



Italian Roots. Global Reach.





WESTERN 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

Yen

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.











FONTANABIANCA





CASA E. DI MIRAFIORE DAL 1858









ن VILLA SPARINA





la kiuva





FONTELLA



LeCentesse

VILLALTA

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ITALY





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





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





la kiuva

- 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 glaciercrafted terraces
- Soil: sandy and alkaline.







la kiuva Rosé de Vallée



LA KIUVA Rouge 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 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.





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





FONTANABIANCA°

- 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.





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.



FONTANABIANCA Arneis Langhe DOC



FONTANABIANCA Barbera d'Alba Superiore DOC





Fontanabianca makes crudesignate Barbaresco from two of the appellations most famous vineyards, Serraboella and Bordini (the latter a rare sorì 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 Barbaresco DOCG



FONTANABIANCA Bordini Barbaresco DOCG



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







- 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.



25



MIRAFIORE Barolo DOCG



MIRAFIORE Barolo Riserva DOCG













MIRAFIORE Langhe Nebbiolo DOC



MIRAFIORE Lazzarito Barolo DOCG



MIRAFIORE Barbera d'Asti DOC



MIRAFIORE Langhe Nascetta DOC















MIRAFIORE **Paiagallo** Barolo DOCG







An iconic producer of Barbera d'Asti known for its historic vineyards, traditional winemaking, and its single-vineyard Barbera d'Asti Superiore, La Bogliona.





- One of the oldest contiuously operating wineries in Italy, with roots stretching back to the 19th century.
- Iconic producer of Barbera d'Asti Superiore, including the single-vineyard Barbera d'Asti Superiore La Bogliona.
- La Bogliona is made just like a Barolo, using extended submerged cap maceration and long-term aging exclusively in large cask (botti).
- The winery has a library of La Bogliona stretching back for decades, a testament to the aging potential of its wines.
- Producer of a number of native but often overlooked Piedmontese grape varieties like Pelaverga and Brachetto among others.
- Even though not located in Barolo or Barbersco, the winery produces both appellations from its estateowned vineyards there; Scarpa is one of just a handful of wineries outside of Barolo and Barbaresco that are allowed to do so because of their historic legacy.
 - Producer of Vermouth di Torino, the top tier of Piedmontese vermouth, made exclusively with Piedmont-grown wine.



Scarpa is one of the oldest continuously operating wineries in Italy, with roots that stretch back to the 19th century. It is widely considered a defender of "traditional" winemaking. The single-vineyard Barbera d'Asti Superiore La Bogliona (named after the Bogliona cru) is often cited as one of the greatest expressions of the grape variety.





SCARPA Bric du Nota Langhe Nebbiolo DOC



scarpa **Casascarpa** Barbera d'Asti DOCG Scarpa's single-vineyard Barbera d'Asti Superiore La Bogliona is made in the same way that Barolo is made: Extended submerged cap maceration and longterm aging in large cask. Its classic, fresh-style Barbera "Casa Scarpa" is made in stainless steel. Its Pelaverga is grown in Barolo's Monvigliero cru in Verduno village.



scarpa **La Bogliona** Barbera d'Asti DOCG



SCARPA Moscato d'Asti Moscato d'Asti DOCG



scarpa Verduno Pelaverga DOC



SCARPA Rouchet Monferrato DOC Rosso



SCARPA Monferrato DOC Bianco



SCARPA Vermouth Rosso Vermouth di Torino Rosso



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.




UILLA SPARINA





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 juicytasting 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.





VILLA SPARINA Gavi del Comune di Gavi DOCG



VILLA SPARINA **Barbera** Monferrato DOC



VILLA SPARINA Monterotondo Gavi del Comune di Gavi DOCG





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 Italianspeaking 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.





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





- 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.



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 bestsuited sites for the given grape variety, thus increasing quality and terroir expression.



LAVIS **Pinot Grigio** Trentino DOC



LAVIS **Pinot Grigio Rosé** delle Venezie DOC





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LAVIS Cabernet Trentino DOC





LAVIS **Pinot Nero** Trentino DOC

TRENTINO - ALTO ADIGE

"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.







- 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.



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.





CEMBRA Schiava Trentino DOC



cembra **Kerner** Dolomiti IGT





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, today the world's most popular bubbly.





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





ANSELMI

- 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 crudesignate (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.



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.



ANSELMI **San Vincenzo** Vino Bianco Italy



ANSELMI **Capitel Croce** Vino Bianco Italy















ANSELMI **Capitel Foscarino** Vino Bianco Italy



ANSELMI **I Capitelli** Vino Bianco Dolce Italy



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.







- 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.

biodiversity



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



LA GIOIOSA Prosecco DOC Treviso Brut



la gioiosa Prosecco Rosé Treviso DOC



Other formats available: 0.187, 0.375 L

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.







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 varietals: 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.



NICOLIS Valpolicella Classico DOC



NICOLIS Seccal Valpolicella Ripasso Classico Superiore DOC











NICOLIS Amarone della Valpolicella Classico DOCG





NICOLIS Ambrosan Amarone della Valpolicella Classico DOCG



FRIULI - VENEZIA GIULIA / SLOVENIA

Located in northeasternmost 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.





One of Europe's most dynamic natural wine producer and organic farmer, a benchmark for Slovenian and Friulan winemaking beyonf 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.





MOVIA Puro Brda ZGP



MOVIA **Rebula** Brda ZGP







MOVIA Veliko Rdeče Brda ZGP





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



Franciacorta pioneer and producer of some of the appellation's most famous and critically acclaimed wines.






- Pioneer Franciacorta producer, one of the earliest to make sparkling wine there.
- Owner of 200 hectares of vineyards, divided into 147 distinct parcels, spread out over 10 municipalities.
- Diverse soil types throughout the winery's vineyards, including morainic, calcareous limestone, and clay.
- The estate's holdings allow it to produce a wide range of sparkling wines and styles.
- Creator of the Satèn designation, Franciacorta's "blanc de blanc," made from Chardonnay and Pinot Blanc.
- Winemaker Mattia Vezzola is widely considered to be the best sparkling wine producer in Italy today.
- The winery is also home to some of Italy's most famous works of art.
- Its Franciacorta is the official wine of Teatro alla Scala in Milan.



Owner and founder Vittorio Moretti is one of Italy's greatest opera aficionados and his wines are served at Teatro alla Scala gala events. He and his wife are among the country's greatest patrons of the arts.





BELLAVISTA Alma Gran Cuvée Franciacorta DOCG Brut





BELLAVISTA **Rosé** Franciacorta DOCG Vintage Brut





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 wellknown, 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.



CÀ DEI FRATI I Frati Lugana DOC



cà dei frati **Rosa dei Frati**





EMILIA – ROMAGNA

Stretching across Italy's agricultural and ranching heartland, the Po River Emilia-Romagna Valley, is renowned for its iconic food products: Parmigiano Prosciutto Reggiano, di Parma, Culatello di Zibello, traditional balsamic and 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.





- 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, coldcuts 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.



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 Lambrusco Dry Grasparossa DOC



VILLA DI CORLO **Corleto** Lambrusco Grasparossa di Castelvetro 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).





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





- 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.



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.





CAFAGGIO Single Estate Chianti Classico DOCG



CAFAGGIO Chianti Classico DOCG











CAFAGGIO Basilica Del Cortaccio Cabernet Sauvignon Toscana IGT



CAFAGGIO Basilica Solatio Chianti Classico DOCG



Sustainably and organically farmed Super Tuscans, a new benchmark for the category.







• Producer of top-tier Cabernet Sauvignon and Merlot.

- Vineyards located in an undeveloped, "wild" part of Maremma along the Tuscan coast where biodiversity is vibrant.
- 100 percent organic certified farming.
- Organic conversion was overseen by leading Italian expert Ruggero Mazzilli, one of the most respected organic crusaders in the world today.
- Vineyard management is overseen by Marco Simonit, a pioneering agronomist who has developed new and revolutionary approaches to pruning.
- Beppe Caviola, renowned for his work in Barolo and Barbaresco, is the winemaker.
- The bio-architecture winery was designed by famed Swiss architect Mario Botta.
- Family-owned and managed by the Moretti family, one of the top names in Italian wine today.



The Petra winery and estate was conceived with the intention of bringing together some of the greatest pioneers of Italian wine to create a new benchmark for Super Tuscans, in other words, wines made international grape varieties grown and vinified on Tuscan soil.





PETRA Hebo Toscana IGT



Zingari Toscana IGT









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.





RIDOLFI Brunello di Montalcino DOCG



RIDOLFI Rosso di Montalcino DOC



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 **Donna Rebecca** Brunello di Montalcino DOCG





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 Larner (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.





sella&mosca **Terre Bianche** Alghero Torbato DOC



sella&MOSCA **La Cala** Vermentino di Sardegna DOC



SELLA&MOSCA Cannonau di Sardegna Riserva DOC





sella&mosca **Tanca Farrà** Alghero Rosso DOC



EVERYDAY ITALY



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.



FONTELLA Chianti DOCG



FONTELLA Chianti DOCG

FONTELLA



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



ontesse



le contesse **Prosecco** DOC



le contesse **Pinot Noir Rosé** SINGLE FERMENTATION



VILLALTA Amarone Della Valpolicella Classico DOCG



VILLALTA I Comunali Amarone Della Valpolicella Classico DOCG

VILLALTA





VILLALTA Valpolicella Ripasso DOC Superiore









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