava stone mineral nuance.	14.0%	2020/21	6 x 75cl



FEUDO MONTONI

Since 1469

WINE REGION: Sicily
AREA: Cammarata (Agrigento)
SQUARE: 6 He
QUANTITY: 30,000 bottles
OWNER: Fabio Sireci
AGRONOMIST: Fabio Sireci
ENOLOGIST: Fabio Sireci
WINE TYPE: White, Red, Rose
GRAPE: Grillo, Inzolia, Perricone, Nero d'Avola.
VITICULTURE: Certified Organic

FEUDO MONTONI, AN HISTORIC WINERY FOUNDED IN 1469, is located in the mountainous heart of Sicily. The estate is an uncontaminated oasis in an area lost in time. Fabio Sireci is third-generation winemaker and custodian to the traditions of the estate, which his grandfather purchased in the 1800s. The organic vineyards,

surrounded by infinite grain fields, and immersed in biodiversity, are combined with farmland that the Sireci family tends to personally, for both love of the territory and to sustain the life of all who are connected to the land. The philosophy of the Sireci family is "to look to the past when making decisions for the future."

CODE	WHITE	VOL	VINTAGE	CASE
FEM04	Catarratto IGT Terre Siciliane "del Mazzo" Grapes: 100% catarratto, 55-year-old vines. Skin contact during fermentation, ageing in cement for 6 months. Notes of bay leaf, mint, citrus groves, pink grapefruit, freshly cut grass. Fresh and persistent with a long finish.	13.0%	2025	6 x 75cl
FEM06	Inzolia IGT Terre Siciliane "dei Fornelli" Grapes: 100% Inzolia, 30-year-old vines, vinification, fermentation and 6 months ageing in cement. Notes of Sicilian Spanish broom flowers, chamomile, pears, yellow melons, and honey. Well-balanced, persistent freshness, unique mineral notes.	13.0%	2025	6 x 75cl
FEM05	Grillo DOC Sicilia "della Timpa" Grapes: 100% Grillo, 30-year-old vines, vinification, fermentation and 6 months ageing in cement. White peach, Sicilian Spanish broom, jasmine, and almond flowers. Fresh, persistent, with a remarkable acidity, long and soft finish.	13.0%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
FEM02	Nero D'Avola DOC Sicilia "Lagnusa" Grapes: 100% Nero d'Avola, 35-year-old vines, grafted from old Vrucara Nero d'Avola. Vinification and malolactic fermentation in cement. Ageing 20-4-4 months in cement-barrels-bottle. Cherries-in-spirit, red plum, and blackberry, with warm spices of cinnamon and clove. Soft, velvety, sapid, and fresh.	13.5%	2023	6 x 75cl
FEM03	Perricone IGT Terre Siciliane "Del Core" Grapes: 100% Perricone, 40-year-old vines, grafted by hand onto wild plants. Vinification & fermentation spontaneously in cement. Ageing 8-3-3 months in cement-barrels-bottle. Prune, blueberry, and black pepper, cocoa and licorice. Fresh, soft, and round on the palate with bold tannins.	13.5%	2023	6 x 75cl
FEM01	Nero D'Avola DOC Sicilia "Selezione Vrucara Prephylloxera" Grapes: 100% Nero d'Avola, from pre-phylloxera vines. Vinification & ferm in cement with a 30 days maceration. Pressed in an old wood press. Ageing 42 - 4- 6 months in cement-barrels-bottle. Earthy aromas, red plum, berries, rose, vanilla, balsamic, eucalyptus licorice. Soft, velvety, delicate acidity and soft tannins.	14.0%	2021	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
FEM08	Passito bianco IGT Terre Siciliane Grapes: 100% Grillo & Catarratto, 30 to 55-year-old vines. Vinification & slow fermentation with progressive addition of sundried grapes. Ageing 7 - 12 months in wood - bottle. Apricot, candied orange peel, sage, finish of tobacco. Remarkable acidity that is well-balanced with the sweetness.	13.5%	NV	0.375
FEM09	Passito rosso IGT Terre Siciliane Grapes: 100% Nero d'Avola & Perricone, 35-year-old vines. Vinification & slow fermentation with progressive addition of sundried grapes. Ageing 7 - 12 months in wood - bottle. Forest floor, cocoa, cigar, warm spices, and cherries in spirit. Mature tannins, distinct acidity that is well-balanced in its sweetness.	13.5%	NV	0.375



CANTINE SU'ENTU

Since 2010

WINE REGION: Sardinia

AREA: Sanluri (Marmilla)

SQUARE: 36 He

QUANTITY: 300, 000 bottles

OWNER: Pilloni family

AGRONOMIST: Luca Mercenaro

ENOLOGIST: Gianluca Ventroni

WINE TYPE: White, Red

GRAPE: Bovale, Cagnulari, Cannonau, Chardonnay, Monica di Sardegna, Moscato, Nasco, Vermentino

VITICULTURE: Sustainable

SU'ENTU IN THE SARDINIAN LOCAL DIALECT MEANS "THE WIND": wind that purifies the air, sweeps away the clouds and brings good weather. A wind that gathers fragrances and carries them for long distances. Su'Entu Winery is the result of Salvatore Pilloni's dream, the dream of putting into wine production rolling hills that every day attracted his attention and stimulated his imagination. The winery is just a few kilometres from the town of Sanluri with a very ancient agricultural tradition. A place where history has never

stopped to rest. A land that is hilly but with slopes that are so gentle as to suggest to the ancient inhabitants a mother's breast, and this is the origin of the Marmilla place name. Still, today when walking through the vineyards one can breathe the tranquillity and joy of long-dated memories that link to childhood. The winery extends to fifty hectares, of which thirty-two are vineyards. The area, mostly hilly, has a long tradition of vineyard cultivation.

CODE	WHITE	VOL	VINTAGE	CASE
SUE001	Vermentino di Sardegna DOC "Su'Imari" Grape: 100% Vermentino. 5 months refining in stainless steel. Scent of citrus, white flowers and tropical fruits. Pleasant sapidity and freshness.	13.0%	2025	6 x 75cl
SUE002	Marmilla Bovale IGT "Su'Aro" Grape: Nasco, Moscato, Chardonnay. 5 month refining in stainless steel. Scent of honey and yellow flowers. Savoury edge and saline minerality on the palate.	13.5%	2025	6 x 75cl
SUE003	Vermentino di Sardegna DOC "Su'Orma" Grape: 100% Vermentino. 6 months in stainless steel - large oak. Scent of chamomile along with ripe fruit. Smooth and well-structured, long and deep.	13.5%	2025	6 x 75cl
CODE	RED	VOL	VINTAGE	CASE
SUE004	Cannonau di Sardegna DOC "Su'Anima" Grape: 100% Cannonau. 12 months refining in barrique. Scent of flowers and strawberries. Soft and silky palate, smooth and caressing.	14.0%	2024	6 x 75cl
SUE007	Isola dei Nuraghi IGT "Su'Diterra" Grape: Cagnulari, Monica, Bovale. 10 months refining in barrique. Scent of Mediterranean herbs, thyme and balsamic. Fresh, smooth, lively, with soft, rich, full-bodied tannins.	13.5%	2024	6 x 75cl
SUE005	Bovale Marmilla Rosso IGT "Su'Nico" Grape: 100% Bovale. 12 months ageing in new small and large oak. Powerful aromatics of red fruit with spices. Well rounded and warm with soft tannins.	14.5%	2024	6 x 75cl
CODE	DESSERT	VOL	VINTAGE	CASE
SUE006	Isola dei Nuraghi Passito IGT "Su'Luci" Grape: Aromatic local grapes. 8 months in stainless steel. Scent of honey, dried white flowers and nuts. Sweet undertones combined with notes of candied orange and apricot jam.	12.5%	2023	6 x 37.5cl

CONTACT

www.dolcevitawines.co.uk

info@dolcevitawines.co.uk

020 3287 0656



Dolce Vita Wines

Sharing passion for wine...