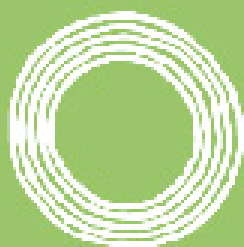


ETHICAVINES



Italian Roots.
Global Reach.



EASTERN CANADA
PORTFOLIO



ITALIAN ROOTS. GLOBAL REACH.

“Our name Ethica Wines means transparency as a key value for our company. We provide our partners with informed advice that will allow them to build our working relationships through a well-honed and overarching approach to doing business.

Our Italian team operates globally, offering importing, marketing and sales services in North America and Asia Pacific.

From Italy to the world.”

A NOTE FROM OUR CEO

“Ethica Wines is a long-term, ambitious project born out of a dream to create a new, value-driven approach to Italian wine importing and distributing. The project is focused on authenticity and generating enthusiasm among consumers and producers alike. Our team of dynamic and passionate professionals takes its inspiration from Italian wine heritage. Our goal is to build a new future for Italian wine across the world.”

Francesco Ganz Co-founder & CEO

A handwritten signature in blue ink, appearing to read 'F. Ganz', is positioned below the name of the CEO.

PORTFOLIO BY CATEGORY

Ethica Wines offers a portfolio of premium Italian wines.

With a selection of the most desirable regions from distinctive grape-growing estates; our wine portfolio is a celebration of Italy in all its forms.



STARS

Leading and noteworthy wineries from the major Italian wine regions.



LITTLE DIAMONDS

Unique and outstanding wines from selected estates worth discovering.



EVERYDAY ITALY

Classic great-quality Italian wines for everyday consumption.

Additional specifications about certain wines.



VEGAN FRIENDLY

Produced without animal fining agents.



CRU

Single-vineyard designation.



ORGANIC

Farmed without chemicals.



BIODYNAMIC

Holistically farmed.



AMISTÀ

ANSELMI



CASCINA
VALLE ASINARI
- SAN MARZANO OLIVETO -

COLOMBAIO
DI CENCIO



FONTANABIANCA®



CASA E. DI
MIRAFIORE
DAL 1858

MOVIA





Ca' dei Zago
VALDOBBIADENE prosecco

CEMBRA▲
cantina di montagna


Giovanna Tantini
AZIENDA AGRICOLA


L'ANTICA QUERCIA

la kiuva



BAGLIO DI GRÌSI


CANALETTO
Autentico & Italiano



‘FONTELLA’


LAMURA
ORGANIC WINES



Le Dive


POGGIO MORINO



VILLALTA

REGIONS & WINERIES

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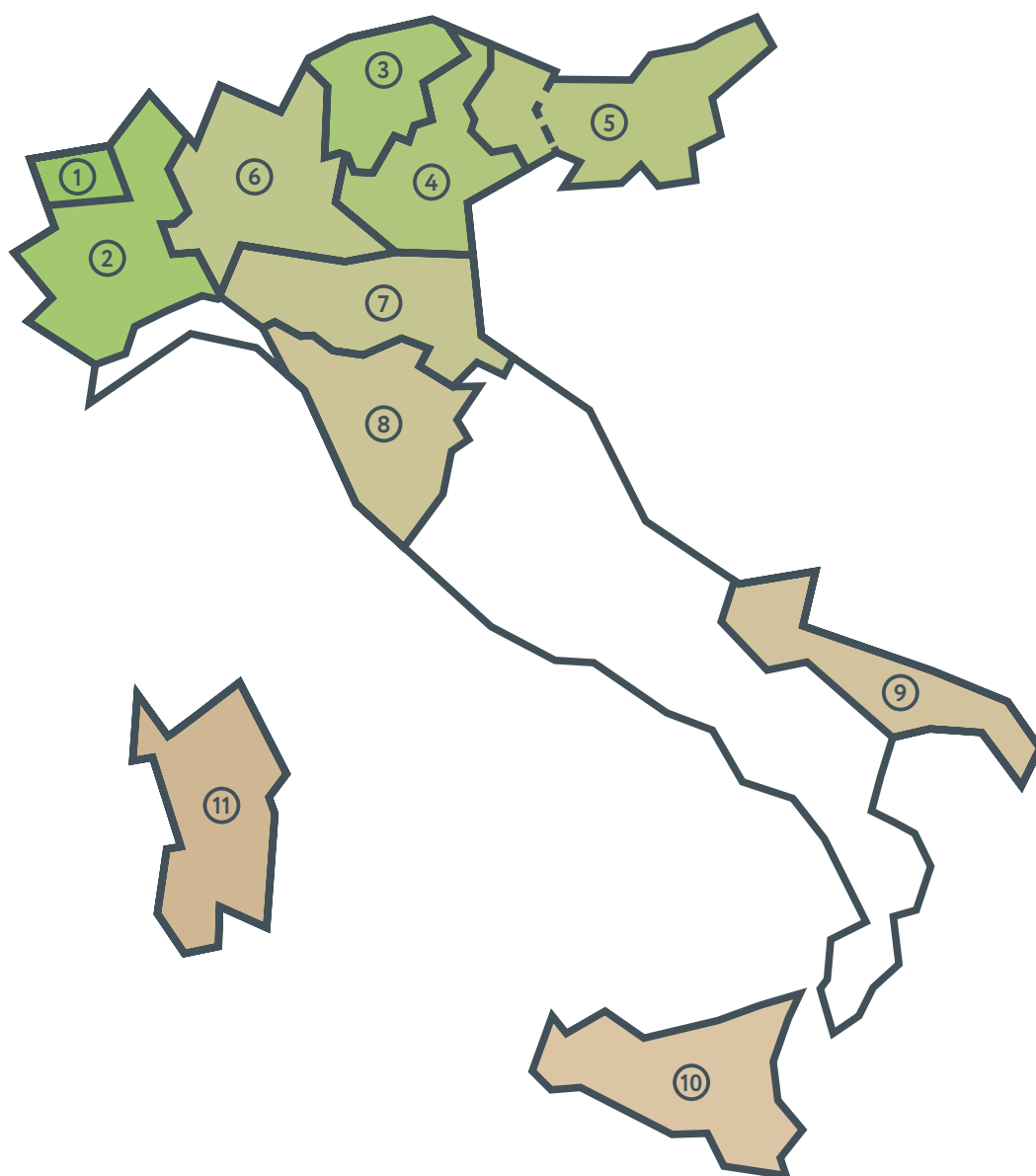
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VALLE D'AOSTA

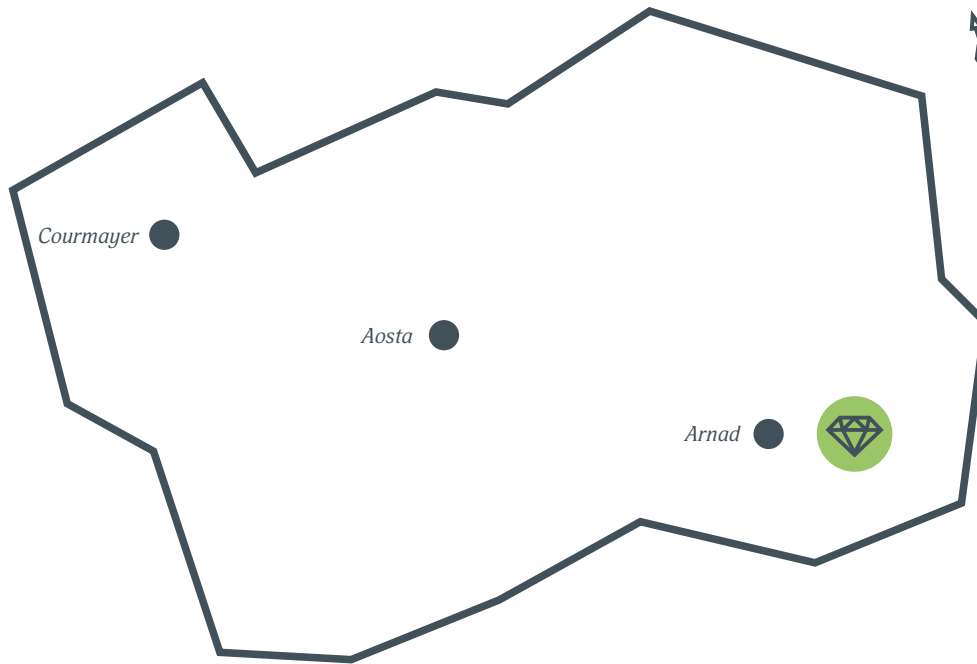
The Aosta Valley region (Vallée d'Aoste in French, or Val d'Aosta in Italian) is renowned for its “heroic viticulture.” The slopes of this ancient alpine river valley are so steep that all the work in the vineyards must be carried out by hand. Grape growing there is shaped by the cool alpine

air currents that arrive from the north and the granitic composition of the valley’s walls. Combined, they create the ideal conditions for diurnal shifts: The granitic rock traps the warmth of the sun during the day, while the cool air cools the vineyards at night, thus prolonging the vegetative cycle and

delivering freshness and rich flavors in the wine. The main grape varieties grown there are Nebbiolo, which makes for lighter-styled but nonetheless complex wines, and the native Petit Rouge, which is made generally in a bright, fruit-forward (but not jammy) style. Chardonnay is also grown there with



VALLE D'AOSTA



La Kiuva

Cooperative producer of top wines from Aosta Valley, home to mountainside vineyards and the heroic grower members who farm them.





la kiuva



In the Aosta Valley where La Kiuva grows grapes and makes wine, Nebbiolo is known as Picotendro, from the French Picot Tendre. Nebbiolo from this part of Italy, where French is spoken, is often more delicate and more perfumed than its Piedmontese counterpart.

- Founded in the second half of the 1970s, La Kiuva (lah kee-OO-vah) is a cooperative winery with 50 grower members located in the beautiful small village of Arnad, right at the heart of the Alps.
- Members were encouraged to take over old, abandoned vineyards in the best areas in order to produce authentic and sustainable wines.
- 15 hectares (37 acres) of vines all hand-picked.
- La Kiuva is committed to giving value to the terroir and the indigenous grape variety as Picotendro, the local clone of Nebbiolo
- The Alpine climate, with wide temperature variations between day and night, increases the acidity and freshness of the grapes
- Cultivation method: Guyot and Pergola, on sandy glacier-crafted terraces
- Soil: sandy and alkaline.

READ MORE





LA KIUVA
Rosé de Vallée

Although its members also grow international grape varieties like Merlot and Chardonnay, their primary focus is grape varieties native to the Aosta Valley like Petite Arvine, Petit Rouge, and Picotendro, the local name for Nebbiolo. La Kiuva's clean winemaking style is centered around freshness, clarity, and terroir expression.



LA KIUVA
Rouge de Vallée



LA KIUVA
Arnad Montjovet Supérieur



PIEMONTE

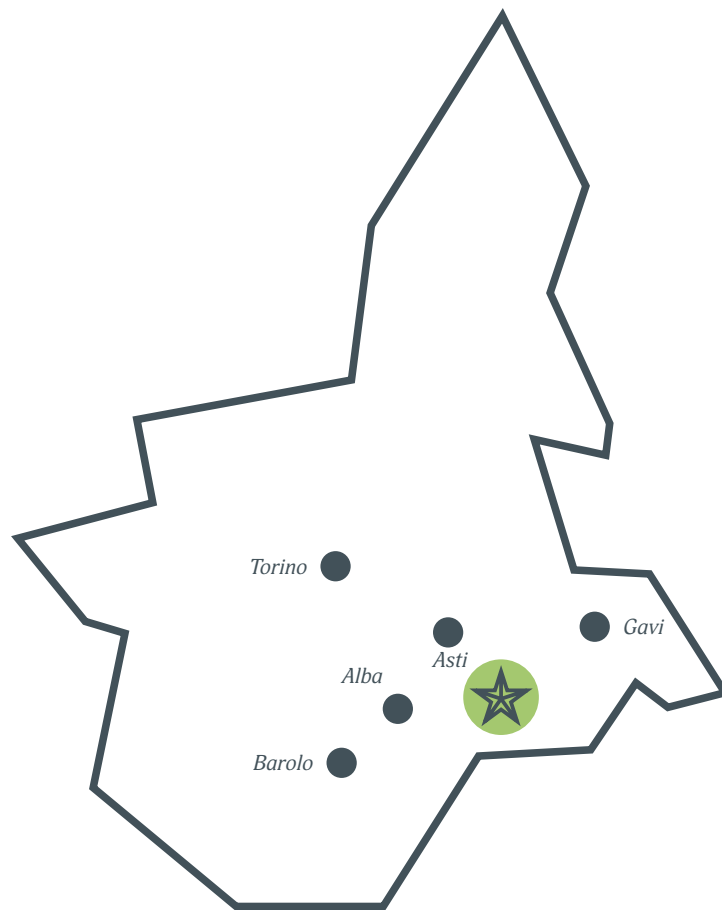
The name Piedmont means literally “at the foot of the mountain,” a reference to the fact that the region is bordered to the northwest and west by the towering Pennine Alps. Although today we think of Piedmont as a producer of Italy’s most coveted and collectible wines it wasn’t until the post-war era that the region emerged as a wine powerhouse. There are a number of reasons why

Piedmont, and in particular the Langhe Hills where Nebbiolo is grown for Barolo and Barbaresco, are ideal for fine wine production: Alpine currents help to cool the grapes during summer and maritime influence — from both the nearby Mediterranean and the Tanaro river which snakes through the area — helps to mitigate the cold during winter, for example.

But the most important element is arguably the ancient seabed soils and their calcareous character that make Piedmont one of the best growing sites in Italy.



PIEMONTE



Amistà

Barbera from its historic homeland, Nizza Monferrato, grown, vinified, and patiently aged by one of Italy's top winemakers, Luca D'Attoma. It's his first wine in Piedmont.





AMISTÀ

- Amistà produces only two wines: Amistà Nizza DOCG, and Amistà Nizza DOCG Riserva, both made from 100-percent estate-grown Barbera grapes.
- The Nizza DOCG appellation was established in 2014 and it is the original home of Barbera d'Asti, which found here some of its greatest expressions.
- Although still not certified organic, the winery uses innovative farming practices in the vineyard.
- Enologist Luca D'Attoma, internationally acclaimed and renowned winemaker, manages every aspect of production, from vineyard management to vinification and bottling.
- Large-format cask aging gives the wine depth and complexity without imparting invasive wood flavors.
- Soil types: the classic sandstone and limestone marl to be found throughout Monferrato, a UNESCO-designated wine growing region.
- Amistà is the latest project by Michele Marsjai, co-owner of the Ottosoldi winery, a partnership with Stefano Moccagatta of Villa Sparina fame and producer of critically acclaimed Gavi.



Amistà wines are made only from Barbera grapes that have been grown in the variety's historic homeland, Nizza Monferrato, and vinified by leading enologist, Luca D'Attoma.

This compelling, focused, and highly nuanced expression of Barbera has already become a benchmark for the Nizza DOCG, which was created in 2014..

READ MORE





AMISTÀ
Nizza DOCG

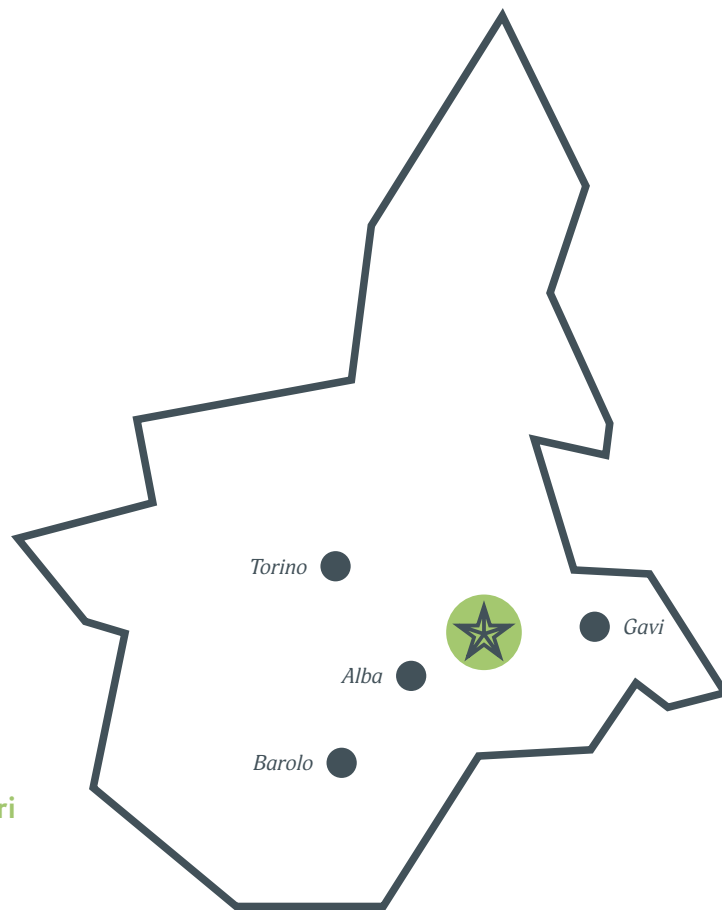
Nizza DOCG is made with 100-percent Barbera grapes, which are grown in some of the appellation's most highly coveted vineyards. This is Barbera at its absolute best, rich in body and flavor, lithe and vibrant on the palate.



AMISTÀ
Nizza Riserva DOCG



PIEMONTE



Cascina Valle Asinari

The Cascina Valle Asinari farm is located along the Bricco di Nizza, the top growing zone for the Nizza DOCG, which was created in 2014. The soils found in its vineyard are identical to those found in La Morra in the heart of the Barolo appellation.





CASCINA
VALLE ASINARI
- SAN MARZANO OLIVETO -



- The limestone and clay soils in the estate's top vineyards are identical to those found in La Morra commune in the Barolo appellation; they are ideal for the production of nuanced, long-lived wines with structure and complexity
- Spontaneous fermentation using only naturally occurring native yeasts ensures the purest expression of terroir.
- The estate is in the process of receiving its organic certification and is currently working toward its biodynamic certification as well. Biodynamic certification on the horizon.
- A leading producer of one of Italy's most exciting appellations: Nizza DOCG, created in 2014.

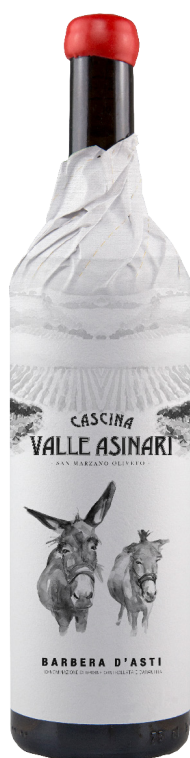
The Cascina Valle Asinari is located in the heart of the Nizza DOCG where Barbera achieves its greatest expression. The estate's top vineyard is located on the Bricco di Nizza, the top subzone in the appellation.

READ MORE





CASCINA VALLE ASINARI
Moscato d'Asti DOCG



CASCINA VALLE ASINARI
Barbera d'Asti DOCG



The winery's Barbera d'Asti, Barbera d'Asti Superiore, and Moscato d'Asti are considered classics of Piedmont viticulture today. Thanks to its organic farming practices and traditional winemaking style, the estate's Nizza (100 percent Barbera) has swiftly established itself as a benchmark for Piedmont wines.



CASCINA VALLE ASINARI
Barbera d'Asti Superiore DOCG



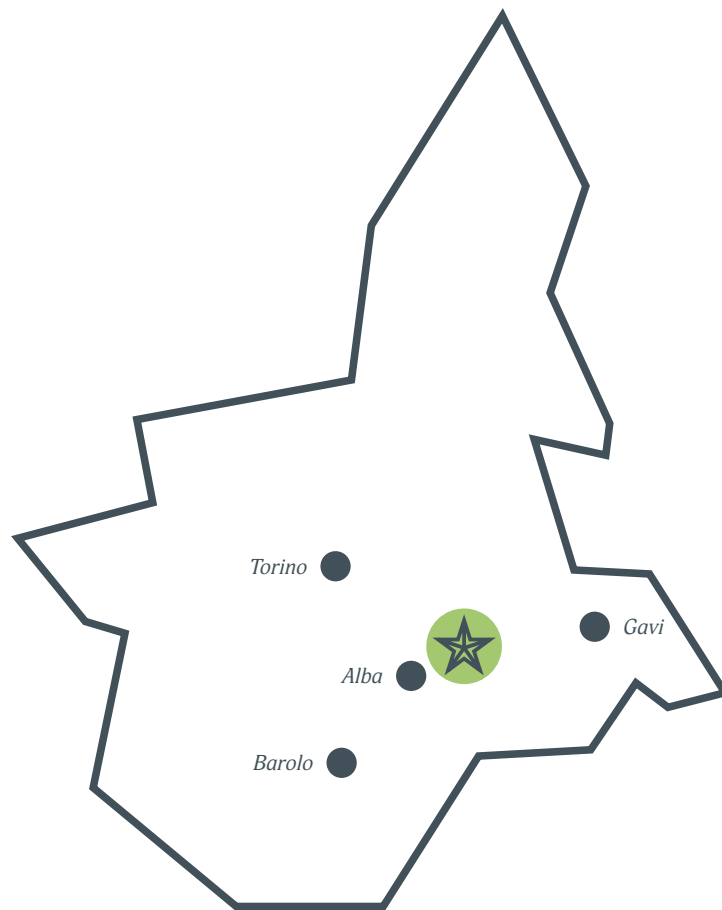
CASCINA VALLE ASINARI
Ciuchino
Monferrato DOC



CASCINA VALLE ASINARI
Nizza DOCG



PIEMONTE



Fontanabianca

Producer of cru-designate Barbaresco from two of the appellation's most famous vineyard sites, Serraboella and Bordini.





FONTANABIANCA®



At Fontanabianca, the father-and-son team divide the work between them: Aldo, the dad, is the vineyard manager and Matteo, the son, makes the wines.

Aldo's known as one of the best growers in Barbaresco and Matteo was mentored by one of the greatest Nebbiolo producers of all time, Beppe Caviola.

- Founded in 1969, the winery has some of the best vineyard sites in the village of Neive in the heart of the Barbaresco appellation.
- Named after a natural spring, the “white fountain” from which the water for vineyards is sourced.
- Family-led winery where winemakers Aldo Pola, the founder of Fontanabianca, and the son Matteo take care of the entire production.
- Awarded with “The Green Experience” certification which ensures Eco-friendly and sustainable viticulture and productions, protection of biodiversity and of the natural environment, elimination of chemicals, pesticides, and herbicides.
- 15 hectares (37 acres) cultivated with Nebbiolo and Arneis grapes.
- Producer of elegant and classic Barbaresco, pure expression of the terroir and the flagship Bordini Cru, one of the top Crus in the Barbaresco region.
- Recently renovated winery equipped with state-of-the-art technology.
- Elevation: around 300 meters above sea level (1000 feet)
- The calcareous-clayish, medium-textured soil gives the perfect grapes to produce perfumed, elegant and full-bodied wines.
- Slightly maritime climate: warmer, drier and milder than its neighbor Barolo.

READ MORE





FONTANABIANCA
Arneis
Langhe DOC



Fontanabianca makes cru-designate Barbaresco from two of the appellations most famous vineyards, Serraboella and Bordini (the latter a rare sori in Barbaresco).

The winemaking style is traditional, with a focus on vintage expression and Nebbiolo's classic aromas and flavors. Similarly, the winery's Arneis and Dolcetto are classic in style.



FONTANABIANCA
Barbera d'Alba Superiore DOC



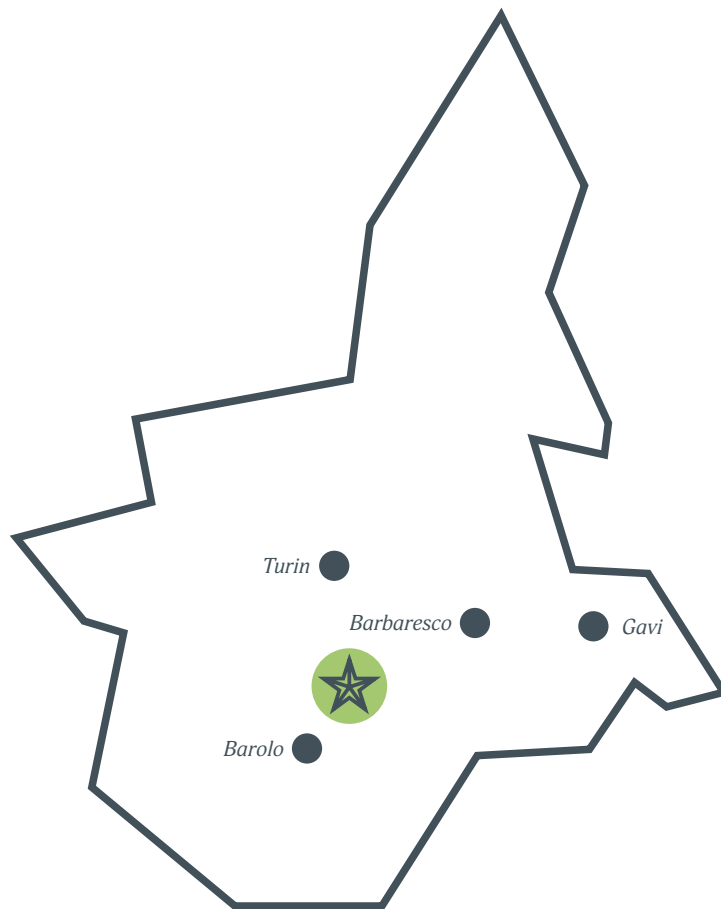


FONTANABIANCA
Barbaresco DOCG



FONTANABIANCA
Bordini
Barbaresco DOCG

PIEMONTE



Mirafiore

Producer of the original “wine of kings.” Top Barolo made in a strictly traditional, terroir-driven style.





CASA E. DI
MIRAFIORE
DAL 1858

- Founded in 1878 by Italy's Royal Family, the winery that gave Barolo its nickname: "King of Wines, Wine of Kings."
- One of the earliest producers and champions of Barolo and one of the first to ship the wines beyond Italy's borders together with Borgogno (p.27). Boutique winery, total production of 5000 cases.
- Vineyards in Serralunga d'Alba commune, one of the appellation's top growing zones.
- The estate's production has been 100 percent certified organic since the 2018 harvest.
- Producer of top crus Lazzarito and Paiagallo, known for their depth, nuance, and immense aging potential.
- Strictly traditional vinification and style, with wines that have classic notes of earth and "rose petal," hallmarks of great Nebbiolo.
- Submerged cap fermentation with extended maceration times.
- Known for distinctive terroir-driven wines that embody the essence of Barolo, a wine that should always speak of "place."



Barolo is called "the king of wines and wine of kings" because of the Mirafiore estate and its historic association with Italy's royal family. The beautiful winery and estate are one of Piedmont's most popular wine tourism destinations.

READ MORE





MIRAFIORE
Barolo DOCG



MIRAFIORE
Barolo Riserva DOCG





MIRAFIORE
Langhe Nebbiolo DOC



MIRAFIORE
Lazzarito
Barolo DOCG



MIRAFIORE
Barbera d'Alba DOC Superiore



ORGANIC FROM
VINTAGE 2018



MIRAFIORE
Langhe Nascetta DOCG



ORGANIC FROM
VINTAGE 2018

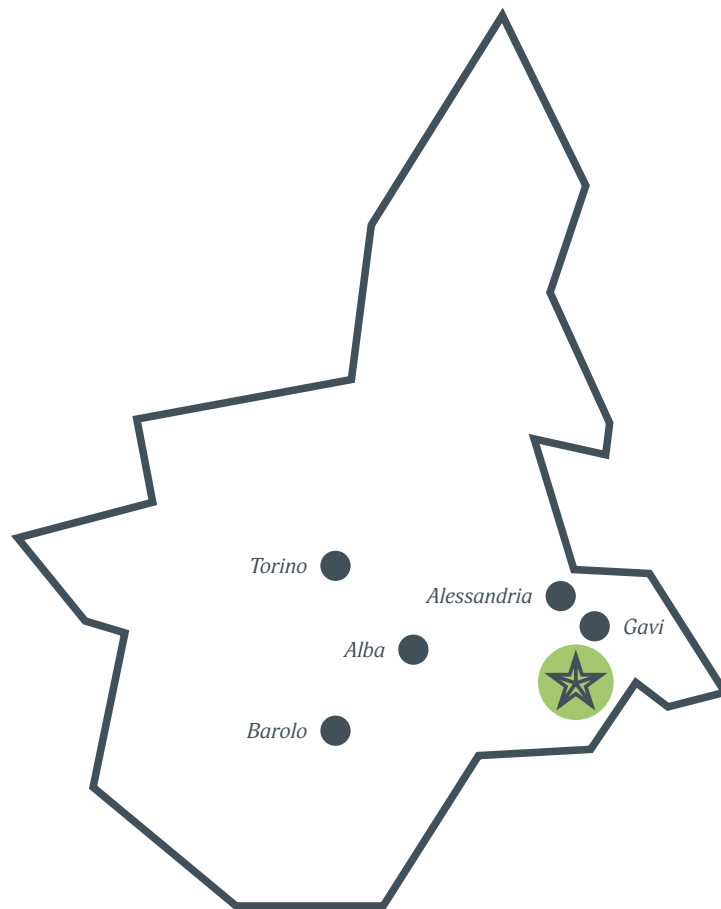


ORGANIC FROM
VINTAGE 2018



MIRAFIORE
Paigallo
Barolo DOCG

PIEMONTE



Villa Sparina

Producer of top-rated, cru-designate Gavi di Gavi wines, the winery that changed the way the world tasted the Cortese di Gavi in all its shapes.





VILLA SPARINA

G A V I



When it first released its single-vineyard Gavi Monterotondo, Villa Sparina changed the way the world thought about Cortese di Gavi and the Gavi appellation. With its rich style, immense aging potential, and unique bottle shape, the wine set a new standard for quality and terroir expression in the appellation.

- The Villa Sparina estate was purchased by the Moccagatta family in the late 1970s.
- 70 hectares (173 acres) cultivated with the traditional varieties Cortese and Barbera in Comune di Gavi, a restricted production area in the Gavi appellation to produce “Gavi di Gavi” wines.
- The best Cortese grapes are used to produce the Monterotondo Cru, an age-worthy riserva. WineSearcher.com has called it one of the five best Gavis (2020).
- Cortese is vinified also in a lighter-style expression of Gavi from vineyards approximately 30 years in age and in a Brut sparkling wine aged on its lees in the bottle for 30 months.
- A light and refreshing Rosé del Monferrato and juicy-tasting Barbera DOC are also produced.
- Historical cellars from the XVIIth Century.
- Attractive and distinctive bottle shape inspired by an old bottle that was discovered in the estate’s historic cellar.
- Perfect climate for grape growing, influenced by the Mediterranean Sea.
- Soil: rich in clay and limestone.

READ MORE





VILLA SPARINA
Gavi del Comune di Gavi DOCG

BOTTLE FERMENTED



The distinctive bottle shape used by the Villa Sparina winery was inspired by an old bottle that was discovered in the villa's ancient cellar after the Moccagatta family purchased the property in the late 1970s. It represents a connection to the past and to the legacy of this extraordinary farm.



VILLA SPARINA
Barbera
Monferrato DOC

*Other formats available:
0.375, 1.5, 3 L*



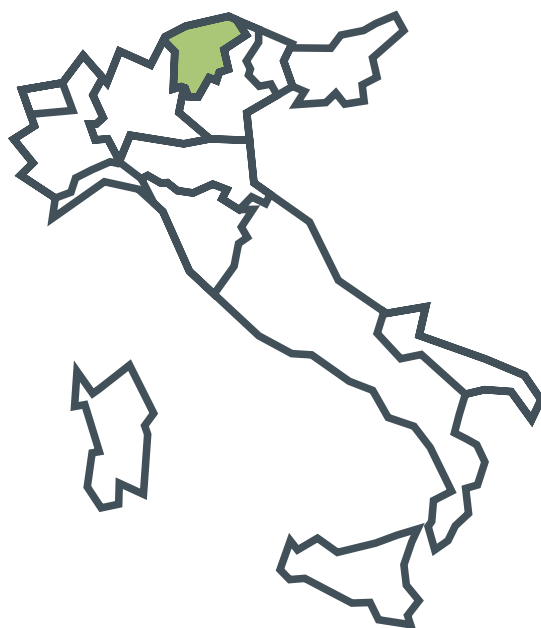
VILLA SPARINA
**Monterotondo Gavi del Comune di Gavi
DOCG**



SEE MORE
PRODUCTS



VILLA SPARINA
Metodo Classico Brut Blanc de Blanc



TRENTINO – ALTO ADIGE

As you drive north from Verona toward Austria, the land rises up rapidly before you suddenly find yourself in a valley in the sky – the Val d’Adige, the Adige River Valley in Italy’s Dolomite Alps. It’s one of the most compelling landscapes you’ll ever see, with its apple orchards stretching across the valley floor and vineyards

planted along the hills on either side of this long narrow stretch of land surrounded by towering mountains. It’s in this pristine ancient riverbed that the wineries of Italian-speaking Trentino in the south and German-speaking Alto Adige (South Tyrol) in the north are found. The soils in the vineyards, some of the highest-lying

parcels in the world, are mostly volcanic and diluvial. But it’s the valley’s unique macroclimate, with diurnal temperature shifts and protection from inclement weather thanks to the Alps, that make it such a unique place for viticulture.



TRENTINO - ALTO ADIGE



Pioneering cooperative winery and author of an innovative subzone project and study that reshaped alpine viticulture in Italy.





CANTINA
LAVIS
- 1948 -



More than 30 years ago, the La-Vis cooperative launched a pioneering subzone survey and study of Trentino vineyards that would entirely transform viticulture in the region.

Today, all of its growers use the best-suited sites for the given grape variety, thus increasing quality and terroir expression.

- Located in the Lavis village near the city of Trento in the heart of Italy's alpine Trentino region.
- The La-Vis cooperative includes more than 800 growers, with an average of one hectare planted to vine among them.
- More than 800 hectares (1970 acres) of vineyards farmed by hand, in strict compliance with monitoring by Italy's Integrated Crop Management National Quality System.
- Pioneer of the Quality and Zoning project, completed and implemented more than 30 years ago, that enhances the importance of "the right vine in the right place", encouraging the cultivation of both native and international grape varieties.
- Quality, territoriality, and eco-sustainability to achieve authentic wines unmatched in their price class.
- Roughly 80 percent of its production is white wine: Chardonnay, Pinot Grigio, and Müller Thurgau. Its members also grow native red varieties including Schiava, Pinot Nero, Merlot, Teroldego, and Lagrein.
- 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 meters above sea level (2625 feet).
- Traditional cultivation method and hand-harvesting.

READ MORE





LAVIS
Pinot Grigio
Trentino DOC



LAVIS
Pinot Grigio Rosé
delle Venezie DOC





LAVIS
Cabernet
Trentino DOC



SEE MORE
PRODUCTS



LAVIS
Pinot Nero
Trentino DOC

TRENTINO - ALTO ADIGE



Cembra

“Cembra Cantina di Montagna”, a “Mountain winery” and producer of top wines farmed in Alpine volcanic soils. These are some of the highest and most pristine vineyards found in all of Europe.





CEMBRA▲
cantina di montagna



The porphyry stone found in the Val di Cembra, one of Italy's most beautiful and famous alpine river valleys, is used all over the world by top architects, designers, and artists. Its volcanic origins also make it ideal for the cultivation of fine wine grapes.

- The name of the Cembra Cantina di Montagna cooperative means literally “Cembra Mountain Winery”.
- Among the highest producers in Europe: vineyards are located at an elevation of 550 to 850 meters above sea level (1800 - 2800 feet).
- A fine wine “branch” of the La-Vis Group and of the 1980s Zoning Project.
- The cooperative involves 400 members passionately dedicated to heroic grape growing on the hard-to-reach terraces that are typical of the Cembra valley.
- 300 hectares (740 acres) of vineyards following La-Vis 1980s Zoning Project philosophy.
- All farming by Cembra growers is done by hand in strict compliance with Italy's Integrated Crop Management National Quality System.
- Specific soil composition: the porphyry (the “red gold” of the valley) is responsible for the flavor and persistence typical of Cembra wines.
- Wines known for their freshness and vibrancy with floral aromas and rich in fruit flavors.
- Alpine climate, extreme temperature ranges, and excellent sun exposure.

READ MORE



CEMBRA
Schiava
Trentino DOC



Classici

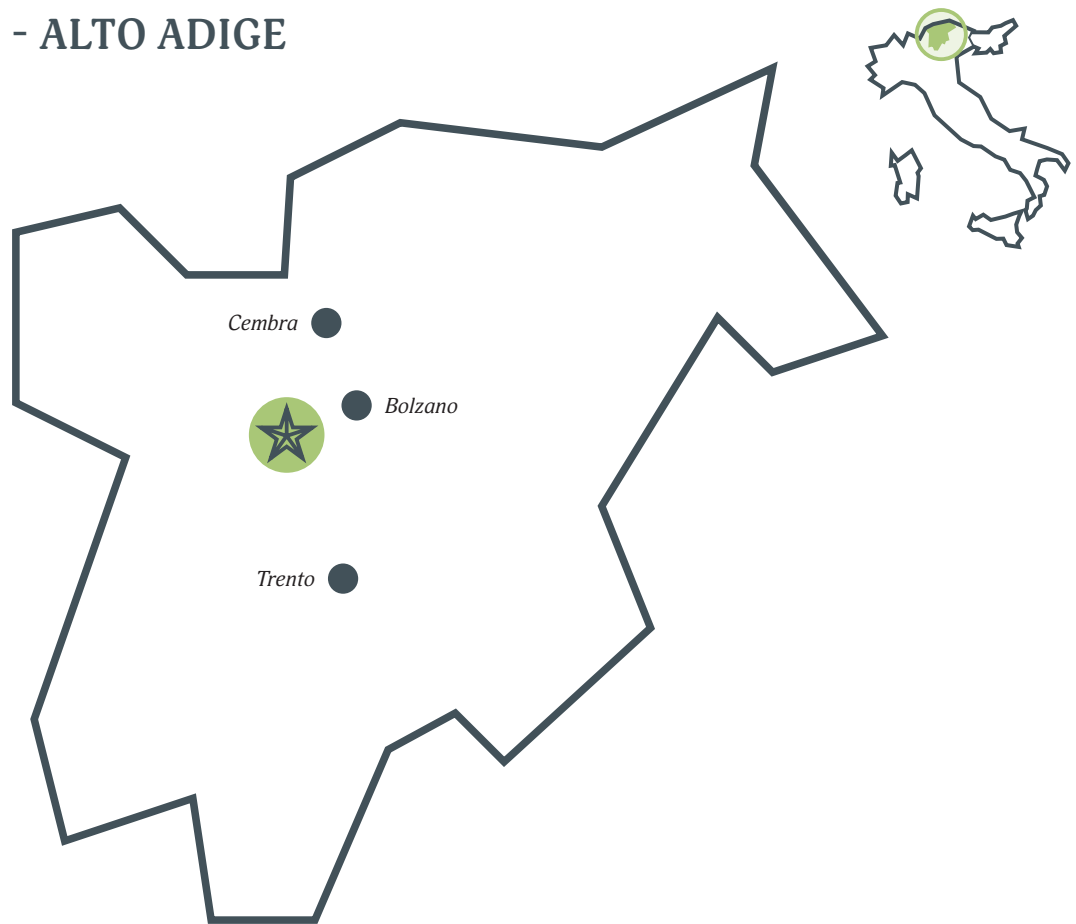


CEMBRA
Kerner
Dolomiti IGT



Classici

TRENTINO - ALTO ADIGE



St. Pauls

Soulful cooperative of South Tyrolean family farmers, with an average of one hectare per grower.





- The St. Pauls cooperative winery is located in the village of St. Pauls (San Paolo), in South Tyrol (Alto Adige).
- With roughly 150 grower members, the cooperative covers 175 hectares (435 acres) planted to vine.
- An average of one hectare per grower, all the members are family-owned and run farms.
- Culture: the Alto Adige region has been part of Austria until WWI – now, German is the mother tongue for 65% of its inhabitants.
- Sustainability: solar panels, non-invasive grape growing technique.
- World-famous Pinot Bianco: St. Pauls is the proud owner of what is considered the oldest vineyard in Alto Adige, planted in 1899.
- Gravity-based wine-making process.
- Mineral soil (Dolomites rocks) and excellent sun exposure.
- Alpine climate that favors the growth of traditional and international grape varieties, all characterized by a specific freshness and high acidity.



St. Pauls cooperative is named after the village where it is located, in picturesque South Tyrol. That's because nearly everyone in the town is involved in some way with the winery, whether as a grower or worker. You'll find the other villagers at the winery's wine bar enjoying a glass!

READ MORE





ST. PAULS
Plötzner
Pinot Bianco Alto Adige DOC



ST. PAULS
Gfill
Sauvignon Alto Adige DOC



With an average of one hectare per grower, St. Pauls in Eppan in South Tyrol (Alto Adige) focuses on native grape varieties vinified in a traditional style, with an emphasis on terroir and varietal expression.

Organic and sustainable farming practices make for vibrant wines with rich flavor and balance.



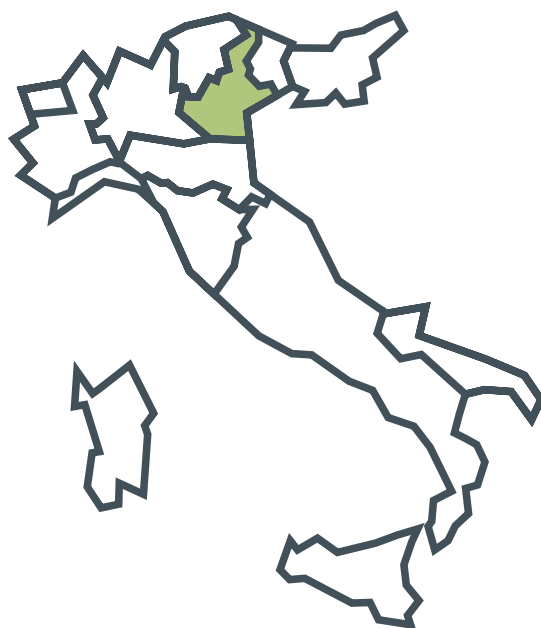
ST. PAULS
Lagrein
Alto Adige DOC



ST. PAULS
Luzia
Pinot Nero Alto Adige DOC



SEE MORE
PRODUCTS



VENETO

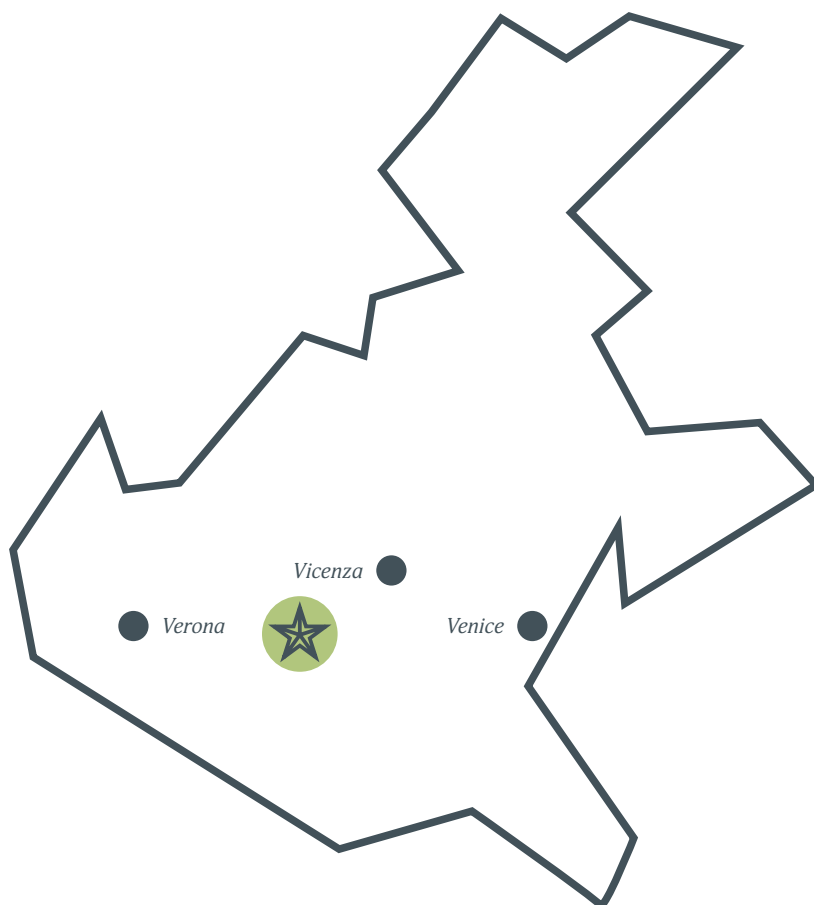
Long before Tuscany and Piedmont emerged as Italy's top regions for fine wine production, Veneto was renowned for the quality of wines produced there. As early as Roman times, naturalists and poets had high praise for the wines of Valpolicella where volcanic, morainic, and calcareous soils are ideal for the

production of long-lived red wines. Lake Garda to the west, Italy's largest body of water, is also a hub for fine wine, including white Lugana in more recent decades. In the easternmost part of Veneto, close to the region's capital, Venice, Sparkling wine production has eclipsed the anonymous red wines once produced there

in abundance. The morainic and sandy soils of hillside vineyards in Valdobbiadene and Conegliano are ideal for the production of fresh, fruit-driven Prosecco, vtoday the world's most popular bubbly.



VENETO



Anselmi

The pioneer of Soave Classico who singlehandedly raised the bar for quality in the appellation. Producer of cru-designate wines.





ANSELM I



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.

- Pioneer of Soave Classico, the winery that put the appellation on the map after decades of over-cropping and mass production.
- Visionary winemaker Roberto Anselmi revolutionized viticulture in Soave Classico when 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 cru-designate (single-vineyard) wines in the appellation.
- The estate covers roughly 70 hectares planted to vine, including Garganega (gahr-GAHN-eh-GAH), Sauvignon Blanc, and Chardonnay.
- Organic farming practices are employed in the vineyards (although Roberto Anselmi refuses to obtain certification).
- Soave's 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.
- After 2000, all of the estate's wines have been classified as Veneto IGT.

READ MORE





ANSELMi
San Vincenzo
Vino Bianco Italy



ANSELMi
Capitel Croce
Vino Bianco Italy





ANSELM
Capitel Foscario
Vino Bianco Italy



ANSELM
I Capitelli
Vino Bianco Dolce Italy

VENETO



Ca' dei Zago

Ca' dei Zago is one of the most critically acclaimed wineries in the “new wave” of Prosecco growers, a producer of one of critic’s favorite “col fondo” wines.





Ca' dei Zago
VALDOBBIADENE 1924.

- Founded in the 1920s, the Ca' dei Zago family farm and estate stretches over just 6 hectares (15 acres) planted to vine, including some of the Prosecco di Valdobbiadene appellation's most coveted growing sites.
- Vines are more than 40 years old and mostly planted on impossibly steep hillsides where all vineyard management must be done by hand.
- Although not certified, biodynamic practices are rigorously implemented.
- Traditional production methods: current-generation winemaker Christian Zago looks back at how his grandfather used to make wine.
- Winemaking and bottling are carried out in strict accordance with the lunar calendar.
- Renowned for his production of Prosecco Col Fondo (or "col fondo", meaning literally with sediment).
- Recently the winery begun producing great classic method Prosecco, vintage 2015 was ranked #8 in The Wine Enthusiast TOP 100 of 2018.
- Soil rich in clay and limestone.
- Climate is moderate-warm, influenced by the vicinity of both the Alpine Dolomites and the Adriatic Sea.



Christian Zago was among the first Prosecco producers to release a "col fondo," meaning "on the lees." It refers to the fact that the second fermentation is carried out in bottle and the wine is undisgorged.

The aging on the lees (sediment) gives the wine greater character and depth.

READ MORE





CA' DEI ZAGO
Prosecco
Valdobbiadene D.O.C.G.

Christian Zago of Ca' dei Zago is widely considered to be the face of the “new wave” of Prosecco growers and winemakers.

Employing biodynamic practices on his family's farm, one of Valdobbiadene's top growing sites, he crafts Prosecco Col Fondo that is as vibrant as it is rich in character.



ANCESTRAL METHOD



CA' DEI ZAGO
Prosecco Metodo Classico
Valdobbiadene D.O.C.G.



BOTTLE FERMENTED

VENETO



Giovanna Tantini

Bardolino produced by one of northern Italy's leading woman winemakers and grape growers, sourced from a top Lake Garda farm.





-
- Family business owned and founded by the winemaker Giovanna.
 - Located in one of the best growing zones just south of Lake Garda ideal for crafting wines with rich mineral character.
 - 19 hectares (47 acres), mostly cultivated with traditional Garganega and Valpolicella blend grapes, Corvina and Rondinella.
 - The two pillars of Giovanna Tantini philosophy are: respect for the territory and valorization of the indigenous grape varieties.
 - Fresh and lively wines, alternative grape varieties ideal for by-the glass consumption.
 - A benchmark in the Bardolino Charetto DOC appellation.
 - Soil composition: glacial and alluvial deposits, calcareous.
 - Climate: Lake Garda, Italy's biggest body of water, regulates diurnal temperature shifts, keeping the vines warmer in winter and cooler in summer.



In 2000, when Giovanna Tantini abandoned her law career and dove headfirst into the world of wine, she was one of just a handful of women winemakers in Bardolino. Today, she is considered one of the appellation's pioneers thanks to her devotion to making high-quality, terroir-driven wines.

READ MORE





GIOVANNA TANTINI
Il Rosé
Chiaretto Bardolino DOC

Giovanna Tantini grows the grapes for her classic Bardolino on a small 11.5-hectare farm south of Lake Garda in one of the appellation's best subzones, with morainic subsoils and maritime influence thanks to the nearby lake, Italy's largest. Her benchmark wines are renowned for their vibrant aromas and flavors.





VENETO



L'Antica Quercia

A biodynamic grape grower and producer of traditional “col fondo” Prosecco, one of the appellation’s most beautiful estates.





- L'Antica Quercia — “The Ancient Oak Tree” — is named after the two stupendous trees that look out over this small family-run farm’s roughly 25 hectares, which are planted to olives, pomegranates, and grape vine.
- Its charismatic owner Claudio Francavilla believes that “integrated farming,” where vines are cultivated next to other crops and surrounded by woods, is the key to producing wines that truly capture the appellation’s essence.
- He employs organic and biodynamic practices, including cover crops, in his quest to deliver the pure, focused aromas and flavors of the wines he enjoyed growing up in the heart of Prosecco country.
- L'Antica Quercia produces a variety of wines, including an old school “col fondo” Prosecco, all sourced from his top vineyards. The expression “col fondo” means “with its sediment” in Italian.
- It is used for wines that have been aged “on their lees” (the solids that result from fermentation) and bottled without disgorgement or filtration.



Did you know that most Prosecco was produced “col fondo” (“with its sediment”) before the Prosecco boom of the 1990s? Some people store their Prosecco Col Fondo upright and then decant it so that it is clear in the glass. Others like to serve it cloudy.



L'ANTICA QUERCIA
Ancestrale
 Prosecco Superiore DOCG

“L'Antica Quercia is renowned for its organically farmed Prosecco Col Fondo, which is bottled undisgorged and unfiltered. But it also produces a classic extra dry Prosecco, a rare still Prosecco, a lees-aged Prosecco brut nature, and a red made from Bordeaux varieties”.



ANCESTRAL METHOD



L'ANTICA QUERCIA
Su' Alto
 Indigeno Colfondo



BOTTLE FERMENTED

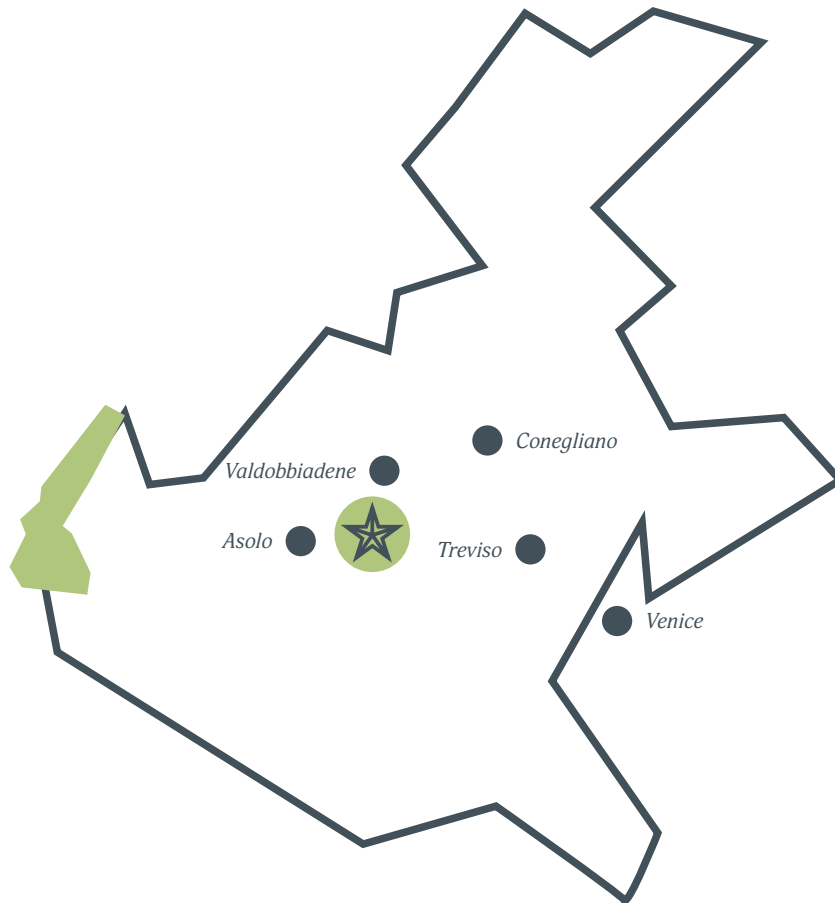


L'ANTICA QUERCIA

Matiù Conegliano Valdobbiadene Prosecco Superiore

Prosecco Superiore DOCG Rive di Scomigo Brut

VENETO



La Gioiosa

La Gioiosa, a leading producer of environmentally friendly and internationally renowned wines sourcing grapes from all the subzones of the Prosecco appellation, from Fiuli to Valdobbiadene.





biodiversity



f r i e n d

La Gioiosa winery in Valdobbiadene follows strict biodiversity guidelines 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

- Founded in 1974 by the Moretti Polegato Family, it is located in the heart of Marca Trevigiana Area, in the Veneto region.
- La Gioiosa represents the tradition of winemaking which the Moretti Polegato family has been carrying out for generations.
- The name pays tribute to the old definition of the province of Treviso, "Marca gioiosa et amorosa" ("Joyous and Amorous March" in latin) underlining the sociable lifestyle of its inhabitants.
- The grape used to produce Prosecco is Glera, a typical variety of the north east of Italy since the Roman age
- Substantial vineyards holdings as well as long-standing relationships with wine growers in the region
- TOP 5 Prosecco Brand in 2018 (IWSR September 2019 Harper's mag).
- The winery is also a 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.
- La Gioiosa is certified "Biodiversity Friend" by the WBA (World Biodiversity Association)
- All of its wines are produced by immediately chilling the grape must to nearly freezing as soon as the bunches are picked ensuring freshness and high quality of the juice through the year.
- The wines are available in more than 90 countries worldwide.
- The winery sources grapes from all the subzones of the Prosecco appellation: Treviso, Asolo, Valdobbiadene, and Friuli, ensuring an all-round taste experience of the Prosecco terroirs.

READ MORE





LA GIOIOSA
Prosecco DOC
Treviso Brut



SEE MORE
PRODUCTS



*Other formats available:
0.200 L*



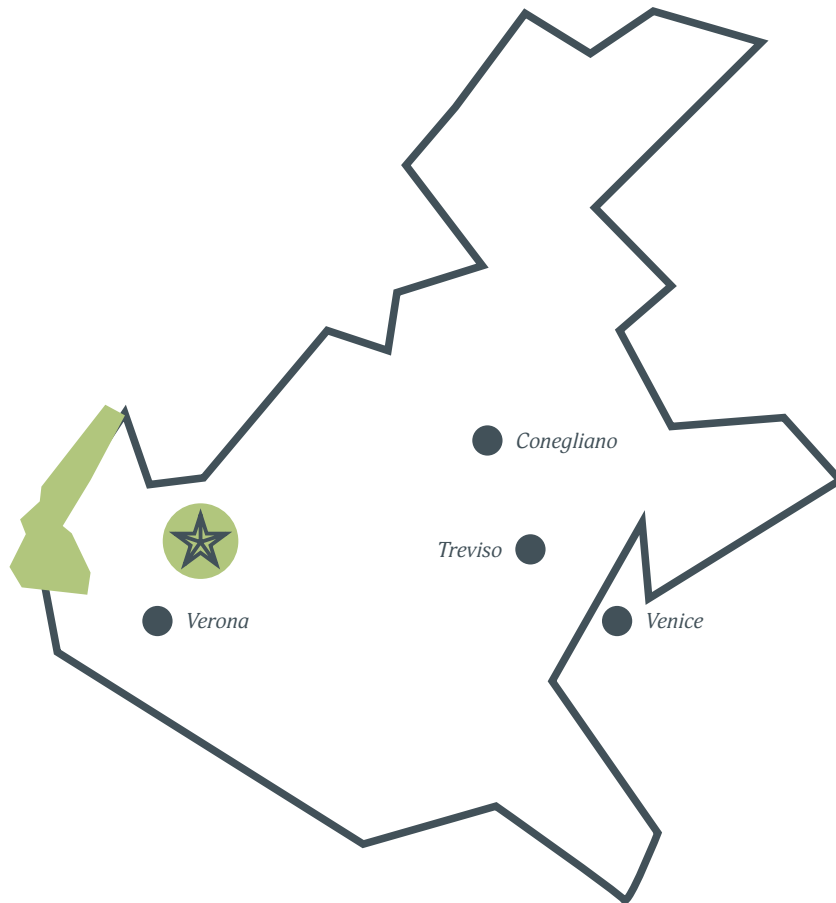
LA GIOIOSA
Prosecco Rosé
Treviso DOC

La Gioiosa employs a groundbreaking approach to sparkling wine production: The winemaker chills the newly pressed must to near freezing so as to lock in the grapes' natural freshness and flavors. Vinification is carried out in a single tank, without racking, thus minimizing the need for sulfites.





VENETO



Nicolis

Family-owned, traditional-style producer of Valpolicella and Amarone wines, made using organically farmed grapes and spontaneous fermentation. It truly and proudly respect the vocal traditional method.





-
- Nicolis family winery, founded in 1951, lies in the Valpolicella Classico area.
 - Tradition and family: three generations of winemakers working together to produce a high-quality collection of traditional bold red wines from Valpolicella.
 - 42 hectares (104 acres) of vineyards.
 - One of the few producers still using all four traditional grape varieties: Corvina, Rondinella, Molinara and Croatina, the rarest.
 - Although not organic certified, the winery employs organic farming practices - no herbicides, pesticides, or fungicides are used.
 - 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.
 - Elevation between 200 and 480 meters above sea level (650 – 1600 feet).
 - Soil composition: morainic and calcareous, rich in stones.



Although not organic certified, the family at the Nicolis estate and winery uses no herbicides, pesticides, or fungicides in its vineyards. And it uses only native yeasts and spontaneous fermentation in the cellar, helping it produce what many Valpolicella lovers consider the appellation's purest expressions.

READ MORE





NICOLIS
Valpolicella Classico DOC



NICOLIS
Seccal
Valpolicella Ripasso Classico Superiore DOCv

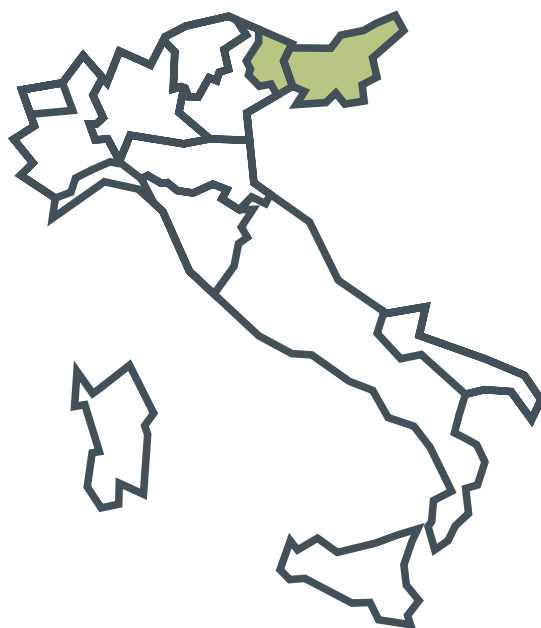




NICOLIS
Amarone della Valpolicella Classico DOCG



NICOLIS
Ambrosan
Amarone della Valpolicella Classico DOCG



FRIULI - VENEZIA GIULIA / SLOVENIA

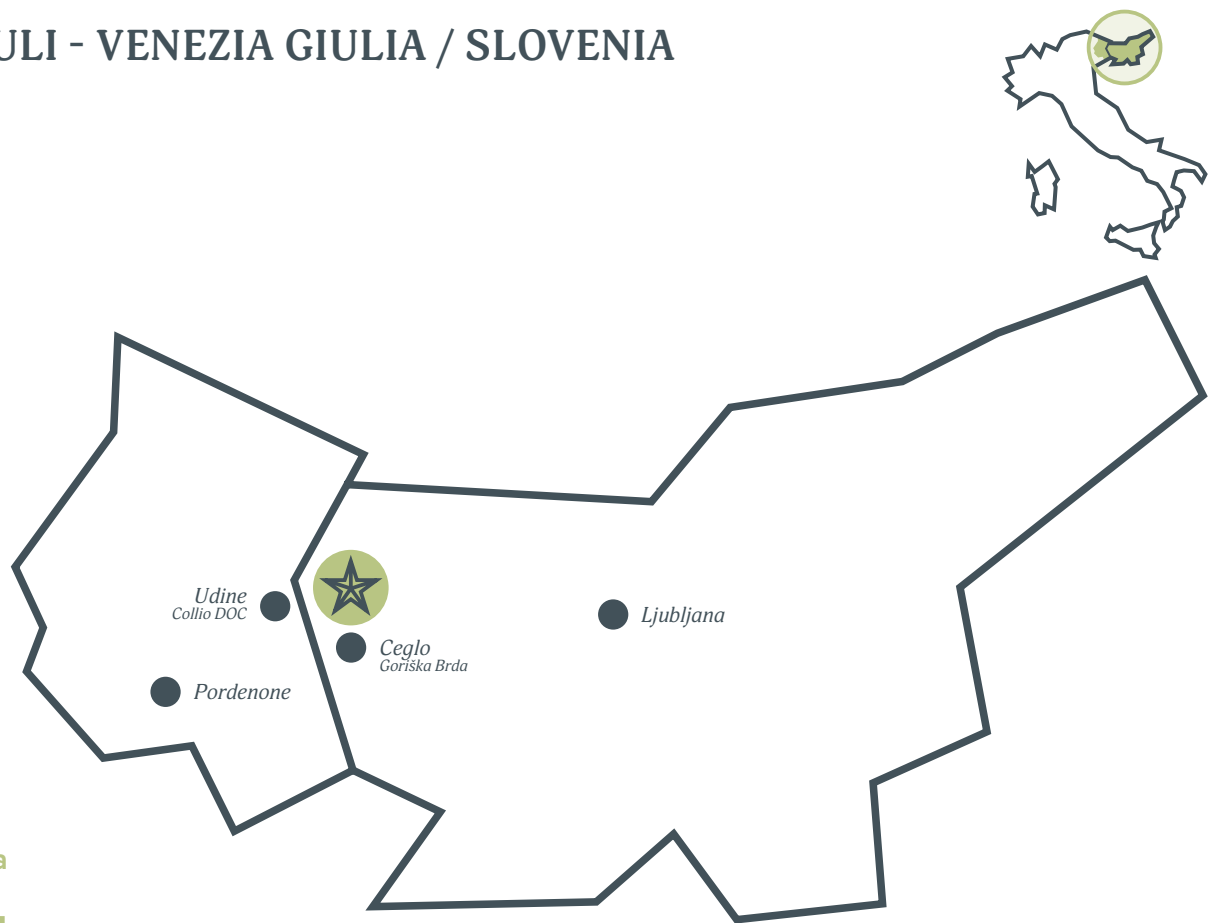
Located in north-easternmost Italy, Friuli and Slovenia's Collio appellation has emerged in recent decades as one of the country's leading regions for white and macerated wines. The appellation, which straddles the Italy-Slovenian border, is home to some of the white wine world's most exciting superstars.

The predominant soil type is a distinct type of ancient seabed known locally as "ponca" (called flysch in English). With an unusual pink hue, calcareous ponca is an ideal complement to the maritime influence that arrives from the Adriatic to the east and the ventilation delivered by alpine air currents from

the north. Collio is the historic homeland of Pinot Grigio. Native Ribolla and Friulano (formerly known as Tocai or Tocai Friulano) and international varieties like Sauvignon Blanc and Merlot are also grown there. In recent decades, Ribolla, the native grape, has become a top variety for macerated wines.



FRIULI - VENEZIA GIULIA / SLOVENIA



Movia

One of Europe's most dynamic natural wine producer and organic farmer, a benchmark for Slovenian and Friulan winemaking beyond any category or classification.





MOVIA

- Movia, is a family-owned winery that dates back to 1820.
- The current generation of Movia is led by winemaker Aleš Kristančič who is as renowned for his passionate embrace of organic and biodynamic farming practices as he is for his larger-than-life personality and ingenious approach to winemaking.
- Movia is a benchmark for Slovenian and Friulian winemaking, a producer who transcends classification.
- Located in the village of Ceglo in the heart of the Brda appellation, a stone's throw from the Italian border.
- 22 hectares (55 acres) divided among 18 vineyards, located on both the Slovenian and Italian side of the border.
- Today, Aleš primarily grows Rebula, Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, and Pinot Noir – all without the use of herbicides, pesticides, or fungicides.
- The wines of Movia are made with the greatest respect for nature, with no unnecessary interference from the winemaker, and no filtration.
- Soil composition: mostly Brda marl soil.
- Elevation: 150 – 400 m a.s.l. (490 – 1300 feet) grown on around 35 years old vines in guyot system.
- The vicinity of Alpine peaks provides just the right amounts of cool air for higher levels of acidity and aromatic substances to develop in the grapes compared to other Mediterranean regions.
- Aleš' son, Lan, and daughter, Ela, are poised to carry on his legacy, allowing the winery to envision a bright future.



The wines of Aleš Kristančič of Movia are renowned for their purity of fruit, nuanced flavors, and their terroir expression. From his zero-sulfur Lunar to his undisgorged classic method sparkling wine Puro, his labels are stars of the natural wine world and benchmarks for Slovenian and Friulian winemaking.

READ MORE

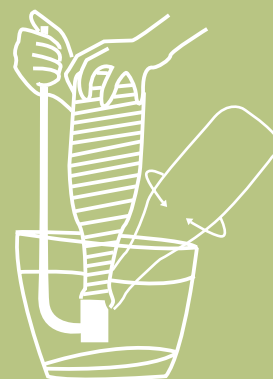




MOVIA
Puro
Brda ZGP



MOVIA
Rebula
Brda ZGP



For his critically acclaimed classic method sparkling wine Puro, winemaker Aleš Kristančič of Movia uses reserved grape must in the place of refined cane sugar as the sweetener to provoke the second fermentation of the wine. As a result, it's one of the “purest” expressions of Brda's terroir.





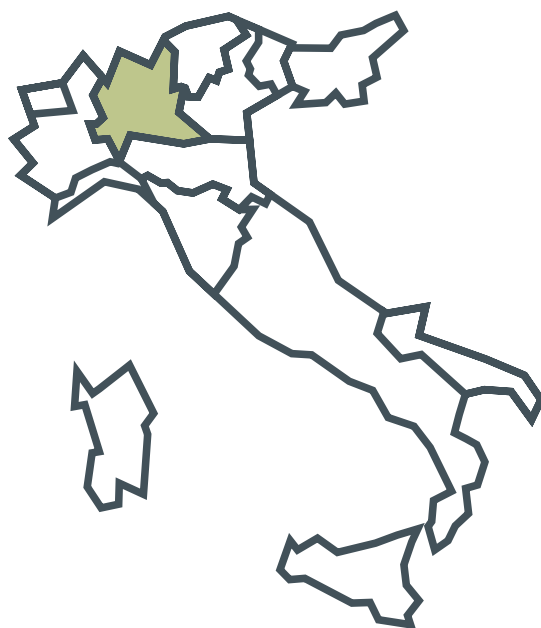
MOVIA
Veliko Rdeče
Brda ZGP



SEE MORE
PRODUCTS



MOVIA
Modri Pinot Noir
Brda ZGP



LOMBARDIA

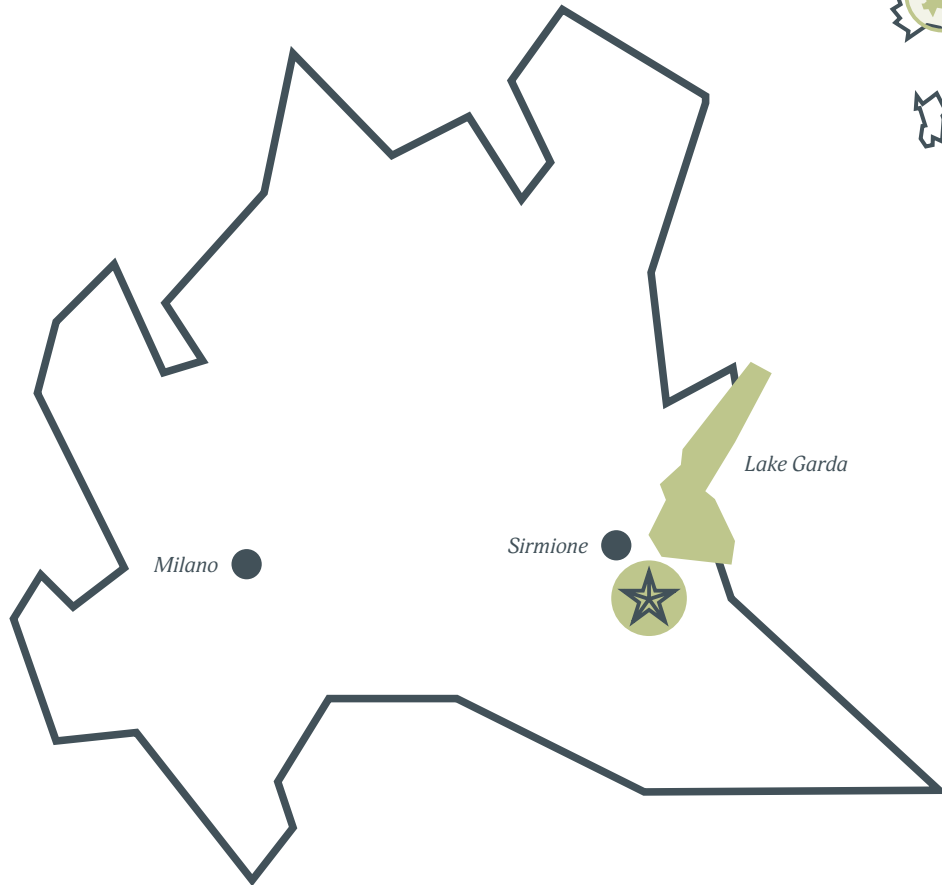
Protected from inclement weather from the north by the Alps and with numerous lakes that provide maritime influence, Lombardy has been a major producer of fine wine since the Renaissance. Lombardy's niche appellation, Valtellina, makes some of Italy's greatest expressions of Nebbiolo thanks to its mountain viticulture and rocky soils. Oltrepò Pavese,

with its calcareous subsoils in the south, is renowned for its production of classic method sparkling wines from Pinot Noir while Franciacorta, with its morainic subsoils in the north, produces some of Italy's best classic method sparkling Chardonnay. In recent years, Lombardy's Lugana appellation, located to the south of Lake Garda, has become famous for

its elegant, lithe whites produced using Trebbiano di Lugana (recently established to be a Verdicchio clone). The appellation's pebbly soils and proximity to Lake Garda make it ideal for the production of high-quality white wines that develop nuance and complexity with age.



LOMBARDIA



Cà dei frati

Leading grower from Lake Garda where morainic subsoils make for richly flavored, mineral-driven white wines.





- Ca' 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.
- In 1969, Dal Cero family helped develop the Lugana DOC designation.
- 200 hectares (495 acres) of vineyards, accounting to 10% of all the DOC Lugana area.
- Recently, Ca dei Frati expanded their vineyards with the acquisition of the Luxinum vineyards in Valpolicella.
- Vineyards are located in Sirmione, Lombardy, in the southern part of Lake Garda: they lie in an amphitheater of morainic hills formed in the southern part of Lake Garda 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 sulphites and a balanced acidity.
- Iconic packaging.
- 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 composition: limestone – clay, limy and sandy.



Ca' 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.

READ MORE





CÀ DEI FRATI

I Frati

Lugana DOC

*Other formats available:
0.375, 1.5, 3, 6 L*



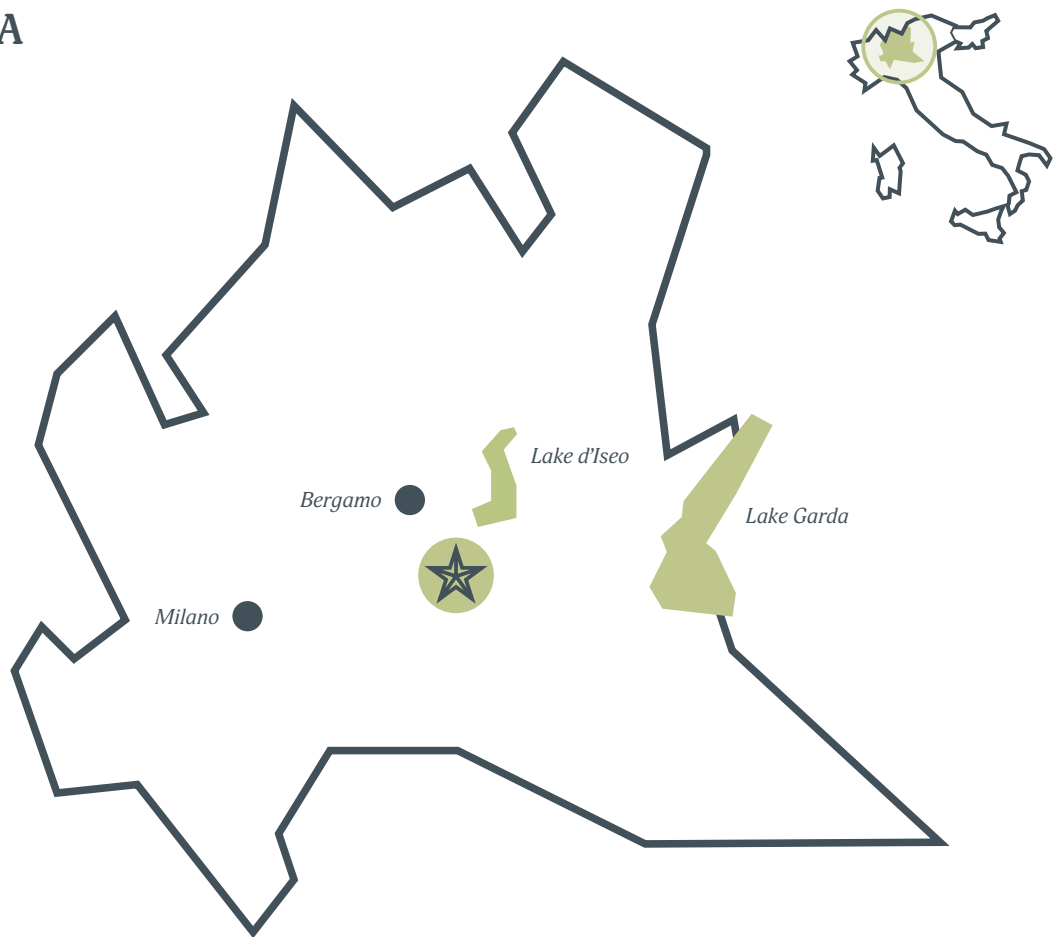
CÀ DEI FRATI

Rosa dei Frati



IN VINO
VERITAS

LOMBARDIA



Contadi Castaldi

Rooted in the past but looking toward the future, Contadi Castaldi is Franciacorta's next generation.





Contadi Castaldi

FRANCIACORTA

- Founded in the late 1980s, Contadi Castaldi is one of the pioneers of Franciacorta.
- The winery is located in a former brick factory where the owner's wife worked as a child.
- The underground cellar, constructed using artisanal masonry before the winery was established there, is ideal for aging the wines.
- The owner's long-standing relationships with local growers gives him access to some of the appellation's best fruit
- The estate's Satèn, made using 100 percent Chardonnay grapes, is a benchmark for the appellation.
- The name Satèn meaning "satin" in Italian is a nod to the region's legacy as a silk producer. It also refers to the wine's "silky" texture.
- Youthful, energetic packaging makes gives these wines extra appeal.
- Considered one of Franciacorta's top "by-the-glass" producers.



Owner and founder Vittorio Moretti also owns one of Italy's most prolific wine-focused construction companies. He has built wineries across the country and his signature vaulted cellars are used today by a generation of Italian winemakers.

READ MORE





CONTADI CASTALDI
Brut
Franciacorta DOCG



CONTADI CASTALDI
Rosé
Franciacorta DOCG

Contadi Castaldi is a producer of some of Franciacorta's most value-driven wines. Known for their freshness, rich fruit flavors, and signature minerality, they are classic in style but extremely food friendly and versatile at the dinner table.





CONTADI CASTALDI
Satèn
Franciacorta DOCG


SEE MORE
PRODUCTS



CONTADI CASTALDI
Brut Ducati Corse
Franciacorta DOCG



EMILIA – ROMAGNA

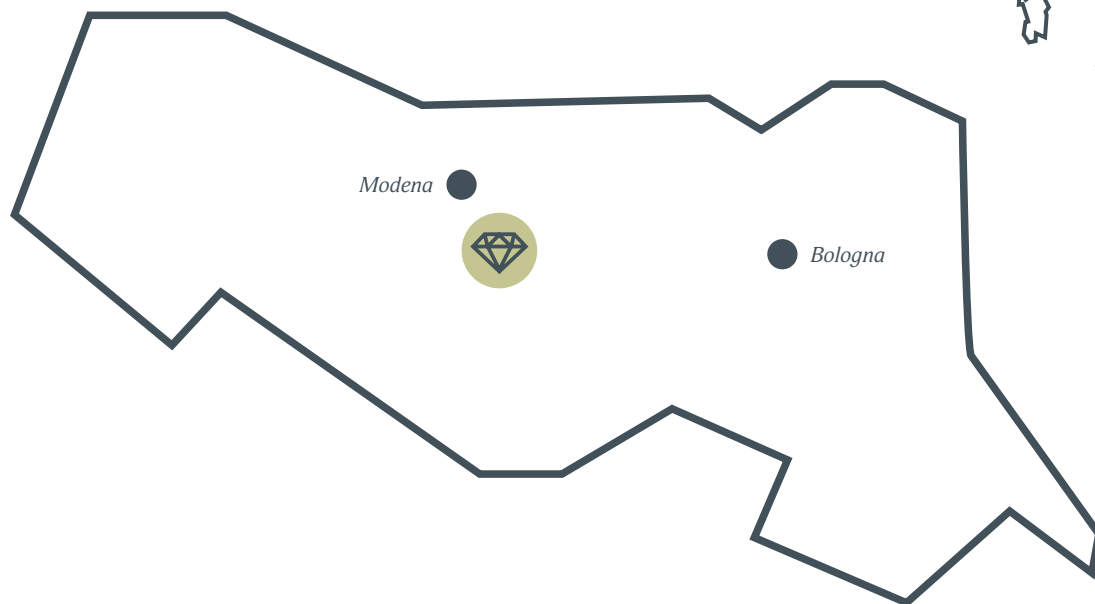
Stretching across Italy's agricultural and ranching heartland, the Po River Valley, Emilia-Romagna is renowned for its iconic food products: Parmigiano Reggiano, Prosciutto di Parma, Culatello di Zibello, and traditional balsamic vinegar among others. Emilia-Romagna has also given the world some of Italy's most famous dishes:

Tortellini, tagliatelle al ragù (alla bolognese), and green lasagne made with Swiss chard. The region also known for the canonical wine pairing for all those foods and dishes, Lambrusco, the sparkling and sometimes slightly sweet red wine that the Emilians serve — almost exclusively — with their region's cuisine.

The sturdy Lambrusco grape and its many clones are ideal for the sandy soils and foothills that lie to the south of the Po river. As early as the 19th century, the wines made there already enjoyed fame beyond Emilia-Romagna and were often mentioned by the era's top composers and writers.



EMILIA-ROMAGNA



Villa Di Corlo

Environmentally conscious producer of dry-style Lambrusco di Castelvetro from Modena, made from the Lambrusco Grasparossa clone.





Not only does Villa di Corlo make one of the best expressions of dry-style Lambrusco from Modena province, but they also power their winery and home with solar power so as to reduce their carbon footprint. They believe it's every citizen's responsibility to do their part to combat climate change.

- Villa di Corlo estate and winery is located in the heart of Lambrusco country in Modena province.
- Quality Lambrusco producer, modern wines with a lively sparkle, a rich flavor exalted by a good counteracted acidity.
- 25 hectares (60 acres) of vineyards, mostly cultivated with Grasparossa grapes, a thick-skinned, late ripening variety of Lambrusco.
- Proud owner of the Cru Corleto, a single vineyard located on a hill at around 320 meters above sea level (1050 feet).
- Smooth and vibrant palate with notes of black fruit and distinctive bright acidity.
- Lambrusco Corleto 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.
- Soil: clay and silty.



VILLA DI CORLO

Corleto

Lambrusco Grasperossa di Castelvetro DOC

Villa di Corlo makes classic-style Lambrusco di Castelvetro using estate-grown Lambrusco Grasperossa from its hillside vineyards in Modena province.

The Grasperossa clone is among Lambrusco's darkest colored and it makes for a rich style of food-friendly sparkling red wine. The house style is classically dry, making it a local favorite.



VILLA DI CORLO

Lambrusco Dry

Grasperossa DOC





TOSCANA

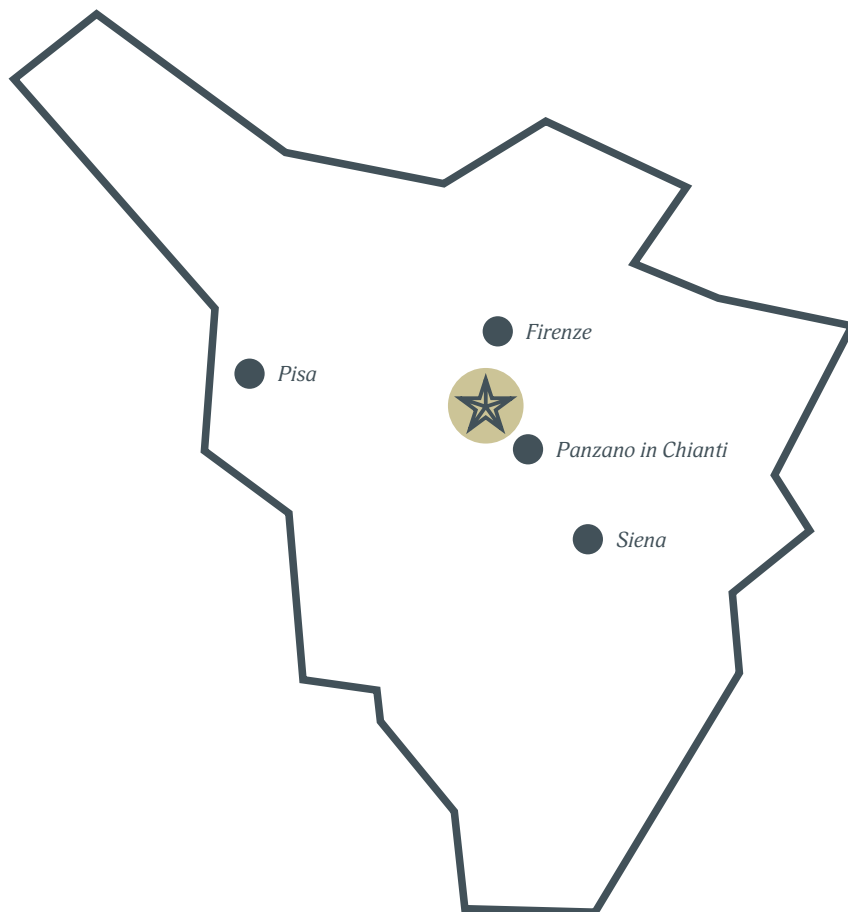
From the rolling hills of Chianti in the eastern part of the region to Montalcino and the seaside vineyards of Bolgheri and Maremma to the west, Tuscany has been a center for wine production since the Bronze Era when the Etruscans developed sophisticated techniques for vine training there. By the 17th century, Florence, the

region's capital, was already home to one of Europe's largest wine markets and a major European hub for the international wine trade. In the decades that followed the Second World War, Chianti and Brunello di Montalcino — both made using Tuscany quintessential red grape, Sangiovese — became some of the most highly coveted

fine wines throughout the world. And by the 1990s, another game-changing wine category had emerged from Tuscany: The so-called "Super Tuscans," made with international grape varieties like Cabernet Sauvignon, Merlot, and Syrah, and aged in small-format French casks (barriques).



TOSCANA



Cafaggio

Top-rated Chianti Classico and Super Tuscans from one of Tuscany's leading organic certified estates.





The conca d'oro ("gold basin") amphitheater vineyard at Cafaggio is one of Chianti Classico's most renowned. The fruit sourced from this organic certified growing site is vinified in a traditional style, with the Sangiovese aged in large-format botti and the Cabernet Sauvignon in small, new French barriques.

- Located in Conca d'Oro, at the heart of Panzano commune, one of the five Chianti Classico DOCG villages where Chianti was originally made.
- Conca d'Oro (which translates as "The Golden Valley") is the perfect terroir for Sangiovese grape growing: a steep natural amphitheater with southern exposure, optimum altitude, mineral-rich soil.
- The first Classico winery to produce Chianti with 100% Sangiovese grapes.
- One of the most awarded wineries of the Chianti Classico region.
- Cafaggio, together with all the other producers from the Conca d'Oro, cultivates its vineyards organically.
- 60 hectares (148 acres) of vineyards, mostly Sangiovese.
- 4 Crus, the "Basilicas", cultivated with Sangiovese, Cabernet Sauvignon and Merlot.
- Vintage collection available.
- The winery is an active member of the Unione Viticoltori di Panzano (Panzano Grape Grower and Winemaker Union), founded in 1995, an association that supports the township's wineries and helps to promote their wines.
- Elevation: around 400 meters above sea level (1310 feet).
- Soil: mix of rocky galestro limestone (an olive green type of limestone unique to Chianti) and calcareous sandstone with a "scaly clay" texture and plasticity.

READ MORE





CAFAGGIO
Single Estate
 Chianti Classico DOCG



CAFAGGIO
Chianti Classico DOCG



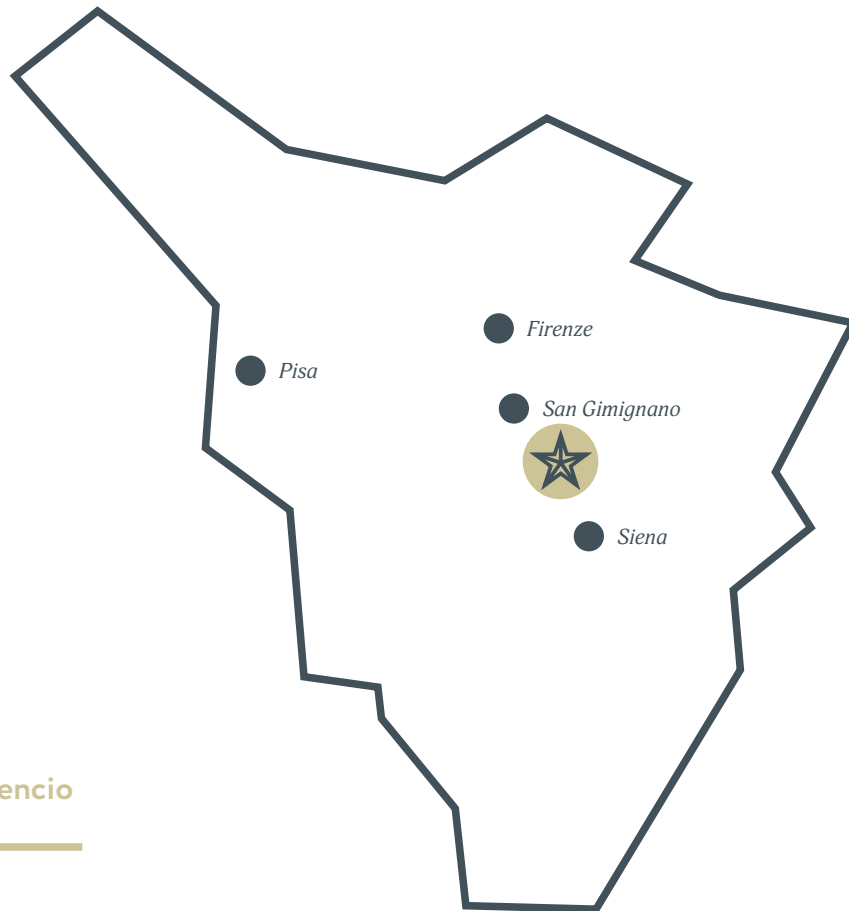


CAFAGGIO
Basilica Del Cortaccio
Cabernet Sauvignon Toscana IGT



CAFAGGIO
Basilica Solatio
Chianti Classico DOCG

TOSCANA



Colombaio di Cencio

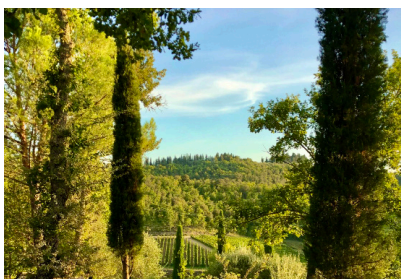
Producer of some of Tuscany's most highly acclaimed Bordeaux blends and Chianti Classico in the heart of the historic Chianti Classico district.





COLOMBAIO DI CENCIO

- Historic Chianti Classico estate, located in the commune of Gaiole in Chianti.
- Grower of Sangiovese and international varieties Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot.
- 25 hectares planted to vine, surrounded by 80 hectares of woods, making for rich biodiversity in the vineyards.
- Subsoils composed of the district's distinctive limestone and clay, ideal for the production of long-lived red wines.
- Organic farming practices.
- Terroir-driven wines.
- Traditional-style Chianti Classico made from 100% Sangiovese, vinified in a fresh and food-friendly style.
- Producer of top Super Tuscan wines, including Futuro, a blend of Merlot, Cabernet Sauvignon, and Cabernet France, raised in large cask and neutral (not new) tonneaux.
- The estate includes a boutique bed & breakfast, with a private swimming pool.



Organic farming practices combined with the robust biodiversity of the woods that surround the vineyards make for wines that capture the unique terroir of Chianti Classico. The clay and limestone-rich soils are ideal for the production of Sangiovese and international grapes like Cabernet Sauvignon, Cabernet Franc, and Merlot.

READ MORE





COLOMBAIO DI CENCIO

Futuro

Rosso Toscana IGT



COLOMBAIO DI CENCIO

Chianti Classico DOCG Gran Selezione

The Chianti Classico Monticello, made from 100% Sangiovese and vinified in a fresh style, is sourced from limestone-rich growing sites in the villages of Cornia, Montelodoli, and Vinci. Futuro is a blend of Merlot, Cabernet Sauvignon, and Cabernet Franc, grown in clay and limestone soils, aged in traditional large cask and neutral (not new) tonneaux.



COLOMBAIO DI CENCIO
Colombaio Bianco
 Bianco Toscana IGT



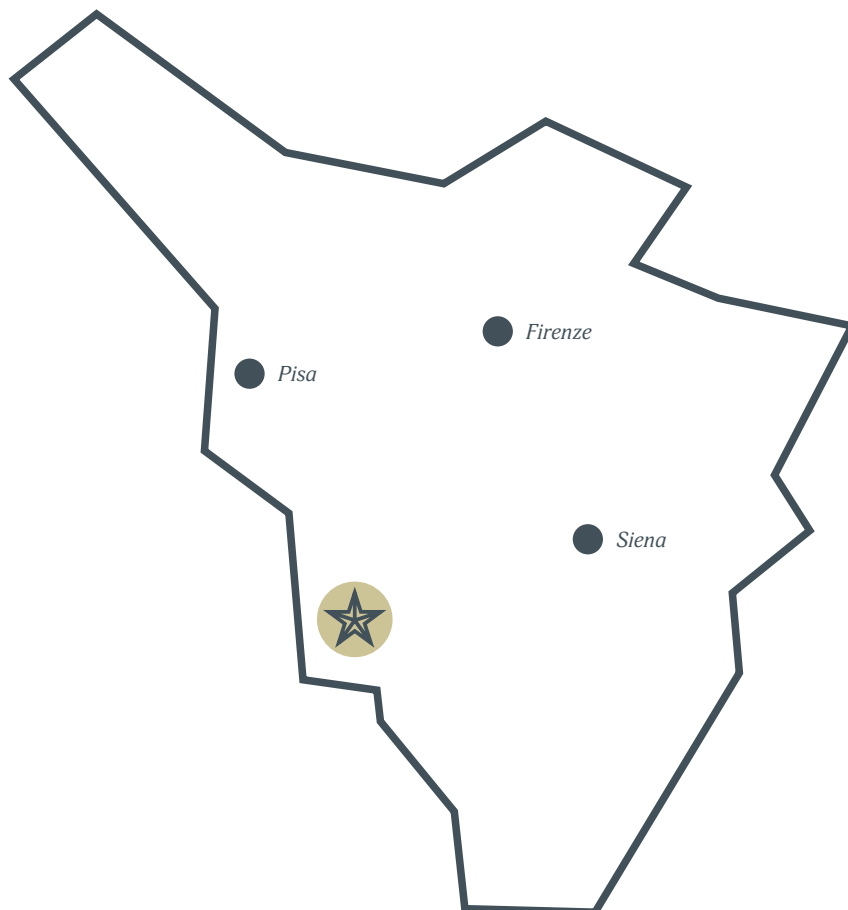
COLOMBAIO DI CENCIO
Chianti Classico DOCG Riserva



COLOMBAIO DI CENCIO
Monticello
Chianti Classico DOCG



TOSCANA



I Greppi

Critically acclaimed producer of big, bold-style Super Tuscans from Bolgheri where the category originated.





- I Greppi stretches over 37 hectares (92 acres) planted a stone's throw from the Tuscan coast in the heart of Bolgheri, the spiritual homeland of the Super Tuscan movement.
- The winery was founded on 2001 by two of Tuscany's most famous winemaking families, the Cancellieri and Landini.
- Later, it was purchased by an International group of friends with a shared passion for geology and winemaking. Alessandro Landini, known for his award-winning work in Chianti, continues to serve as a consultant to the current owners.
- The I Greppi winery grows Cabernet Sauvignon, Cabernet Franc, and Merlot (the classic Bordeaux grape varieties).
- The farm's proximity to water creates the ideal conditions for extended ripening: Ventilation from the sea helps to cool the fruit during summer months and keep the grape bunches dry and healthy.
- Biodiversity among the vines is bolstered by the presence of two lakes on the estate. Not only do they help to increase the presence of insects and other animals, but they also help to cool the vineyards in summer.
- The wines are big and rich in style thanks to ripeness at harvest and barrique aging.



I Greppi in Bolgheri is characterized by two lakes on their property to bolster biodiversity.

The lakes attract all sorts of insect and animal life, thus increasing the vitality of the soils and growing conditions.



I GREPPI
Greppicaia
 Bolgheri Superiore DOC

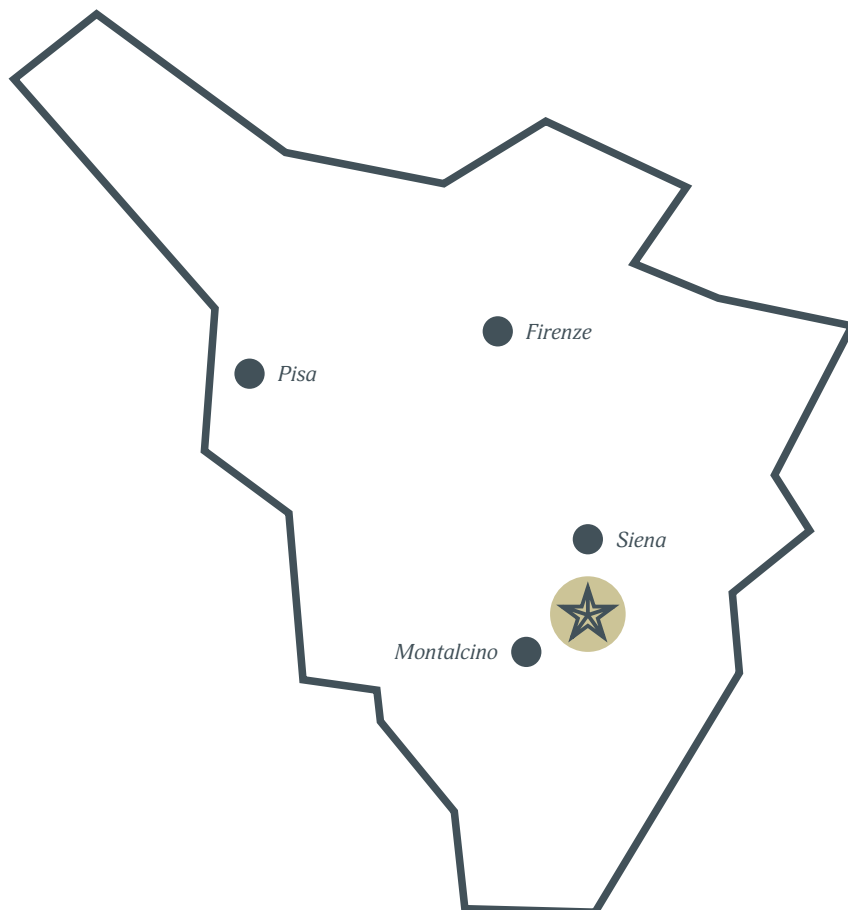


I GREPPI
Greppicante
 Bolgheri DOC

I Greppi winery grows Cabernet Sauvignon, Cabernet Franc, and Merlot (the classic Bordeaux grape varieties) on a small parcel located a stone's throw from the Tuscan coast in the heart of Bolgheri.



TOSCANA



Ridolfi

Rising-star Brunello di Montalcino by one of Tuscany's most celebrated winemakers, Gianni Maccari.





- Founded in 2011, the Ridolfi farm dates back centuries. It was the property of the historic Ridolfi family, nobles from Florence who had considerable land holdings in Montalcino.
- Current Ridolfi's owner, Valter Peretti, brought on board winemaker Gianni Maccari, one of the last disciples of Giulio Gambelli, whom many believe was the greatest Tuscan winemaker of all times.
- The estate covers 35 hectares (87 acres), with 21 planted to vine. Of these, 13.5 hectares are devoted to the production of Brunello, with a single hectare devoted to Rosso di Montalcino.
- The oldest vines on the property were planted in 2001.
- 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.
- 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.
- 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 using an optical sorting machine.
- Elevation: around 300 meters above sea level (1000 feet)
- Soil: clay soil yields elegant, concentrated and age-worthy wines.



Ridolfi's winemaker Gianni Maccari was a student of Giulio Gambelli, one of Tuscany's greatest winemakers of all times.

Known as the "bicchierino" because of the classic little glass he carried with him to taste from vat, Gambelli and Maccari made some of Brunello's most critically acclaimed wines together, such as Poggioni di Sotto.

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RIDOLFI
Brunello di Montalcino DOCG



Farmed using organic practices, Ridolfi's Brunello is traditional in style, with classic notes of underbrush and brilliant fruit flavor, hallmarks of the appellation's greatest wines. Legendary winemaker Gianni Maccari, a former student of Sangiovese great Giulio Gambelli, is renowned for his deft hand and light touch in the winery.



RIDOLFI
Rosso di Montalcino DOC





RIDOLFI
Donna Rebecca
Brunello di Montalcino DOCG



PUGLIA

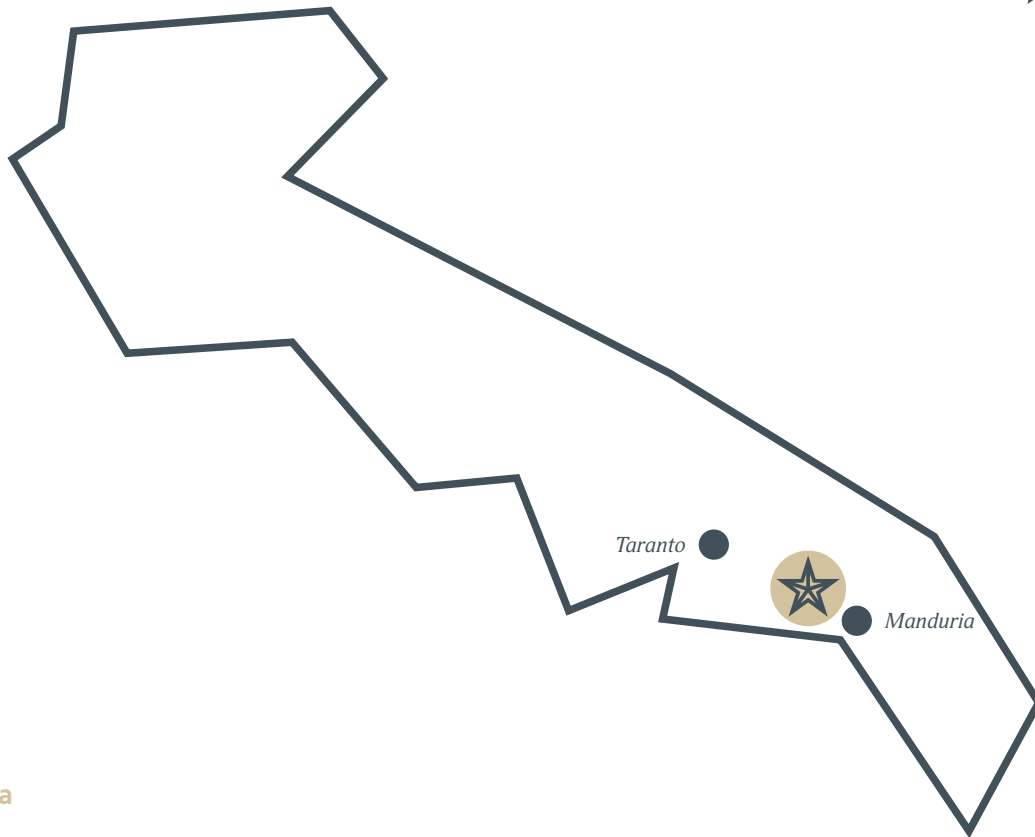
Easily identifiable on the map as the “heel” of “Italy’s boot,” the Italian region of Puglia stretches across a long, narrow peninsula at the top of the Mediterranean. It lies — quite literally — at the very edge of the western world: On a clear day you can see Albania across the

southern Adriatic Sea from its eastern shores. And it’s one of Italy’s oldest centers for the production of fine wine, a legacy that stretches back to the ancient Greeks who colonized the native peoples and started making wine there many centuries before the Common Era.

Thanks to its temperate climate, maritime influence, and abundance of limestone and clay soils, Puglia is one of Italy’s most productive regions in terms of quality and quantity.



PUGLIA



Vespa

Vespa winery produces Primitivo grown in the grape's homeland, Manduria, where iron-rich red soils make for wines with nuanced complexity and aging potential.





- This small “boutique” winery owns just 25 hectares (60 acres) of vineyards planted in the iron-rich red soils of Manduria, the true homeland of the Primitivo grape variety.
- While Primitivo is grown across the region of Puglia, it’s in Manduria where it achieves its greatest expression thanks to the unique soils and the maritime influence of the nearby Ionian Sea.
- The winery also makes a lighter style Primitivo from the Salento peninsula in the east and a white from a rare local clone of Fiano.
- Cultivation of traditional grape varieties: Negroamaro, Primitivo, Aleatico, Uva di Troia.
- The average age of the 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.



The wines at the Vespa winery in Manduria commune, the native land 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.

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VESPA
Bianca Terra
Fiano Salento IGP



VESPA
Bruno
Primitivo Salento IGT





VESPA
Raccontami
Primitivo di Manduria DOC



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PRODUCTS



VESPA
Helena
Nero di Troia IGP



VESPA

Il Rosso

Di Manduria DOC





SICILIA

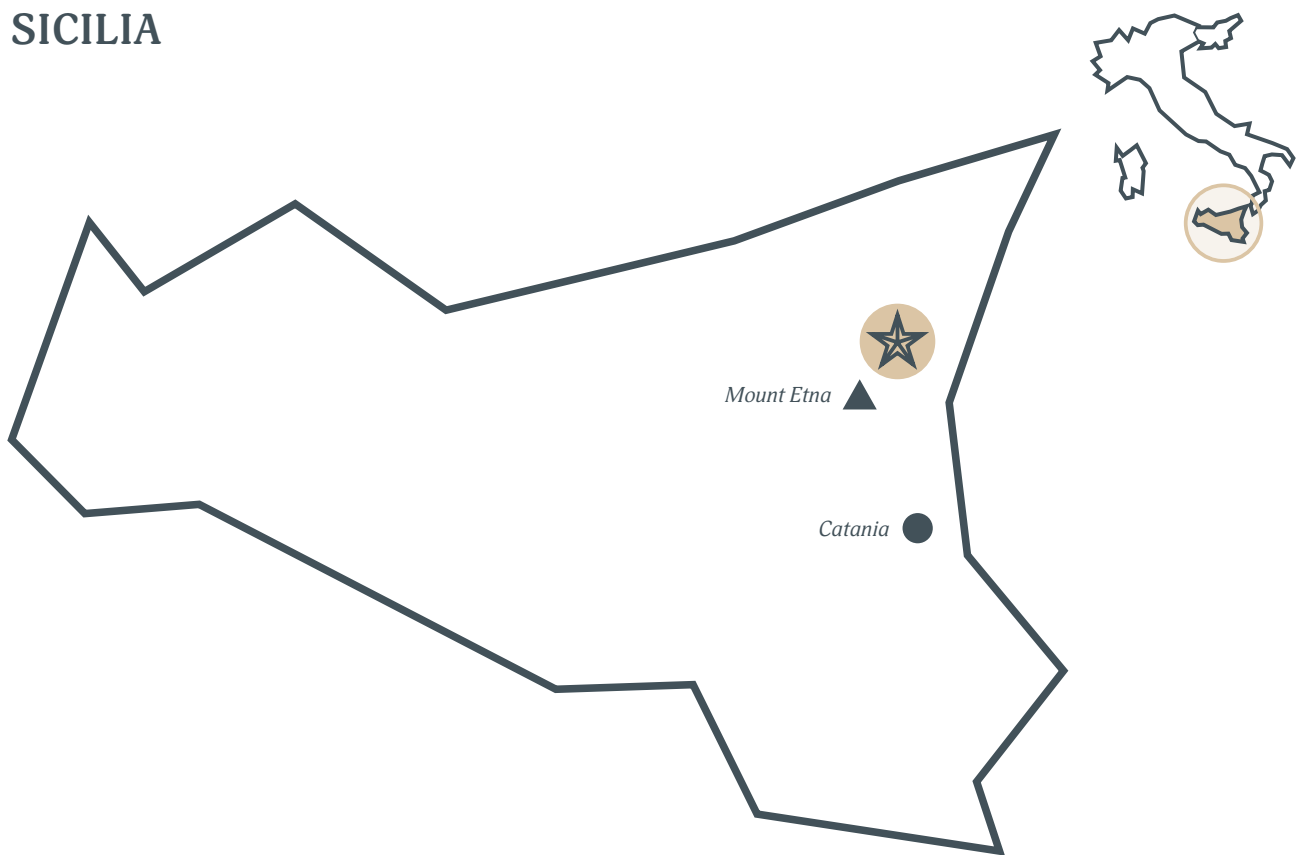
The island of Sicily is one of Italy's most important wine regions, rivalled only by Veneto in terms of the quantity of wine produced there. Throughout history and even as far back as the era of Greek colonization, the island has played a leading role in Italian viticulture. But it wasn't until the 1980s, when new growing techniques and temperature-

controlled vinification were introduced there, that Sicily began to establish itself as a top producer of high-quality wines. And with the Sicilian wine renaissance also came a heightened interest in native grape varieties. By the early 2000s, wine regions like Vittoria (Ragusa province) had begun producing critically acclaimed wines from grapes like Nero

d'Avola and Frappato. And in more recent years, Mt. Etna has become a super star producer of collectible reds made from Nerello Mascalese, wines often compared to Pinot Noir from Burgundy in terms of style and quality.



SICILIA



Terrazze dell'Etna

Leading producer of top wines from Mt. Etna, Italy's most in-demand appellation. It produces highly rated classic method sparkling wines as well.





TERRAZZE DELL'ETNA



- The Terrazze dell'Etna winery was founded in 2008 by Nino Bevilacqua, an engineer from Palermo, when legendary Italian winemaker Riccardo Cotarella helped him to plan and build this extraordinary property.
- The name of the winery was inspired by the traditional terracing method on the slopes of the Etna Volcano
- Five different plots of vineyards, locally called "contrade" for 36 hectares (89 acres) of vines and a new winery built in 2012 at 500 meters above sea level (1650 feet)
- Vineyards are located at an altitude between 650 and 950 meters a.s.l. (2150 and 3150 feet).
- All the farming is done by hand and the estate uses integrated farming, including a variety of crops and livestock, to enhance biodiversity.
- The climate is cool and ventilated, characterized by consistent changes between day and night temperatures.
- The vines of Etna's native Nerello Mascalese are devolved to the vinification of the red wines Cirenco, Carusu and Cratere, as well as the white wine Ciuri, the result of the innovative vinification in white.
- Pinot Noir and Chardonnay grapes are to become the Classic Method of Etna, a tradition that dates to the 1800, when the Spumanti were known as "Champagne Etna"
- The minerality of the volcanic soil, the altitude and the scents of the sea give unique aromas, resulting in charming and elegant wines.



Mt. Etna has emerged as one of the leading production sites of classic method sparkling wine in Italy today. The appellation's volcanic soils, combined with its high elevations, are ideal for the cultivation of Chardonnay and Pinot Noir, making for distinctive sparklers that reflect its unique

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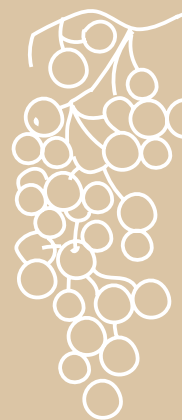


TERRAZZE DELL'ETNA
Rosé Brut
Metodo Classico



TERRAZZE DELL'ETNA
Blanc Brut
Metodo Classico

Terrazze dell'Etna grows its Nerello Mascalese and Nerello Cappuccio in terraced vineyards formed using the appellation's legendary volcanic subsoils (terrazze means terraces in Italian). Its bottlings of Etna Rosso are known for their classic, elegant style, with nuance and complexity crafted through patience and a minimal intervention approach to winemaking.





TERRAZZE DELL'ETNA
Ciuri
Nerello Mascalese



TERRAZZE DELL'ETNA
Carusu
Rosso Etna DOC





TERRAZZE DELL'ETNA
Cirneco
Rosso Etna DOC

Etna is known as the “Burgundy of the Mediterranean”. Historically, Etna grapes and estates were bought by French wine producers.





SARDEGNA

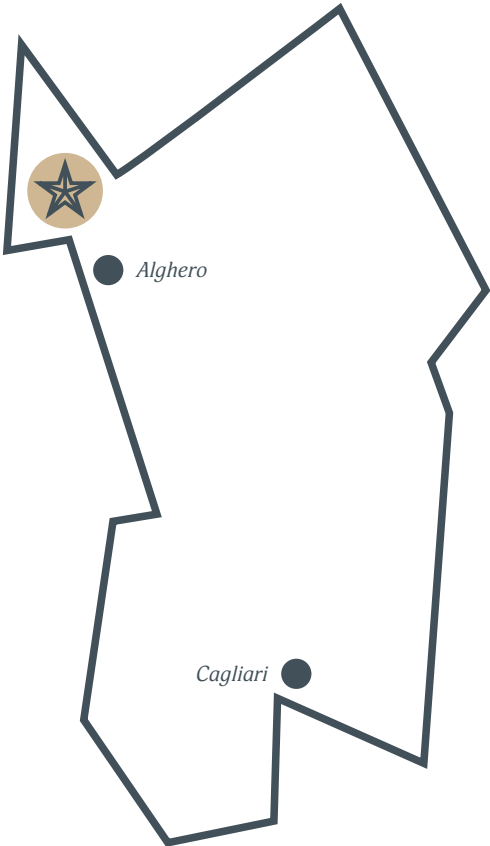
Sardinia (Sardegna in Italian) is the second largest Mediterranean island after Sicily. Grape seeds found in archeological sites there are believed to date back to the 8th century B.C.E., the oldest known evidence of viticulture in Italy. But it wasn't until the island became part of Italy that the production of fine wine began on the island. By the

end of the 19th century, wines from Sardinia were already well known for their quality. The main grapes grown there today are Cannonau (akin to the Spanish Garnacha and French Grenache), Vermentino, and Carignano (akin to the French Carignan). One of the things that makes Sardinian viticulture so compelling is that much of the island's surface area

is still undeveloped. The lack of development helps to bolster biodiversity. Combined with the maritime influence of the Mediterranean, this creates the ideal conditions for the production of fine wine.



SARDEGNA



Sella & Mosca

One of Sardinia’s most historic estates, producer of the island’s top wines.





- Founded in 1899 by one of Piedmont's most famous families at the time, the Sella family.
- One of the largest and most diverse estates in Europe, including 541 hectares planted to vine.
- Its property in Alghero (northwest coast of Sardinia), expands for 650 hectares, 480 of which planted to vine: it is Europe's largest contiguous vineyard.
- Its property in Gallura (in the northeast) produces crispy Vermentino di Gallura.
- Its property in Sulcis (southwest) produces acclaimed Carignano di Sulcis, a favorite among wine writers.
- Known for its excellent price-to-quality ratio, value driven but extremely high-quality wines.
- Antonio Galloni (Vinous): "I always look forward to tasting the wines of Sella&Mosca, one of Sardinia's most historic properties. These wines deliver terrific quality and tons of pure value."
- Monica Lerner (Robert Parker): The Carignano del Sulcis is "a frankly ridiculous value."



The "Sella" in Sella & Mosca stands for Vittorio Sella, one of the most famous mountaineers and wildlife photographers of his era, son of one of Italy's most noted politicians at the time. Ansel Adams was a huge fan of his work. The "Mosca" stands for Edgardo Mosca, Sella's brother-in-law.

READ MORE 



SELLA&MOSCA
Terre Bianche
Alghero Torbato DOC

Sella & Mosca's wines literally put Sardinia on the viticultural map with its classic Cannonau, bright Vermentino, and bold Carignano del Sulcis became favorites of wine critics across the world. Wine writers have frequently pointed to Sella & Mosca as a producer of some of Italy's most value-driven quality wines.



SELLA&MOSCA
La Cala
Vermentino di Sardegna DOC



SELLA&MOSCA
Cannonau di Sardegna Riserva DOC



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PRODUCTS



SELLA&MOSCA
Tanca Farrà
Alghero Rosso DOC



Classic great-quality Italian wines for everyday consumption, which source across all the peninsula.



EVERYDAY ITALY

When it comes to value and quality, there is no country in the world that can deliver like Italy. That's because wine in Italy is considered an essential element in eating well and ultimately, living well.

"No food without wine and no wine without food," the saying goes. And that's what inspired our line of "Everyday Italy" wines: Fresh-style, food-friendly wines that you can reach for on a daily basis and affordably priced bottles that don't compromise in quality.



These are wines that you will typically find at mealtimes in Italians' homes, from the Sicilian coast to the South Tyrol Alps. And they reflect their regional culinary traditions, whether it's a bright Sangiovese to pair with a beef stew or a refreshing Pinot Grigio to match with seafood risottos and pastas.

Ethica Wines' Everyday Italy was conceived to share the joy of eating in Italy, where every meal is a celebration.

BAGLIO DI GRÌSI



BAGLIO DI GRÌSI
Aria Terre Siciliane
 IGT



BAGLIO DI GRÌSI
Grillo Sicilia
 DOC





BAGLIO DI GRISI
Nero d'Avola Sicilia
DOC



BAGLIO DI GRISI
Syrah Terre Siciliane
IGT



CANALETTO
Primitivo Puglia IGT



CANALETTO
Pinot Grigio
delle Venezie DOC


CANALETTO
Autentico Italiano

*Other formats available:
1.5 L*



CANALETTO
Pinot Noir
Veneto IGT



CANALETTO
Montepulciano
DOC



CIN CIN
Prosecco Spumante
Brut



◆ FONTELLA ◆



FONTELLA
Chianti DOCG





BLOCKCHAIN CERTIFIED



Casa Girelli is the first winery in the world to receive the Blockchain certification for their organic wine .

The Blockchain certification tracks the production process and guarantees quality, provenance and supply chain of the product.

Full information is accessible by scanning the QR code on the back label.

BLOCKCHAIN CERTIFIED



LAMURA
Grillo
Sicilia DOC



LAMURA
Nero d'Avola
Sicilia DOC



LAMURA
Pinot Grigio
Terre Siciliane IGT





*Other format available:
0.200 L*



LE CONTESSE

Prosecco

DOC



LE CONTESSE

Pinot Noir Rosé

SINGLE FERMENTATION



LE CONTESSE
Prosecco DOC Brut

Le Dive



SINGLE FERMENTATION



POGGIO MORINO
Chianti
DOCG

POGGIO MORINO



RONCO BELVEDERE
Prosecco
DOC



RONCO BELVEDERE
Lambrusco
Emilia IGT

VILLALTA



VILLALTA
Amarone

Della Valpolicella Classico DOCG



VILLALTA
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VILLALTA
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