Vineyards
DIRECT

HAND CRAFTED WINES FROM
ITALY'S SMALLEST PRODUCERS

TRADE CATALOGUE

WWW.VINEYARDS-DIRECT.CO.UK

"When you make an artisan work, you buy more than just an item or service.
You buy hundreds of hours of trials and experimentation
You buy days, weeks and months of frustration, but also pure moments of joy.
You don't buy something, you buy some heart, a piece of their soul.
A part of someone's life.
More importantly, you buy the artisan more time to share his passion with others"

Aren't you tired...

...of always seeing the same names in wine lists all over the country?
...of having a limited selection of mass-produced and recognized brands occupy almost every menu?

Well, we are! And we decided to do something about it.

We personally believe that small producers make the best wines, wines that do tell their story, improve your bottom line and provide funds to people who needed the most: the actual vine-growers. That's why we only work with boutique Italian wineries: only Italian; only small productions.

While on paper their operations might seem minuscule there is nothing modest about their wines, their principles and the values they stand for.

And once you get to know them we are sure you'll agree with us.

Would you like to surprise your customers with some some new and exclusive options?

How to order

email **info@vineyards-direct.co.uk**
direct message **07946 329 556**

Orders received by 12noon will be delivered the next working day in London, or within 72 hours for mainland UK.

Free delivery for order of at least 12 bottles (London) or 24 bottles (mainland UK)
Discounts available for larger orders

Vineyards Direct Vanston Place, Fulham - London SW6 1AZ
AWRS XHAW00000100417
EORI 171581310000



Italy covers only 0.5% of Earth dry land and yet...

it has almost 1000 grape varieties
(out of 6000 worldwide)
523 denominations (DOCG; DOC; IGT etc.)
over 310,000 wine producers

Are you ready to explore?



Index

PIEDMONT

La Trava – Nebbiolo d'Alba & Barolo 6
Vie di San Rocco – Gavi & Timorasso 8
Criolin – Barbera d'Asti & Ruche' di Castagnole Monferrato 10
11 Botolo – Nizza DOCG 12
Briamara – Erbaluce di Caluso 14
Matteo Soria – Moscato d'Asti 16

LUMBARDY

Ca' de Pazzi – Franciacorta DOCG 18

ALTO ADIGE

Roltensteiner – Muller Thurgau, Lagrein, Pinot Bianco, Grigio & Nero 20

FRIULI

Talis – Sauvignon, Ribolla Gialla & Friulano 22
Vigna Petrussa – Schioppettino di Prepotto 24

VENETO

Castello Carboncine – Prosecco, Malbech & Cabernet 26
Damoli – Valpolicella Classico, Ripasso & Amarone 28
Masot Fiabe di Vino – Prosecco Millesimato & Frizzante Col Fondo 30

EMILIA ROMAGNA

Zanasi – Lambrusco Grasparossa & Sorbara 32

TUSCANY

Palma – Chianti Superiore, SuperTuscan & Vin Santo del Chianti 34
Villa La Ripa – Sangiovese & SuperTuscan 36
Perazzeta – Montecucco DOC & Riserva DOCG 38
Aldrovandi – Bolgheri Superiore DOC 40

UMBRIA

11 Gheppio – Sagrantino di Montefalco 42
Argillae – Orvieto Classico 44

MARCHE

Podere Sabbioni – Verdicchio, Ribona Maceratino & Rosso Piceno 46
Le Cantine del Cardinale – Visciolata 48

LAZIO

Agricola Le Rose – Verdicchio, Malvasia Puntinata & Cesanese 50

ABRUZZO

Menicucci – Pecorino & Montepulciano 52

MOLISE

L'Arco Antico – Montepulciano & Tintilia 54

CAMPANIA

Cantine Astroni – Lacryma Christi, Falanghina & Piedirosso 56

BASILICATA

Cantine Cifarelli – Greco, Aglianico & Primitivo 58

SICILY

Feudo Silvestri – Cerasuolo di Vittoria 60

EMILIA ROMAGNA

Caselli1860 – Mirtillino, Liquirizia & Nocino 62

PRICE LIST 64 - 66

TERMS AND CONDITIONS 67

Piedmont - Langhe

La Trava

www.latrava.it



The Land

The picturesque village of Mango is found along an ancient salt road (the Magistra Langarum - that run from Alba to Liguria) in Langhe, the territory which in 2014 was recognized by UNESCO as a World Heritage Site.

La Trava is a family-owned estate surrounded by stunning landscapes and lush vineyards. Here, the soothing sounds of chirping birds and gentle breezes create a serene atmosphere, while the rich aromas of the land tell the story of the family's deep-rooted viticulture heritage

The People

La Trava was founded in 1999 by Giorgio and Maria Grazia, who - driven by their love of the landscape - bought and renovated the historic La Trava farmhouse. What started as an ambitious family project grew into a full-fledged vineyard, in which daughter Manuela also found her passion. She took over in 2010 and continued her parents' philosophy, with her own vision and eye for innovation.

At La Trava, the vineyards are cultivated with a strong respect for the environment, allowing grapes and local flora to thrive together. The winery employs a blend of traditional and modern techniques in both the vineyards and cellar to ensure the highest quality wines.



The Wines

Nebbiolo d'Alba DOC: Nebbiolo grapes are hand-harvested and partially aged for 8 months in barrique to create a wine that combines power with elegance while preserving the characteristic freshness and structure.

Ruby red colour. Intense fruity aroma with hints of plum and violet. Firm, well balanced taste with a fine tannic structure that provides a pleasant grip and a long, layered finish.

This Nebbiolo is an excellent companion to classic dishes such as osso buco, braised beef, truffle risotto or grilled mushrooms. It also comes into its own beautifully with mature cheeses.

A wine with depth and finesse, perfect for those who love authentic Piedmont.

Awards: Decanter Bronze Medal

Barolo DOCG: "The king of wines, the wine of kings" Selected bunches are hand-picked and aged for at least 50 months in large oak barrels, followed by another 12 months in bottle The result is a powerful wine that reverently reflects its origins in the heart of the Langhe, providing impressive depth, structure and complexity.

The ruby red color subtly transitions into brick-colored nuances.

The aroma is intense and layered, with notes of ripe fruit, dried herbs and warm spices. On the palate, the wine is full and rich, with firm but elegant tannins and an excellent balance between power and finesse.

The long, lingering finish highlights its impressive character

Awards: Decanter Silver Medal

For current vintages and prices please see pages 64-66

Vineyards of Barolo

"Our philosophy is one: simplicity.
Both in the cultivation of the vine and in the production of wine.
All the work carried out in the vineyards respects the environment and the nature that surrounds them."

Manuela Rivetti Costa



Piedmont - Gavi

Vie di San Rocco

www.fontanassa.com



The Wines

Vie di San Rocco is located in the wine area of GAVI DOCG in south Piedmont: the first DOCG white wine produced in Piedmont: a great white wine in a region of great red wines. This area lay nestled between steep hills close to the border with Liguria, in what the Italian writer Mario Soldati describes as "a bountiful bastion that separates - and at the same time unites - the moorland and the sea".

Here a white grape is king: Cortese. Gavi DOCG is a wine made from 100% Cortese from the small production area around 11 neighbouring villages; while Gavi di Gavi DOCG is made from 100% Cortese exclusively from the village of Gavi. The hills of this area are almost totally designed by vineyards, and are characterized by a particular terroir, linked to the proximity to the sea and the presence of typically continental temperatures with cold winters and very hot summers.

The People

The old "Masseria Fontanassa" was built in 1600 in Rovereto di Gavi (today widely considered the historical cru for Gavi wines); and the first official mention is in a 1634 lease contract, reporting "cultivar of white and red grapes".

The farm was acquired by "Citu" Gemme in 1921, and it's today run by his great-grand children: Roberto (vinegrower) and Marco (winemaker) Gemme.

The two brothers are proud farming people who remain true to traditional methods, pay close attention to the vineyards and do not to use chemicals at any stage of production.

For the Gemme family, making wine is passion, tradition and art, and these are evident in their singular labels, the creative fruit of Asti-born painter Carlo Carosso, who took inspiration from the features of some of the family members and their dream of producing excellent wines.



The Wines

Gavi DOCG: Cortese grapes are hand-harvested and light pressed, fermentation is in stainless steel as tradition dictates.

The harvest for the Gavi DOCG takes place after the harvest in the Rovereto cru for the Gavi di Gavi DOCG: the extra days of ripening create a round and very versatile wine with nicely balanced acidity and primary notes of pear, peach and honey melon.

Good freshness, persistent and mineral taste with a long lasting finish.

Awards: Silver Medal at SWA

Gavi del Comune di Gavi DOCG : Made with Cortese grapes grown within the borders of the Gavi village. The Vie di San Rocco vineyards are located in one of the most suited and historical area, Rovereto. This Gavi di Gavi shows the true potential of the Cortese grapes and the importance of the "terroir", as well as the winemaker's capabilities.

With its elegance, finesse and higher alcohol content it is definitely a step ahead of its 'little brother'

Awards: Gold Medal at SWA

Timorasso "I Borbi" Colli Tortonesi DOC: "I Borbi" ("the uncles" in the local dialect) is a wonderful dry white wine made from Timorasso grapes: one of the most exciting indigenous grape varieties to resurface in recent years.

Fermented and matured on fine lees in stainless steel this is a vibrant and energetic yet lightly textural wine. A wine with high acidity and a wonderful purity of fruit, it shows its best when not too young.

Which might explain why it has been dubbed "the Barolo of White Wines"

Awards: Commended at SWA

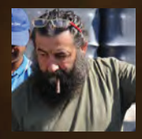
For current vintages and prices please see pages 64-66

Vineyards DIRECT

Gavi village

"Life in the vineyards continues, inexorable. The works with do in our fields are flashes of light even in the darkest time".

Marco Gemme



Piedmont - Monferrato

Criolin

www.criolin.it

The Land

The Criolin winery is located in the municipality of Castagnole delle Lanze (a few miles east of Barbaresco): a prestigious wine-growing district between the Langhe and the rolling hills of Monferrato in south-eastern Piedmont

Perched on a ridge about 230 metres high, the town is surrounded by an amphitheatre of lush hills.

All the most beautiful Alpine peaks can be seen from here: Monviso, Monte Rosa, the Matterhorn, and Mont Blanc. This is a place where time has stood still, where nature dictates life's rhythms. An area brimming with biodiversity where woods, arable land, meadows, vineyards and farmsteads dot the gentle hills

The People

Even though the Canavero family has a long history in vinegrowing and winemaking (now in its 4th generation), it was only in the year 2000 that Angelo Canavero stopped selling wine in bulk, profoundly renovated the cellar and began to bottle under the Criolin label.

Shortly afterward his son Claudio - after graduating from the wine school of Alba - took over the helm of the operations with aggressive pruning, meticulous sorting of the grapes and integrated pest control with the sole aim of increasing quality.

Today Claudio is helped by his wife Giovanna and the couple look after each row and each plant of the 10 hectares estate with passion and dedication, following nature's timing.

The winery has obtained Vegan Certification and is in the process of acquiring Organic Certification.

Criolin creates wines characterized by a profound sense of identity, unmistakably linked to their territory





The Wines

Monferrato Bianco DOC "FilarAlto" : The "odd one out" is made with 100% Arneis grapes hand-harvested, soft-pressed and vinified in stainless steel. The result is a fresh and mineral wine offering notes of stone white fruits, citrus, white flowers and wild herbs, coupled with a persistent vibrant freshness, well-balanced acidity and an elegant structure

Barbera d'Asti DOCG "Beagle" : Low-yield grapes are harvested in early October, at full aromatic ripeness. The result is a Barbera with an intense ruby red color and garnet highlights, while the nose offers notes of black cherry and plum. On the palate it is full, robust and harmonious, supported by the characteristic freshness of the variety

"Fragrant sweet spices such as cinnamon and nutmeg mingle with high-toned mixed berries on the inviting nose. The palate is chewy and firm, dominated by dark-fruit flavors and a pronounced spicy character. Assertive tannins stake their claim on the palate, but they should calm down with time" (Wine Enthusiast)

Awards: 2 glasses Gambero Rosso; 89 James Suckling; 91 Wine Enthusiast

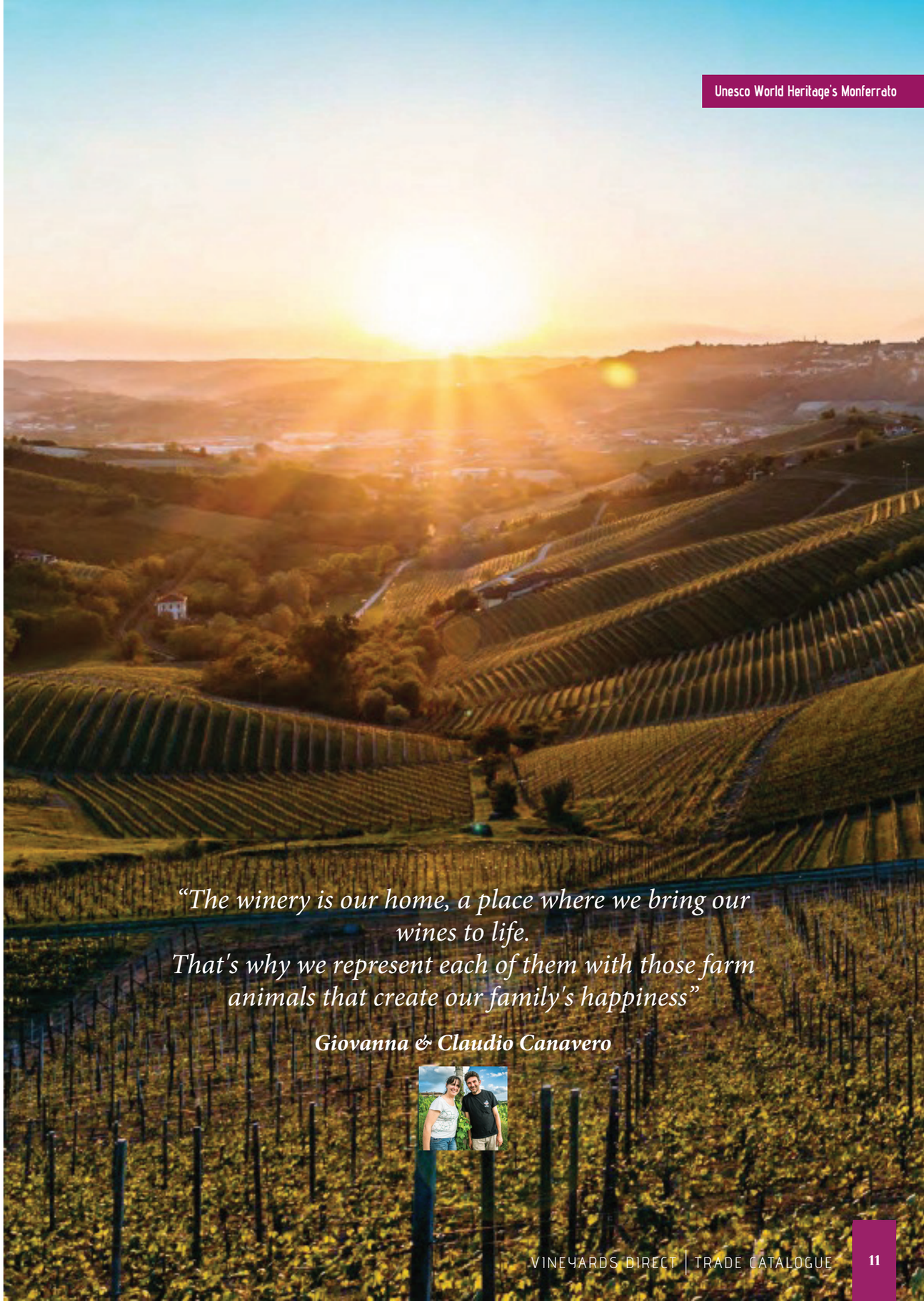
Ruchè di Castagnole Monferrato DOCG "Bunny" : Little is known about the Ruché vine and its origins, but its modern history began in 1964 with the arrival of a new parish priest in Castagnole Monferrato. He found some rows of Ruché among the parish vineyards and decided to bottle a wine made solely from those grapes. In the '80s, the Ruché phenomenon started to pick up: other producers cultivated it and it became popular on the market. It achieved DOC status in 1987 and DOCG in 2010.

Intense, persistent and aromatic nose with hints of rose petals evolving on spicy notes with time. The palate is warm, harmonious, full-bodied and balanced with a gentle tannic texture that supports balance and length.

Awards: 90 James Suckling; 91 WinesCritic

For current vintages and prices please see pages 64-66

Vineyards DIRECT



Piedmont - Nizza

Il Botolo

www.ilbotolo.it



The Land

"The vineyards of Langhe-Roero and Monferrato constitute an outstanding example of man's interaction with his natural environment, associated with the wine production activities and an authentic and ancient art of winemaking recognized throughout the world"

With this motivation, the vineyard landscapes of Piedmont Langhe-Roero and Monferrato were declared part of the UNESCO World Heritage Sites in 2014. Among these breathtaking hills, the "capital" of Barbera can be found: Nizza Monferrato. Everywhere else in Piedmont, Barbera is almost invariably considered 'second fiddle' to Nebbiolo - but not here. This grape variety has cultivated in this sub-area for over 500 years and is considered the highest expression of the denomination and the leading grape variety grown. Due to the specially favourable microclimatic conditions, a 'Nizza DOCG' status was awarded to 18 municipalities in 2014.



The People

Roberto De Silva dreamt about Monferrato all his life.. This was the land his grandfather, whom he never met, came from - an incredible land, hand-worked by big and strong characters. He learned about Monferrato as a child growing up; and it is here that he imagined himself one day, like his grandfather before him, working the land and producing high quality wines. The dream came true in 2007 with the acquisition of 15 hectares in his beloved Monferrato, in the heart of what will become the DOCG Nizza.

Following his passing in 2012, the wife Diana De Silva took charge of the estate with the help of an all-female team and an unexpected moral support - that of a little mongrel (or "botolo"), found in the farm at the beginning of the adventure.

Its sympathy and generosity conquered everyone, and it was repaid with the name of the winery. Il Botolo - both mascotte and company- might be small, but they have a great character!



The Wine

Nizza DOCG made only in the best vintages from grapes from a 40 years old vineyard: the 'crown jewel' of Il Botolo ages for at least 18 months in barrique and large oak barrels. Powerful and intense, it has a great cellaring potential.

Awards: 92 pts International Wine Challenge (Silver Medal), 94 pts Luca Maroni, 92 pts Decanter World Wine Award

For current vintages and prices please see pages 64-66



Piedmont - Erbaluce di Caluso

Briamara

www.cantine briamara.it

The Land

There are more than a dozen wine zones in Piedmont's Alpine foothills, (or Alta Piemonte: the DOC zones that run along the border with Valle d' Aosta and follow the contours of the Alps). However only one of them is dedicated exclusively to white wines: Caluso.

In a glacial basin around the towns of Caluso and Canavese, the ancient variety Erbaluce (early references date back to 1606) is vinified by a handful of producers into 3 different styles: still, sparkling and passito. The grape name derives from the 'Albaluce Legend', which narrates that in olden times these hills were populated by nymphs and gods worshipped by men. Dawn and Sun, two of those gods, were in love but never destined to meet - until a providential eclipse and the intercession of the Moon made it possible. From that union the nymph Albaluce was born, whose beauty and grace prompted men to offer everything the land had available as homage, leaving it barren and desolate.

Albaluce's pain was such that from her tears, vine shoots emerged: a white grape named Erbaluce

The People

The story (the real one, this time!) of Briamara begins in 1931 when grandfather Silvio replants the old family vineyard with Erbaluce. Granpa Silvio was among the first in 1967 to request and obtain the DOC for this native grape variety.

In 2009 the baton passed to Massimiliano and his wife Elisa, to continue with the family project now called Briamara. The founding principle is respect for nature in order to achieve quality first in the vineyard and then in the cellar.





The Wines

"Biancamano" Erbaluce di Caluso DOCG: produced from the best Erbaluce grapes and named after a Savoia ancestor - king Umberto 1 - nicknamed "Il Biancamano". The selected bunches are soft-pressed and vinified in steel; followed by 5 months ageing on the lees.

A perfect example of Erbaluce di Caluso: flowery bouquet and a dry and fresh palate typical of the wine. Great when young, it has surprising cellaring potential

"Bric d'la Gesia" Erbaluce di Caluso DOCG: made from a one hectare vineyard located in one of the best sites on the Cuceglio hill, grown solely with the double guyot system, selecting only the healthiest and most mature bunches. The juice obtained from the soft pressing is then fermented at controlled temperature and aged fro 12 months in barrels previously used for Passito.

With this selection Massimiliano wants to showcase amazing ageing potential of Erbaluce, together with its finesse complexity and unique personality.





For current vintages and prices please see pages 64-66

Vineyards DIRECT

Briamara's vineyards

"The passion for winemaking runs deep in our family"

Massimiliano Bianco



Piedmont - Asti

Matteo Soria

www.matteosoria.it



The Land

In South Piedmont, in between the hills of Langa and Monferrato, there is a unique village: Castiglione Tinella. 92% of the village surface is covered by vineyards - one of the highest percentage in the whole of Italy! And not just any vine: here the undisputed king is Moscato Bianco.. This aromatic grape, grown on the local sandy soil, creates the eponymous Moscato d'Asti: a sweet, slightly sparkling wine with a low alcohol content.

The People

At the beginning of the 1800's Eugenio Soria established his winery in Castiglione Tinella, in what became know as San Martino ward (now recognized as the historical "cru" of Castiglione Tinella for Moscato growers).

At the turn of the century it was the turn for his son Giovanni Soria to steer the grape production towards the making of quality wines; a transition implemented even further by the nephew Sergio Soria.

But it was only in 2006 that Matteo Soria, a 21 years old freshly graduated winemaker, took over the winery of his great-grandfather and adopted modern winemaking techniques to create wines of the highest quality.





The Wine

Moscato d'Asti DOCG The technique to create this delighful sweet wine is ingeniously simple: you just stop the fermentation before all the natural sugar contained in the grape is converted to alcohol.

The result is a deliciously fresh, slightly sparkling wine with a low alcohol content of 5% that retains the fruity sweetness and the floral aromas of Moscato grapes.

Drink cold within 1 year; it's the recognized 'perfect match' for Pandoro and Panettone. However it's so light and versatile that can be easily matched to any 'end-of-meal' items (soft cheese such as Gorgonzola; fresh fruit; creamy desserts) just as well to starters like foie-gras; cold cuts and mozzarella. The perfect end to an over-indulgent meal!



For current vintages and prices please see pages 64-66

Matteo Soria's vineyards

"Our wine is not a product, but a project".

Matteo Soria



Lumbardy - Franciacorta

Ca'de Pazzi

www.cadepazziwines.it



The Land

The Franciacorta (literally "short France") territory is an area just south of Lake Iseo in the Lombardy region. The wine production in the area dates back to the Middle Ages: the name Franciacorta, attested in 1277, is thought to derive from curtes francae, the fortified courts of the Frankish empire established in the 8th century. However, the current Franciacorta is quite a young DOCG in the Italian panorama, having been established in 1995.

Franciacorta DOCG is a sparkling wine made with the 'metodo classico' (or champenois method, the same used in Champagne) from grapes grown within the boundaries of the territory of Franciacorta on the hills located between the southern shore of Lake Iseo and the city of Brescia.

The grape varieties that can be used are two of the classic Champagne varieties (Chardonnay and Pinot Noir) with the addition of Pinot Blanc.

A non-vintage wine which must stay a minimum of 18 months on its lees in the bottle for the secondary fermentation, and must be released no earlier than 25 months after harvest.

The similarity of the methods for producing Champagne and Franciacorta mean that the two styles have plenty in common; with the most significant differences in the diverse range of climates and especially soils. So while you might expect some of the same classic champagne notes (citrus, hints of dried fruit, and toasty flavours of brioche and pastry) the differences in terroirs will provide interesting flavour facets to explore.



The People

Cà de Pazzi is a project of two young creatives who want to remodel what are the classic canons of the Italian wine world, offering products linked to tradition under a young and carefree appearance inspired by a Totò movie of 1939 ("Animali pazzi"). They believe that wine is made pampering it and giving love to the land. matched by genuine and sincere work

The Wine

Franciacorta Brut DOCG "Rhino" A real tough guy. this brut originates from the fascinating encounter of Chardonnay with Pinot Bianco. 18 months on the yeasts that make the bubble immediate and captivating.

It has a brilliant straw yellow color and a fine and persistent perlage. The nose immediately reveals a fruity note that leads to hints of white flowers, it is firm and fresh. It proves perfect also throughout the meal.

Awards: Luca Maroni: 86/100; Decanter: 90/100 Silver Medal



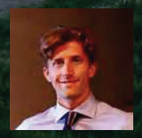
For current vintages and prices please see pages 64-66

Vineyards DIRECT

Vineyards of Franciacorta

"There are stories that arise from reason, others from intuition. Then there is the liquid madness of Ca' de Pazzi".

Luigi Nardiello



Alto Adige - Bolzano

Rottensteiner

www.rottensteiner-weine.com

The Land

In the North-East of the Italian peninsula there's a small German-speaking area, the legacy of many centuries of Austrian/Prussian occupation. While fully Italian, the people in the area speak fluent German and insist on writing everything in both languages. Stretching across stunning Alpine landscapes through north-east Italy to the border with Austria, Alto Adige (or South Tyrol) presents you with towering mountain peaks lined with pine trees, forests and wooden gabled farmhouses. The city of Bolzano (Bozen) looks back on a long winegrowing tradition and today produce superlative wines grown on the steep mountainsides from cool high altitude locations to warm sites close to the heart of the town.

The People

The Rottensteiner family is one of the most ancient wine-families of Alto Adige. This is also reflected in the family name, which takes from the red-coloured rock of the mountains around Bolzano, the porphyr (Rottenstein translate as "red stone"). Founded in 1956 by Hans Rottensteiner the winery is now led by his son Toni, grandsons Hannes, Evi and Sylvia and nephew Klaus. Each family member is in charge of a specific site or vineyards, but no wine is bottled unless the entire family is absolutely convinced of it.







ROTTENSTEINER

The Wines

Pinot Bianco (Weisserburgunder) DOC Alto Adige: grown in the higher vineyards around Bolzano, on sunny slopes with south-eastern to southwestern exposure and an in part sandy, in part argillaceous porphyry terroir to create a dry and lively wine with refreshing acidity

Awards: 87 Wine Enthusiast; 90 Suckling

Muller Thurgau DOC Alto Adige: grown mainly in two vineyards high above the city of Bolzano, at an altitude of 600-700m, close to Rafenstein Castle. The altitude favours the development of the aroma and a good level of acidity. Most notable are the elegant aroma and the flowery notes

Awards: 90 Falstaff; 96 Maroni; 3 grapes Bibenda

Pinot Grigio DOC Alto Adige: *"this is a delicious, full-bodied white with layers of ripe white peach, pear, green apple, honeydew melon and citrus flavors underpinned by graphite and saline mineral notes. Tangy acidity keeps it fresh and balanced."* Kerin O'Keefe

Awards: 93 Kerin O'Keefe; 16/20 Jancis Robinson; 93 Luca Maroni; 90 Wine Enthusiast; Silver Medal Decanter; 90 Falstaff; 90 James Suckling

Lagrein Rose' DOC Alto Adige: the OG, as historically Lagrein was made as rose', and only in later years became also a red wine. Made with hand-picked grapes from the Bolzano-Gries area: deep colour, lovely cherry & strawberry notes.

Awards: 94 Luca Maroni; 91 Wine Enthusiast; 90 James Suckling

Pinot Nero (Blauburgunder) DOC Alto Adige: Pinot Noirs are among the best in Italy. The grapes for this example come from the sloping vineyards around Bolzano and the wine is matured in large wooden barrels. Elegant, with distinctive sour cherry notes.

Awards: 90 Suckling; 88 Galloni; 92 Wine Enthusiast

For current vintages and prices please see pages 64-66

Vineyards DIRECT

Hamlet of Santa Maddalena

"Wine is like a young child to me.
It must always be taken care of so that it can mature to be its best, and can be bottled with pride and joy.".

Toni Rottensteiner



Friuli - Colli Orientali

Talis

www.taliswine.it



The Land

The Talis vineyards are nestled amidst a luscious landscape cradled by the sea and sheltered by the Julian Alps. This terrain, bordered by Austria and Slovenia, of lush and verdant hills that descend gently towards the sunny plains is called Friuli.

Talis takes its name from the Friulian word for "dandelion", which spreads its bright green, yellow and white carpet between the rows of vines the cling to the hillsides, one of the most characteristic features of this green and pleasant land. This corner of Friuli is blessed by a sea breeze that blows across the land from daylight to dusk and by an easterly wind that punctually announces its presence at nightfall: ideal conditions for producing healthy and fragrant fruit

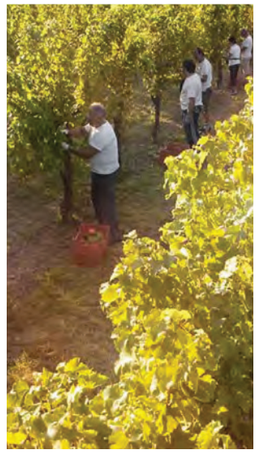
The People

The story of Talis is the story of six families, six neighbours, six groups of friends. Even though each one has their own vineyards and each produces their own wines, these six families have been working together for decades: harvesting each other vineyards; sharing equipment and expertise; helping and supporting one another.

One of them, Mauro Cencig, had the idea to create a joint-venture with his five neighbours to break into the uber-competitive export market with a collective brand: Talis.

But how to decide which wine to bottle under the "Talis" label? Simple: during regular meetings and tastings (and large amounts of food and wine) they reach the unanimous conclusion of whose grapes to use for each wine: the "Talis" label is reserved for the export and only the best of the crop is used - the rest goes to the local market.





The Wines

Friulano DOC Friuli Friulano used to be called for centuries Tocai, or sometimes Tocai Friulano. In 2006, following a legal challenge by Hungary, the wording 'Tocai' became illegal. The Hungarians successfully argued that there is a danger of confusion of the tangy pale dry whites made in Friuli with Tokaji, the legendary golden dessert wine of north east Hungary. Light gold in colour, it has a complex, creamy, yet light and velvety in the mouth with a slightly saline finish.

Ribolla Gialla DOC Colli Orientali del Friuli One of the oldest grape varieties in Friuli, it's produced exclusively in the hills of Colli Orientali, as the microclimate and the hilly terrain allow the perfect maturation of all characteristics of this fidgety grape. Fresh and delicate, with a long mineral finish.

Sauvignon DOC Friuli Fresh and lively in the mouth with a lingering finish. Beautiful balance on the palate with distinctive, fresh aromas.

"This expression of Sauvignon offers very nice richness in the mouth thanks to its creamy density and medium structure. The aromas, instead, recall peach, apricot, yellow rose and honey."

Awards: 87 /100 Wine Enthusiast



For current vintages and prices please see pages 64-66

Vineyards DIRECT

Colli Orientali del Friuli

"Maybe I'm getting old and my mind is playing tricks on me... but when I sip my wine it tastes just as it did 40 years ago".

Mauro Cencig



Friuli - Prepotto

Vigna Petrussa

www.vignapetrussa.it



The Land

Vigna Petrussa is an environmentally-friendly boutique winery in Albana di Prepotto, right by the Slovenian border. The eight hectares of vineyards are located in one of the best wine-making corners within the Colli Orientali del Friuli DOC, where it produces circa 40,000 bottles a year. The Judrio Valley is blessed with a clean breeze from the Adriatic Sea, the protection of the Julian Pre-Alps and a marked thermal excursion which favours the development of aromatic substances in the grapes. But the real magic lies in the typical terroir, the 'Ponka', a combination of layers of marl (calcareous clays) and sandstone (calcified sands), which provide the minerals the plants need to produce grapes of undisputed quality. The vines return the favor by crumbling the easily eroded marly soils with their roots, eventually creating the gentle and striking beautiful morphology of this area. Ian d'Agata, the leading experts in Italian wine, described Vigna Petrussa as one of Italy's best and most under the radar estates..

The People

Vigna Petrussa is a family business dating back to 1850, female-led from 3 generations. Grandma Giuseppina lost her husband in the 70's, but she wasn't going to lose the family vineyards as well - so she decided to take charge of the operations. As no Italian man would work for a woman in those times she decided to employ her Slovenian neighbors - a partnership that continue to these days. Once 80, daughter Hilde took over. Just like her mother, Hilde was a firm believer in the potential of the Schioppettino grape and was instrumental in creating the Schiopettino di Prepotto Producers Association, of which she was the first female president. Recently her daughter Francesca decided to retire her career as architect to dedicate herself full time to the land of her family. Thanks to her renewed energy and approach Vigna Petrussa has been awarded the SQNPI (Italian National Quality System for Integrated Production), the top sustainability certification in Italy.



The Wines

Schioppettino RiNera Taking its name from one of Schioppettino aliases (Ribolla Nera) this wine is made in stainless steel to display the joyful fruit character of the grape. Ruby red with heady aromas and flavours of green peppercorn and black cherry, coupled with juicy zingy acidity and freshness.

Awards: Terroir Sense 94/100; Gambero Rosso "Two Glasses"; Vinous 91/100; Ian d'Agata "Top World 100"

Schioppettino di Prepotto DOC FCO The Prepotto Cru is obtained from a careful selection of perfectly ripen grapes from low-yield vineyards, aged in small barrels for 24 months. At once concentrated and broad, with suave but densely packed red fruit and sweet spice flavours. It boasts a lovely almost pinot noir-esque tang and underlying mineral complexity

Awards: Gambero Rosso "Three Glasses"; James Suckling 90/100; Vini Buoni d'Italia "4 Crowns"; DWWA Gold Medal 95/100





For current vintages and prices please see pages 64-66

Vineyards DIRECT



Vineyards of Vigna Petrussa

"Our secret is passion and respect for nature and its times. You need to wait and see when nature is ready and then follow through with the rest of the processes."

Hilde and Francesca Petrussa



Veneto - Treviso

Castello Carboncine

www.carboncine.it



The Land

Castello Carboncine is located in Silea between the mountains and the Venetian lagoon.

The farm is sited next to the river Sile, which was used in the old days to transport wines and produce to Venice.

This area (now predominantly known for Prosecco production) has been famous for centuries for making great red wines from Cabernet grapes.

The soil is extremely rich and made of clay, sand and limestone this translates in wines that have greater intensity and character, as well as being wonderfully aromatic

The People

The farm main building dates back to 1600, when the "Serenissima" (the Repuplic of Venice) was at its apex and a major center of trade (legend has it that the Templar Knights, on their way to and from Venice, always made a stop in the area to stock up for the journey - there is still an old Templar temple within the Carboncine estate).

However, the French will become the major influence in the area with the Napoleonic wars; and it's quite possible Castello Carboncine might have been the estate of a French aristocrat at some point.

This might explain the unusual marriage of Italian tradition and French styles: while Isabella and Susanna are very proud to preserve the grapes and the styles of wines made in the area for centuries., the result is undoubtedly transalpine!

Nothing has been left to chance by Isabella and Susanna: even the labels are the result of careful research through the miniatures of the ancient Venetian printers to recover forgotten and historical fonts



The Wines

Prosecco Brut DOC Treviso

Pinot Grigio delle Venezie DOC

'Gazia' IGT Marca Trevigiana

Malbech IGT Marca Trevigiana

Riserva Carboncine DOC Piave

RIP Isabella

Isabella Bellio Manera, co-owner of Castello Carboncine together with sister Susanna, has sadly passed away following a short but devastating illness.

As Susanna no longer feel the right motivation to carry on, Castello Carboncine has stopped producing wines.

Isabella was classically trained and had a prestigious career in fashion and art design, and she only decided to take charge of Castello Carboncine with sister Susanna after the father passed away.

Infectiously passionate and well spoken, effortlessly elegant even in her cellar-hand attire, she was indeed one the great character of the Treviso wine scene - even though very few knew her here in UK.

Castello Carboncine was one of the first producers to be included in our first portfolio, back when it was home-printed and hand-stapled; and I've come to realize our catalogue would not be the same without it.

That's why I decided to keep listing Castello Carboncine, even though the wines are no longer available, as a homage to this wonderful woman and entrepreneur.

Grazie Isabella!

For current vintages and prices please see pages 64-66

Vineyards DIRECT

"We are simply the custodians of what the vineyards offer us, and we treat it with deference and respect"

Isabella and Susanna Bellio



Veneto - Valpolicella

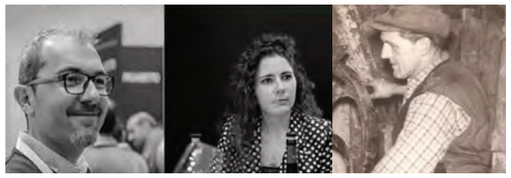
Damoli

www.damolivini.it

The Land

Valpolicella, in the province of Verona, is known since ancient times for its ideal terroir for grape cultivation. Today it is one of the most famous places in Italy and perhaps in the world for the production of wine. The wines of Valpolicella are obtained from 3-4 local grape varieties: Corvina, Rondinella, Corvinone and Molinara.

Depending on the process used, very different wines can be obtained: Amarone, Valpolicella, Ripasso etc...



The People

The Damoli family have been living in Negrar, in the heart of Valpolicella Classico, since 1623. After a few decades when the production of wines had become a family hobby, there was a pivotal generational turn-over: the young brother and sister Daniele (oenologist) and Lara (marketing) decided to modernize the small winery of the gran-father and resumed a small production focused on quality and maniacal care of every stage of the wine production







The Wines

Valpolicella Classico DOC "Volavia" grapes from low yield vines are hand-picked at the end of September from the "Moraria": a vineyard that shares its soil with scores of mulberry trees and - it's therefore the birthplace of many kaleidoscopes of butterflies every year!

Valpolicella Classico Superiore Ripasso DOC "Giago": selected vineyards are hand-picked in October and the slightly over-ripe grapes are air-dried for 30-40 days, followed by vinification in steel for two weeks. The wine then undergoes 'ripasso' (second short fermentation on unpressed Amarone grape skins) followed by 3 years ageing in barrique. While still fully dry, the result is plump and luscious, with notes of ripe cherry, prune and spices. Named after the ancient name of the hamlet where the Damoli family have lived for 400 years.

Awards: 92 Vinous (Antonio Galloni)

Amarone Classico della Valpolicella DOCG "Checo": a truly a unique wine experience. Over-ripe grapes are harvested at the end of October and then left to air-dry for about 4 months. The small quantity of thick juice then undergoes a long fermentation (35 days) followed by 5 years ageing in small French oak barrels. Full bodied, intense and plump with a warm, majestic and everchanging palate: an iron fist in a regal, velvety silk glove. Named after the beloved grandpa Francesco (or Checo): as the Damoli logo represent a blackbird he is fondly remembered in the area as "Checo dei Merli" ("Blackbirds' Checo").

Awards: 94 Vinous (Antonio Galloni) / 91 Wine Advocate (Robert Parker) / 90 Wine Enthusiast

For current vintages and prices please see pages 64-66

Vineyards of Valpolicella

"Time passes and generations change, but the dedication to Valpolicella and its wines is in our blood"

Lara Damoli



Veneto - Prosecco Hills

Masot - Fiabe di Vino

www.masot.it



The Land

In 2019, after a decade-long nomination process, UNESCO declared the Prosecco Hills a "World Site Heritage" with the following:

"The landscape is characterized by small plots of vines on narrow grassy terraces, forests, small villages and farmland. For centuries, this rugged terrain has been shaped and adapted by man creating a particular chequerboard landscape consisting of rows of vines parallel and vertical to the slopes."

The scenery has a beauty that effortlessly integrates its rugged nature with centuries of respectful stewardship of the land.

One of the many actors in this play of nature is the family Da Ros, nicknamed 'Masot' ("small land-owner" in local dialect) by the townsfolks.

The People

The Da Ros family is based in the picturesque hamlet of Sarmede, just north of Conegliano (the 'Classic' area of Prosecco Superiore).

Daniele & Andrea are the two brothers behind this small family enterprise that blends their oenological expertise with the traditions and teaching of grandpa Arturo.

Sarmede is also called 'Fairy-Tales Town' (because of the annual Exposition of Illustrations for Children); which gave the Da Ros brothers the idea for the name 'Masot - Fiabe di Vino' (or 'FairyTale Wines from a Small Land-owner').

The Masot's vineyards are certified organic since 2020; and all their sparkling wines are made with the 'Millesimato' classification: only grapes from the current harvest are used, therefore increasing quality and purity of expression.



The Wines

IGT Colli Trevigiani "Col Fondo": Glera grapes are hand-harvested from the Palu' vineyards and fermented taking a leaf from the 'ancestral method': the wine is bottled unfiltered during the 2nd fermentation. Differently than simpler 'pet-nat' wines which use the primary fermentation to create the sparkle, this procedure creates more complexity and an unusual long ageing potential. Unfiltered, this wine will taste differently each time is opened.

Prosecco Millesimato DOC Treviso "Marna Blu" Brut: Glera grapes hand-harvested from the Belvedere vineyards and vinified using the traditional Charmat method for 40 days. 'Marna Blu' is the fully dry version (or Brut). More refined and elegant than 'Col Fondo' this is a perfect example of the quintessential Prosecco.



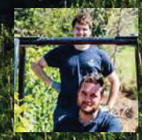
For current vintages and prices please see pages 64-66

Vineyards DIRECT

Conegliano Hills

"We are proud to be a family-run business which honours the traditions of the past and looks to the future with courage: a future of passion, fairy tales, flavours and aromas"

Andrea & Daniele Da Ros



Emilia - Lambrusco

Zanasi

www.zanasi.net

The Land

Emilia-Romagna and especially Modena reminds everyone of many universally known symbols of excellence:
Ferrari, Maserati, Pavarotti, Tortellini, Balsamic Vinegar, and of course Lambrusco. Somewhere along the way, Lambrusco got a bad rap when a few mass-producers started making a syrupy sweet, soda pop version of this sparkling red wine. The 6 different DOCs - each with its own Lambrusco variety - have their own areas where the soil composition and the diversity of climate are clearly reflected in the wines' characteristics (e.g. Sorbara grows on a large alluvial plain while Grasparossa thrives around the hills of Castelvetro). Whichever your favourite is, a proper Lambrusco has the elegance of spumante, but the beauty of red wine

The People

Already embracing four generations of winemakers, the Zanasi family is understandably very proud of their heritage and carry on following every aspect of the production: from the selection of grapes in their own vineyards, to the cold maceration, to the vinification process using the most technologically advanced equipment. These are wines of other times, in which authenticity and simplicity still prevail; wines that recount the flavour of a country picnic, of home-made bread, salami and farm cheese.





The Wines

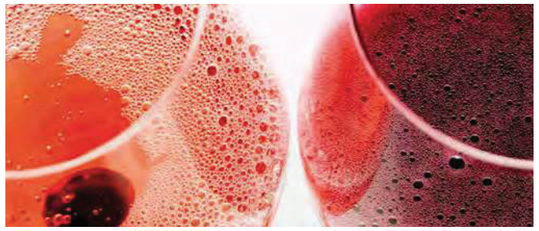
Lambrusco di Sorbara rose' DOP: right pink with delicately fresh flavour, intense scent and elegant sensations of violet and raspberry. It's genuinely refreshing and lively: the perfect aperitif! Sorbara is perhaps the lightest of the 6 different Lambrusco. It grows in alluvial plains outside Modena and, even though it's called 'rose'', it is actually a red wine: this is just as dark as it gets!

Awards: Silver Oscar The National Wine Show Gold Medal The National Wine Show

Lambrusco Grasparossa Castelvetro DOP "Bruno Zanasi" : the ultimate expression of Zanasi centenary tradition: luscious, sparkling red wine made from the best selection of Lambrusco Grasparossa grape. Grasparossa is not a very productive variety, but it's able to adapt very inhospitable soils - for instance the rocky slopes of Castelvetro hill. A particular feature of this grape is that in autumn not only the leaves, but also the stalks and stems turn red, creating a particularly suggestive colour that enriches its areas with charm during the harvest period.

This is everything you can wish in a bottle of artisanal Lambrusco: deep colour, fully dry with a plump body that brims with gorgeous, dark-cherry fruit.

Awards: 2 Glass Gambero Rosso, Silver Medal Champagne & Sparkling Wine World Championship, 92 Points "Falstaff Sparkling Special", 88/100 Gilbert & Gaillard, 89/100 Wine Spectator, Gold Medal Concours Mondial Bruxelles, Silver Medal Decanter World Wine Award, 86/100 The WineSider, 2 Hearts Merum



For current vintages and prices please see pages 64-66

Castelvetro hill

"Grandpa Bruno managed the company by himself for 30 years; I took over 10 years ago to support him in his work and, while maintaining a family business model, we have managed to grow both quantitatively and qualitatively".

Marco Uccellari



Tuscany - Chiantishire

Palma

www.agricolafabbriche.it



The Land

On the road that connects the villages of Monte San Savino and Lucignano, between one hairpin and the next one you will come across what seems like an impressionist painting: a white, dusty road flanked by two rows of Tuscan firs leading to an elegant eighteenth-century villa: Villa Fabbriche, Palma's homestead. The vineyards are small and everywhere you can feel the warmth of those who dedicate themselves to the land with respect and with a sincere smile on the face

The People

For Caterina Palma (born and raised in Milan) the Valdichiana was the sweet land where she used to spend the summer holidays in the family farm. But with the years the vineyards, the noises, the scents have begun to exercise an uncontrollable attraction that has led it to a single, unexpected goal: to produce her own "wine."

"I love everything in this area and my estate," says Caterina. "And I love my wine because it reflects with honesty, what surrounds it."





The Wines

Chianti Superiore DOCG: Made from grapes grown on the tiny 3 ha vineyard harvested after complete ripeness in the middle of October. The low yield (hence the 'Superiore' classification) and the vinification in steel creates a gem of Chianti: while still bright and lively with the cherry characteristics of Sangiovese it shows a nice complexity and a lovely structure

Awards: Mundus Vini: Gold Medal, Gambero Rosso: 1 Bicchiere, Veronelli: 88 points

SuperTuscan "CaMarGi" IGT Toscana: Caterina's take on the renowned 'Super-Tuscan' concept is quite simple: very low yields; long fermentation followed by French oak ageing for 12 months. The result is such a reflection of the estate that she decided to use her and the two daughters' name: CAterina, MARgherita and GIorgia to name Palma flagship wine

Awards: Gambero Rosso: 2 Bicchieri, Veronelli: 89 points , Wine Spectator: 88 points

Vin Santo del Chianti DOCG Local Trebbiano and Malvasia grapes are harvested and laid over straw mats in the 'vinsantaia' (the drying room created just below the tile roof of the farm) for two months, before being crushed to obtain a thick, murky must and transferred to small chestnut barrels (caratelli) then sealed with concrete and aged for 3 years, followed by an extra year in bottle. The result is simply divine: you are greeted by a lovely array of scents ranging from honeycomb to apricot and incense: while on the palate is sweet (but noy cloying) with a balancing fresh acidity. Great on his own or with dry biscuits (cantuccini).

For current vintages and prices please see pages 64-66

"I love everything about my farm.
And I love my wine because it reflects, with honesty,
what surrounds it"

Caterina Palma



Tuscany - Arezzo

Villa La Ripa

www.villalaripa.it

The Land

At Villa La Ripa, the art of the vineyard has been handed down for centuries. The old renaissance farmhouse, built around a tower from the year 1000, and the fine wine cellar are nestled on the gentle hills of the Chianti area of Arezzo near Siena and Florence, in the heart of Tuscany. Seasons, years, and centuries go by but the first goal at Villa La Ripa has always been to obtain wines of great quality and elegance, an authentic expression of the Tuscan territory.

The People

Saverio Luzzi is a renowned neuroscientist who bought Villa La Ripa as his weekends and holiday retreat, with no intention whatsoever of producing wine. However, while he was restoring the house he discovered antique artefacts of Roman times including jars for the storage of olive oil and wine of the first recorded owner of Villa La Ripa: Marcus Peconio, a noble Roman from the 2nd century!

After that discovery Doctor Saverio couldn't excuse himself from continuing the millennial tradition so he decided against cutting the vineyards to make a garden as originally planned.









The Wines

Peconio IGT Toscana Rosso Named after the first recorded owner of the farm, Marco Peconio, a Roman of about 200 aD 100% Sangiovese from the nearby vineyard; 60% is aged in French oak barrels for 6 months while 40% is vinified in steel. A Sangiovese with soft tannins that fully reflects Tuscany and the territory of Arezzo

Awards: Decanter: SILVER MEDAL: Gambero Rosso: 2 Bicchieri, Veronelli: 91 points, Luca Maroni: 91 points, Vini Buoni Espresso: 17/20, Selection: 87,5 points - 3 stars Meran Wine Festival: 89,99 pts, Guida Vitae: 2 stars

Psyco IGT Toscana Rosso The name is a tongue-in-cheek dedication by Dr.Saverio to his profession (neurologist). Psyco is Villa La Ripa take on the "SuperTuscan" concept, where the Cabernet Sauvignon completes and integrates with its structure the elegance and finesse of Sangiovese.

The best Sangiovese and Cabernet Sauvignon grapes are vinified separately and aged in French barriques for 12 months, before marry in equal parts and bottle-aged for another 2 years.

Awards: Decanter: SILVER MEDAL, Gambero Rosso: 2 Bicchieri, Veronelli: 91 pts., Luca Maroni: 90 pts. IWSC: SILVER MEDAL, Selection: 87 pts. - 3 stars, AWC Wien: 89,7 pts., Meran WineFestival: 89.99 pts., Mundus Vini: 86,5 pts, Guida Vitae: 3 stars, Gusto dei Guidi: Best IGT Toscana red

For current vintages and prices please see pages 64-66

Vineyards DIRECT

Arezzo countryside

"The vineyards are integral part of the soul and the history of Villa La Ripa: I simply couldn't excuse myself from continuing the millennial winemaking tradition"

Dr. Saverio Liuzzi



Tuscany - Montecucco

Perazzeta

www.perazzeta.it

The Land

Azienda Agricola Perazzeta is located in Montecucco: Tuscany's last unexplored wine region. The DOC is located in the southern part of the Tuscany wine region, nestled between Montalcino, home of the famous Brunello di Montalcino DOCG, and Scansano, of the eponymous Morellino di Scansano DOCG. The vineyards are directly opposite the Brunello hillside (which explains the similarities between the two regions in their microclimate) and are planted on the slope of Mount Amiata, a prehistoric volcano.



The People

The setting is Montenero d'Orcia: a small hill-top medioeval village (inhabited by a grand total of 253 souls) and surrounded by a patchwork of woods, olive groves, pastures, arable land and vineyards crossed by narrow, bumpy lanes. Owner Gianluca Narducci as a boy spent countless hours in Subbiano, in awe of his grandad's knowledge of agriculture. The seed planted there germinated fully in 2015 when he acquired Perazzeta: a small winery placed in a renovated farmhouse with stone walls and vaults dating back to the early 1500s.

The young and passionate winemaker now lives above the cellar with partner Simona and baby Filippo, and oversees the estate's production.

The Wines

"Alfeno" Montecucco DOC blend of 70% Sangiovese and 30% Cabernet Sauvignon; vinified in steel with a 'ripasso' in 'Licurgo' barriques. It's round and smooth with red fruit notes and nice structure: fantastic food companion that punches well above its price! Best value for money in Gambero Rosso "BereBene" Guide

"Licurgo" Sangiovese Riserva Montecucco DOCG a ruthless pruning of the best Sangiovese vines leaves less than 1 kilo of fruit per plant. Careful selection at harvest is followed by a long fermentation at a regulated temperature; the wine then matures for two years in French oak barriques and three more years in bottle. With this wine the similarities to a young Brunello abound: elegant, complex and well structured; with enticing aromas of sweet spices and a long, drying finish. Simply outstanding!









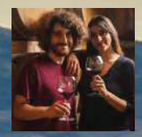
For current vintages and prices please see pages 64-66

Vineyards DIRECT

Perazzeta's vineyards

"We are very proud of what we are accomplishing together day after day, and that our efforts are starting to materialize. We have so many projects in the pipeline just waiting to come out and see the light"

Gianluca Narducci



Tuscany - Bolgheri

Aldrovandi

www.aldrovandibolgheri.it



The Land

The Bolgheri region is a wine zone in the Maremma that runs parallel to the Tuscan coast in the province of Livorno, named after the town of Bolgheri. In a country that boast so many centennial (or even millennial!) wine regions Bolgheri is surprisingly new.

Maremma was swampland in living memory, and only completely drained in the 1930s. What a surprise it was that the fertile, alluvial soils would be so conducive to grapevine cultivation - and not just any, but French varieties. In early 40's aristocrat Mario Incisa della Rocchetta inherited an estate close in Castiglioncello di Bolgheri - but the wine that was being made in the region was a light, unimpressive red from predominantly Sangiovese grapes.

The Marchese wanted to make a more full-bodied red, like the great Bordeaux he liked to drink. So on the advice of his friend Baron Philippe of famed châteaux Mouton Rothschild he decided to cast aside strong Tuscan traditions and in 1944 planted Cabernet Sauvignon grapes on his rocky land (hence "Sassicaia" - stony field as the wine's name) - nevermind if by law it was classed as a humble table wine.

He and his family drank the wine as their personal vino da tavola for the following 20 years, refining the processes by enlisting the help of Giacomo Tachis, a renowned oenologist.

It would only go on the market as the first Bolgheri wine, sold by Tenuta San Guido as Sassicaia, in 1968. Critics loved it, with Gino Veronelli becoming a staunch supporter all the way to Robert Parker awarding it 100 points in 1985 - first time for an Italian wine.

The SuperTuscan revolution had begun.



The People

Federico Aldrovandi, a wine producer from the Bolognese Hills, has been fond of Bolgheri wines for over 20 years and one of his dream was to become a Bolgheri producer. In 2014 his dream comes true, when by a serendipitous coincidence (in Bolgheri there hasn't been a vineyard for sale in over 30 years!) he manages to acquire a small estate above the Via Bolgherese, in the Lippini area (just below Grattamacco, and above Gaia's Ca'Marcanda). There Federico has a few secular olive trees (used to make an oustanding oil for exclusive personal use) and a hectare of vineyard. Cabernet Franc, Cabernet Sauvignon and Petit Verdot are planted with 'alberello' method: the only vineyard in Bolgheri to adopt this growing technique.

His estate, the tiniest of all Bolgheri, produces only 3000 bottles of Bolgheri Superiore (the highest level for the appellation) only in great vintages. All the vines are harvested together strictly by hand and vinified together in a neighbour structure (the size of the estate and the cost of construction make it impossible to build a small winery there)

The Wine

Bolgheri Superiore DOC a vineyard-blend of about 60% of Cabernet Franc, 30% Cabernet Sauvignon and 10% Petit Verdot fermented for 22 days before been transferred to Burgundy barriques (30% of which new) for 24 months.

It's then bottled without fining and bottle-aged for 18 months before release.. Outstanding.

Awards: James Suckling 93; Wine Advocate 91



For current vintages and prices please see pages 64-66

Vineyards DIRECT

Aldrovandi's vineyard

"My wildest dream became reality: to create my own wine in this 'Holy Land'..."

Federico Aldrovandi



Umbria - Sagrantino

Il Gheppio

www.cantineilgheppio.it



The Land

Il Gheppio is situated at the heart of Umbrian Valley, in the historical town of Montefalco. From over 400 years, this territory provides the best growth and development of Sagrantino grapes, arguably the most tannic grape variety in the world.

The farm's name testifies that a very strong link still exists with the territory of Montefalco: the word "Gheppio" refers to the common hawk used in hunting since the Middle Age. In honour of this predatory, Fredrick the Second from Svevia gave the name "Montefalco" (or "Mount Hawk") to the town that was called "Coccorone" before this time.

The People

Bought by grandpa Antonini in 1920, the estate was focused mainly on the cultivation of grain.

At the beginning wine production was only for home consumption, from vines grown with the system of "married plant": grapevines grown up climbing trees located in rows spaced 10 meter to allow other crops between the rows. It was only in 2003 that the grandchildren Gianluca, Stefano and Diego decided to convert part of the land (about 2.3 hectares) into vineyard, with the first harvest in 2006. The rest, as they say, will become history.





The Wine

Sagrantino di Montefalco DOCG "to Stefano" Selected fully ripen grapes are fermented in stainless steel for 20 days on the skins to ensure a perfect extraction. The wine is then aged for 12 months in barrique before being moved to steel vat again to achieve refinement spontaneously without fining or filtration before bottling.

The aroma is rich and powerful, ethereal and complex. The palate is elegant and warm with red fruit, fine tannins and an amazing length - a wine that is best expressed after a long ageing.

This wine was dedicated to Stefano Antonini, passed away far too soon in 2013, by the young wife Arezia and brothers Diego and Gianluca

Awards: Luca Maroni 91/100 points, 2 Glasses Gambero Rosso (in which it's called "the surprise of the year"), GILBERT GAILLARD 88/100 points



For current vintages and prices please see pages 64-66

Il Gheppio's vineyard

"Our roots are here, where everything speaks of our life. And in our wine we find the same familiarity, as if we are rediscovering things we have always known and somehow forgotten"

Gianluca Antonini



Umbria - Orvieto

Argillae

www.argillae.net

The Land

Argillae is located in Orvieto, Umbria: Italy's green heart. Umbria is a land unto itself, the only Italian region that borders neither the sea nor another country. While it shares the same glorious pastoral scenery as Tuscany - the olive groves, vineyards and cypress-topped hills - Umbria managed to remain untouched and removed from outside influences, thus keeping alive many of Italy's old-world traditions.

Argillae is the latin name for 'clay'; one of the main component of the soil of this terroir. The second and most interesting component? Hundrend of fossils and shellfish from the Pliocene Area!

The People

The estate is the love-child of Giuseppe Bonollo (one of the biggest name in grappa and distillates production in Italy) and his great passion for this land and its fruits, and began its life in 1990.

Today it is Giulia di Cosimo, who inherited the same passion of grandfather Giuseppe, who carries forward the company project with great enthusiasm.

Grapes are cultivated with full respect for the environment and the ecosystem, to create wines that are strongly rooted in the local context, and at the same time capable to highlight a unique and well-defined personality.

The Wines

Orvieto Superiore DOC Made with a blend of the grapes to represents the true identity of this land. Selected Grechetto, Procanico, Malvasia, Chardonnay e Sauvignon Blanc grapes undertake cold maceration and spend 6 months on the lees. Rich in character and personality, with intense aromas and flavours, with a nice acidity - a perfect dinner wine to pair with rich dishes such as roasted pork or fried chicken

Awards: 90 pts DoctorWine, 91 pts Luca Maroni, 88 pts Wine Spectator, Gambero Rosso Berebene: Best Value for Money, 2 glasses Gambero Rosso, 88+ pts Wine Advocate, 88 pts Wine Enthusiast, 88 pts Veronelli



Orvieto Classico Superiore DOC "Panata" One of the best expression of the Orvieto appellation, it's obtained by selecting the best clones of Grechetto, Procanico and Chardonnay. The musts ferment separately in temperature controlled stainless steel tanks. A small potion of the Grechetto must is fermented and refined in oak barriques and everything is then blended together. The wine remains on the lees until it is bottled in March/April. This is a well structured, elegant wine with a nice minerality and good acidity. It is named after a medieval pitcher used for pouring wine or water

Awards: Wine Advocate - Robert Parker: 88+, Gambero Rosso: 3 glasses, Doctor Wine: 88/100, Luca Maroni: 94 pts, Veronelli: 87 pts, James Suckling: 91 pts





For current vintages and prices please see pages 64-66

view of Orvieto

"Our terroir is our soul and our main source of inspiration. It discloses all our potential and all our limits"

Giulia Di Cosimo



Marche - Colli Maceratesi

Podere Sabbioni

www.poderesabbioni.com

The Land

Colli Maceratesi is an obscure and recent DOC located in the lower part of the Marche region. Podere Sabbioni is located nearby the Fiastra Abbey Nature Reserve - 1825 hectares of unspoilt nature which includes "La Selva", a ancient woodland of around 100 hectares, the last example of a wide forest which, till 1700, was so spread to cover most of the hills.

The People

Podere Sabbioni is the brainchild of Maria Grazia (accountant turned cellar manager) and Massimo (sommelier turned vigneron/winemaker). Starting from a tiny plot until the current 4 hectares vineyards planted in the family farm, the objective was always the same: growing Ribona (aka Maceratino, Greco delle Marche, or Verdicchio Marino).
They created a cellar in the old water mill, still active with a two-fold function: making the winery sustainable off the grid, and keeping a constant humidity level in the cellar.
As well as being certified organic, the winery is also part of the V.I.V.A. Project, an environmental program that monitors the impact of human activity on nature..
As Ian d'Agata (renowned Italian wine expert) recently wrote: "Podere Sabbioni is one of those Italian winemaking gems that are teetering right on the cusp of stardom..."

The Wines

Bianco IGT Marche: made with 100% Verdicchio grapes hand-harvested and soft pressed without destemming. After fermentation the wine remains 3 months in steel on the lees followed by 4 months in concrete before bottling

Ribona Colli Maceratesi DOC: 100% Ribona grapes are hand-harvested in small baskets and and the whole bunches are slowly pressed to start the vinification. The must is decanted and transferred in stainless steel vat without filtration for at least 6 months before bottling.
Clean and bright, with enticing aromas of tropical fruit.
Dry, mineral great persistence and a brisk acidity, this wine illustrates perfectly the reason Ribona is sometimes called 'Verdicchio di Mare' (Sea Verdicchio)

Ribona della Famiglia Colli Maceratesi DOC: Podere Sabbioni flagship wine is made with 100% Ribona grapes hand-harvested in small baskets and soft-pressed. The free-run must is decanted and fermented at low temperature in stainless steel. The wine then rest on the lees for at least 12 months in ceramic



in ceramic tanks (amphora) before bottling. Fresh and bright, with enticing aromas of citrus and honey. Dry and mineral, almost 'salty' with a brisk acidity that guarantees a great longevity and an amazing development. Limited release of numbered bottles

Awards: 94/100 Ian D'Agata: Vini Buoni d'Italia Top 300

Rosato IGT Marche: made with 100% Sangiovese grapes hand-harvested, soft pressed - the juice is left on the skins for just 10 minutes. After fermentation the wine remains on the lees in ceramic tanks for 6 months before bottling. Savoury, fresh and balanced, with a very light tannin and a beautiful structure.
The result is an aromatic wine, with delicate tannins and lovely aromas of violet, black cherry, eucalyptus and maraschino.
Intense, warm and savoury, with the typical firm tannins

Rosso Piceno DOC: made from a blend of local clones of Montepulciano (85%) and Sangiovese (15%) hand picked in small baskets.
Montepulciano is harvested early to retain acidity and green tannins, while Sangiovese is harvested late to increase body and alcohol. The two varieties are de-stemmed and fermented in concrete vats, before transfer to small oak barrel for 13 months of aging.
The result is an aromatic wine, with delicate tannins and lovely aromas of violet, black cherry, eucalyptus and maraschino.
Intense, warm and savoury, with the typical firm tannins



For current vintages and prices please see pages 64-66

Podere Sabbioni' s vineyard

"We have always imagined a transparent agriculture that speaks of our territory and our traditions - one able to prove that using science, innovation and technology a sustainable future is possible."

Maria Grazia & Massimo Carletti



Marche - Visciolata

Le Cantine del Cardinale

www.cantinedelcardinale.it



The Land

Cantine del Cardinale is located Serra de Conti: a medieval village, located on a hill on the right side of the river Misa. The name (Greenhouse of the Counts) derives from the history of the town, as in medieval time it was renowned for the cultivation of a very much in demand and unique grass pea, called 'cicerchia'.

The village is surrounded by a fascinating landscape, something similar to a mosaic of cultivations, vineyards, beautiful mansion houses (evidence of the sharecropping period) and quite a few secular wide oaks.

Wondering around the countryside it is possible to admire stunning and unexpected view, ranging from the mountains of the Apennines chain to the Adriatic Sea.

The People

Cantine del Cardinale is the dream culmination of the efforts of the Cardinali family.

Granpa Giovanni discovered in an old attic an ancient recipe from one of his ancestor, dating back to the mid-nineteenth century. The recipe spoke of this "Visciole wine", a typical Marche wine known to Giovanni as well as to most of the farmers of the Marche. The production method and all processing however, they were very different from the typical local wines. Giovanni began to reproduce this ancient recipe and to offer his "Visciolata" to relatives and friends, who baptized this specialty as Visciolata del Cardinale.

His three grown-up children, Giselle, Luca and Cristiano - each with their own family and with different working situations - thought they could transform their father's hobby into a real job.

The dream had a name: "The Cardinal's Cellars".

A family-run business, that never tires of experimenting with new uses of this ancient fruit, maintaining tradition and craftsmanship in each batch.

Le Cantine del Cardinale is today an established and recognized company in the Marche and national territory, as well as abroad.





The Wine

Visciolata del Cardinale : This Italian dessert wine is made following a recipe dating back to the middle of the 18th century.

The ripe visciola (the local sour cherries, similar to the most famous amarena) are mixed with sugar are placed in the sun in stainless steel barrels from June to September.

The aromatic nectar thus obtained is then processed for about 12 months together with the must of local Montepulciano and Cabernet Sauvignon grapes, according to an elaborate recipe that has been handed down for generations. The result is quite exceptional.

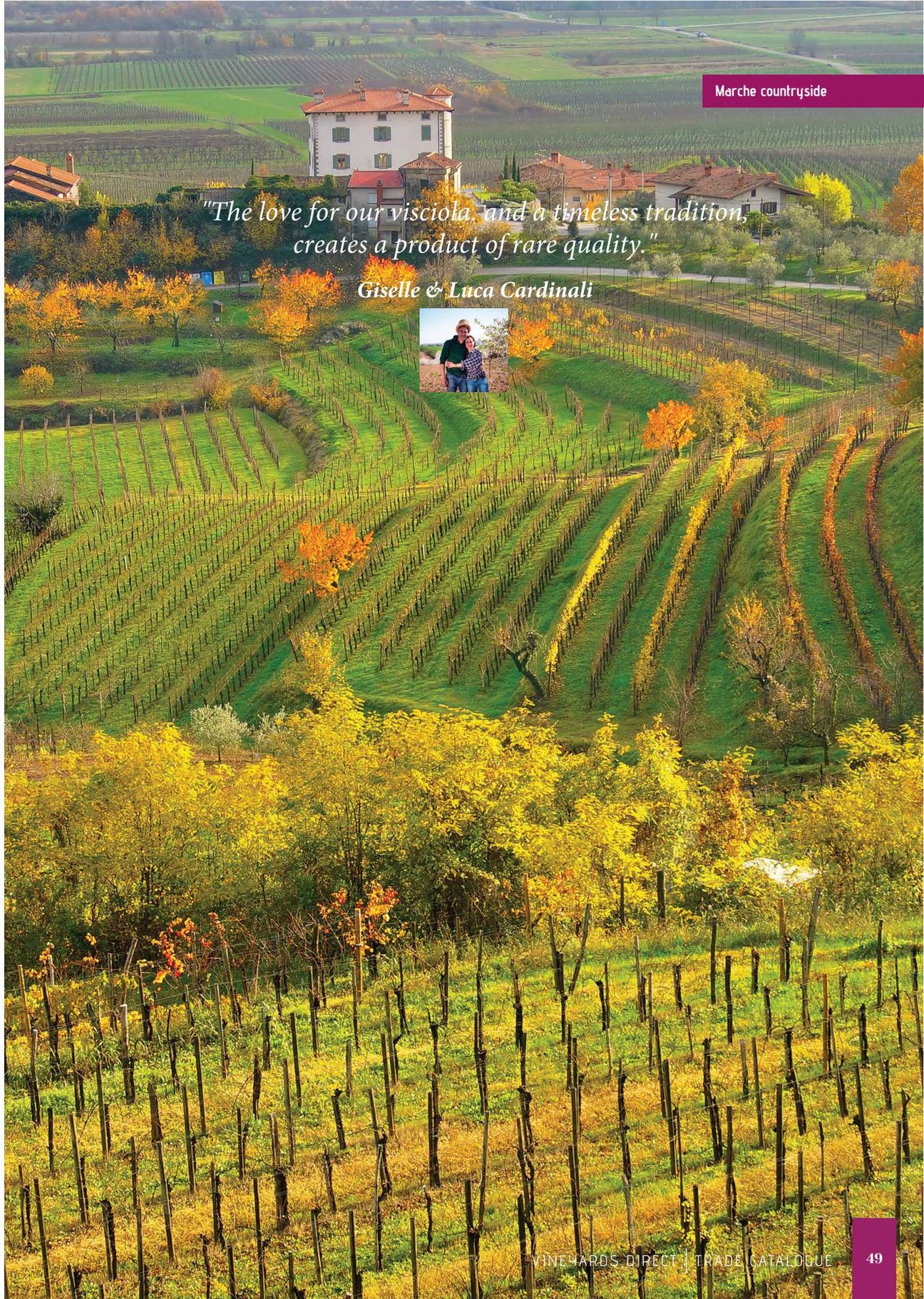
A dark claret red nectar with aromas of vanilla ice-cream, cream soda with red forest fruit and fruit tannin - somewhat akin to a melted raspberry ripple ice-lolly.

The taste is rich and fruity balanced by red wine and fruit tannins.

Fantastic on its own, and works particularly well in cocktails. The cherry flavour and aroma are both delicious, and the red wine ensures the perfect effect. The recommended serve is chilled and served alongside chocolate desserts, fruit flans, ice cream or strong cheeses.



For current vintages and prices please see pages 64-66



Lazio - Castelli Romani

Agricola Le Rose

www.aziendaagricolalerose.com

The Land

The Castelli Romani (or "Roman Castles") are a group of villages spread south-east of Rome in an ancient volcanic area (the two local lakes, Nemi and Albano, are actually two craters). Starting from the ancient Roman era, it was an area frequented by the noblemen of Rome for its fresher climate during summer: the tradition was followed by the Popes which still have their summer residence in Castel Gandolfo, on the Lake Albano.
The volcanic soil, the southern sea breeze and the shelter provided by the Apennines mountains had created an outstanding wine-producing area with a millennial tradition

The People

The small estate was created in 2003 by Aldo Piccarreta under the guidance of famed winemaker Luca D'Attoma.
Since the beginning, for Aldo the paramount principle was to safeguarding this corner of paradise. This concept is behind every decision in the farm: from the organic certification, to the photovoltaic panels to make the winery self-sustainable, to the choice of using seaweed and wild nettles instead of copper and sulphur for weeds control Yields are kept well below the limits to focus on quality; while the labels are original drawings made by Aldo's wife when she was a teenager

The Wines

Verdicchio IGP Lazio: selected grapes are sent to the soft press, where the free-run must is approximately 53% of the initial mass. From the extraction of the juice onwards, all the processes take place in the absence of oxygen and at a controlled temperature. Fermentation takes place in cement tanks, which naturally maintain the temperature around 14°C and it's started with selected certified organic yeast At the end of the process the wine is transferred to stainless steel tanks, with minimal addition of the sulphites thanks to the careful use of cold. Fresh and zesty, with notes of almonds and peppermint.





Malvasia Puntinata IGP Lazio "Artemisia": Malvasia puntinata is a native vine of the area with ancient origins which only recently has been rediscovered: by the public. Artemisia is made with a selection of the best grapes hand-harvested and vinified at a controlled temperature in order to preserve all the characteristics and aromas of this unique variety.
Fragrant and well balanced, with notes of thyme, fennel, oregano and peppermint - Artemisia is the full expression of the potential of the territory and represents the updated version of the wines of the Roman tradition made with of modern viticulture techniques.

Cesanese IGP Lazio "La Faiola Rosso": 100% Cesanese grapes hand-harvested from vineyards of different ages: to create a unique, fresh and rich wine.
After soft pressing and cold fermentation, the wine remains for four months in concrete vats, four in large oak barrels and another four in bottles for refinement.
The result is an aromatic wine, with delicate tannins and lovely aromas of violet, black cherry, eucalyptus and maraschino.



For current vintages and prices please see pages 64-66

"Our every day work is taking care of the biodiversity ofur land, while striving for wines of excellence"

Aldo Piccarreta



Abruzzo

Menicucci

www.menicuccivini.it



The Land

A few km from the Adriatic Sea, an attractive village lies on the slope of a hill between the rivers Venna and Sant'Onofrio: Canosa Sannita.
While in the antiquity it was known for millstones production and the strategic importance of his castle, nowadays is more famous for being right in the middle of one of most productive wine regions in Italy: Abruzzo.
It is indeed an ideal location for the cultivation of grapes, in between the Appennino mountains and the Adriatic sea.
The mountain range serves as a tempering influence on the climate, while to the east the sea provides a moderating Mediterranean climate for the vineyards, further helped by the rich calcareous soil rich in limestone

The People

It was 1970 when Antonio Menicucci planted the first vines in his land located between Ortona and Canosa Sannita, the beloved area where he spent all of his life. 3 generations later, Antonio's dream continues with Emanuele, who now proudly carries the torch. The Menicucci family produces a variety of award winning, hand-crafted wines, based on the traditional grape varieties of the area: Montepulciano and Pecorino The whole production follows organic certification guidelines.

The Ginesia labels were created by local artist Lorenzo Pisani. Lorenzo describes Ginesia in his painting by having many different colours 'spiral' together to create the perfect circle, our world. Each label describes the origin in a particular way. Montepulciano reminds us of the flowers and the beauty of things; while Pecorino reminds us of the nature, our green earth as well as all the living creatures on our land.

The Wines

Pecorino IGP Terre di Chieti "Ginesia": made with 100% organic Pecorino grapes, pressed without destemming and vinified in stainless steel to create a lively wine with hints of white flowers, white fruits and a bitter almond finish. Full bodied, well-structured with a rich persistence and balance; it's a great match for mushrooms, cheese and white meats.

Awards: Luca Maroni: 90 points, Veronelli: 84 points

Montepulciano d'Abruzzo DOC "Ginesia": A signature wine from Abruzzo, "Ginesia" is made with 100% organic Montepulciano grapes lightly pressed, and vinified partly in large oak barrels and part in stainless steel. The result is a bold ruby red wine, with lots of red cherry fruit notes. Medium-bodied and with soft tannins, it pairs perfectly with a variety of meaty pasta sauces or grilled red meats

Awards: Luca Maroni: 88 points, International Wine Challenge: Gold Medal



For current vintages and prices please see pages 64-66

Vineyards DIRECT

Abruzzo countryside

"We consistently strive to deliver high quality products and unforgettable experiences"

Emanuele Menicucci



Molise - Isernia

L'Arco Antico

www.larcoantico.it



L'ARCO ANTICO
AZIENDA VINICOLA

The Land

"Molise doesn't exist": this is a recurrent inside-joke among Italians to underline the size and history of this tiny region. Molise is second smallest region in Italy, the youngest (recognised in the '80s) and the least densely populated. So untouched is Molise that UNESCO has chosen it for two of its four Italian biosphere locations. Isernia, where L'Arco Antico is located, is the most inland area of Molise and it was an important religious center in medieval times.

The People

L'Arco Antico ("The Ancient Arch") farm was founded in 1865 when a local family took over the land that once belonged to the nearby monastery with the first vineyard planted in 1890.

Alessandro left Molise in his youth to move to the affluent Northern regions to pursue a career in investment banking. At the apex of his success he decided no amount of wealth was worth renouncing his origins - so he left everything behind, retrained as an agronomist and purchased a parcel of land in his native Isernia. His desire to create wines of the highest quality from the original grapes of the area. led to the birth of L'Arco Antico





The Wines

"Ferraro" (Montepulciano Barrique): natural, unfiltered wine (no winemaker intervention in the whole process). This 100% Montepulciano was an experiment: Alessandro wanted to know what happen if he left this wine for 12 months in barrique and bottle it without filtration. The result was this powerful, tannic wine that shows great balance: lovely structure and flavours that defy the price tag. Named after the grandfather's nickname: "Ferrar", or blacksmith in local dialect

Tintilia DOC Isernia "Vinea Benedi ctina": (translated "Benedictine Vineyard"). Made from the oldest vineyards in the farm this 100% Tintilia is aged for at least 12 months in oak barriques; followed by 36 months in bottle. Tintilia is a historical grape variety from Molise, probably introduced in the area by Spanish settlers. As this grape variety naturally produces tiny bunches it was considered anti-economical and almost disappeared during the seventies.

Alessandro decided instead to replant the original clone from his area in the best vineyard of the farm, in the same position as the Benedictine monks had done centuries before, to show its impressive potential. Amazing concentration of flavours with a lengthy finish.

Awards: Winner of 4Viti in "Vitae" Associazione Italiana Sommelier

For current vintages and prices please see pages 64-66

Vineyards DIRECT

L'Arco Antico's Vineyards

"I grew up with the times and rhythms of the farm, with the respect for our land and wines - all that my forefathers considered sacred and unchangeable"

Alessandro Melone



Campania - Campi Flegrei

Cantine Astroni

www.cantineastoni.com



CANTINE ASTRONI

The Land

West of Naples, just outside of the city limit, lies the Natural Reserve of Astroni. This outstanding area is non-other than a massive crater of the spent volcanic massif that covered the area for millennia (of which only Mount Vesuvius is still left active).

This enormous crater has a diameter of ca. 2km and it was renowned in Roman times for its thermal baths. In the following centuries the area was claimed as a royal hunting reserve for the ruling dynasty of the time (Aragonese; Bourbons etc...).

The site is now home to a nature reserve managed by WWFItaly, and contains 3 hills (Imperatrice, Rotondella, and Pagliaroni) a few small lakes, lush vegetation and a variety of amphibians, reptiles, birds and mammals even wild horses.

The hunting lodges and the remains of the wall built around the crater to deter poachers can still be seen today.

The People

The Varchetta family has been making wine for over a hundred years; and in 1892 Vincenzo Varchetta started to market the wine he had been making for his own family almost as a hobby.

A decisive contribution was made by his son Giovanni, who after returning home from the Second World War, managed to concretely transform his father's dreams into reality. "Don Giovanni", expert in every aspect of Campania vineyards, instilled in his children and grandchildren all his passion and expertise that he had accumulated over the years.

The family founded Cantina Astroni in 1999 with the main focus on pre phylloxera native vines (ungrafted): Falanghina and Piedirosso dei Campi Flegrei.



The Wines

Lacryma Christi DOP Vesuvio "Cratere Bianco" as the legend has it "God recognized the gulf of Naples as a strip of sky removed by Lucifer. He wept and where his divine tears fell, Lacryma Christi vines arose". This dry, flinty wine is made by a blend of local Falanghina and Caprettone grapes, hand-harvested at full maturation in October. The cold fermentation is followed by a few months on the lees in stainless steel before bottling.

Falanghina DOP Campi Flegrei Cru "Colle Imperatrice" made with 100% ungrafted Falanghina grapes from pre-phylloxera vines in the Camaldoli area. Hand-harvested and soft-pressed, the juice undergoes a cold fermentation followed by 4 months on the lees in stainless steel before bottling. Outstanding balance of minerality, fresh acidity and intensity with a long, persistent finish

Awards: Falstaff 92pt; Suckling 92pt; Wine Hunter Red Award; Slow Wine "Top Wine"; Bere Bene Gambero Rosso; Vinoway Gold Selection

Lacryma Christi DOP Vesuvio "Cratere Rosso" made from a blend of local Piedirosso, Aglianico and Sciascinoso grapes, hand-harvested at full maturation in October. The two-weeks fermentation is followed by a short aging in stainless steel before bottling.

The power of Aglianico, the elegance of Piedirosso and the freshness of Sciascinoso come together beautifully in this fragrant and well-balanced wine, with notes of violet, cassis, licorice and candied citrus

Piedirosso DOP Campi Flegrei Cru "Colle Rotondela" This wine is made with 100% ungrafted Piedirosso grapes from pre-phylloxera vines in the Camaldoli area. Hand-harvested and soft-pressed, the juice undergoes a cold fermentation followed by 4 months on the lees in stainless steel before bottling. Lean and with a bright acidity, with notes of thyme, mint and licorice...

Awards: Falstaff 91pt; Suckling 91pt; Wine Hunter Gold Award; Decanter Bronze Medal; "Oscar" Bere Bene Gambero Rosso; Vinoway Gold Selection

For current vintages and prices please see pages 64-66

Vineyards DIRECT



Campi Flegrei

"Memory is an essential value for those who place their roots in their land"

Don Giovanni Varchetta



Basilicata - Matera

Cifarelli

www.cantinecifarelli.it

The Land

Cantine Cifarelli is located in the 'arch of the Italian boot' in the Basilicata region and it's positioned on a hill a few miles from the Ionic Sea, in the province of Matera, one of the best kept Italian secrets. Matera is one of the most interesting, unusual and memorable city in Southern Italy; and it's famous for its extensive cave-dwelling district: "I Sassi" (transl. "the stones").

The caves of Matera had been inhabited for centuries; and still in the '50s hundreds of impoverished families were living there crowded into cave-houses, like a primitive slum. The squalor and malaria-ridden conditions became a national scandal and finally the residents were forcedly moved to modern buildings on the plateau above. Decades of neglect followed, before the local authorities embarked on a massive reclaim and clearing operation. By the 1980s the Sassi were no longer scandalous, but fascinating reminders of the past. In 1993 "Sassi of Matera" was made a UNESCO World Heritage site, for being "the most outstanding, intact example of a troglodyte settlement in the Mediterranean region, perfectly adapted to its terrain and ecosystem".

Nowadays, the Sassi reminds more of an elegant historical quarter, with posh restaurants and trendy bars; and it was even used as a backdrop for the last James Bond movie: the secret is definitely out!

The People

While grapes were grown in the area for centuries, it was only 2011 when agronomist Vito Cifarelli decided to invest in his land in order to transform his grapes into wine of excellence. Modern techniques and equipment, strong family traditions and a great respect for the terroir have created a small range of incredible wines. The award winning design of the bottles showing Horace quotes can only add to the experience..





The Wines

Greco di San Vito DOC Gold: a special selection of hand-picked Greco grapes from low yield vines vinified in steel and aged for 6 months in French oak barriques. Rich, bolder flavours but extremely well balanced with a soft, lingering finish. Fantastic cellaring potential.

Awards: 89/100 Veronelli; Bronze Medal at IWSC; 4* Vini Buoni d'Italia

Rosato di San Vito DOC: local Primitivo grapes vinified in steel. Fresh, dry and intense with amazing aromas.

Awards: 88/100 Ian D'Agata; 4* Vini Buoni d'Italia; 88/100 Veronelli

Rosso di San Vito IGT : 100% Aglianico grapes vinified in steel. Full bodied and well balanced with lovely balsamic notes.

Awards: 88/100 Veronelli; Commended at DWWA; Bronze Medal at IWSC; Bronze Medal at DAWA; Gold Medal at CWSA

Primiti vo di San Vito DOC: two weeks fermentation followed by 6 months in French oak barriques. The amazing result is Cifarelli flagship: elegant, powerful and multilayered with a long, velvety finish.

Awards: 89/100 Veronelli; Commended at DWWA; Wine Hunter Award Silver Medal at IWSC; Bronze Medal at DAWA

For current vintages and prices please see pages 64-66

"Once you put together hard work, your heart and your passion the result can only be excellence"

Vito Cifarelli



Sicily - Vittoria

Feudo Silvestri

www.feudosilvestri.it



The Land

Feudo Silvestri is located in Granieri, a small village of around 400 inhabitants in the province of Catania. The area is home of the famous 'Cerasuolo di Vittoria', the only DOCG wine in all Sicily. The wines from this less-fashionable southeast corner of the island have a unity and authenticity that make them a true reflection of their terroir one which, perhaps surprisingly given the baking hot climate, - expresses aroma and an exhilarating dry intensity rather than weight and power.

The People

The farm was created in 1862 when an old feudal tenement was bought by Antonio Silvestri from the newly established Kingdom of Italy at a "candle auction" (a small chunck of candle was lit and the bidding started - the last bid when the flame went out was the winning one).

Mr. Silvestri subsequently built the fortified colonial house that became the beating heart of the town of Granieri and that is still used by his descendants and third generation of growers: the Riccobono family.

The philosophy is very simple: low density planting, hand-picking and minimal intervention (no added yeast, no filtration, no treatments) - just let Mother Nature work her magic!



The Wine

Cerasuolo di Vittoria DOCG Made with 60% Nero d'Avola and 40% Frappato picked at the end of September, vinified at controlled temperature and aged for 8 months in barriques followed by 48 months in bottle. Spicy and with great structure matched by a brisk acidity that mellows after a few years; it might need decanting to unlock the everchanging flavours. (this is a proper natural, hand-made product: the presence of sediments might make the wine cloudy and present a good degree of bottle variation)



For current vintages and prices please see pages 64-66

Sicily countryside

"We continue to dedicate ourselves to what we do best: our wines".

Michele Riccobono



Emilia - Sassuolo

Caselli1860

www.caselli1860.it

The Land

Sassuolo is the city at the foot of the Apennines of Modena known worldwide for the production of high quality ceramic. As centenary traditions dictate, every household of the Modena area handcrafted its own balsamic vinegar and the local, traditional walnut liqueur: Nocino. Caselli is the first artisanal distillery to produce Nocino for commercial purposes in the backroom of their drugstore in the center of Sassuolo.



The People

Established in 1860 by Galdino Caselli; the distillery is still family-owned and now managed by 5th generation Francesco Caselli. Still using some of the founders' original recipes this history of excellence and recognition spans from the Gold Medal at the International Expo of Rome 1924 all the way to the recent awards at International Spirit Challenge 2015



The Liqueurs

Mirtillino (23%): Obtained through the infusion of wild blueberriesdirectly in the bottle. It can be enjoyed neat as dessert liqueur or as substitute for cassis (Kir Royal). Works very well with gin.

Liquirizia (23%) : only the purest licorice extract (obtained from the plant roots) is used in high-concentration to create this liqueur. he special production process enhance the renowned therapeutic properties of licorice extract.

Nocino Riserva Extra (40%): obtained - according to the antiquetradition - by putting unripe walnuts husks, harvested at the end of June, in a pure alcohol infusion with the addition of herbs and spices (whose type and doses are scrupulously kept secret). It is then aged for three years to further develop its complex flavours and nuances





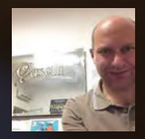


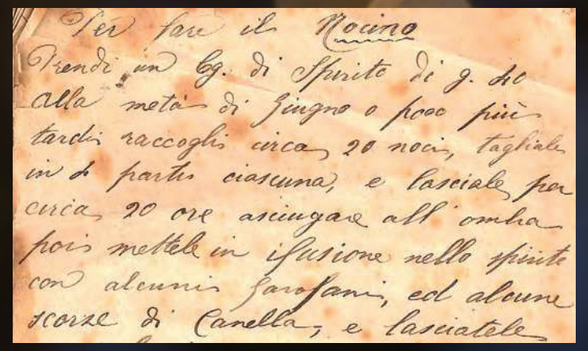
Vineyards DIRECT

For current vintages and prices please see pages 64-66

"I made the choice to create liqueurs of the highest quality, using the best ingredients and our time-honored recipes".

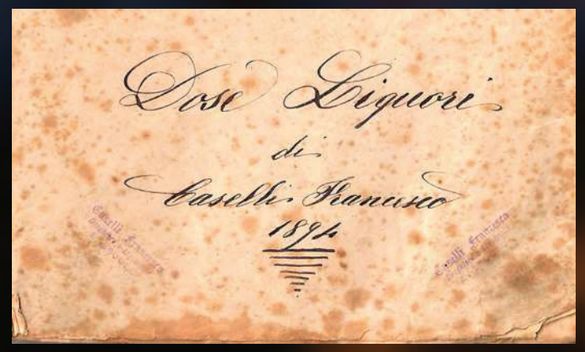
Francesco Caselli















TRADE PRICES – valid from 1st February 2026

La Trava (page 6)		Vintage	Alc. %	List price	Case size
Nebbiolo Langhe DOC	red	2023	14.0	£15.61	6 x 75cl
Barolo DOCG	red	2021	14.0	£28.57	6 x 75cl

Vie di San Rocco (page 8)		Vintage	Alc. %	List price	Case size
Gavi DOCG	white	2023	12.5	£14.05	6 x 75cl
Gavi di Gavi DOCG	white	2024	13.0	£16.15	6 x 75cl
Timorasso DOC Colli Tortonesi	white	2020	13.5	£18.33	6 x 75cl

Criolin (page 10)		Vintage	Alc. %	List price	Case size
Arneis DOC Monferrato Bianco "FilarAlto"	white	2023	13.0	£14.99	6 x 75cl
Barbera d'Asti DOCG "Beagle"	red	2023	13.5	£15.03	6 x 75cl
Ruche' di Castagnole Monferrato DOCG "Bunny"	red	2024	14.0	£16.75	6 x 75cl

IL BOTOLO (page 12)		Vintage	Alc. %	List price	Case size
Nizza DOCG	red	2017	15.5	£25.17	6 x 75cl

BRIAMARA (page 14)		Vintage	Alc. %	List price	Case size
Erbaluce di Caluso DOCG "Biancamano"	white	2024	12.5	£13.15	6 x 75cl
Erbaluce di Caluso DOCG "Bric d'la Gesia"	white	2020	13.5	£15.87	6 x 75cl

MATTEO SORIA (page 16)		Vintage	Alc. %	List price	Case size
Moscato d'Asti DOCG	sweet	2024	5.0	£9.94	6 x 75cl

CA' DE PAZZI (page 18)		Vintage	Alc. %	List price	Case size
Franciacorta DOCG "Rhino"	sparkling	NV	12.5	£21.97	6 x 75cl

ROTTENSTEINER (page 20)		Vintage	Alc. %	List price	Case size
Pinot Bianco DOC Alto Adige	white	2023	14.0	£15.20	6 x 75cl
Muller Thurgau DOC Alto Adige	white	2023	14.0	£15.20	6 x 75cl
Pinot Grigio DOC Alto Adige	white	2024	14.0	£15.68	6 x 75cl
Lagrein Rose' DOC Alto Adige	rose'	2024	13.5	£15.52	6 x 75cl
Pinot Nero DOC Alto Adige	red	2024	13.5	£17.16	6 x 75cl

TALIS (page 22)		Vintage	Alc. %	List price	Case size
Sauvignon DOC Friuli	white	2023	12.5	£12.97	6 x 75cl
Friulano DOC Friuli	white	2023	12.5	£12.97	6 x 75cl
Ribolla Gialla DOC Friuli	white	2023	12.5	£12.97	6 x 75cl

VIGNA PETRUSSA (page 24)		Vintage	Alc. %	List price	Case size
Schioppettino "RiNera" IGT Venezia Giulia	red	2021	13.5	£17.24	6 x 75cl
Schioppettino di Prepotto DOC Friuli Colli Orientali	red	2020	13.5	£24.84	6 x 75cl

DAMOLI (page 28)		Vintage	Alc. %	List price	Case size
Valpolicella Classico "Volavia" DOC	red	2024	12.5	£16.07	6 x 75cl
Ripasso Classico Superiore "Giago" DOC	red	2020	14.0	£20.53	6 x 75cl
Amarone di Valpolicella Classico "Checo'" DOCG	red	2018	15.5	£35.72	6 x 75cl

MASOT - FIABE DI VINO (page 30)		Vintage	Alc. %	List price	Case size
"Marna Blu" Prosecco DOC Brut	sparkling	2024	11.5	£13.11	6 x 75cl
"Colfondo Agricolo" IGT Colli Trevigiani	sparkling	2024	10.5	£13.46	6 x 75cl

ZANASI (page 32)		Vintage	Alc. %	List price	Case size
Lambrusco Sorbara DOP	rose' sparkl.	NV	11.0	£12.31	6 x 75cl
Lambrusco Grasp. Castelvetro "Bruno Zanasi" DOP	red sparkl.	NV	11.5	£12.31	6 x 75cl

PALMA (page 34)		Vintage	Alc. %	List price	Case size
Chianti Superiore DOCG	red	2022	14.0	£14.41	6 x 75cl
Supertuscan "Camargi" IGT Toscana Rosso	red	2021	14.0	£19.93	6 x 75cl
Vin Santo del Chianti DOCG	sweet	2021	17.0	£23.85	6 x 50cl

VILLA LA RIPA (page 36)		Vintage	Alc. %	List price	Case size
Sangiovese IGT Toscana "Peconio"	red	2021	14.0	£17.61	6 x 75cl
Supertuscan Rosso IGT Toscana "Psyco"	red	2021	14.0	£29.87	6 x 75cl

PERAZZETA (page 38)		Vintage	Alc. %	List price	Case size
Montecucco DOC "Alfeno"	red	2019	14.0	£14.57	6 x 75cl
Sangiovese Riserva DOC Montecucco "Licurgo"	red	2016	14.0	£20.98	6 x 75cl

ALDROVANDI BOLGHERI (page 40)		Vintage	Alc. %	List price	Case size
Bolgheri Superiore	red	2018	13.5	£38.94	6 x 75cl

IL GHEPPIO (page 42)		Vintage	Alc. %	List price	Case size
Sagrantino di Montefalco DOCG "to Stefano"	red	2015	15.5	£26.82	6 x 75cl

ARGILLAE (page 44)		Vintage	Alc. %	List price	Case size
Orvieto Superiore DOC	white	2023	12.0	£14.70	6 x 75cl
Orvieto Classico Superiore DOC "Panata"	white	2021	13.5	£17.79	6 x 75cl

PODERE SABBIONI - certified organic (page 46)		Vintage	Alc. %	List price	Case size
Verdicchio IGT Marche Bianco	white	2023	13.5	£14.53	6 x 75cl
Ribona Colli Maceratesi DOC	white	2023	12.5	£14.53	6 x 75cl
Ribona della Famiglia Colli Maceratesi DOC	white	2022	13.0	£18.41	6 x 75cl
Rosato IGT Marche	rose'	2025	12.5	£14.53	6 x 75cl
Rosso Piceno DOC	red	2020	14.0	£16.75	6 x 75cl

CANTINE DEL CARDINALE (page 48)		Vintage	Alc. %	List price	Case size
Visciolata del Cardinale	sweet	NV	14.0	£17.79	12 x 50cl

AGRICOLA LE ROSE - certified organic (page 50)		Vintage	Alc. %	List price	Case size
Verdicchio "Ladybug" IGT Lazio	white	2021	13.0	£13.99	6 x 75cl
Malvasia Puntinata "Artemisia" IGT Lazio	white	2021	13.0	£16.42	6 x 75cl
Cesanese "La Faiola Rosso" IGT Lazio	red	2021	13.0	£19.97	6 x 75cl

MENICUCCI - certified organic (page 52)		Vintage	Alc. %	List price	Case size
Pecorino IGT Terre di Chieti "Ginesia"	white	2024	13.0	£13.49	6 x 75cl
Montepulciano d'Abruzzo DOC "Ginesia"	red	2021	13.5	£13.65	6 x 75cL

L'ARCO ANTICO - natural (page 54)		Vintage	Alc. %	List price	Case size
Montepulciano barrique "Ferraro"	red	2017	14.0	£16.09	6 x 75cl
Tintilia "Vinea Benedictina" DOC Isernia	red	2015	14.0	£18.94	6 x 75cl
Tintilia "Vinea Benedictina" DOC Isernia Magnum	red	2015	14.0	£39.50	1 x 150cl

CANTINE ASTRONI (page 56)		Vintage	Alc. %	List price	Case size
Lacryma Christi "Cratere Bianco" DOP Vesuvio	white	2022	12.5	£14.51	6 x 75cl
Lacryma Christi "Cratere Rosso" DOP Vesuvio	red	2022	12.5	£15.04	6 x 75cl

CANTINE CIFARELLI (page 58)		Vintage	Alc. %	List price	Case size
Greco di San Vito "Gold" DOC Matera	white	2024	13.0	£17.69	6 x 75cl
Rosato di San Vito DOC Matera	rose'	2025	13.5	£15.99	6 x 75cl
Rosso di San Vito IGT Basilicata	red	2020	13.5	£15.45	6 x 75cl
Primitivo di San Vito DOC Matera	red	2016	14.0	£17.99	6 x 75cl

FEUDO SILVESTRI - natural (page 60)		Vintage	Alc. %	List price	Case size
Cerasuolo di Vittoria DOCG	red	2013	13.0	£13.64	6 x 75cl

CASELLI 1860 (page 62)		Vintage	Alc. %	List price	Case size
Mirtillino Artigianale	liqueur	NV	23.0	£19.95	1 x 70cl
Liquirizia Artigianale	liqueur	NV	23.0	£19.68	1 x 70cl
Nocino Artigianale Riserva Extra	liqueur	NV	40.0	£26.44	1 x 70cl

JORDAN RIVER		Vintage	Alc. %	List price	Case size
Classic Sauvignon Blanc	white	2023	13.0	£10.87	6 x 75cl
Classic Chardonnay	white	2023	13.0	£10.87	6 x 75cl
Classic Rose'	rose'	2023	13.0	£10.87	6 x 75cl
Classic Shiraz	red	2023	13.0	£10.87	6 x 75cl
Classic Cabernet Sauvignon	red	2023	13.0	£10.87	6 x 75cl
Reserve Chardonnay	white	2021	13.5	£15.99	6 x 75cl
Reserve Shiraz	red	2021	14.0	£15.99	6 x 75cl
Reserve Cabernet Sauvignon	red	2021	14.0	£15.99	6 x 75cl
Limited Edition Shiraz	red	2012	14.5	£26.97	6 x 75cl
Limited Edition Cabernet Sauvignon	red	2012	14.5	£26.97	6 x 75cl
Arak Crystal	liqueur	NV	50.0	£16.42	6 x 50cl
Arak Crystal	liqueur	NV	50.0	£20.74	6 x 70cl

TERMS AND CONDITIONS

Deinitions: "Company": I.G.T. Management Limited trading as Vineyards Direct. "Goods": the goods which the Company is to supply in accordance with these Terms and Conditions. "Customer": the person, firm, sole trader, limited company who accepts the Company's quotation for the sale of Goods by making an Order Request.

General: All Goods are sold and supplied to the Customer upon the following standard terms and conditions. The Company reserves the right at its discretion to accept or decline any Order Request. Orders Request only becomes Order binding upon the Company when the Company has provided a confirmation of acceptance of the Order request. Orders will only be accepted from persons over the age of 18.

Prices: All prices are quoted per bottle excluding VAT and including excise duty unless otherwise stated and are correct at time of quotation. The Company reserves the right to change prices without notice and Goods will be charged at the price prevailing at the date of dispatch. All goods are offered subject to stock availability and remain the property of the Company until paid in full.

Delivery costs: delivery is free of charge for orders of least 12 bottles within the M25 boundaries. For all orders outside London carriage is free for a minimum order of 24 bottles. Orders less than the above will incur a carriage charge at haulier's cost.

Delivery: Orders received by 12noon will be delivered the next working day within the M25. Orders outside London will be delivered within 72 hours. Emergency deliveries can be arranged at an agreed cost.

Payment Terms: The Company must receive payment in full before delivery will be arranged unless the Company has agreed credit terms. The Company will not enter into a sale or return arrangement unless specifically agreed prior to order confirmation. The Company reserves the right to charge interest pursuant to the Late Payment of Commercial Debts (Interest) Act.

Claims: All goods must be inspected at the time of delivery. Claims for breakage, loss or damage must be notified in writing to both the Company and the carriers within three working days. Non-delivery must be notified within 7 working days of date of invoice or dispatch note. Packing materials should be retained for inspection. No claims for compensation will be accepted if notification is made outside these deadlines. Corked or defective bottles must be returned to the Company for examination.

Warranties: Other then as stated in these terms and conditions all warranties, conditions, terms and undertakings expressed or implied, whether by statute, common law, custom, trade usage, course of dealings or otherwise in respect Goods supplied by the Company are hereby excluded to the fullest extent permitted by law save that nothing in this agreement operates to exclude or limit the Customer's statutory rights.

Retention of title: The Company shall retain title to the Goods until the Company receives full payment of the price of the Goods and any other outstanding sums which The Customer shall keep such Goods as the Company's bailed and shall deliver up the Goods to the Company at it request and shall: 1. insure the Goods against the usual risk; 2. store them separately or otherwise ensure that they are readily identifiable as the Company's property; 3.irrevocably authorises the company's representative at any time in circumstances to enter the Customer's premises where the Goods are thought by the company to be stored for the purpose of repossessing the Goods; 4.keep the Goods free from any charge lien or other encumbrance

Insolvency: The Company may terminate the order by written notice if the Customer become insolvent or is deemed to be unable to pay its debt.

Data Protection: In placing an Order Request the Customer consents to the Company holding and using the Customer's personal information in order to inform the Customer of the Company's promotions and events. The Company will not pass Customer details to any third party save for the purpose of delivering Goods pursuant to an Order. If the Customer does not want to receive such information the Customer shall inform the Company of the fact in writing.

Dispute resolution: If any dispute arises in relation to Goods supplied by the Company both the Company and the Customer agree to negotiate in good faith to resolve such dispute before recourse to litigation. If any dispute cannot be resolved by way of negotiation then both parties agree to submit to the jurisdiction of the courts of England & Wales whose jurisdiction shall be exclusive save in respect of the enforcement of judgements when such jurisdiction will be non-exclusive.

Applicable Law: These terms and conditions are governed by the laws of England & Wales.

THIS LIST SUPERSEDES ANY PREVIOUS ONE

"Inside each bottle there is a true story, made of people, dreams, hopes, satisfactions, defeats and victories.

Inside each bottle there are vineyards loved as daughters, despite the efforts to grow them.

Inside each bottle there is the land, sometimes generous, sometimes instead stingy and surly, but always respected, as a mother respects.

Inside each bottle there are wines made to communicate something of ourselves that maybe we can't say with words.

Inside each bottle there are those who make wine."

anon. winemaker

Vineyards
DIRECT

HAND CRAFTED WINES FROM ITALY'S SMALLEST PRODUCERS

WWW.VINEYARDS-DIRECT.CO.UK