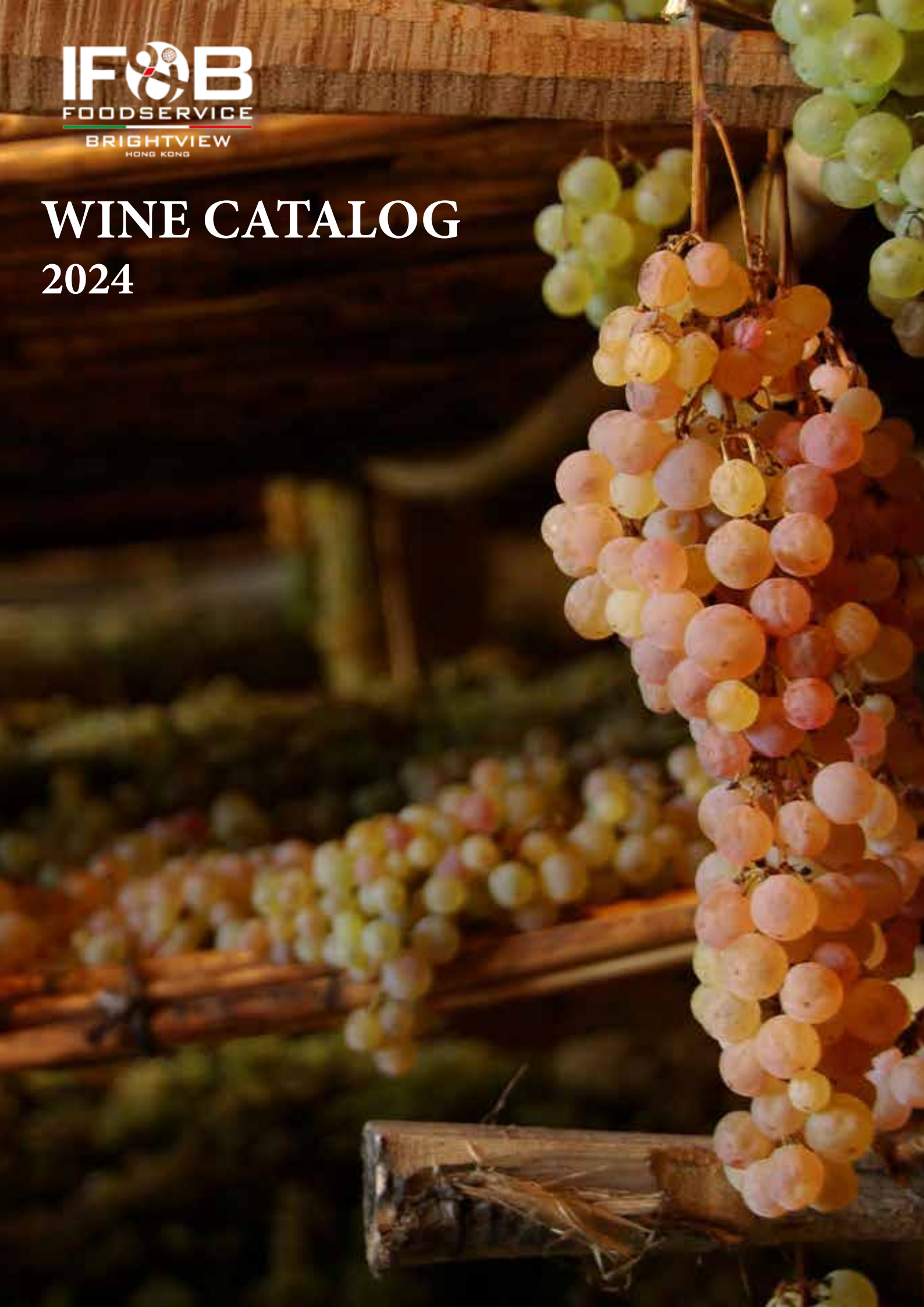


WINE CATALOG

2024



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WINE RATING

In the follow the name of the rating (key or legend)

- | | |
|------------------------|---------------------------------------|
| 1) WE: Wine Enthusiast | 5) Vinous |
| 2) WA: Wine Advocate | 6) GR: Gambero Rosso |
| 3) WS: Wine Spectator | 7) LM: Luca Maroni |
| 4) JS: James Suckling | 8) CWSA - China Wine & Spirits Awards |

FROM PIEDMONT MARCHESE DI BAROLO

MARCHESE DI BAROLO
Antiche Cantine in Barolo

THE MAGIC OF THE LANDSCAPE

Marchesi di Barolo Historical Cellars are located in the town of Barolo, in the building overlooking the castle of Marquis Falletti. The cellars are located in the centre of the village of Barolo, right in front of that castle which was once the home to the last Marquises Falletti of Barolo – Carlo and Juliette – founders of the winery who first vinify Nebbiolo grapes in a dry style. For this rich and precious grape, Marquise Juliette created in fact magnificent wine cellars to facilitate its fermentation and aging process in large fine oak barrels: Barolo, as we know it today, was born here.



RED WINE

WMDB05-20, WMDB05-18

BARBERA D'ALBA PEIRAGAL DOC



100% Barbera

This wine is ruby red in colour with brilliant garnet borders, Its fresh and lively nose has distinct traces of blackcurrant, berries, toasted hazelnut and vanilla. The taste is elegant with soft tannins. The spicy and woody notes blend together perfectly.

Food Pairings: all the typical Langhe appetizers (such as veal with tuna sauce and vegetable souffles, pastas with rich sauces), vegetable soups



1 years, medium-toasted French Oak Barrels



WMDB05-18



RED WINE

WMDB01-16 (750ML),
WMDB01-15M(1500ML)

BAROLO CANNUBI DOCG



100% Nebbiolo

This wine is garnet-red in color with ruby reflections. Its intense nose has distinct traces of roses, vanilla, licorice, spices, toasted oak and a gentle scent of absinth. The flavour is full and elegant, good-bodies and austere with remarkably elegant tannins.

Food Pairings: Traditional Langhe egg pasta, Tajarin and Ravioli, with roasts, stew, braised meat and game, mildly aged cheese



2 years, Slavonian Oak Barrels & French Oak Barrels



2016



2015



2015



2016



2016



2015/2016





WMDB07-20 , WMDB07-21 (750ML)

BARBERA DEL MONFERRATO MARAIA DOC

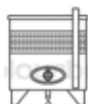
(100% Barbera - 1 year oak barrels)



WMDB06-20 (750ML)

LANGHE NEBBIOLO SBIROLO DOC

(100% Nebbiolo – stainless steel tanks or concrete tanks)



WMDB04-16, WMDB04-19 (750ML)

NEBBIOLO D' ALBA ROCCHERI DOC

(100% Nebbiolo-aged in small oak barrels, later blended in larger barrels)



2016



WMDB08-NV (750ML)

BAROLO CHINATO

(100% Nebbiolo – Aromatized wine-one year in barrel)



WMDB03-15, WMDB03-16 (750ML)

BAROLO COSTE DI ROSE DOCG

(100% Nebbiolo – 2 years in oak barrels)



2015



2015



2015



2016



2016



2016



2016



2010



WMDB02-10, WMDB02-16 (750ML),WMDB02-16M (1500ML)

BAROLO SARMASSA DOCG

(100% Nebbiolo – 2 years in oak barrels)



2010



2010 / 2015



2010 / 2016



2010



2015



2016



WMDB14-HB (750ML)

BAROLO TRADIZIONE HB

(100% Nebbiolo-2 years in oak barrels)



2016



RED WINE



WMDB16-18 (750ML)

BARBARESCO TRADIZIONE DOCG

(100% Nebbiolo-2 years in oak barrels)



2016



2016



WMDB14-15, WMDB14-18 (750ML), WMDB14-HB (375ML-2016)

BAROLO DELLA TRADIZIONE DOCG

(100% Nebbiolo-3 years in large slavian oak barrels)



2015

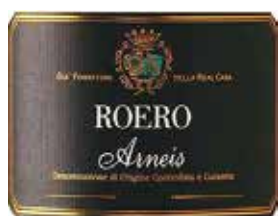


2015



2016

WHITE WINE



WMDB09-23 (750ML)

ROERO ARNEIS DOCG

(100% Arneis Grape - steel tanks or cement tanks)



WMDB10-19 (750ML)

LANGHE BRIC AMEL DOC

(Arneis + Chardonnay, Sauvignon Grapes-Steel vats)



2019

DESSERT WINE



WMDB11-23 (750ML)

MOSCATO D'ASTI ZAGARA DOCG

(100% Moscato Grapes)



WMDB15-20, WMDB15-21 (750ML)

BRACHETTO D'ACQUI "GATIE" DOCG

(100% Brachetto d'acqui Grapes)

GRAPPA WINE



WMDB12-NV (750ML)

GRAPPA DI BAROLO 42%

(100% Nebbiolo)



FROM **PIEDMONT** **CASCINA BRUCIATA**



CASCINA
BRUCIATA



TRADITION WITH A VIEW TO THE FUTURE

Behind every renowned wine producer there is a long family history which speaks of a passion for wine that has been passed down from one generation to another and has been translated into love for every precious wine-making moment, from tending the vineyard to tasting the finished product.



RED WINE

WCAS02-18

BARBARESCO "RIO SORDO" RISERVA BIO DOCG



100% Nebbiolo

It is the result of carefully selecting the estate's grapes which produce a noteworthy red wine with a unique personality. The taste is smooth, full-bodied, persistent and harmonious. This Riserva blends notes of eucalyptus and berries with spicy hints of liquorice and tobacco.

Food Pairings: red meat, game and aged hard cheese



24 months, Small French
Oak Barrels



RED WINE

WCAS03-13

BAROLO "CANNUBI MUSCA- TEL" DOCG



100% Nebbiolo

It is from the Cannubi Hill, one of the historic Crus of this prestigious DOCG, immediately shows its great personality. On the palate the close-woven tannins stand out, typical of Nebbiolo; its acidity make it balanced and harmonious.



24 months, Small French Oak
Barrels



2013



2013





WCAS05-15 (750ML)

LANGHE NEBBIOLO "USIGNOLO" BIO DOC

(100% Nebbiolo-Few months in steel tanks)



WCAS01-13(750ML)

BARBARESCO DOCG

(100% Nebbiolo-24 months in small siavonian oak barrels)



Wine Spectator
92 PTS
2013

91 PTS
2013

90 PTS
2013



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGNA FINANCED ACCORDING
TO EU REG. NO. 1308/2013



TIMELESS QUALITY

The La Scolca estate was purchased in 1919 by the great-grandfather of Giorgio Soldati who, today, leads the company with his daughter Chiara. The past and the future live together at La Scolca: the naturalness of those who have always been in this industry is combined with the vigor of forward-looking leaders.



WHITE WINE

WLAS03-22

GAVI DEI GAVI "BLACK LABEL" DOCG



100% Cortese

"Gavi dei Gavi" La Scolca, it's made with the most strict compliance and respect for nature, with the most ancient and traditional rules of winemaking, since the pruning to harvest time, with a strict and careful selection in the vineyards, approaching an age of winemaking rules.

Perfume: intense, long, continuous, persistent, from fruity to flowery depending on its step of evolution.

Flavours: wide, sapid, flint scents, almond and walnut notes at the end.

Food Pairings: Seafood (Fish, shellfish and seafruits), white meats, poultry and light roasted meats.



WLAS04-22

GAVI "VALENTINO" DOCG



100% Cortese



FROM LOMBARDIA CONTADI CASTALDI



Contadi Castaldi
FRANCIACORTA


THE MAGIC OF THE LANDSCAPE

The most beautiful sensation a wine can offer: a taste of the magic of its native land. An extraordinary universe of vines gave rise to the territory of Franciacorta. In the variety of its landscapes we discovered a wide range of expression, a richness of nuances, that made the creation of a new winemaking dream a real possibility.

SPARKLING WINE

WCN06-18, WCN06-19

ZERO EXTRA BRUT FRANCIACORTA DOCG

 50% Chardonnay,
50% Pinot Noir

A Franciacorta of great personality consists of a selection of Pinot Nero grapes from a specific morainic soil that gives the grape its full-bodied flavour, which carries over well to the wine. It has an exact flavour and complex bouquet, with hints of grapefruit, blackcurrant and walnut hull.

Modulated, sharp-flavoured, structured, full-bodied, and fast-paced, it has a long and pleasantly persistent finish.




7 months, partly in steel and partly in barriques

SPARKLING WINE

WCN07-16, WCN07-16

SOUL SATÈN VINTAGE BRUT FRANCIACORTA DOCG

 100% Chardonnay

A complex Franciacorta, with a strong taste, due to a unique intertation of the Satèn. Original and intriguing in its overall sensuality, it has varied perfumes, with an intense straw colour, lively and sparkling, it has a fine perlage. The palate is crisp and structured, with good balance, accompanied by balsamic notes, during a persistent finish.



7 months, partly in steel and partly in barriques





BRÙT

WCNC01-NV (750ML), WCNC02-NVM (1500ML)

FRANCIACORTA BRUT DOCG NV

(80% Chardonnay, 10% Pinot Noir, 10% Pinot Bianco)



92^{PTS}
Provine



ROSÉ

WCNC03-NV (750ML), WCNC04-NVM (1500ML)

FRANCIACORTA ROSE BRUT DOCG NV

(65% Chardonnay, 35% Pinot Noir)



93^{PTS}
Provine



SATÈN

WCNC05-15 (750ML)

SATÈN VINTAGE BRUT FRANCIACORTA DOCG

(100% Chardonnay)





THE PEARL OF ALTO ADIGE

SINCE 1919, KETTMEIR HAS BEEN AT THE HEART OF WINEMAKING IN ALTO ADIGE, THE LUSH ALPINE REGION WE CALL HOME. DRAWING ON GENERATIONS OF CAREFUL CRAFTSMANSHIP AND PASSION FOR FLAVOR, WE PRODUCE ALTO ADIGE'S MOST PRECIOUS, HIDDEN TREASURES: EXCEPTIONAL WINES THAT PAIR PERFECTLY WITH THE FOODS AND FRIENDS THAT FILL LIFE WITH FLAVOR.

WHITE WINE

WALT04-21

CHARDONNAY MASO REINER DOC



100% Chardonnay

Its pale straw yellow color introduces the fruity intense scents of banana and pineapple, as well as notes of honey and vanilla. Its flavor is full bodied and persistent with a crisp vein of acidity and a delicately spicy aftertaste that conveys a general good balance.

Food Pairings: White meat souces, grilled fish, shellfish in sauce and savoured cheeses.



Stainless Steel &
French oak barrels



RED WINE

WALT08-18

PINOT NERO MASO REINER DOC



100% Pinot Nero

It has a ruby red color and a fine, typically varietal nose, with scents of wild berry fruits and of cherries, as well as hints of vanilla and tobacco. Its flavor is dry yet rounded, with an aftertaste that is long and delicately spicy.

Food Pairings: Braised or roast red meats, richly flavoured bean soups, moderately mature cheese and the smoked cold cuts of the Alto Adige.



Oak casks -15 months



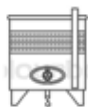
WHITE WINE



WALT01-20(750ML)

PINOT GRIGIO DOC

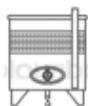
(100% Pinot Grigio Grapes-steel with lees)



WALT09-22 (750ML)

CHARDONNAY ALTO ADIGE DOC

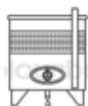
(100% Chardonnay Grapes-stainless steel)



WALT05-18 (750ML)

MULLER THURGAU ATHEISIS DOC

(100% Muller Thurgau-stainless steel)



RED WINE



WALT07-19 (750ML)

LAGREIN DOC

(100% Lagrein-5/6 months in large oak casks and stainless steel)



DESSERT WINE



WALT10-15 (375ML)

MOSCATO ROSA ATHEISIS ALTO ADIGE DOC

(100% Moscato Rosa-Barriques 2-3 months)



FROM FRIULI

VIGNA TRAVERSO

VIGNA
TRAVERSO

A TRUE PASSION FOR FRIULIAN WINES

Vigna Traverso was born out of Giancarlo Traverso's passion of the wines of the Colli Orientali. In the late 1980s, as top winemaker of the Piave area Giancarlo, together with his wife Ornella Molon, started exploring and learning about other wine regions, winemaking practices, and winery operations. In 1998 he purchased six hectares of vineyards in Prepotto, in Friuli. The vineyards were planted to the traditional varieties: Ribolla Gialla, Schioppettino di Prepotto and Friuliano.

WHITE WINE

WVT04-21 (750ml)

SOTTOCASTELLO BIANCO COLLI ORIENTALI DOC



80% Chardonnay, 20% Sauvignon

This classy, elegant wine is produced from Chardonnay and Sauvignon grapes. The Sottocastello is one of the winery's star wines. Wine with complex aromas recalling ripe fruit, wildflowers and eastern spices, all well blended with a scent of roasted wood. On the palate, this wine will amaze with its excellent structure and softness.

Food Pairings: Baked fish dishes and smoked foods.



Barriques - 6 months

RED WINE

WVT07-16, WVT07-16 (750ml)

SCHIOPPETTINO DI PREPOTTO COLLI ORIENTALI DOC



100% Schioppettino

An autochthonous red, also known as Ribolla Nera, the Schioppettino di Prepotto is only produced in the small town of Prepotto. Ruby red, almost violet, with the typical bouquet of woodland berries, raspberry and pepper. The flavour is intense and sharp.

Food Pairings: Roasts and seasoned cheeses.



Barriques - 12 months

FRIULI



WHITE WINE



WVT02-19, WVT02-21 (750ML)

RIBOLLA GIALLA COLLI ORIENTALI DOC (100% Ribolla Gialla - Left to rest on the yeasts until the spring, aged in the bottle for few months)



WVT03-19 (750ML)

FRIULANO COLLI ORIENTALI DOC
(100% Friulano -Left to rest on the yeasts until March)



WVT06-21 (750ML)

SAUVIGNON COLLI ORIENTALI DOC
(100% Sauvignon -Left to rest on the yeasts until the spring)

RED WINE



WVT05-18 (750ML)

CABERNET FRANC COLLI ORIENTALI DOC
(100% Cabernet Franc - stainless steel tanks & barriques for 11 months plus few months in the bottle)



WVT10-15 (750ML)

REFOSCO DAL P.R.COLLI ORIENTALI DOC
(100% Refosco Dal P.R. - 11 months barriques)



WVT08-13 (750ML)

SOTTOCASTELLO ROSSO COLLI ORIENTALI DOC
(100% Merlot - 18 months in new French Oak barrels then a further 12 months in the bottle)



FROM VENETO

SANTA MARGHERITA



EXTRAORDINARY WINES FOR EVERYDAY EXPERIENCES

Santa Margherita has been a cutting-edge winery ever since its inception back in 1935. Its founder, Gaetano Marzotto, dreamed of modernized agriculture uniting man, nature and technology. His ingenious intuition, curiosity and an eye to the future remain fertile ground the company.

1952: Santa Margherita believes in making Glera into a sparkling wine and in the potential of **Prosecco**. In this year, this wine becomes part of Santa Margherita's portfolio for the first time.

1961: the first white **Pinot Grigio** ever made is produced by Santa Margherita becoming an icon of Italian wines. 60 years later, it's still a best seller in its category.



SPARKLING WINE

WSAN04-20, WSAN04-19

RIVE DI REFRONTOLO PROSECCO VALDOBBIADENE MILLESIMATO DOCG



100% Glera

A green-flecked star-bright straw yellow ushers in fragrances of peach and acacia blossom mingling with rennet apple and pear-led white-fleshed by persistent streams of tiny bubbles that prolong and expand and the rich array of sensory perceptions on the palate.



Stainless Steel



WHITE WINE

WSAN06, WSAN06-HB

PINOT GRIGIO VALDADIGE DOC



100% Pinot Grigio

This dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples).

Food Pairings: Aperitif, seafood salads, pasta, rice dishes based on fish and shellfish. White meats.



Stainless Steel

VENETO



SPARKLING WINE



WSAN01-NV (750ML)

PROSECCO EXTRA DRY "P" DOC NV
(100% Glera)



WSAN02-NV, WSAN02-HB, WSAN02-NVM (750ML, 375ML, 1500ML)

PROSECCO VALDOBBIADENE BRUT DOCG
(100% Glera - Natural maturation in contact with the lee)



WSAN07-NV (750ML)

SPUMANTE ROSE VS BRUT NV
(Chardonnay, Glera & Malbec Grapes)

RED WINE



WSAN05-21 (750ML)

MERLOT DEL VENETO IGT
(100% Memot Grapes - 50% in stainless tanks, 50% in French oak barriques)





VINEYARD OF MAGNAVACCHE

At the foot of the vineyard of Magnavacche, the new Tessari family winery, has been operational since 2007. It is an ideal combination of functionality and tradition. Modern and sophisticated features underline the attention to detail and carefully selected technologies allow to work in full respect of the grape and its characteristics.

Garganega is the noblest white grape in the provinces of Verona and Vicenza. This variety dominates the hills of Soave Doc. It has a tiny asset of aromas as bitter almond and white flowers; it has a very long biological development, so it matures in October, and it has a tough and yellow skin (almost orange) when it ripens.



WHITE WINE

WTES01-20

SOAVE CLASSICO GARGANEGA DOC



100% Garganega

Elegant fragrances, citrus fruits with a good mineral note from the terroir. The aftertaste is refreshing with balanced acidity among nose's and tasting's perception.

Food Pairings: Perfect with light appetizers, risotto with black squid ink or on its own.



Stainless Steel



DESSERT WINE

WTES03-13, WTES03-15 (750ML)

RECIO TO DI SOAVE DOCG



(100% Garganega - Dry naturally until February, 1 year stainless still + 1 year bottle)



FROM VENETO

MONTECARIANO

Montecariano
WE MAKE WINE

**THERE ARE ENCOUNTERS THAT
OPEN THE MIND. I PREFER THOSE
THAT OPEN THE HEART.**

Montecariano applies “integrated production” technique. The main goal of this method is to obtain high quality products as well as the protection and the improvement of agricultural and anthropical environment. Positioned on the ridge that separates the Fumane valley from the Marano valley, the vineyards of the Montecariano winery extend over the hilly slopes to the south, where the land is of friable limestone and Quaternary flooding, with many organic components and macroelements. These conditions are excellent for growing grapes which, thanks to the mild climate, ripen in September.



RED WINE

WMON04-13, WMON04-12

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

65% Corvina & Corvinone grapes,
20% Rondinella grapes, 15%



Molinara, Croatina & Pelara grapes

Ageing: 12 months in the bottle.

Fermentation: Between December and January the grapes are destemmed and crushed softly to respect the integrity of the peel. They are then fermented in stainless steel tanks with continuous and extended pressing.



Wooden Barrels (36 months)

Wine Spectator
91_{ms}



RED WINE

WMON06-17

AMARONE DELLA VALPOLICELLA CLASSICO DOCG “42 MONTHS”

65% Corvina & Corvinone grapes,
25% Rondinella, 10% Molinara
and Croatina



The colour is a deep ruby red with hints of garnet. On the nose, cherry flesh mingles with ripe blackberry before exploding into a riot of different spices, eucalyptus and liquorice. In the mouth, this wine is powerful and persistent, and reveals a high quantity of dry extract as well as excellent roundness.



Wooden Barrels (42 months)



VENETO



RED WINE



WMON02-18 (750ML)

VALPOLICELLA CLASSICO DOC

(65% Corvina & Corvinone, 25% Rondinella, 10% Molinara and Teroldego grapes)



WMON03-15 (750ML)

VALPOLICELLA CLASSICO SUPERIORE RIPASSO

(65% Corvina & Corvinone, 25% Rondinella, 10% Molinara, Croatina & Oseleta grapes - slavontan oak barriques)

WHITE WINE



WMON01-17, WMON01-18 (750ML)

BIANCO MADONNA DEL CARIANO IGT

(45% Corvina & Corvinone, 20% Pelara, 20% Molinara grapes)



DESSERT WINE



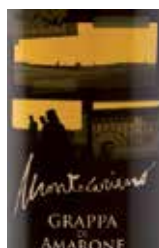
WMON05-12 (500ML)

“AMANDORLATO” RECIOTO DELLA VALPOLICELLA CLASSICO DCG

(70% Corvina & Corvinone, 15% Rondinella, 15% Pelara, Molinara - wooden barrels 36 months)



GRAPPA



WMON07-NV (500ML)

GRAPPA DI AMARONE

LAMBRUSCO: IT GOES WELL WITH LIFE

A glass of Ceci Lambrusco is more than just a glass of wine. Lambrusco is perfect for entertaining company, because it encourages a smile, fuels happiness, generates optimism. It makes you see the world in red and live the days with the typical lightness of its bubbles. Lambrusco means living well: the carefree, light-heartedness of youth and the mature wisdom of age.

SEMI SPARKLING WINE

WCAN01-NV

OTELLO NERO DI LAMBRUSCO 1813 IGT NV



100% Lambrusco

Otello Ceci Nerodilambrusco is the rule breaker. It is the artist power. The fruity notes are reminiscent of cherry and wild berries such as blackberry and strawberry. Floral hints of violet accompany the delightful, spicy and mineral finish.

Food Pairings: Traditional Italian cured meats, pasta, risottos, aged cheeses or grilled meats.



Charmat

RED WINE

WCAN05-NV

DECANTA ROSSO IGT NV



100% Barbera

Decanta is the immediate experience of beauty, of the unexpected, of a perspective that places wine in a new prospective. 68.2 degrees, shaped like a decanter. Inside there is a wine of character, elegant, complex, Barbera dell' Emilia.

Food Pairings: To match with well-structured meat such as game, roasted, braised and grilled meats and it is excellent with aged cheeses.



Stainless Steel



FROM TUSCANY FONTODI

FONTODI

A GREAT PASSION

Fontodi has belonged to the Manetti family since 1968. The family has been associated for centuries with another activity typical of the Chianti region, the production of its famous "terrecotte" tiles. Fontodi is located in the heart of Chianti Classico precisely in the valley which lies south of the town of Panzano and is called the "Conca d'Oro" (the golden shell) because of its amphitheatre shape.

RED WINE

WFNT04-20 (750ml)

WFNT04-16M, WFNT04-18M (1500ml)

CHIANTI CLASSICO GRAN SELEZIONE BIO DOCG



100% Sangiovese



Barriques (24 months)

Fermentation and maceration:
In temperature- controlled stainless steel tanks with indigenous yeasts for at least 3 weeks.

Ageing:
In Troncali and Alter barrels 50% new for 24 months.



2014



2014



2014



2016



2016



2018



2018



RED WINE

WFNT05-09-19 (750ml)

WFNT07-09M-17M(1500ml)

FLACCIANELLO DELLA PIEVE, BIO I.G.T



100% Sangiovese



Barriques (24 months)

2011 WS95 / WA95 / JS95

2014 WE95 / WA95 / WS94

2018 WA98 / WS95 / WE96 / WS95

2019 WA98 / WS94



TUSCANY



RED WINE



WFNT11-19 (750ML)

FILETTA DI LAMOLE CHIANTI CLASSICO BIO DOCG

(100% Sangiovese - 24 months in big oak)



2017



2017



WFNT01-19, WFNT01-HB (750ML, 375ML)

CHIANTI CLASSICO BIO DOCG

(100% Sangiovese grapes - 18 months in barriques)



WFNT10-19 (750ML)

"DINO" AMPHORA BIO I.G.T.

(100% Sangiovese grapes - 12 months in the clay amphora)



WFNT02-18 (750ML)

PINOT NERO "CASE VIA" BIO IGT

(100% Pinot Nero grapes - 12 months in barriques)



2018



WFNT03-13, WFNT03-16, WFNT03-19 (750ML)

SYRAH "CASA VIA" BIO I.G.T

(100% Syrah grapes - 12 months in barriques)



2016



2016



2016

WHITE WINE



WFNT08-22 (750ML)

MERIGGIO SAUVIGNON BLANC BIO IGT

(100% Memot Grapes)



DESSERT WINE



WFNT09-07 (750ML)

VINSANTO DEL CHIANTI CLASSICO BIO DOCG

(Malvasia & Sangiovese Grapes - Dry grapes 5 months, 6 years in oak barrels)



2007



TUSCANY

FROM TUSCANY MICHELE SATTA



MICHELE SATTA

“... This is the character with which we intend to make wine: the continuous search for quality as the expression of the unique and unrepeatable nature of the vineyard and its encounter with the man”

MICHELE SATTA

The company was founded in 1983. The year before the foundation of the Bolgheri DOC, of which Satta was among its first protagonists. The peculiarity of the DOC Bolgheri, established in 1984, comprised an area of land facing the Tyrrhenian Sea towards the west and surrounded by hills on the remaining cardinal points, and a theatre watches the stage. The vineyards cover a total area of about 23 hectares. They are located in the centre of the commune of Castagneto Carducci and thus the restricted production area of Bolgheri DOC wines.



RED WINE

WSAT05 (750ml),

**SANGIOVESE “CAVALIERE”
TOSCANA IGT**



100% Sangiovese

It's our Sangiovese selection in the estate vineyards, harvested at full maturation. De-stemmed, it is fermented in open small oak vats and maceration is completed with the soft manual submersion of the cap and with pumping over procedures for ten days.



Barriques - 24 Months

2018- JS93



RED WINE

WSAT15-16, WSAT15-15 (750ml)

**BOLGHERI ROSSO SUPERIORE
MARIANOVA DOC**



50% Syrah, 50% Sangiovese

Marianova was born as the first experience of the second generation Satta, a blend in equal parts of the best Syrah and Sangiovese grapes.



RED WINE



WSAT01-22M (1500ML)

BOLGHERI ROSSO DOC

(30% Sang, 30% Cab. Sauv, 20% Merlot, 10% Syrah, 10% Teroldego)



2019



WSAT04-16 (750ML), WSAT14-16M (1500ML)

BOLGHERI ROSSO "PIASTRAIA" DOC

(Cabernet Sauvignon, Merlot, Syrah, Sangiovese)



WSAT06-05 (750ML), WSAT06-13 (750ML), WSAT06-15 (750ML)

BOLGHERI SUPERIORE "I CASTAGNI" DOC

(70% Cabernet Sauvignon, 20% Syrah, 10% Teroldego)



92 Pts.
Wine Spectator
2005



2013

93 Pts.
Wine Spectator
2015

2015

ROSÉ WINE



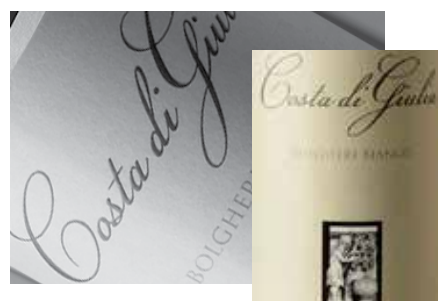
WSAT09-17 (750ML)

BOLGHERI ROSATO DOC

(Sangiovese, Syrah, Merlot grapes – 6 months in steel tanks)



WHITE WINE



WSAT10-18 (750ML)

VERMENTINO/SAUVIGNON "COSTA GIULIA" DOC

(70% Vermentino, 30% Sauvignon grapes - steel tanks about 6 months)



WSAT11-19 (750ML)

VIOGNIER "GIOVIN RE", TOSCANA IGT

(100% viognier grapes – 6 months in wood, 1 year in bottle)



2019



TUSCANY

LIFE IS TOO SHORT TO MAKE MEDIOCRE WINES

Sanlorenzo has four principal vineyards. They are located on the southern slopes of the property, with south or western exposure, depending on the natural setting of the terroir. The vineyards cover a total of 4,7 hectares, all planted with Sangiovese vines. The plant's age varies from 40 to 10 years. The planting method is spur cordon training, with an average of 2 buds per plant. The density of vines per hectare depends on the age of the vineyard and ranges from 3000 (the older ones) to 4500 plants(the most recent ones).



RED WINE

WSL02-13

BRUNELLO DI MONTALCINO BRAMANTE DOCG



100% Sangiovese

From the best grapes of the vineyards of Sanlorenzo and the perfect fusion of territory, vines and cantina, is born Bramante, a grandly elegant Brunello di Montalcino with an intense capacity for expressing itself best over time.



Oak Barrels (3 years)



RED WINE

WSL03-13

BRUNELLO DI MONTALCINO BRAMANTE RISERVA DOCG



100% Sangiovese

The Riserva di Brunello di Montalcino Bramante is made only with exceptional vintages. This wine is bottled during the 5th year after harvest and left for refinement in the bottle until the February of the 6th year before being released on the market.



Wooden Barrels (5 years)



RED WINE

WSL01-18 (750ML)

ROSSO DI MONTALCINO BIO DOC (100% Sangiovese Grapes - aged in small barrels)



OUR STORY

Villa Vistarenni, Renaissance historical home is located on the hills of Chianti Classico, overlooking the medieval villages of Radda in Chianti and Volpaia. The historic cellars of the dwelling, among the oldest of Chianti, carved into the rock, with terracotta vaulted ceilings, preserve large oak barrels and barriques and are the ideal place.



RED WINE

WST02-18, WST02-19

CHIANTI CLASSICO DOCG



100% Sangiovese

Attractive ruby red flecked with hints of cherry. Opens on subtle, whistleclean fruit fragrances of morello cherries accompanied by a hint of alcohol warmth. The palate echoes the poise, freshness and aromatic array of the nose, underpinned by enough tannic structure to ensure complexity and length.

Food Pairing: An excellent choice with briefly matured cold cuts and cheese as well as red meats.



Oak containers- 12 months



FROM TUSCANY

TENUTA DI CAPEZZANA

CAPEZZANA
CONTE CONTINI BONACOSSÌ



OUR ESTATE

Capezzana, among the oldest wine estates in Tuscany, has been producing wine in Carmignano since 804 A.D. Capezzana is owned and managed by the Contini Bonacossi's since the '20s. Today, the fourth and fifth generations are running together the winery. The family's approach has always been oriented towards the quality, respect for the nature and the sustainable development of the tradition.



RED WINE

WCAP03-18, WCAP03-13,

VILLA DI CAPEZZANA BIO DOCG



80% Sangiovese grapes, 20% Cabernet Sauvignon grapes

The colour is deep ruby red. Progression on the palate is soft, firm, fat with dense and sweet tannins, well balanced acidity in harmony with both texture and body. Long and persistent finish, fruity with small red fruits and spicy tones.

Food Pairing: Red and white meats, Cheeses



Barriques

Wine Spectator
92_{pts}

2013



RED WINE

WCAP04-12

GHIAIE DELLA FURBA BIO IGT



50% Cabernet Sauvignon grapes, 25% Syrah grapes, 25% Merlot grapes

The colour is deeply intense ruby red practically impenetrable. Progression on the palate is sweet, firm and full-bodied, quite opulent with dense and sweet tannins, well balanced acidity perfectly combined with texture, fat and body of the wine.

Food Pairing: Red meats and game as well as hard seasoned cheese.



Barriques (15 months)
+ 1 year bottle

2012 - WS91



RED WINE



WCAP02-17 (750ML)

BARCO REALE BIO DOC

(100% Sangiovese grapes, 15% Cabernet Sauvignon grapes, 5% Cabernet Franc and 10% Canaiolo Grapes)



WCAP03-07, WCAP03-08 (750ML)

VILLA DI CAPEZZANA 10 YEARS DOCG

(80% Sangiovese grapes, 20% Cabernet Sauvignon Grapes)

91^{pts}
Rising

2007

92^{pts}
Rising

2008



WCAP03-13M (1500ML)

VILLA DI CAPEZZANA BIO DOCG MAGNUM

(80% Sangiovese grapes, 20% Cabernet Sauvignon Grapes)

Wine Spectator
92^{pts}

2018

ROSE



WCAP07-20 (750ML)

ROSATO DI CARMIGNANO "RUSPO" DOC BIO

(80% Sangiovese Grapes, 10% Cabernet & 10% Canaiolo- steel tanks)



DESSERT WINE



WCAP06-12 (750ML)

VINSANTO DI CARMIGNANO BIO DOC RISERVA

(90% Terbbiano Grapes, 10% San Colombano Grapes - 5 years small casks + 3years in bottle)

FROM MARCHE FATTORIA SAN LORENZO



OUR WINERY

Fattoria San Lorenzo is a third generation family winery that is completely organic and biodynamic. Enrico Crognaletti was a master cooper who founded the estate, and handed it down to his son Gino, who spent his life filling the vineyards of his estate with the best clones of Verdicchio from around the area. Gino left the estate to Natalino Crognaletti, who's been running things ever since. Under Natalino's guidance, the estate has seen its wines imported to all corners of the globe, and develop become standard bearers for the Marche.



WHITE WINE

WFAT07-04

MARCHE RISERVA "IL SAN LORENZO" IGT



100% Verdicchio



Concrete & stainless steel -
120 months +10 months in
bottle



RED WINE

WFAT04-06, WFAT04-04

MARCHE ROSSO RISERVE "IL SAN LORENZO" IGT



100% Syrah Grapes



Concrete & stainless steel -
100 months



WHITE WINE



WFAT05-19, WFAT05-20 (750ML)

BIANCO DI GINO IGT

(100% Verdicchio - 6 months in concrete)



WFAT06-17 (750ML)

VERDICCHIO "CAMPO DELLE OCHE" CLAS SUP DOC

(80% Verdicchio - 2 years concrete & 1 year stainless steel)



RED WINE



WFAT01 (750ML)

ROSSO DI GINO IGT

(60% Montepulciano Grapes, 40% Sangiovese - 12 months on lees & 3 months bottle)



WFAT03-11 (750ML)

MARCHE ROSSO "IL SOLLEONE" IGT

(100% Montepulciano - 30 months in wood + 6 months in bottle)



WFAT09-15 (750ML)

MARCHE ROSSO "LA GATTARA" BIO DOC

(70% Montepulciano Grapes, 30% Sangiovese - 30 months in wood)



DESSERT WINE



WFAT08-09 (750ML)

VERDICCHIO "FRIGIDUS" IGT

(100% Verdicchio - made from frozen grapes)



FROM ABRUZZO ILLUMINATI

I
ILLUMINATI

SINCE 1890 ILLUMINATI VINI WHERE THE PAST BLENDS WITH THE PRESENT

Fattoria San Lorenzo is a third generation family winery that is completely organic and biodynamic. Enrico Crognaletti was a master cooper who founded the estate, and handed it down to his son Gino, who spent his life filling the vineyards of his estate with the best clones of Verdicchio from around the area. Gino left the estate to Natalino Crognaletti, who's been running things ever since. Under Natalino's guidance, the estate has seen its wines imported to all corners of the globe, and develop become standard bearers for the Marche.



RED WINE

WLUM01-21

MONTEPULCIANO D'ABRUZZO "RIPAROSSO" DOC



100% Montepulciano

The colour is ruby red with a hint of purple in its early stages. It reveals itself as full-bodied, deep, ripe, round, harmonic and persistent with a final note of licorice.

Food Pairing: Served with roasted red meat, braised meat, game, noble poultry, semi-matured cheeses.



Oak Barrel



RED WINE

WLUM03-18 (750ml) WLUM03 (1500ml)

MONTEPULCIANO D'ABRUZZO "ZANNA" RISERVA DOC



100% Montepulciano

The colour is intense ruby red, turning to garnet-red with ageing. It is a wine of great character, soft tannins, and is velvety and refined.

Food Pairing: Red meats, game, truffles, seasoned cheese and gorgonzola cheese



Oak Barrel - 10 months (2017)

Slavonian Oak Barrel - 24-26months (2013)



WLUM04-11, WLUM04-15 (750ML)

MONTEPULCIANO / CABERNET "LUMEN" RISERVA DOC

(70% Montepulciano grapes, 30% Cab Sauv - 18 months barriques + 14 months caves)



OUR WINERY

Fur winery was founded in 2000 at a time when our family was discussing whether to sell the beautiful vineyards surrounding the house where I grew up. Within this fertile land, the vines regard Mount Vulture with pride and fear, almost seeking a confirmation of quality for the grape and the wine with every day that passes. The context is unequalled beauty: sun, rain, snow and winds that signal the change in seasons.



RED WINE

WTTL05-19 (750ml), WTTL02-19M (1500ML)

SCEG AGLIANICO DEL VULTURE DOC



100% Aglianico grapes

Fresh and well-meshed, this is a medium to full-bodied red, with creamy tannins and a rich note of smoke-tinged mineral underscoring the lovely range of ripe black cherry.



12 months in Tonneaux & 6 months in bottle



RED WINE

WTTL01-18 (750ml)

TITOLO AGLIANICO DEL VULTURE DOCG



100% Aglianico grapes

The Titolo Tower is a house on the outskirts of Barile, in the North of Basilicata, immersed between vineyard and olive groves that have been tended for 4 generations. The story of the Fucci Family, over the last few years, is one of a prestigious wine: Titolo, named after the local volcanic territory in the region.



French Oak Barrel - 12 months + 6 months in bottle

2018 - WE93 / WS90



WTTL04-17 (750ML), WTTL03-13, WTTL03-17M (1500ML)

TITOLO AGLIANICO DEL VULTURE SUPERIORE RISERVA DOCG

(100% Aglianico grapes - 24 months tonneaux & 12 months in bottle)

2017 - WE97



FROM CAMPANIA FEUDI DI SAN GREGORIO

FEUDI DI
SAN
GREGORIO

BETWEEN THIS WORLD OF ART AND THAT OF WINE

Feudi di San Gregorio today epitomises the oenological renaissance of southern Italy, promoting a wine culture for the rediscovery of Mediterranean flavours. To promote southern Italy grape varieties, such as Aglianico, Fiano di Avellino and Greco di Tufo, to invest in the land and in the century old tradition of Irpinia wine making, means offering a future to a unique environmental heritage.

WHITE WINE

WFSG07-21 (750ml)

PIETRACALDA FIANO DI AVELLINO DOCG



100% Fiano grapes

The color is a decisive straw yellow. There are spicy perfumes of fresh flowers, such as chamomile along with just picked fruit such as candied citron. On the palate, there are typical notes of softness of the variety, balanced by freshness and minerality. Food pairing: Crustaceans, seafood, grilled seafood and white meats



4-5months on its less



RED WINE

WFSG01-15(750ml)

SERPICO AGLIANICO DOC



100% Aglianico grapes

Ruby red color. A complete bouquet of cherry jam, sweet spices, licorice, coffee and cacao. Balanced in the mouth; spicy minerality and great persistence.

Food Pairing: Excellent with roasted red meats, the finest poultry, game and aged cheeses.



12 months in french barriques of medium toast +3 months in stainless steel



RED WINE



WFSG02-16 (750ml)

PATRIMO CAMPANIA ROSSO IGT

(100% Merlot grapes-Minimum 18 months in French barriques of medium toast)



2016- WA97 / WS91

WHITE WINE



WFSG05-21 (750ml)

CAMPANARO RISERVA DOCG

(100% Fiano grapes- 8-10 months in barrels and tonneau)



2021 - WA93



WFSG06-22 (750ML)

CUTIZZI GRECO DI TUFO DOCG

(100% Greco grapes - 4-5months in stainless steel)



WFSG08-22 (750ML)

SERROCIELO FALANGHINA DEL SANNIO DOC

(100% Falanghina Grapes, 5-6 months in stainless steel constantly on its lee)



WFSG03-21 (750ML)

PRIMITIVO DI MANDURIA DOC

(100% Primitivo Grapes- stainless steel)



DESSERT WINE



WFSG10-19(750ML)

PRIVILEGIO FIANO PASSITO DOC

(100% Fiano Grapes - in barriques for 6-8 months and minimum 12 months)



THE FORTRESS IS LOCATED IN TORRECUSO, AT THE FOOT OF THE TABURNO/CAMPOSAURO PARK

As we believe "wine is made in the vineyard", our vineyards express this noble concept with stubborn determination: our real strength, in fact, consists of a mix of soil quality, exposure, altitude and care for the vineyard.



WHITE WINE

WFOR01-22 (750ml)

**FALANGHINA IGT
BENEVENTANO**



100% Falanghina grapes

Straw yellow color with greenish reflections fresh scent with notes of citrus and white flowers; wine with high acidity but at the same time well balanced and rich of perfumes.



RED WINE

WFSG02-19(750ml)

AGLIANICO IGT BENEVENTANO



100% Aglianico grapes

Ruby red color with aroma of wild berries, really soft at the palate with pleasant notes of black cherry jam.



GRAPPA

WFOR03(750ML)

GRAPPA AGLIANICO

(100% Aglianico Grapes- Grappa obtained from our Aglianico mare)



FROM SARDINIA

CANTINA MESA



ITALY'S HIDDEN GEM

All of our Cantina Mesa wines are fruits from Sardinian grape varieties. The name Mesa, which in both Sardinian and in Spanish means table, sums up in just four letters the very soul of the winery. Nourishment, a meal among friends, simplicity, and fragrant odors of the Sardinian earth.



WHITE WINE

WCMS07-20, WCMS07-18 (750ml)

OPALE BIANCO VERMENTINO DI SARDEGNA DOC



100% Vermentino

Full and elegant on the front palate. Its glycerin content creates a silky mouthfeel, giving harmony and balance in its encounter with the wine's acidity and mineral elements.

Food Pairing: Strongly flavoured pasta, rice dishes, grilled fatty fishes, white meats, moderately mature cheeses.



RED WINE

WCMS06-15 (750ml)

BUIO BUIO CARIGNANO DEL SULCIS RISERVA DOC



100% Carignano

Rich, full-bodied and satisfying. Its balance is evident from the first sip, with silky fruit sustained by very slight acidity and tannins or rare gracefulness.

Food Pairing: Sweet and sour wild boar and strongly flavored mature cheeses.



Wood Barrel



WHITE WINE

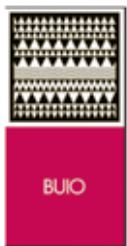


WCMS02-20 (750ML)
GIUNCO VERMENTINO DI SARDEGNA DOC
(100% Vermentino - 4 months in steel + 1 month in bottle)

RED WINE



WCMS03-19, WCMS03-20 (750ML)
PRIMO SCURO CANNONAU DI SARDEGNA DOC
(100% Cannonau)



WCMS04-19, WCMS04-21M (750ML, 1500ML)
BUIO CARIGNANO DEL SULCIS DOC
(100% Carignano Grapes - stainless steel)



WCMS05 (750ML)
MORO CANNONAU SARDEGNA DOC
(100% Cannonau - cement tanks + oak barrels- 6 months)



ITALY'S HIDDEN GEM

The amphitheater of terraces collects the native vines of Etna as if in an embrace: the Nerello Mascalese, the Nerello Cappuccio and the Carricante, embracing other international varieties such as Chardonnay, Pinot Noir and Petit Verdot. Nerello Mascalese is the main grape variety of the company, a red thread that binds the entire production. Nerello Mascalese is the main grape variety of the company, a red thread that binds the entire production.



WHITE WINE

WTER01-11 (750ml)

CIRNECO ETNA ROSSO DOC



100% Nerello Mascalese

12 month in Tonneau French durmast oak, double toasted, second / third passage, following by long aging in the bottle minimum 3 years.



French Durmast Oak

93^{pts}
Wine Spectator

2011

WINE
ENTHUSIAST
90^{pts}

2011



RED WINE

WTER04-17 (750ml)

CIURI VINO BIANCO SICILIA DOC



90% Nerello Mascalese grapes
10% Carricante grapes



Stainless Steel



RED WINE

WTER02-13 (750ML)

CRATERE ROSSO SICILIA IGT

(80% Nerello Mascalese grapes, 20% Petit Verdot - 6 months in wood & 24 months in bottle)



RED WINE

WTER01-16 (750ML)

CARUSU ETNA ROSSO DOC

(80% Nerello Mascalese grapes, 20% Nerello Cappuccio- 6 months in wood & 24 months in bottle)