


SELECT
WINES



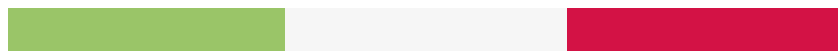
ITALIAN FINE WINES PORTFOLIO

FOR CANADA ONLY

ETHICAWINES
earth, heart, hands.

 **mondodelvino**

**CASA
BRAN
CAIA**



ITALIAN FINE WINES PORTFOLIO

FOR CANADA ONLY

ETHICAVINES
earth, heart, hands.

 **mondodelvino**

**CASA
BRAN
CAIA**



1. PIEMONTE

Cuvage
Fontanabianca
Mirafiore
Saracco
Villa Sparina

2. LOMBARDY

Cà dei Frati

3. TRENTINO - ALTO ADIGE

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Anselmi
La Gioiosa
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Nicolis

5. EMILIA - ROMAGNA

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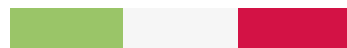
Brancaia
Cafaggio
Fontella
Poggio Antico
Ridolfi

7. PUGLIA

Vespa

8. SICILIA

Barone Montalto





1. PIEMONTE

Cuvage
Fontanabianca
Mirafiore
Saracco
Villa Sparina

In the Northwest of Italy, Piemonte is one of the country's most important wine regions. Its production includes important varieties such as Barolo and Barbaresco, both based on Nebbiolo grapes, and Moscato d'Asti.



FOOD

Piemonte's traditional cuisine is rich and elegant. It includes fresh egg pasta like agnolotti or tajarin (perfect with truffles), and bollito, boiled meat served with various sauces.



TERRITORY

From the steep hills of the Langhe to the soft slopes of Monferrato, with the Alps on the horizon, Piemonte has a unique territory. So unique that Langhe, Roero and Monferrato are now a UNESCO heritage site.



CURIOSITY

The wine-making history of Piemonte is rather ancient and strongly linked with history, so much so Barolo, one of its most important DOCG wines, is also known as the wine of kings, or the king of wines.



GRAPE VARIETALS

The home to Nebbiolo, the noble grape used for Barolo and Barbaresco, Piemonte can also boast characterful varieties such as Barbera and Dolcetto, and aromatic and elegant white varieties like Moscato and Cortese.



**CUVAGE WAS FOUNDED IN ACQUI TERME IN 2011,
IN THE PROVINCE OF ALESSANDRIA, TO EMPHASIZE
THE UNIQUE TERROIR, AND HONOR THE CRADLE OF
PREMIUM ITALIAN SPARKLING WINES – PIEMONTE!**





CUVAGE

METODO CLASSICO

- Cuvage cultivates around 200 hectares in total - 5 vineyards which are distinguished from the position, the exposure and the type of soil
- The focus of the sparkling wine production is on the native grapes of Piemonte: Nebbiolo and Cortese, complemented by international varieties
- Cuvée and Pointage are two key elements in the making of sparkling wine. It is from this liaison that Cuvage was born
- Cuvage created a conceptual space called Cuvage des Artistes, where visual art is combined with the art of the transformation of wines, its effervescence, and its vitality.



Rosé Brut
Nebbiolo d'Alba DOC

Blanc de Blancs

Cuvage
de Cuvage



DID YOU KNOW

CUVAGE HOUSES THE WORKS OF VISUAL ART IN THE OCTAGONAL GALLERY OF THE CELLAR, AND ALSO IN A COLLECTION OF LIMITED SERIES OF CUVAGE DES ARTISTES PACKAGING, PERSONALLY SIGNED BY EACH ARTIST. COLLABORATIONS INCLUDE WORKS BY THE SPANISH ARTIST SERGI BARNILS, AND THE POP ARTIST LUDMILLA RADCHENKO.

FONTANABIANCA®

FONTANABIANCA IS A FAMILY-OWNED WINERY IN THE MUNICIPALITY OF NEIVE, A UNESCO WORLD HERITAGE SITE. WINE HAS BEEN A FAMILY BUSINESS SINCE 1969 AND THIS IS NOW THE THIRD GENERATION OF WINEMAKERS.



FONTANABIANCA®

- 15 hectares cultivated with Nebbiolo and Arneis grapes
- Elevation: around 300 metres above sea level
- Soil: rich in clay and limestone
- Recently renovated winery equipped with state-of-the-art technology
- Slightly maritime climate: warmer, drier and milder than its neighbour Barolo
- Two generations working together: father Aldo and his son Matteo are both winemakers and take care of the entire production
- Elegant and classic Barbaresco, pure expression of the terroir
- Fontanabianca owns the majority of the prestigious Bordini Cru (one of the top Crus in the Barbaresco region).



DID YOU KNOW

FONTANABIANCA HAS TWO CRUS OF BARBARESCO DOCG FROM TWO VINEYARDS THAT STAND OUT THANKS TO THEIR QUALITIES AND ARE DEDICATED TO NEBBIOLO. THE CRU BORDINI AND CRU SERRABOELLA VINEYARDS BOTH ENJOY SOUTHERN EXPOSURE AND ARE IN NEIVE, IN THE HEART OF THE LANGHE.



Barbaresco
DOCG

Other wines available: please reach out to your sales manager for more information.

CASA E. DI
MIRAFIORE

THE ORIGIN OF THE MIRAFIORE WINERY IS A LOVE STORY BETWEEN THE KING OF ITALY VITTORIO EMANUELE II AND THE PEASANT ROSA VERCELLANA AT THE HEART OF THE BAROLO AREA. THE ESTATE HAD BEEN DONATED BY THE KING HIMSELF TO HIS ILLEGITIMATE SON EMANUELE DI MIRAFIORE.



CASA E. DI MIRAFIORE

- 25 hectares of property in Serralunga d'Alba
- Elevation: between 300 and 500 metres above sea level
- Production at Mirafiore started in 1878, and the winery soon became an important name on the international wine market, with Barolo Mirafiore exported as far as the United States and Argentina
- After almost 50 years of great growth and commercial success, the winery went through some serious financial troubles and the son of Emanuele di Mirafiore, Gastone, was forced to sell his properties at auction in the 1930s
- After a long period dedicated to mainstream wine production, in 2007 the vineyards and the brand were acquired by Oscar Farinetti, with the aim of revitalizing the old splendor of Mirafiore
- Mirafiore wines are appreciated for their elegance and approachability; smooth tannins, generous ripe fruit notes and well-balanced acidity are the key features of these Barolos; ready to drink as much as to be aged.

DID YOU KNOW

A VERY RARE PRICE LIST FROM 1896 PROVES THAT MIRAFIORE WAS ALREADY SELLING ITS WINES OVER A CENTURY AGO. THE WINE WAS THEN SOLD IN CASKS OR CASES, AND THE GOODS TRAVELLED “AT THE CUSTOMER’S RISK AND PERIL.” BAROLO, AVAILABLE IN VARIOUS VINTAGES, WAS SOLD IN BOTTLES OF COURSE.



Barolo Classico
DOCG

Langhe Nebbiolo
DOC

Other wines available: please reach out to your sales manager for more information.



SARACCO

METICULOUS WORK IN THE VINEYARD AND IN THE WINERY, AND THE QUEST FOR THE RIGHT BALANCE BETWEEN TRADITION AND INNOVATION MADE SARACCO SYNONYMOUS WITH EXCELLENCE IN ITALIAN WINES. IT ALL STARTED IN THE HEART OF THE MOSCATO D'ASTI AREA, IN CASTIGLIONE TINELLA.



SARACCO

- Founded in 1900 by Luigi Saracco, who started buying some of the best land for Moscato d'Asti; in 1986 Paolo Saracco took over the winery with a new vision
- Cultivation of 50 hectares of vineyards
- Elevation: between 280 and 500 metres above sea level; a unique feature for Moscato grape growers
- The soil shows layers of sand and silt (grey clay) in the calcareous limestone; the ideal composition to enhance the fruity and floral aromas of Moscato d'Asti grapes
- Saracco Moscato is the blend of indigenous Moscato Canelli grapes grown in 15 different crus with 15 different soil compositions, altitudes and sun exposures
- Each cru's grapes are manually harvested, then the juice is separately preserved and blended just before fermentation
- The result is a complex yet perfect balance between sugars, acidity, minerality and primary aromas
- Paolo Saracco's vision and skills offer wine lovers in Italy and across the globe an authentic, fresh, and aromatic Moscato d'Asti, earning him the title of "Master of Moscato".



DID YOU KNOW

ACCORDING TO SOME EXPERTS, MOSCATO (MUSCAT) WAS THE FIRST AROMATIC GRAPE IN HISTORY. THE DIFFERENT TERROIRS OF ITALY LED TO DIFFERENT CLONES. IN ASTI IT IS CHARACTERIZED BY NOTES OF ORANGE, PEACH AND LIME, AND RICH IN MINERALS. IT'S A VERSATILE GRAPE, PERFECT FOR SPARKLING WINES.



Moscato d'Asti
DOP

Also available in 375 ml format



VILLA SPARINA

G A V I

VILLA SPARINA HAS BEEN THE PROPERTY OF THE MOCCAGATTA FAMILY SINCE THE 1970s. TODAY, IT IS A RESORT WITH A BOUTIQUE HOTEL AND A GOURMET RESTAURANT IN MONTEROTONDO, PART OF THE MUNICIPALITY OF GAVI, IN SOUTH PIEMONTE.





VILLA SPARINA

- 70 hectares cultivated with the traditional varieties Cortese and Barbera
- Elevation: between 250 and 350 metres above sea level
- Soil: rich in clay and limestone
- Historical cellars from the XVIIth Century
- Perfect climate for grape growing, influenced by the Mediterranean Sea
- Quality, personality and great wines
- Attractive packaging
- Gavi del Comune di Gavi: part of a restricted production area
- Villa Sparina is the proud owner of the Monterotondo Cru. The best Cortese grapes harvested from this hill are used to produce an age-worthy Riserva, the Monterotondo
- New: Rosé del Monferrato, light and refreshing, the newest way to experience Villa Sparina.



Gavi
del Comune di Gavi
DOCG

Rosé Monferrato
Chiaretto DOC

Barbera
Monferrato
DOC

Also available in 375 ml format



DID YOU KNOW

THE BOTTLE USED FOR VILLA SPARINA'S WINES HAS AN UNMISTAKABLE SHAPE. IT WAS CREATED BY GIACOMO BERSANETTI WHOM THE MOCCAGATTA FAMILY ASKED TO FIND A UNIQUE DESIGN. HIS INSPIRATION CAME FROM AN ANCIENT BOTTLE FOUND DURING THE EXCAVATIONS MADE WHILE RESTORING THE ESTATE.



2. LOMBARDIA

Cà dei Frati

Located in northern Italy with Milan as its capital, Lombardy is home to some of Italy's greatest cuisine, winemaking, fashion, industry, and culture. Its rich history is reflected in the wide variety of wines it produces.



FOOD

From the wonderful freshwater fish of the Lake District to the famed pasture-raised beef from the Po River Valley, the cuisine of Lombardy is as varied as it is renowned. Saffron-hued Risotto alla Milanese, Cotoletta alla Milanese (breaded veal chop), Manzo all'Olio (braised beef), and air-dried lake sardines are just a handful of its most celebrated dishes.



TERRITORY

Like its neighbors to the west and east, Lombardy is blessed by its unique geography, which stretches from the Italian Alps in the north to the verdant Po River Valley in the south. The presence of some of Italy's largest lakes (including Lake Garda) has helped to shape Lombardy's legacy as one of Italy's most important regions for agriculture.



CURIOSITY

Even though he's more famously associated with Tuscany, Leonardo da Vinci spent a lot of his life in Lombardy where he produced some of his masterworks. The "Last Supper," for example, is found in Milan. And Leonardo also designed the city's waterworks.



GRAPE VARIETALS

Lombardy is arguably the top region in Italy for Pinot Noir and Chardonnay, which are used to make classic method wines in Oltrepò Pavese and Franciacorta. In the Alpine vineyards of Valtellina, Nebbiolo is grown. And grapes like Groppello and Turbiana (Trebiano di Lugana) are grown along the western banks of Lake Garda.



CÀ DEI FRATI WAS FOUNDED IN 1939 WHEN PATRIARCH FELICE DAL CERO SETTLED IN SIRMIONE (BRESCIA PROVINCE) ON THE LOMBARDY REGION SIDE OF THE LUGANA APPELLATION. IT HAS BEEN FAMILY-OWNED AND RUN FOR THREE GENERATIONS





- Cà dei Frati estate was named after “the house of the friars” and is property of the Dal Cero family since 1939.
- Today, they are a leading Lugana producer very well-known, offering the highest quality of the terroir.
- 200 hectares (495 acres) of vineyards, accounting to 10% of all the DOC Lugana area.
- Vineyards are located in Sirmione, in the southern part of Lake Garda on morainic hills formed by the retreat of glaciers.
- 10 to 35-year-old vines and separate vinification of the grapes.
- The wines show a great minerality with low sulfites and a balanced acidity.
- Iconic packaging recalling the elegant lifestyle of Sirmione.
- Climate: The “Pelér” wind blows from Riva del Garda from north to south, generating temperature ranges that enable grapes to be grown with great minerality.
- Soil: limestone – clay, limy and sandy.



I Frati
Lugana DOC



Brolettino
Lugana DOC



Rosa dei Frati
Riviera del Garda
Classico DOC



Pietro dal Cero
Amarone della
Valpolicella DCG

Also available in
375 ml and 1.5, 3, 6 L
format



DID YOU KNOW

CÀ DEI FRATI HAS BEEN FAMILY-OWNED AND RUN FOR THREE GENERATIONS. IT ALL BEGAN WHEN PATRIARCH FELICE DAL CERO SAVED ENOUGH MONEY TO BUY A SMALL FARM IN THE 1930S. OVER THE YEARS, THE FAMILY REPEATEDLY INVESTED IN NEW VINEYARDS. TODAY, ALL THEIR WINES ARE MADE FROM ESTATE-GROWN FRUIT.



Ronchedone
Vino Rosso IGT



3. TRENTINO - ALTO ADIGE

Cantina Lavis

Trentino – Alto Adige is a small mountain region in northeast Italy. Its production includes aromatic white wines, a varied range of red wines, and Trento Doc, a subtle and elegant Pinot Noir and Chardonnay sparkling wine.



FOOD

The cuisine often reminds of the region’s Hapsburg past. Typical dishes include canederli, local dumplings made with spinach, speck or cheese, and Spätzle, a hand-made spinach pasta. Also, home-cured veal with Sauerkraut, a typical salad, is a must-eat. Don’t forget the delicious apple strudel at the end.



TERRITORY

Vineyards, often terraced, are mostly located in and around the valley of the Adige river, crossing the entire region. A fascinating fact is the high elevation vineyards: it is one of the few wine-growing regions in Italy where vines are grown anywhere between 180 and up to 1,190 metres.



CURIOSITY

Despite the altitude, vines enjoy a mild climate thanks to sun exposure – maximized by the typical pergola trentina – and to the Ora, an afternoon wind coming from Lake Garda, in the South of the region.



GRAPE VARIETALS

It is a small region which offers great conditions for a wide range of world-famous varieties such as Müller Thurgau, Pinot Grigio, Gewürztraminer as well as the characterful Pinot Noir, Teroldego, Lagrein and Cabernet.



CANTINA LAVIS IS A HISTORICAL WINERY LOCATED AT THE HEART OF THE TRENTINO REGION. FOUNDED IN 1850 BY THE CEMBRAN FAMILY, IT HAS BEEN A COOPERATIVE SINCE 1948.





- A collective heritage of winemaking that unites over 800 growers
- More than 800 hectares of vineyards
- Soil rich in minerals: sandstone deposits and Dolomites rocks
- Moderate cool climate: hills located at the foot of the Alps
- Vineyards planted on steep hills, as high as 800 metres above sea level
- Traditional cultivation method and hand-harvesting
- Pioneer of the Quality and Zoning project that enhanced the importance of “the right vine in the right place”, encouraging the cultivation of both traditional and international grape varieties
- Quality, territoriality and eco-sustainability to achieve authentic wines unmatched in their price class.



Pinot Grigio
Trentino DOC



Pinot Grigio Rosé
Delle Venezie DOC



Cabernet
Trentino DOC

DID YOU KNOW

TWO PROJECTS HAVE BEEN CRUCIAL FOR THE QUALITY OF LAVIS WINES: THE “ZONING PROJECT”, ANALYZING THE SOIL, CLIMATE AND SUN EXPOSURE OF EACH VINEYARD TO PLANT THE RIGHT VARIETY IN THE RIGHT PLACE, AND THE FOLLOWING “QUALITY PROJECT”, IDENTIFYING SOME OF THE FINEST VINEYARDS.



4. VENETO

Anselmi
La Gioiosa
Le Contesse
Nicolis

With its millennial wine-making history, Veneto is one of Italy's largest wine producing areas and the home to world renowned wines like Amarone della Valpolicella and Prosecco. It has as many as 28 DOCs and 14 DOCGs.



FOOD

The cuisine of Veneto is often based on meat, including duck, beef stews and horse. Bigoli are a flour-and-water based fresh pasta. The most common fish is salted codfish, baccalà, typically served with polenta.



TERRITORY

The most important wine areas within Veneto are Valpolicella, close to Verona and the home to Amarone della Valpolicella, and Conegliano and Valdobbiadene, where Prosecco (from Glera grapes) is grown on steep hills.



CURIOSITY

Valpolicella is not just a single valley but a series of ridges resembling fingers stretching north-south from the mountains. The word Classico indicates wines made in the most historic and traditional area.



GRAPE VARIETALS

Indigenous varieties include Corvina, Rondinella, and Molinara, all used for the blends of Valpolicella, Glera for Prosecco, and Garganega for Soave. Veneto also has a long history of international varieties.

ANSELMI

IN 1976, WHEN MAVERICK WINEMAKER ROBERTO ANSELMI PURCHASED HIS FIRST VINEYARD AND FIRST BEGAN BOTTLING HIS OWN WINES IN SOAVE CLASSICO. TODAY, ANSELMI GROWS GARGANEGA (THE PRIMARY GRAPE IN SOAVE), SAUVIGNON BLANC, AND CHARDONNAY ON ROUGHLY 70 HECTARES OF VINEYARDS IN THE SOAVE CLASSICO APPELLATION.



ANSELMI

- Pioneer of Soave Classico
- Winemaker Roberto Anselmi revolutionized viticulture in Soave Classico: he abandoned traditional pergola training in the 1990s and converted his vineyards to Guyot and permanent cordon (cordone speronato).
- He also was one of the first to introduce the idea of crudesignate (single-vineyard) wines in the appellation.
- 70 hectares of vineyards including Garganega (gahr-GAHN-eh-GAH), Sauvignon Blanc, and Chardonnay.
- Organic and biodynamic farming practices are employed in the vineyards
- Volcanic and calcareous limestone subsoils are ideal for creating white wines with extreme freshness and minerality.
- In 2000, Anselmi wrote a famous open letter to the Soave consortium explaining that excessive bureaucracy and backward thinking had moved him to leave the consortium.



San Vincenzo
Veneto IGT



Capitel Foscario
Veneto IGT



Capitel Croce
Veneto IGT



Realda
Veneto IGT



DID YOU KNOW

ROBERTO ANSELMI SINGLE-HANDEDLY RESHAPED THE SOAVE CLASSICO APPELLATION WHEN HE INTRODUCED GUYOT AND PERMANENT CORDON TRAINING AND SIGNIFICANTLY DECREASED YIELDS. HIS PEERS THOUGHT HE WAS CRAZY WHEN HE DECIDED TO LEAVE THE SOAVE CONSORTIUM SO AS NOT TO BE CONSTRAINED BY RESTRICTIVE BUREAUCRACY. HISTORY PROVED HIM RIGHT.



I Capitelli
Veneto IGT

*Available in
375 ml bottle*



FOUNDED IN 1974 BY THE MORETTI POLEGATO FAMILY, LA GIOIOSA ("THE JOYOUS") IS NAMED AFTER THE ANCIENT NAME OF THE PROVINCE WHERE THE WINES ARE FARMED AND PRODUCED: TREVISO, KNOWN IN ANTIQUITY AS A "JOYOUS" REGION BECAUSE OF ITS LUSH FARMLAND AND WIDESPREAD PROSPERITY.





- Founded in 1974 by the Moretti Polegato Family, it is located in the heart of Marca Trevigiana Area, in the Veneto region
- Nr. 1 Prosecco producer from DOCG area (Turnover 2019)
- One of the Top 5 Prosecco Brands in the world
- Prosecco exporter (>90 countries)
- Socially responsible (e.g. 1 Mio. Euro for Covid-19 battle)
- Leader in the production of environmentally friendly wines, and it strives to limit its carbon footprint by using alternative energy sources, including hydroelectric power generated by the nearby Piave river
- Certified "Biodiversity Friend"
- La Gioiosa wines are available in more than 90 countries worldwide.



Prosecco DOC
Treviso Brut

Valdobbiadene
Prosecco Superiore
DOCG

Prosecco
Low Cal
DOC

Prosecco
Rosé Millesimato
DOC

*Also available in
187 ml and 375 ml
format*



THE LA GIOIOSA WINERY IN VALDOBBIADENE FOLLOWS STRICT BIODIVERSITY GUIDELINES KNOWN ESTABLISHED BY THE WORLD BIODIVERSITY ASSOCIATION. KNOWN AS "BIODIVERSITY FRIEND" PROTOCOLS, THEY HELP TO ENCOURAGE INSECT AND ANIMAL LIFE IN THE VINEYARDS, THUS BOLSTERING THE VITALITY OF THE SOILS AND THE VINES.



Italian Sparkling
Alcohol Free



Berry Fizz
Sparkling Red



**LE CONTESSE IS A LEADING PRODUCER OF PROSECCO
AT THE HEART OF THE PROSECCO DOC PRODUCTION
AREA, IN VAZZOLA.**





- A family estate, belonging to the Bonotto family since the early 1970s
- Total production area: 200 hectares
- Climate: moderate-warm, influenced by the vicinity of both the Alpine Dolomites and the Adriatic Sea
- State-of-the-art production technology
- Exclusive single fermentation production method: a single fermentation of the must into sparkling wine. This gives the product greater freshness, a stronger terroir identity and less residual sulphites, resulting in higher quality wines
- Elegant packaging and great attention to detail.



DID YOU KNOW

SPARKLING WINES LIKE PROSECCO ARE TYPICALLY MADE WITH THE CHARMAT METHOD. THE SECOND FERMENTATION OF THE BASE WINES TAKES PLACE IN A LARGE TANK, BY ADDING A MIXTURE OF SUGAR AND YEAST. WHILE MAKING THE WINE BUBBLY, THIS METHOD ENHANCES THE WINE'S FRESHNESS AND FRUITY AROMAS.



Prosecco DOC Brut

SINGLE FERMENTATION

Also available in 200 ml format



NICOLIS, LOCATED IN SAN PIETRO IN CARIANO, LIES AT THE HEART OF THE CLASSICO AREA IN VALPOLICELLA, JUST A SHORT DRIVE AWAY FROM THE BEAUTIFUL TOWN OF VERONA.





- 45 hectares of vineyards
- Elevation between 200 and 480 metres above sea level
- Soil morainic and calcareous, rich in stones
- Valpolicella has a privileged climate, thanks to its southern exposure and the protection it receives from the nearby Lessini mountains
- The Nicolis family is the proud owner of some of the best Crus in the Valpolicella area
- Tradition and family: three generations of winemakers working together to produce a high-quality collection of traditional bold red wines from Valpolicella
- One of the few producers still using all four traditional grape varieties: Corvina, Rondinella, Molinara and Croatina, the rarest.



Valpolicella
DOC Classico

Amarone Valpolicella
DOCG Classico



DID YOU KNOW

AMARONE IS PRODUCED WITH A TECHNIQUE CALLED *APPASSIMENTO*. AFTER SELECTING AND HARVESTING THE GRAPES, THEY PLACE THEM IN SMALL CAGES IN SPECIAL DRY, WELL-AIRED ROOMS FOR AS LONG AS 3 MONTHS. THE GRAPES THUS DRY NATURALLY, CONCENTRATING THEIR SUGARS, GLYCERIN, AND AROMAS.

5. EMILIA - ROMAGNA

Poderi dal Nespoli
Villa Di Corlo

On the southern edge of northern Italy, Emilia - Romagna cuts the country from west to east, following the Po River to its mouth in the Adriatic Sea. It is famous for its food and wine, and great hospitality.



FOOD

Two worldwide emblems of Italian food are born here: Parmigiano Reggiano and Prosciutto di Parma. But Emilia - Romagna is also the center of fresh egg pasta, like tortellini and lasagne. All perfect with Lambrusco and Sangiovese!



TERRITORY

It's the hilly areas on the Apennine foothills where the finest wines are made, offering the perfect mix of breeze and sun exposure.



CURIOSITY

Though the first records of viticulture in the region date back to the Romans, vines were first introduced here by the Greeks. Local wine traders were so successful, they compared them to bankers and notaries.



GRAPE VARIETALS

Though the most famous grape variety of Emilia - Romagna is by far Lambrusco, Sangiovese also has a prominent role and a DOCG of its own, Sangiovese di Romagna. White varieties include Pignoletto and Albana.

Podere dal
Nespoli
1929

A TRADITION STARTED BY THE RAVAIOLI FAMILY IN 1929 WITH THE 90TH ANNIVERSARY IN 2019. TODAY, CELITA RAVAIOLO, WINE GROWER, REPRESENTS THE FOURTH GENERATION OF A FAMILY HISTORY IN WINEMAKING. PODERI DAL NESPOLI IS LOCATED IN THE BIDENTE VALLEY, AN AREA THAT CONNECTS THE APENNINES TO THE ADRIATIC COAST.



Poderi dal Nespoli 1929

- The winery cultivates around 180 hectares - 85% red and 15% white grape varieties
- The Bidente Valley is one of the most important wine areas in Romagna, especially for the cultivation of Sangiovese grapes
- Excellent microclimate in the Bidente Valley because of the unique layout creates hot & cold air currents, resulting in complex aromas and polyphenols. The excellent pedoclimatic characteristics represents great conditions for the production of high quality wines
- The winery has been fully renovated: it is innovative, eco-friendly and self-sustainable with solar panels, 100% water recycling, heat recovery system and modern machinery; along with direct control of production from the vineyard to the bottle, and then to the point of sale
- The high quality of the wines is provided by the innovative momentum created by state-of-the-art technologies introduced across all grape processing and wine ageing phases, guaranteeing qualitative improvement and compatibility with highly authentic processes
- The winery offers a wide range of wines: sparkling to fresh & fruity whites, different styles of Sangiovese, even Italian aged grappa!



DID YOU KNOW

BEFORE THE WINERY, SINCE 1920 THE FAMILY RAVAIOLI USED TO RUN AN OSTERIA (LITTLE RESTAURANT) IN CUSERCOLI THAT SOON BECAME ONE OF THE MOST POPULAR RESTAURANTS AMONG LOCALS. INSPIRED BY HIGH DEMAND FOR HIS OWN SANGIOVESE WINE, IN 1929 ATTILIO RAVAIOLI RESOLVED TO BEGIN WORKS TO EXPAND THE CELLAR.



Pagadebit Romagna
DOC



Borgo dei Guidi
Rubicone IGT
Sangiovese -
Cabernet Sauvignon



Il Nespoli Romagna
DOC Sangiovese
Superiore Riserva



Prugneto Romagna
DOC Sangiovese
Superiore



VILLA DI CORLO PRODUCES LAMBRUSCO AND
TRADITIONAL BALSAMIC VINEGAR NEAR MODENA IN
EMILIA - ROMAGNA, THE "FOODIE" REGION OF ITALY.





- 25 hectares of vineyards, mostly cultivated with Grasparossa grapes, a thick-skinned, late ripening variety of Lambrusco
- Soil: clay and silty
- Quality Lambrusco producer, modern wines with a lively sparkle, a rich flavour exalted by a good counteracted acidity
- Proud owner of the Cru Corleto, a single vineyard located on a hill at around 320 metres above sea level
- Smooth and vibrant palate with notes of black fruit and distinctive bright acidity
- Lambrusco pairs wonderfully with the traditional food of Emilia - Romagna (Parmigiano Reggiano, cold-cuts such as Bologna and Prosciutto Crudo di Parma, and Tortellini were all born here!)
- Sustainability in the grape growing and wine-making process: a photovoltaic system provides clean energy for the production.



DID YOU KNOW

VILLA DI CORLO PAYS A STRONG ATTENTION TO ENVIRONMENTAL SUSTAINABILITY. IN 2012 THEY DECIDED TO USE RENEWABLE SOURCES OF ENERGY THROUGH SOLAR PANELS PLACED ON THE WINERY'S ROOF, THUS REDUCING THEIR EMISSIONS OF GREENHOUSE GASES AND ENVIRONMENTAL IMPACT.



Lambrusco Grasparossa
di Castelvetro DOC Dry



6. TOSCANA

Brancaia
Cafaggio
Fontella
Poggio Antico
Ridolfi

A cradle of art and beauty, Toscana offers some of the best wines in Italy and is a great wine tourism destination. Its wine-making history goes back to the Etruscans around 2,500 years ago, who first exported wine to France.



FOOD

Tuscan cuisine is mostly a farmers' cuisine, rich in vegetables and pulses. Apart from rich soups like the vegetarian ribollita or the seafood based cacciucco, the large Florentine steak is a must-try: perfect with Tuscan red wines.



TERRITORY

With its scenic, domed hills, Chianti is perhaps the most notorious wine region in Toscana. It comprises the area between Florence and Siena. Other popular areas are Montalcino, where Brunello is made, and Bolgheri, the home of the Super Tuscan wines.



CURIOSITY

Some believe Rosso di Montalcino DOC is a "baby Brunello". Same area and grapes, the Brunello clone of Sangiovese, which is often made from younger vines and has a young heart, with shorter aging requirements.

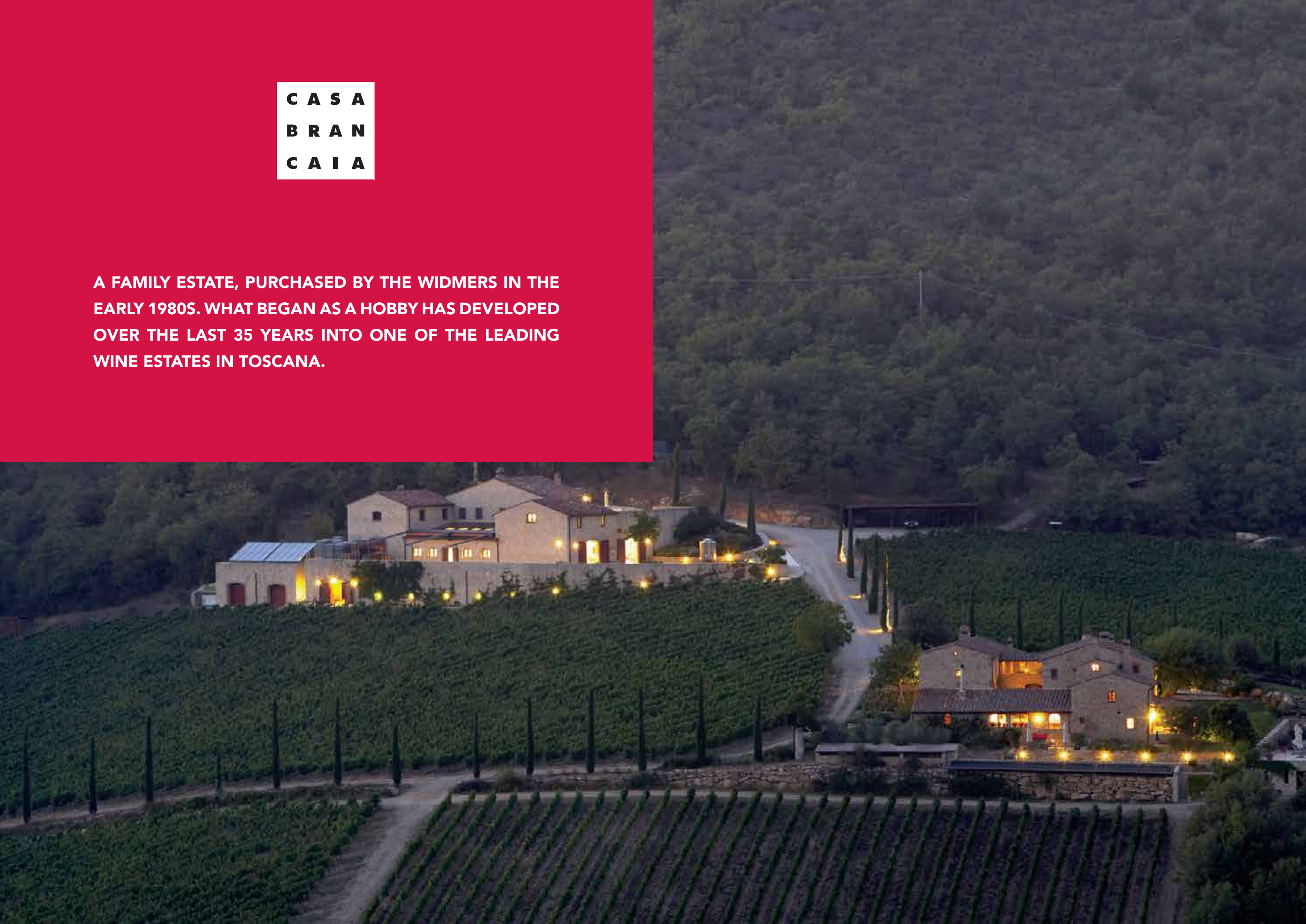


GRAPE VARIETALS

The most important grape is by far Sangiovese, whose clone Brunello is used for Brunello di Montalcino. Other local varieties are often used for Chianti, while international ones made Super-Tuscan wines famous.

**C A S A
B R A N
C A I A**

**A FAMILY ESTATE, PURCHASED BY THE WIDMERS IN THE
EARLY 1980S. WHAT BEGAN AS A HOBBY HAS DEVELOPED
OVER THE LAST 35 YEARS INTO ONE OF THE LEADING
WINE ESTATES IN TOSCANA.**





- 40 hectares of vineyards in Chianti Classico and 40 in the Maremma, with state-of-the-art winemaking facilities in each region
- Elevation: between 200 and 420 metres above sea level
- Soil: sandy and loamy, rich of silt and clay
- Since 1998, Barbara Widmer has been the winemaker. Her team is completely committed to nature and quality in the vineyards and in the cellar
- Uncompromising quality and organic viticulture are 100% compatible with each other
- The more you respect the nature, the healthier the vines are – and the better and more authentic the fruit is
- The hand-picked grapes go through a spontaneous fermentation with wild yeasts from the vineyards. The result are wines that show the true character and distinctiveness of the grapes
- All Brancaia wines show the diversity and identity of the terroir.



THE STORY OF THIS UNIQUE BRAND GOES HAND-IN-HAND WITH THE RELEASE OF THE FIRST VINTAGE OF BRANCAIA IL BLU IN 1988. AFTER ALL THESE YEARS, THE LABEL IS STILL MODERN, ELEGANT AND TIMELESS. AND THAT'S HOW BRANCAIA SEE THEMSELVES AS WINE PRODUCERS: CLASSIC MODERNISTS WITH THE UTMOST RESPECT FOR THE TERROIR.



TRE IGT Rosso
Toscana



Chianti Classico
Riserva DOCG



Ilatraia IGT
Rosso Toscana



Il Blu IGT
Rosso Toscana



THE CAFAGGIO ESTATE, LOCATED IN THE "CONCA D'ORO" OF THE CHIANTI CLASSICO REGION HAS BEEN PRODUCING WINE SINCE THE XVTH CENTURY, WHEN THE BENEDICTINE MONKS WHO OWNED THE LAND BEGAN CULTIVATING GRAPEVINES AND OLIVES.





- 60 hectares of vineyards, mostly Sangiovese
- Elevation: around 400 metres above sea level
- Conca d'Oro (which translates as "The Golden Valley") is the perfect terroir for Sangiovese grape growing: southern exposure, optimum altitude, mineral-rich soil
- Cafaggio, together with all the other producers from the Conca d'Oro, cultivates its vineyards organically
- One of the most awarded wineries of the Chianti Classico region
- The first Classico winery to produce Chianti with 100% Sangiovese grapes
- 4 Crus, the "Basilicas", cultivated with Sangiovese, Cabernet Sauvignon and Merlot
- Vintage collection available.



Single Estate
Chianti Classico DOCG



Chianti Classico
DOCG



Basilica Solatio
Chianti Classico
Riserva DOCG



Basilica del Cortaccio
Cabernet Sauvignon
IGT

DID YOU KNOW

AMONG THEIR RANGE OF CHIANTI CLASSICO, WHOSE PRODUCTION IS SUPERVISED BY GIUSEPPE CAVIOLA, A PROMINENT ITALIAN OENOLOGIST, BASILICA SAN MARTINO IS NAMED AFTER A LOCAL ANCIENT CHURCH TO WHICH THE VINEYARD WAS ONCE ATTACHED.

◆FONTELLA◆

FONTELLA REPRESENTS THE SPECIAL WINEMAKING TRADITIONS OF THE TUSCAN CHIANTI DOCG, THE VINEYARDS ARE LOCATED IN THE BEST-SUITED AREAS.



◆ FONTELLA ◆

- Quality wine that represents the tradition of the Toscana region
- Modern and attractive packaging
- Chianti DOCG is one of the most popular Chianti in the market
- Traditional Sangiovese and Canaiolo blend
- Great quality and price, ideal for by the glass programs
- The strict collaboration with production resources guarantees continuity, quality and consistency of the product



DID YOU KNOW

WITH ITS CHIANTI DOCG, FONTELLA HAS A LONG HISTORY OF SUCCESS IN NORTH AMERICA. THEIR TAKE ON CHIANTI IS A CHIANTI DOCG WITH WELL-DESERVED RATINGS OF 90 POINTS AND MORE.



Chianti DOCG

Also available in 1.5 Lt format



Poggio Antico
Montalcino

POGGIO ANTICO WINERY IS NESTLED HIGH ON THE HILLS OF MONTALCINO. THE PROPERTY COMPRISES ABOUT 200 HECTARES OF BEAUTIFUL WOODS, FIELDS, OLIVE GROVES AND 30 HECTARES OF VINEYARDS.





Poggio Antico

Montalcino

- First production dates back to 1976
- One of the highest producers of Brunello, with vineyards located at about 480 metres above sea level, facing south/ southwest
- Dry, Mediterranean climate characterized by strong diurnal shift and steady Mediterranean breeze that reduces mold and mildew pressure
- Rocky mineral soil, rich in galestro and macigno; good drainage and moisture retention
- Sustainable agricultural practices, working towards organic certification. The cellar is located at the center of the vineyards, thus ensuring quick processing of the grapes
- Boutique winery: low yields, hand pruning, hand harvest and careful selection of the grapes. Poggio Antico only uses grapes coming from its vineyards
- Poggio Antico wines are rich in structure and extract, yet extremely balanced and elegant, key features to ensure drinkability and long ageing potential.



Rosso
di Montalcino DOC

Brunello
di Montalcino DOCG



DID YOU KNOW

ALL POGGIO ANTICO WINES ARE AGED IN THE BOTTLE LONGER THAN REQUIRED BY LAW AND STORED IN THE PROPERTY'S NATURALLY COOL UNDERGROUND CELLAR TO GUARANTEE THE UTMOST PLEASURE IN THE GLASS.



THE PRESTIGIOUS ESTATE IS SITUATED IN THE HEART OF MONTALCINO. IT RISES ON THE SLOPE OF A HILL IN THE VERY HEART OF TOSCANA NEAR THE FAMOUS "BRUNELLO ROAD". ALL THE RIDOLFI VINEYARDS ARE ON THE NORTHEAST SLOPE OF THE MONTALCINO HILL.





- 19 hectares of vineyards
- Elevation: around 300 metres above sea level
- Soil: clay soil yields elegant, concentrated and age-worthy wines
- Cultivation method: Guyot training system is used to have smaller and loosen bunches of Sangiovese
- Great respect for the land: organic practices such as cultivation under the rows to manage weeds and cover crops to enhance soil structure and organic matter
- Highest quality of grapes is guaranteed: The bunches are thinned three times throughout the season – during the setting phase, the veraison phase and at the end of the ripening phase
- High-tech & human touch: all the grapes are picked by hand and selected firstly in the vineyard and then in the cellar on a roller table after being destemmed by the use of an optical sorting machine
- Integral vinification: Whole berries undergo cold soak, alcoholic fermentation and maturation in the same specially designed barrel. Extremely high quality grapes enable maceration up to 70 days. Unique batonnage technique by barrel rotation is carried out 8 times per day during the maceration process.



DID YOU KNOW

THE ANCESTOR OF THE FOUNDERS, COSIMO RIDOLFI, WAS A POLITICAL MAN AND PROFESSOR AGRONOMIST AT THE UNIVERSITY OF PISA. HE WAS THE FIRST ONE TO PRAISE THE NAME OF MONTALCINO WINES ABOVE THE OTHERS IN THE REGION, IN 1831.



Brunello di Montalcino
DOCG



Vespa

Known as the “heel” of Italy’s boot, Puglia lies literally at the edge of the western world: A sun-bathed peninsula at the top of the Mediterranean basin where geography and climate are ideal for the production of fine wine and olive oil.



FOOD

Puglia is famous for its intensely aromatic olive oil and richly flavored vegetables, which find their way to top restaurant’s across Italy and Europe. It’s also renowned for its wide variety of seafood and is home to some of Italy’s best crudo. Bread baking is an ancient tradition in Puglia and the region’s wheat is also coveted for the production of pasta.



TERRITORY

It only takes about 30 minutes to drive from one side of Puglia to the other. This narrow band of land is ideal for agriculture because of the natural breezes of the sea that help to cool vineyards and olive groves during warm summer months. The limestone-rich soils produce some of the world’s most coveted olive oil and the wines are renowned for their power and structure.



CURIOSITY

The city of Lecce, one of southern Italy’s cultural centers, is known as the “Florence of the south” thanks to its spectacular baroque architecture. Some of the olive trees in Lecce province and elsewhere in Puglia are hundreds of years old and are considered a national treasure.



GRAPE VARIETALS

Although more and more producers have begun making white wine in Puglia in recent decades, red grapes like Primitivo and Negroamaro are favored by most growers. Both produce the rich style of deeply structured wine that the region is famous for. Occasionally vinified as a single-grape wine, Nero di Troia is also used as one of the region’s top blending grapes.



THIS SMALL "BOUTIQUE" WINERY VESPA OWNS JUST 25 HECTARES OF VINEYARDS PLANTED IN THE IRON-RICH RED SOILS OF MANDURIA, THE SPIRITUAL HOMELAND OF THE PRIMITIVO GRAPE VARIETY.





- 25 hectares (60 acres) of vineyards planted in the iron-rich red soils of Manduria, the spiritual homeland of the Primitivo grape variety.
- Unique soils and the maritime influence of the nearby Ionian Sea.
- Cultivation of traditional grape varieties: Negroamaro, Primitivo, Aleatico, Uva di Troia.
- Average age of vines varies from 25 to 40 years for Primitivo and 10 to 20 years for the other vines.
- The renowned winemaker Riccardo Cotarella played a key role in adding a refined and deep touch, both to the everyday products and the more complex ones.
- Cotarella's skills and fame contributed to place this new yet ambitious project among the front runners of Puglia.
- The Vespa family owns the beautiful Masseria Li Reni.
- Great quality wines, interpreters of the renowned power of the unique terroir of Puglia; Vespa wines offer great balance and pleasantness, bringing a breath of freshness and elegance in the panorama of wines from the region.



Il Bianco dei Vespa
Fiano
Salento IGP



Il Bruno dei Vespa
Primitivo
Salento IGT



Il Rosso dei Vespa
Primitivo di
Manduria DOC



Raccontami
Primitivo di
Manduria DOC



DID YOU KNOW

THE WINES AT THE VESPA WINERY IN MANDURIA COMMUNE, THE SPIRITUAL HOMELAND OF THE PRIMITIVO GRAPE VARIETY, ARE MADE BY RICCARDO COTARELLA, ONE OF ITALY'S MOST FAMOUS WINEMAKERS, KNOWN AS THE MAGO OR "WIZARD" AMONG HIS PEERS FOR HIS GROWING EXPERTISE AND DEFT HAND IN THE CELLAR.



Helena
Nero di Troia IGP



7. SICILIA

Barone Montalto

Sicilia is the largest island in the Mediterranean Sea and its beauty has attracted Phoenicians, Greeks, Romans, Arabs and Normans, all of whom left an influence in the island's architecture, art and cuisine too.



FOOD

Durum wheat pasta, couscous, sheep milk cheese, vegetables and fish are some of its staples. Pasta alla norma with eggplant, and pasta con le sarde, with sardines and wild fennel, are among its most typical dishes.



TERRITORY

Sicilia has a very large and varied territory: a land of wheat fields and farms and of course vineyards, making very different wines. Among its sub-regions, Etna, with its volcanic soils, has unquestionable charm.



CURIOSITY

Nerello Mascalese has the exuberance of Zinfandel and the elegance of Pinot Noir. In fact, this common feature and the unique volcanic soils of Etna have led many wine makers to grow Pinot Noir here. A success.



GRAPE VARIETALS

Sicilia has numerous indigenous grape varieties, including Nero d'Avola, Catarratto, Inzolia and Grillo. Some are unique to Mount Etna, like Nerello Mascalese and Nerello Cappuccio (both red) and white Carricante.



FOUNDED IN 2000 IN SANTA NINFA, BARONE MONTALTO STRIVES EVERY DAY TO MAKE A MARK ON THE WINEMAKING WORLD THROUGH RESEARCH, INNOVATION, AND A GENUINE COMMITMENT TO QUALITY.





- Barone Montalto manages around 400 hectares of vineyards in Sicilia
- The calcareous and silt sandy clay soils, warm sun, and a favorable microclimate are characterizing the Belice Valley, Noto and the Valley of the Temples, where the vineyards are located
- The viticulture benefits from cooling coastal breezes on hot summer afternoons, thanks to the moderating influence of the nearby waters of the Mediterranean
- The land is perfectly suited to viticulture and ensures the production of wine of great character and personality - not only classical Sicilian wines such as Nero d'Avola, Grecanico, Catarratto, Grillo are produced here, but also international varieties like Pinot Grigio, Chardonnay and Sauvignon Blanc
- Montalto Organic wines are made from organically grown grapes. Avoiding synthetic fertilizers and chemical treatments offers truly authentic wines, like the vineyards from which they come. The secret lies in keeping the natural balance between the vineyards and the flora and fauna surrounding them
- The winery is equipped with facilities in full compliance with the most severe safety and quality regulations. In fact, the cellar is highly certified with many quality and energetic certificates. The winemakers' laboratories are there too, where the winemaking, élevage and maturation processes take place.



DID YOU KNOW

A PART OF THE VINEYARDS ARE LOCATED IN THE VALLEY OF THE TEMPLES — DID YOU KNOW THAT THIS IS THE LARGEST ARCHEOLOGICAL SITE IN THE WORLD WITH 1,300 HECTARES?



Nero d'Avola,
Cabernet Sauvignon



Pinot Grigio



Rosso Passivento Rosso
Terre Siciliane IGT

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