



AN AUTHENTIC ITALIAN EXPERIENCE

18 -20 November 2022

Hyde Park Corner

***Italian
Wine
is simply
extraordinary***



ITALIAN EXHIBITORS





Vino in Piazza – Wines of Italy is an Italian wine show taking place in the Ballroom of Hyde Park Corner, in Johannesburg, from the 18th to the 20th of November 2022. Vino in Piazza will showcase 20 wine producers coming to South Africa from various Italian regions, most of them for the first time.

They are from:

CALABRIA, CAMPANIA, FRIULI VENEZIA GIULIA, LAZIO, LOMBARDIA,
PIEMONTE, PUGLIA, SARDEGNA, SICILIA, TOSCANA, TRENTINO ALTO ADIGE & VENETO

This event offers visitors a comprehensive picture of Italian wine geography through an extensive range of red, white, rose` and sparkling wines of high quality.

Italian wine facts:

Wine has been produced in Italy for over 2000 years;
Italy is the top wine producer in the world, above France and Spain respectively;
There are as many as 310,000 producers of grapes for wine and 46,000 wine producers in Italy, 702,000 hectares of vineyards are cultivated all over the country;
Italy boasts 526 wine appellations that are officially recognized by the European Union, 408 of them specific to small geographical areas considered to be unique in terms of climate and soil characteristics;
Italy exported € 7,1 billion worth of wine in 2021;
Italy is ranked second in the world as a wine exporter, following France, in value terms, and Spain in volumes;
Italy is the top exporter of wine to some of the leading world markets, like US and Germany.

TASTING SCHEDULE:

18 November 2022: 15:00 – 21:00

19 November 2022: 10:00 – 21:00

20 November 2022: 10:00 – 16:00



ITALIAN EXHIBITORS

**AGRIMENT ITALIA
BEST ITALIAN SELECTION S.R.L.
BROGLIA
CANTARUTTI ALFIERI
CANTINA PROD. SAN MICHELE APPIANO
CANTINE POVERO
COPPI CASA VINICOLA
FARNETO DEL PRINCIPE
FASSATI
FERDINANDO FAVARA
GIANNITESSARI
GRUPPO I VINAI
MARCHESI DI BAROLO
MARCHESI DI RAMPINGALLO
PERI BIGOGNO
PODERI MORETTI DI MORETTI FRANCESCO
SARAJA
TENUTA DI TRINORO
TORRACCIA DEL PIANTAVIGNA
URCIUOLO VINI**



Region: **Piemonte**



Agriment italia offers itself as Export Manager for wineries from all across Italy, that want to start an internationalization process, or to grow their markets, by giving the chance to get in touch with importers in order to build strong and long-lasting relationships. That's possible thanks to our team's deep knowledge of uniqueness and principal dynamics matured over the years. Agriment italia's portfolio has wineries from all the main and niche regions and appellation in Italy, and its job is to offer support to all of them by being available to cooperate and assist to build long lasting relationship between importers and wineries.



Wine available for tasting:

Tenuta i Gelsi, Casello 105: This Aglianico del Vulture comes from a careful selection of the best grapes of the Vigneto Ferrovia (Railway Vineyard). Vinified and aged entirely in steel, it is subsequently refined in the bottle.

Tenuta i Gelsi, Gelso Rosso: A 100% Aglianico del Vulture, highly drinkable and tasty. Produced both with the grapes of the Gelsi Vineyard and the Ferrovia Vineyard. Vinified and aged in steel tanks only.

Tenuta Montemagno, "NOBILIS" RUCHE' DI CASTAGNOLE MONFERRATO: It is a velvety, elegant, and persistent wine, which grows only in this area of Piedmont. It is a Native grape variety, cultivable only in a restricted area around the Montemagno Property. This magical wine owes its current fame to two characters from Castagnole Monferrato: the parish priest, Don Giacomo Cauda, who at the end of the seventies committed himself with great enthusiasm to the production of Ruchè, and the mayor Lidia Bianco, who worked hard to have it assigned the denomination of controlled origin, obtained in 1987.

Tenuta Montemagno, "VIOLOE" MONFERRATO ROSSO: This wine is born from the combination of Barbera and Syrah grapes, coming from the youngest vineyards of our company. Grapes with very fresh and fruity characteristics can best express the potential and versatility of the Monferrato area. It features an intense red color with cardinal reflections, very marked notes of red fruits, black cherry, nutmeg, and a light acidic but non-invasive strength.

Tenuta Montemagno, "Nymphae" MONFERRATO BIANCO: It is a white wine produced with two different grapes, native Sauvignon and Timorasso. The combination of these grapes gives rise to a product unique with a strong aromatic fragrance, excellent flavor, and remarkable minerality, thanks to soils rich in sodium-magnesium and potassium. Its strong and complex structure makes it long-lived and suitable for dishes with different tastes.



BEST ITALIAN SELECTION S.R.L

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Region: **Campania**

Best Italian Selection -Bis s.r.l.-, with headquarters in Battipaglia, in the province of Salerno, is one of the major global exporters of carefully selected Italian food products.

The company's foundations lie in the excellence of Italian cuisine. It offers a wide variety of products including wines.



Wine available for tasting:

FIANO IGP: White wine produced only with Fiano grapes from four different vineyards located in as many municipalities in the province of Avellino and precisely: Candida, Montefredane, Lapio and San Michele di Serino. The clusters are harvested manually and transported to the cellar in small boxes to avoid crushing the berries. The grapes are subjected to a soft whole cluster pressing to obtain the flower must. The vinification and aging on the fine lees for 4 months takes place entirely in steel linens.

ROSE IGP: Rosé wine produced only with Aglianico grapes that macerate 12 hours in steel vats.

GRECO DI TUFO IGP: White wine produced only with Greco grapes from three different vineyards located in as many municipalities in the province of Avellino and precisely: Montefusco, Tufo and Altavilla Irpina. The clusters are harvested manually and transported to the cellar in small boxes to avoid crushing the berries. The grapes are subjected to a soft whole cluster pressing to obtain the flower must. The vinification and aging on the fine lees for 4 months takes place entirely in steel vats.

AGLIANICO IGP: Red wine produced only with Aglianico grapes. The clusters are harvested manually and transported to the cellar in small boxes to avoid crushing the berries. 50% of the wine, after fermentation is refined in wooden barrels for 6 months and the remaining 50% is refined in steel.

SPUMANTE: Classic method sparkling wine produced with Fiano and Greco grapes in different percentages depending on the vintage. The grapes come from vineyards in the lower area of the Irpine hills located along the bank of the river Sabato which crosses both the lands of Fiano and those of Greco. It rests on the lees for twenty-four months. The entire processing cycle of this precious sparkling wine takes place in the company under our continuous control.

BROGLIA

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Region: **Piemonte**



BROGLIA

I VIGNETI PIÙ ANTICHI DI GAVI
DAL 972 d.C.

Our Tenuta La Meirana is located in Piedmont in the heart of Municipality of Gavi, today the largest propriety of the appellation with 70 hectares of Cortese vine. Since 1972, we are specialized in the production of Gavi di Gavi wines using grapes grown on our estate and we are one of the leader Winery of the Appellation. We obtained the following prestigious international awards (IWC GOLD Medal, IWSC GOLD Outstanding Medal, IWC GAVI TROPHY GOLD MEDAL, James Suckling 94, 93 and 92 Points, Wine Enthusiast 91 Points, Robert Parker Wine Advocate's 90 points, Wine Spectator's 90 points, Decanter Silver Medal), excellent reviews and scores on all the leading Italian wine guides (3 Bicchieri GAMBERO ROSSO, 96 points Daniele Cernilli, Bibenda's 5 Grappoli, Guida Vitae's 4 Viti and Oscar Douja D'Or) and our Gavi di Gavi "Vecchia Annata" 2010 ("Old Vintage" 2010) has been included among the top 50 wines from Italy (10° position) by BIWA - Best Italian Wine Award. In April 2019 "Vecchia Annata" won the prestigious Gold Medal at the "Concours des Grands Vins Blancs" de Strasburg France, sponsored by O.I.V. (Organization International du Vin), as best white wine in the world from single grape. We are also very proud that our Gavi di Gavi "Bruno Broglia" was chosen as the first Italian wine served during the official reception of the G20 meeting held in Saint Petersburg on 5th September 2013.



Wine available for tasting:

GAVI DOCG DEL COMUNE DI GAVI BRUNO BROGLIA 2018: This wine represents the best production of La Meirana. It is obtained from the grapes of old vineyards which are situated in an area called "Fasciola" and were planted in 1953 and 1955. The yield of these vineyards is, on average, from 30 to 40 quintals per hectare. The grapes are collected in boxes and transferred directly to the presses in order to preserve their integrity. The characteristics of the grapes, because of their structural richness and acidity, allow the production of this wine, which is suitable to be preserved for years maintaining the same flavour and freshness.

GAVI DOCG DEL COMUNE DI GAVI LA MEIRANA 2021: This is the most representative and classic wine produced by the farm and it is for this reason that its label carries the name of the farm: the Meirana on it. As a matter of fact the very oldest document which states the origin of the name "Gavi" is preserved at the Record Office in Genova and mentions vineyard and chestnut woods on a spot called Meirana. That document dates back to 972 A.D.

PINOT NERO LE PERNICI 2021: Le Pernici Broglia is made from the vinification of Pinot Nero grapes. Its winey, floral fragrance is created from a particular winemaking method, thus keeping intact the original flavours. It can be used to accompany any meal, especially the gastronomic proposals based on white meats.



CANTARUTTI

CANTARUTTI ALFIERI

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Region: **Friuli-Venezia Giulia**

Cantarutti Estate is located in the heart of the Colli Orientali del Friuli, one of the most important DOC area in the whole Region, Friuli Venezia Giulia. Cantarutti Estate produces wines of particular interest and value (appreciated both in national and international markets), thanks to accurate varietal selections together with the most sophisticated wine making techniques. The style is more and more recognizable thanks to the personal strong mark; the company gets constantly better and gathers a qualified and well motivated staff which gets along very well. Among the wines, besides the already known Pinot Grigio, Chardonnay, Merlot, and the autochthon Ribolla Gialla, Friulano, and the special Pignolo, there is the Pinot Nero, real pride and untouchable joy of the Estate. In 1999 there was a first step of change: while Poema (a blend of Merlot, Cabernet Franc and Cabernet Sauvignon) was already well-established, Antonella entered into the markets her own wine, Canto, made of Tocai Friulano, Pinot Bianco and Sauvignon. The annual production is about 100.000 bottles; a network of commercial agents takes care of the national market, while abroad (Vietnam, Japan, Brazil, Switzerland, Great Britain, Holland, Denmark, Germany, Belgium) there is a profitable cooperation with competent importers who assure a steady growth together with a more influential and capillary presence.



Wine available for tasting:

CANTARUTTI PINOT GRIGIO: It has a pale yellow colour with pink reflections. At the nose it is deep and it remembers the wild flowers and lime, while in the mouth, it is perceived a wide balance: it closes with elegance in a long way. It is interesting with vegetarian courses, soups, pastas but without hard taste and with delicate meats.

CANTARUTTI PETALO BIANCO: it's composed by 30% Sauvignon, 40% Friulano and 30% Chardonnay. At the nose is very nice and reminds classic spring bouquets: you can recognize rich notes of rosemary that smartly matches with yellow flowers. In the mouth is full, friendly, inviting and extremely pleasant. It is excellent for drinking in company and pleasant with finger food. The matching with the typical Italian cuisine dishes is very smart but it can be also well combined with white meats and delicate cheeses, both with soft and half-hard paste ones.

CANTARUTTI MERLOT: 100% of Merlot. The refined nose reminds the brushwood and small fruits; you will find cassis notes with fine perceptions of liquorice and bark. It matches excellently with mushrooms, typical Italian soups and also with meats not too tasty. Very interesting the matching with grilled rich fishes and also with half-hard paste cheeses.

CANTARUTTI PINOT NERO: It has a bright violet ruby red; at the nose it is fruity and reminds the fruits of the under wood valued by a balanced note of wood. In the mouth it is long, typical and reminds its wild temperament; the final is long, soft and elegant. It is generally matched with white meats but we suggest you to try it with grilled fish and shellfish and also with fresh cheeses.

CANTARUTTI ROSATO: Light rose color. It reminds Province, with its aromatic hints of lavender flowers, magnolia and wisteria. Perceived flavor of citrus fruits. Interesting wine under the pairings profile. Amazing with pizza, flatbread, light white meats and cheese. Joyful wine to share with everyone from Spring until Autumn.

CANTINE POVERO

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Region: **Piemonte**



Since 1837, we bring the fruits of our work to your table: authentic wines that pass directly from our hands to yours. Behind every bottle of Cantine Povero, there is our family. We live among the vineyards where we work and care for our land through the organic management of the vineyards and the conservation of a heritage that includes more than 100 hectares vineyards, meadows, and forests. In 2016 the conversion of all the vineyards towards organic begins. But we look even further. We renew our commitment to environmental sustainability through the project *Equilibrio Natura* (Nature's Balance). Smart agricultural practices combined with technological innovation preserve the vitality of the environment, taking care of all the elements involved in viticulture: water, soil, air, flora, fauna, and human labor. We plant cover crops to balance soil nutrients and limit erosion. Moreover, the active maintenance of the 30 hectares of forests surrounding the estate allows us to defend biodiversity and make the soils microbiologically richer and less vulnerable to hydrogeological instability. Every year we plant 100 new oaks to regenerate biodiversity, where once there was abandoned land and grass. Therefore, the natural production of oxygen offset our impact on the environment, and the soils are microbiologically richer and less vulnerable to erosion. Our roof host a photovoltaic park of 1,300 square meters which produces most of the winery's energy needs.



Wine available for tasting:

Terre del Conte Roero Arneis DOCG 2021:

Arneis, whose origin is lost in the mists of time, is cultivated since ancient times in the hilly and sandy soils of Roero. Known in the past as "Nebbiolo Bianco" (White Nebbiolo), people used to vinify Arneis together with Nebbiolo to enrich its aromas. In the 1980s, Tenuta Laramè was one of the first wineries to vinify Arneis as a white wine. The floral and fruity aromas are intense and fresh. Its dominant characteristics, more or less accentuated depending on the vintage, are fresh hay, peach, pear, pippin apple, pineapple, and lime. Medium-bodied, the palate is dry and delicate, with a persistent finish with an almond hint.

Fippiane Roero Arneis DOCG Metodo Classico Pas Dosè 2018:

The color is a pale straw yellow and the perlage is fine and continuous. The bouquet features fragrant notes of bread crust, ripe white pulp fruit, withered white flowers, and hazelnut. The palate is fresh and harmonious with delicate sapidity and good persistence. After racking, the base wine rests for a few months in stainless steel tanks. We bottle it, without the addition of sugar, but with the addition of yeasts to start the second fermentation. The elegance and complexity derive from the 30 months sur-lies in the bottle. After corking, it rests at least 4 months before the release.

Priore Barolo DOCG 2018:

"The chosen one. Appointed because of his higher knowledge. The guide for a community, the one entrusted with the most important decisions". Known as the «king of wines and wine of kings», Barolo is the Nebbiolo-based wine par excellence. Priore is an energetic and prestigious Barolo, aged for a minimum of 38 months. The color is an intense garnet red, while the elegant bouquet balances the powerful tannins and brisk acidity of the palate. It showcases notes of violet, cassis, wild rose, cinnamon, anise, leather, and goudron. You can also find reminiscences of the Langhe region, such as truffles, dried mushrooms, and hazelnuts. The palate is warm, dry, earthy, and full.

Maridà Barbera d'Asti DOCG 2019:

"Elegant and smart. When she walked into the town, she looked like a city woman. Her charm astonished everybody. She was so beautiful that she never found a husband." Maridà is a persuasive, round, and elegant Barbera d'Asti. The color is an intense ruby red with garnet reflections. The full and harmonious bouquet has notes of incense, spices, and licorice. The palate is dry and warm. With low tannins and well-balanced acidity, Barbera is one of the most versatile varietals.

Capitano del Palio Monferrato DOC Dolcetto 2021:

The color is a deep ruby red with violet reflections. The aromas are delicate and fruity, with intense notes of blueberry, plum, violet, and cherry. The palate is full-bodied and pleasantly dry, with balanced acidity and moderate tannins. The long finish has notes of freshly cut grass and black pepper. Fantastic throughout the whole meal, it is perfect with tomato-based pasta, vegetable flans and sausages.



Region: **Trentino-Alto Adige**

For over a century the St. Michael-Eppan Winery, with 320 winemaking families and 385 ha of vineyards, has been supporting the most important wine-growing municipality: Appiano on the South Tyrolean Wine Road at the doorstep of the Dolomites.

The surrounding soils offer exceptional characteristics for the cultivation of unique wines. Harvest after harvest, passion has become culture.



Wine available for tasting:

ALTO ADIGE DOC PINOT BIANCO: It's no wonder that Pinot blanc is the most widely planted white grape variety at St. Michael-Eppan. Cool night-time katabatic winds from the Mendel Massif and the slightly loamy limestone gravel soils provide the grape with optimal conditions for developing into a nicely balanced, fresh white wine – the crisp acidity of which whets the appetite for the next sip.

ALTO ADIGE DOC PINOT BIANCO SCHULTHAUSER: Pinot blanc, South Tyrol's most important grape variety, has awakened from its slumber and has evolved a calling-card wine for the region. Schulthausen, having been vinified and bottled for the first time in 1982, is the consummate South Tyrolean Pinot blanc. This wine isn't ostentatious, but is the consummate fresh-and-fruity Pinot blanc, the enjoyment of which is found both in its creamy softness and its lively acidity.

ALTO ADIGE DOC MERLOT CABERNET RISERVA FALLWIND: The red cuvée Fallwind is a bold composition of Merlot and Cabernet. The two grape varieties have thrived in our vineyards since 1850. For the Merlot Cabernet Riserva Fallwind, they are vinified separately and blended after about one year of ageing in wood. Thanks to the soft tannins of the Merlot and the distinct character of the Cabernet, this wine manages to surprise even the most demanding wine lovers.

ALTO ADIGE DOC SAUVIGNON FALLWIND: Since the 1980s, this grape variety with its distinctive and powerful aroma has enjoyed great popularity in the Oltradige region. The stony limestone gravel soils and the cool fall winds produce a lively and expressive Sauvignon. Freshness and delicate minerality paired with melting and elegance make the Sauvignon Fallwind a stylish white wine.

ALTO ADIGE DOC PINOT NERO RISERVA FALLWIND: Pinot Noir is one of the oldest cultivated grape varieties. The vine requires the greatest care and is a real challenge both in the vineyard and in the cellar. The Pinot Noir Riserva Fallwind matures in the cellar for at least two years. The result is an elegant wine that does not need to fear comparison on the international market.

COPPI CASA VINICOLA

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Region: **Puglia**



CASA VINICOLA DAL 1882

C O P P I

Coppi Winery is one of the most ancient, renowned, and awarded winery in Puglia, Italy. It is situated in the "Murgia dei Trulli", in the D.O.P. Gioia del Colle wine area. In 1972 Antonio Coppi took over the historical winery, founded in 1882, transforming it into the mission of his life: restoring dignity and prestige to Apulian wine. The love for wine is first of all love for their own land, it is a visceral link to it, to that piece of Puglia where a whole family was born and raised. Coppi family is devoted to the production and world-wide marketing of wines from Puglia, obtained from autochthonous grapes, such as Primitivo, Negroamaro, Aleatico, Malvasia, and Falanghina, on about 200 hectares of land. 14 labels in total: two D.O.P. Gioia del Colle, the other eleven labels are IGP Puglia and IGP Salento. Among these 12 are still wines, 2 are sparkling wines.

AWARDS: Vanitoso Riserva 1999 was the first Primitivo D.O.C. Gioia del Colle wine ever to obtain a Grand Gold Medal at Vinitaly 2006, an award that definitively established the entry of this vine into the Olympus of the great aged still red wines.

Other awards: Grand Gold Medal at Vinitaly 2006, "3 glasses" Gambero Rosso, Best Primitivo at "5 stars Vinitaly 2017", many over-90 points on the Wine Guide by Luca Maroni, Wine Enthusiast, Wine Spectator, Anuga Wine Special, Decanter, Double Gold Medal at CWSA, James Suckling, etc.



Wine available for tasting:

GUISCARDO: Falanghina IGP Puglia, Vintage 2021, great elegance and balance, freshness and minerality, citrusy aromas and sapidity, long finish with exotic fruit notes. Top white of the winery.

SENATORE: Primitivo D.O.C. Gioia del Colle, Vintage 2017, our identity wine. Many years of undiscussed 3 glasses Gambero Rosso, aged in barrel, pure elegance.

DON ANTONIO: Primitivo IGP Puglia, Vintage 2017. Grape appassimento, carbonic maceration, aged in barrel. Full, velvety, round and warm. 14.5% Vol.

SINISCALCO: Primitivo IGP Puglia, Vintage 2018, best quality/price ratio, young, fruity, soft, easily approachable. The first step to take in Coppi's primitivos.

PELLIROSSO: Negroamaro IGP Salento, Vintage 2018, a great representation of one of Apulian most iconic grapes, good quality/price ratio.



**FARNETO DEL
PRINCIPE**

Terra d'amore, di silenzi e di sapori.

FARNETO DEL PRINCIPE

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Region: **Calabria**

Farneto del Principe boasts about 100 hectares of vineyards of which 80% of the farm cultivar is indigenous, 5 hectares of olive groves and about 20 hectares of woods and arable land.

Farneto del Principe company is an organic family business. Our goal has always been to best tell the expression, the aromas and the typicality of our territory, through our wine.



Wine available for tasting:

RICUPO: is a wine aged in barriques, born from Magliocco, Calabrese and Castiglione grapes. 14% vol.

CALABRESE: is a great red wine that comes exclusively from Calabrese grapes. 13.5% vol.

THE ROSATO: is made from 50% Magliocco and 50% Calabrese grapes. Coral pink 13.5% vol.

THE BIANCO: is a white wine that comes exclusively from Malvasia grapes. 12.5% vol.

BALBINO: is a wine aged in barrique, born from Malvasia, Montonico and Guarnaccia grapes. 13% vol.

FASSATI

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Region: **Toscana**



The winery was founded by the Marquis Fassati in 1913. In 1925 Cantina Fassati received an official document from the Prefect of the Holy Apostolic Palaces, with which it was certified that the Fassati Cellar could bear the title of "Pontifical Supplier".

In 2015, Fassati was purchased by Della Camera brothers. Although the beginning of this story would seem so recent, it stems from the love of two generations for viticulture. It is a strong thread that unites father and sons. It is the fruit of passion for nature, vine and territory, matured over the years and started with their father Augusto who, since the '50s began to take care of a small vineyard. A cure that soon became a passion which was easily passed on to his sons who thus, in 2015, started the current wine-growing reality. Today the company is built on a vineyard area of 110 hectares and produces about 900,000 bottles a year and we strive every day, with work, dedication and passion to produce high quality wines, rich in personality and flavor.



Wine available for tasting:

Gersemi Vino Nobile di Montepulciano DOCG Selezione: **GERSEMI** is a selection of the finest grapes of our "Via Cupa" Vineyard, situated in Acquaviva, one of the highest potential areas of the appellation. Manual harvest, it is made of 90% Sangiovese and 10% Canaiolo; alcoholic fermentation with controlled temperature (less than 30°C for 15 days, malolactic fermentation in steel vats, then, it refines in oak barrels for 24 months and 6 months in bottle. Intense and brilliant ruby red color, bouquet of red fruits with hints of wood and jam, structured, full-bodied, rich and elegant.

Pasiteo Vino Nobile di Montepulciano DOCG: **PASITEO** is the flagship wine of the house, the Nobile di Montepulciano which carried the name of Fassati throughout the world. It is made of 85% Sangiovese and 15% Merlot. Alcoholic fermentation with controlled temperature (less than 30°C for 15 days, malolactic fermentation in steel vats, then, it refines in oak barrels for 24 months and 6 months in bottle. Ruby red color, bouquet of red fruits, spicy, well structured, full-bodied and rich.

SELCIAIA Rosso di Montepulciano DOC: is a young wine which gives immediate drinking pleasure, but with an interesting structure as well. Made of 80% Sangiovese, 10% Merlot and 10% Cabernet Sauvignon, it refines for 6 months in big oak barrels. Ruby Red color, winy, fruity and spicy.

LE GAGGIOLE CHIANTI DOCG: is the first wine that Fassati produced in the far 1913 and this was the wine with which Fassati achieved success. It is made of 75% Sangiovese, 15% Ciliegiole, 10% Merlot. It refines 3-4 months in big oak barrels. Ruby Red color, fruity and intense with soft tannins, elegant, round and harmonious.

IGT Rosso Toscana TORRE AL FANTE: is a blend of 60% Sangiovese and 40% of all our grapes: Merlot, Cabernet Sauvignon, Ciliegiole and Canaiolo. It is a young wine, ruby red color, fresh, fruity and spicy.

FERDINANDO FAVARA TENUTE CAPALDO

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ESPRIT DE CURIOSITÉ

COLLEZIONI MERAVIGLIOSE



DUBL



BASILISCO

WRENV



Region: **Toscana**

Founded in 1986, for thirty years the Feudi di San Gregorio winery has been enhancing the value of indigenous grape varieties Greco, Fiano and Aglianico from the Campania regional tradition. All this time, the winery has studied and researched its terroir, Irpinia, which is well-suited to growing vines of the highest quality. Today, Feudi works 300 hectares of vineyards on over 800 plots which differ in altitude, exposure and slope. The winery individually plans each plot to enhance local bio-diversity while enhancing the creation of its extraordinary crus. With over 30 million euros in turnover and exports to more than 50 countries around the globe, Feudi is the number one winery in southern Italy. The experience has prompted the Capaldo family to explore the wine potential of other regions of Italy too, as part of the "Tenute Capaldo" project which encompasses a series of wineries with the same founding values of long-term vision, a local approach, and a culture of respect for the consumer.

The Group spans the following territories: DUBL – a classic method sparkling wine from Campania; Campo alle Comete – a bulwark of Tuscany from Bolgheri; Basilisco – an organic winery in the Vulture area; and Sirch – from the splendid Friuli Colli Orientali. All of these wineries share the same values of making fine wines as a product of their local terroir.



Wine available for tasting:

Campo alle comete – Stupore: The Campo alle Comete estate is located at the foot of Castagneto Carducci, the only municipality that holds the prestigious DOC Bolgheri denomination. Here is also born our "Stupore", a wine that brings the peculiarity of Tuscan coast to full expression

Campo alle comete – Cabernet: Cabernet sauvignon finds in Bolgheri the best conditions to grow due to the type of soil and microclimate. this is the reason why it has been selected as one of the main grape varieties for the DOC Bolgheri appellation, and coming to full maturation expresses its great power and elegance

Campo alle comete - Rosatella: Grapes: Merlot, Cabernet Sauvignon. Great for starters based on vegetables and fish, like smoked salmon. It goes well with risotto and pasta with seafood, shellfish as well as to every kind of fish (baked or grilled) and sushi. Also enhances with chicken and turkey dishes.

Basilisco - Teodosio: Teodosio": This wine is named after a famous emperor, a Basileus; the coin of the Vth century with Teodosio's effigy became the symbol of our winery. Ruby-red coloured wine tending to violet-purple. Soft fruit aroma with a prevalence of plum and morello cherry. Well balanced, full in body and with a lingering finish.

Sirch – Sauvignon: SAUVIGNON Friuli Colli Orientali. DOC. Grapes Sauvignon. Straw yellow color with greenish hues. Intense, elegant and typical bouquet. The varietal notes of boxwood and tomato leaves blend with delicate citrus hints of lime and grapefruit. The taste is wide, fresh and balanced. To the palate great correspondence with the aromas, sapid, fresh with a fair balanced acidity.

GIANNITESSARI

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Region: **Veneto**



Giannitessari founded in 2013 is located in Roncà, the heart of the Valle d'Alpone, in the province of Verona. Founded by Gianni Tessari, who started this adventure after working for many years in the family vineyards. He was among the first to believe in the potential of the Durella grape, an indigenous variety of the Lessini Mountains, a volcanic unit between Verona and Vicenza. 40 hectares of vineyards distributed in three DOC (Roncà for the Lessini, Soave and Berici Hills), a modern cellar with about 7,000 meters and 350,000 bottles produced for a total of 16 labels. These are the numbers of a reality that under the guide of Gianni, with the help of his wife Anna Maria and their daughters Valeria and Alice, combines different terroirs full of personality. Great Soave, expression of the volcanic soil; red wines with great balance, from the Berici Hills clayey terroir, and the sparkling Lessini Durello characterized by the minerality and fineness of the Monti Lessini. A new challenge for Gianni; the one of expressing his abilities as winemaker through the comparison with three different and complementary terroirs: Three territories, one passion.



Wine available for tasting:

DOC DELLE VENEZIE E PINOT GRIGIO: 100% pinot grigio grape from Veneto. straw yellow color, well-structured wine with flavors of white fleshed fruits, a good acidity, balance, and lingering finish.

DOC SOAVE: Soave is known as one of the most ancient white doc in Italy. Our interpretation of soave is a blend of two local grapes: garganega and trebbiano di soave. Pale straw yellow color, aroma of white flowers, yellow pulp fruit with hints of sage. Well balanced structure between acidity and minerality.

IGT VENETO DUE ROSSO: Our DUE is a blend of two grapes; merlot and cabernet. It stays for two years in oak barrels and half of the grapes are dried to give more structure and character to the wine. Garnet red color, fruited scents with hints of cherry, small fruits of the forest, spicy hints and flower hues. In the mouth it is full and velvety with soft and balanced tannins.

IGT VENETO PINOT NERO: 100% pinot nero grapes from the volcanic soil of Veneto region. Cherry red color. Wild red fruit aromas. Medium structure, lightly tannicity and sapidity.

DOC COLLI BERICI TAI ROSSO: Tai Rosso is the name of a red grape, local from the area of Berici Hills (Vicenza). It is known that Tai rosso is a very close relative to the French Grenache grape. Intense ruby red color, complex aroma of red berry fruit of the forest and blackberries. Robust structure and sweetly tannic ending.



Regione: **Sicilia**

The Gruppo I Vinai project was born in 2008 from the idea of Francesco Scalia, a business man expert in international trading, of grouping the needs of a group of Italian winemakers (excellent wine producers) and bring them around the world.

Francesco Scalia, founder of the group, is a great connoisseur and lover of wine. Over the years, Francesco has created a team of experts able to responding to any need of potential wine importers /distributors in terms of: organization, communication, management, problem solving.

The attention and constant research aimed at the opportunities offered every day by “players”, give to the Group the opportunity to offer a wide portfolio of quality products, always managing to guarantee the best cost / benefit available on the market.



Wine available for tasting:

Prosecco Mille: Soft yellow color. Typical floral scent of acacia blossoms and wisteria, with notes of honey and banana. The strong acidity gives the freshness, while the bubbles are velvety, and silky in the mouth.

Primitivo di Manduria Apuliae: A vivid red ruby colored wine that is intricate and with a well decided scent. Its bouquet presents a sweet vanilla flavor, combined with the peculiar scent of fruit jam, plum and morello. It results in a character wine to the palate, potent but very balanced, with very good persistence.

Nero d'Avola Luna: Deep red wine with an intense aroma of mature fruits. It has got an harmonic flavour with a touch of aromatic herbs. It goes well with with salami, cheeses, red meat and game. Serving temperature 18-20°C.

Chianti Classico Casa Migliaccio: This product more than any other is the link to the tradition of the area and to the characteristics of the Tuscan grape par excellence, the Sangiovese, which makes Tuscany one of the most famous winegrowing regions in the world. The grapes from the municipalities of San Casciano in Val di Pesa and Greve in Chianti, where the vineyards are cultivated by our partners are picked by hand when they are mature and are then fermented with advanced technologies that tend to limit their contact with oxygen and enhance all the characteristics of a Chianti Classico. Depending on the vintage, the grapes maceration may be prolonged, even 25-30 days.

Montepulciano d'Abruzzo Selva Canonica: The wine is made exclusively in stainless steel tanks, where the wine is thermo-conditioned. After the malolactic fermentation, it ages in bottle for at least 6 months.

MARCHESI DI BAROLO

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Regione: **Piemonte**



Marchesi di Barolo, owned by the Abbona Family, is one of Italy's most historic wine estates.

Home to the first Barolo, born in barrels which are still in use today after over two centuries, the winery encompasses vineyards on the Langhe, Roero and Monferrato hills in Piedmont, recognized as UNESCO Heritage Site. Among them, Cannubi is Barolo's oldest and most prestigious vineyard and Marchesi di Barolo's icon, while Sarmassa is a steep-sloped jewel of a hill within Barolo as well. The Abbonas are now at the sixth generation in the business: faithful interpreters of the native varieties and their locations, respecting them and preserving carefully the typical qualities, focusing on the peculiarities of every single vineyard.

Lately, they acquired also Cascina Bruciata: a little gem located on Rio Sordo - one of the most historic and prestigious Cru of Barbaresco, right in the heart of the production area.



Wine available for tasting:

DOLCETTO D'ALBA MADONNA DEL DONO: Dolcetto 100%. Dolcetto best expresses its characteristics when vineyards are located on steep slopes mainly made of loose calcareous soils, rich in quartz sand and fine silt, alternated to compact layers of grey sandstone. This particular composition of the soil gives the vine a modest vigor and enhances the typical characteristics of the vine. Fresh, fragrant and fruity, distinguished by classic notes of cherry and licorice.

BARBERA D'ALBA RUVEI: Barbera minimum 85%, Nebbiolo maximum 15%. In the local dialect, ru (roots) and vei (old), referring to the average age of the vines. Production regulations allow the addition of up to 15% Nebbiolo to Barbera, which immediately enhances the structure of the wine, enriching it with delicate tannins and increasing its finesse and elegance. Fresh on the nose, with fruity notes reminiscent of blackberry, red fruit jam and spicy hints of vanilla and toasted hazelnut. The taste is full and round, with a slightly evident acidity note which gives fragrance and freshness.

BAROLO TRADIZIONE: Nebbiolo 100%. It is the result of an ancient soil, rich in clay, limestone and sometimes stones, whose sandy component has been greatly washed away over time. Grapes come from vineyards located on hills of good slope which give the wine a solid structure, a vigorous but balanced personality with a particularly wide bouquet. It ages for at least 18 months in traditional oak casks in order to transform this power into elegance. A further aging in bottle allows the aromas to open up and present themselves in all their elegance.

BARBARESCO TRADIZIONE: Nebbiolo 100%. Clay and limestone that form the soil of Barbaresco are often covered by a layer, more or less thick, of quartz sand and fine silt, heritage of their marine origin. This Barbaresco is the result of the blending of many vineyards: generally tannic wine, delicately structured. At least 9 months of aging in traditional oak casks is still needed in order to harmonize the extractive notes and in particular its tannins. The subsequent aging in bottle allows the wine to reach full elegance and complexity.

BAROLO CANNUBI: Nebbiolo 100%. Cannubi is the long and gradually increasing hill located in the centre of the Barolo area: certainly, among the most historical production areas of this wine, it has always been recognized for its high quality. Surrounded by higher hills, and therefore protected from perturbations and excessive ventilation, Cannubi enjoys an exceptional condition. Clay, mixed to fine sands, is impregnated with a strong calcareous component. Soil and microclimate give the wine of Cannubi extraordinary fullness and balance, harmonious synthesis between structure and aromas, and a great elegance in tannins, associating the readiness of consumption to an extraordinary longevity.



MARCHESI DI
RAMPINGALLO

Siamo Noi e la Storia dal 1811



Region: **Sicilia**

Marchesi di Rampingallo is a historic Sicilian winery specialized in the cultivation of grapes and in the marketing of quality wine. Born in 1811, Marchesi di Rampingallo is located in Contrada Rampingallo, in the territory of Salemi, in the province of Trapani, Western Sicily. For almost two centuries, Marchesi di Rampingallo belongs to the Russo Messina family, which has identified the authentic vocation of this territory by completely renewing the wine supply chain of the farm owned, renovating the baglio of the second half of the '700, and giving life to a modern plant for the production of high quality wines, thanks to the use of the most advanced technologies. With a high production capacity, the company has a bottling potential of up to 4 millions of bottles a year, in support of a service that guarantees continuity and punctuality in supplies. The company certifies the entire supply chain with accurate controls of the quality process, starting from the cultivation of the vineyards, at the stages of vinification in the cellar, up to bottling and aging. The result is a range entirely certified with IGP and DOC designations. Marchesi di Rampingallo's commercial strategy envisages an expansion of its presence on the Italian and international markets. The goal of the winery is to establish new long-term commercial partnerships with international distributors with whom to agree on promotional actions to support sales.



Wine available for tasting:

Deliziuso Bianco Grillo DOC Sicilia: Sapid, robust and intriguing. A Pure Grillo obtained from grapes grown in organic farming. The oenological result enhances the best characteristics of this vine. The grapes, after manual harvesting, receive a soft pressing and a subsequent static clarification of the must. Fermentation takes place at 16°C; aging, for about 4 months, in stainless steel tanks. The careful processing, in all phases of winemaking, gives an enchanting wine, which enhances its large citrus bouquet with notes of orange blossom.

Deliziuso Rosso Nero D'Avola DOC Sicilia: A Nero D'Avola in purity, obtained from grapes conducted in certified organic farming. Expressive strength and refinement of tannins are the distinctive elements of this great Sicilian variety. The grapes harvested by hand undergo a preferential maceration at low temperatures, necessary for the extraction of sweet tannins and aromatic substances that characterize it. The subsequent fermentation, at 26 ° C, is constantly monitored to ensure the obtaining of the organoleptic characteristics that characterize it. Nero D'Avola Vite is characterized by a bouquet of fruity notes and spices with floral hints of rose. A wine that has obtained many awards thanks to its pleasantness and proverbial elegance

Tabbarè Rosso Syraha DOC Sicilia: Full-bodied, fruity and intense. It is a pure Syrah, obtained from grapes conducted in agriculture of certified phytosanitary reduction. An international vine with a great aromatic kit that is now part of the history of Sicily. The clay soil gives the final product a wide aromatic set and a complex structure. The alcoholic fermentation and subsequently the malolactic fermentation, give the wine an adequate pleasantness and softness. The final result is a distinctive wine for the complexity of the bouquet and the great persistence on the palate, factors that confirm its majesty and elegance.

Oria Chardonnay Bianco DOC Sicilia: Fruity, enveloping and harmonious. The Rampingallo Chardonnay is a complex wine, born from the encounter between a great international vine and the Sicilian terroir. An organic wine of great expressive fidelity. The vinification of the grapes takes place in partial shelter from the air; the must, obtained by soft pressing, is decanted and clarified in a natural way. Fermentation then takes place at a controlled temperature, for ten days. Stainless steel tanks help to preserve the perfect organoleptic characteristics of the variety. The result is a wine with a great aromatic bouquet, characterized by enchanting notes of yellow fruit, but also green apple and kiwi. The great acidity and elegance confirm the potential of this classy wine.

PERI BIGOGNO

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Regione: **Lombardia**



Peri Bigogno is a winery located between Brescia and the Garda Lake on the hill of Castenedolo. Historically it's an area chosen centuries ago by noble families of the city, as venue for their summer residences. The cellar is located in the seventeenth-century Togni Palace, owned by Peri Family since 1946 and equipped with advanced machinery for wine making and refinement of its products. The basic philosophy of the winery is closely connected with the passion for the preservation and protection of a territory, which has run the risk of losing its secular vocation, its agricultural and its wine identity. In 1980 family started the production of "Methode Champenoise", now called "Talento metodo classico" basing on Chardonnay and Pinot noir grapes.



Wine available for tasting:

"Regina di Cipro" Chardonnay IGT Montenetto di Brescia 2021: Vintage 2021, 100% Chardonnay. Fermented in neutral French oak, after 6 months of batonnage in those barrel this wine start aging in bottle. Fresh, crispy with delicate hints of white balsamic flowers, traces of apricot and almond. In the mouth, it is capable of enveloping the whole palate thanks to a significant savoury essence, accompanied by strong, exuberant acidity.

"QuattrOre" Rosato - 2021: Vintage 2021, 100% Marzemino (local italian red grape). The name "QuattrOre" reminds the time spent by the grape-skin in a slight maceration on contact. "Four hours" is the key point. Fresh, delicate with wild cherry and raspberries perfume to the nose. In the mouth, it is tasty, fresh, savoury and able to stimulate the palate thanks to its smooth acidity and hints of small red fruit. Let's try it with spicy food, salmon or some fried food.

"Borgo dell'Ora" Marzemino IGT Montenetto di Brescia 2020: Vintage 2020, 100% Marzemino (local italian red grape). This wine has a ruby red color with bluish-purple coloured (violet) reflection. It is quite well-balanced with soft tannins, hints of pomegranate, morel berry, sour black berry, light notes of violet, with gentle vegetable and tannic hints. Let's try it with eggs' based food preparation, a wonderful surprise!

"Tre Amici" Marzemino IGT Montenetto di Brescia 2018: Vintage 2018, 100% Marzemino (local italian red grape). From a selection of the best Marzemino grapes, after an aging session of 2 years* in French oak barriques (*vintage 2018 was claimed as "Grande Annata" and spent 1 year of aging more than usual), "Tre Amici" is the proof that our local red grapes can express its potential in aging and evolution. Light notes of violet and red fruits combined with some spices and herbal notes. Let's try it with roasted meat or a great lasagna!

"Santa Giustina" Merlot IGT Montenetto di Brescia 2018: Vintage 2018, 100% Merlot. Wine with garnet red and intense profume, with a mixture of ripe fruits and a hint of oak, thanks to the special aging of 2 years in French oak barriques. Vintage 2018 was claimed as "Grande Annata". Dry, complex and well-structured, let's try with good friends and great food!



PODERI MORETTI

Viticoltori dal 1630

**PODERI MORETTI DI MORETTI
FRANCESCO**

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Region: **Piemonte**

PODERI MORETTI is a historic winery, result of the union of families Occhetti and Moretti, already present in Piedmont, Roero Area, since 1630. The winery is conducted directly by the owner Francesco Moretti, supported by his daughter Alessandra, his son Riccardo and a team of capable employees for the management of all vineyards and wine making operations. Skilful workmanship respecting tradition combined with avant-garde oenological techniques allow us to produce fine wines from Alba, Langhe and Roero, which have won awards in international wine competitions.

--- www.facebook.com/PoderiMoretti --- www.instagram.com/moretti.winery/



Wine available for tasting:

LANGHE ROSATO D.O.C. 2021: TYPE: rosè wine **VARIETY:** 100% Nebbiolo **VINIFICATION:** Fermentation in stainless steel tanks at a temperature of 16°C for 2 weeks. **AGEING:** permanence "sur lies" in stainless steel tanks for about 6 months. **BOTTLE REFINEMENT:** 3 months with controlled temperature. **COLOUR:** light rose **PARFUME:** fine and fruity, with hints of strawberries and raspberries **TASTE:** savory and fresh. Fresh rosé wine, characterised by a fruity aroma rich in notes of strawberry and raspberry, accompanied by floral hints, with a fresh and balanced taste

ROERO D.O.C.G. 2017 OCCHETTI: TYPE: red wine **VARIETY:** 100% Nebbiolo **VINEYARDS:** Occhetti® **VINIFICATION:** traditional fermentation in stainless steel tanks with about 15 days of maceration. **AGEING:** 18 months of ageing in oak barrels, 6 months of decanting in stainless steel tanks. **BOTTLE REFINEMENT:** 12 months of bottle refinement with controlled temperature before sale. Fine and elegant Roero, characterized by fruits notes and floral notes, with sweet spices scents on the background. Wine with good structure and freshness. **Oenological awards:** Vintage 2017 I Migliori Vini Italiani 2022 Luca Maroni 91 points, The Drink Business Spring Tasting 2022 silver, Falstaff Barolo Barbaresco Roero Trophy 2021 89 points, Gambero Rosso Vini d'Italia 2022 2 bicchieri, Blind Tasted By Andreas Larsson 2022 90 points

BAROLO D.O.C.G. 2018: TYPE: red wine **VARIETY:** 100% Nebbiolo **VINIFICATION:** traditional fermentation in stainless steel tanks with about 30 days of maceration. **AGEING:** 30 months of ageing in oak barrels, 6 months of decanting in stainless steel tanks. **BOTTLE REFINEMENT:** 12 months of bottle refinement with controlled temperature before sale. Complex and elegant Barolo, characterized by Ethereal notes and floral notes, with sweet spices scents on the background. Wine with good structure and tasty richness. **Oenological awards:** **Vintage 2016:** I Migliori Vini Italiani 2021 Luca Maroni 91 points, The WineHunter Award Merano 2020 ROSSO 90 – 92,99 points, Wine Enthusiast 2020 90 points 2017, Falstaff Barolo Barbaresco Roero Tropy 2021 91 points, **Vintage 2017:** Falstaff 2021 89 points, **Vintage 2018:** The WineHunter Award Merano 2022 gold 93 – 95,99 points

SARAJA

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SARAJA

Region: **Sardegna**



SARAJA is a new wine project born from the idea of Mark Hartmann and partners.

They have in common passion for wine, but moreover a strong believe in Sardinian land. This vision guided them in the acquisition of a propriety of 75 hectares, 49 of vineyards, and others vineyards managed in Romangia and Ogliastra for the production of Cannonau and in Sulcis for the production of Carignano. The winery is located in Gallura, land vocated since ever to viticulture and for Cru of Vermentino. SARAJA is not only the name of the brand it is the name of where the vineyards are located. The style and expression of the wines are far from international taste, they are totally registered in the Mediterranean taste. The structure of the winery will be challenging concept: the first that overlooks on the sea and with a unique view and modern technology.



Wine available for tasting:

KINTARI Vermentino di Gallura D.O.C.G. 2021: Vermentino di Gallura is... Sunrise, with its harmony, and its promise of something new, which will surprise us. **VARIETY:** 100% Vermentino **PRODUCTION AREA:** Gallura **TRAINING SYSTEM:** Simple Guyot **COLOR:** Straw yellow with light green reflexes **BOUQUET:** Grassy and fragrant **TASTE:** Deep, persistent and smooth.

KRAMORI Vermentino di Gallura D.O.C.G. Superiore 2021: Vermentino di Gallura Superiore is... Exultation, the wonder of a meeting, the wonder of the senses and Gallura that shares its nature with us. **VARIETY:** 100% Vermentino **PRODUCTION AREA:** Gallura **TRAINING SYSTEM:** Simple Guyot **COLOR:** Straw yellow with green reflexes **BOUQUET:** Balanced, round reminds fresh spring fruits **TASTE:** Deep, intense, long and salty.

Carignano del Sulcis D.O.C. 2020: Carignano del Sulcis is... Freedom, opening of the view before the eyes, welcoming. **VARIETY:** 100% Carignano **PRODUCTION AREA:** Sulcis **TRAINING SYSTEM:** Spur Cordon **COLOR:** Dark ruby-red **BOUQUET:** Rich and intense, ripe fruit, marasca cherries **TASTE:** Soft and enjoyable with spicy notes.

INKIBI Cannonau di Sardegna D.O.C. 2021: Cannonau di Sardegna is... There, this unique place. **VARIETY:** 100% Cannonau **PRODUCTION AREA:** Romangia **TRAINING SYSTEM:** Spur Cordon **COLOR:** Deep ruby-red **BOUQUET:** Pleasant with scents of red Mediterranean fruits **TASTE:** Intense, fruity with soft tannins.

AISITTA' Cannonau di Sardegna D.O.C. 2019: Cannonau di Sardegna Riserva is... Waiting, the respect, the patience, the ability. **VARIETY:** 100% Cannonau **PRODUCTION AREA:** Ogliastra **TRAINING SYSTEM:** simple guyot **COLOR:** Deep ruby-red **BOUQUET:** Pleasant with scents of red Mediterranean fruits and soft spicy notes **TASTE:** Intense, deep and fruity with soft tannins.



TENUTA DI TRINORO

TENUTA DI TRINORO

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Region: Toscana

Located in a remote corner of southeastern Tuscany, Tenuta di Trinoro specializes in rich, age-worthy red wines made of Cabernet Franc, Merlot, Cabernet Sauvignon, and Petit Verdot. The 200-hectare estate sits in viticultural isolation in the Orcia Valley near Sarteano, where Tuscany meets Umbria and Lazio.

Owner and winemaker Andrea Franchetti acquired the property in the 1980s and in the beginning of the 1990s started planting his first vines. The most important lesson he gleaned from a stint in Bordeaux was the crucial role played by terroir. He saw, in the rough woodland that would become Trinoro, clay-limestone and gravel soils reminiscent of those in Saint-Émilion. Only select parcels were suitable for vine-growing, amid a sea of blue clay, and those he cleared by hand and planted in the style of the Bordelais: high-density, meter-by-meter plantings, with cuttings brought over from some of the region's great estates.

Tight planting, high thinning, very low yields, extreme ripeness, and concentration of flavor characterize his winemaking style. The wines are highly perfumed and opulent, at once approachable and meant to be left to develop in the bottle over time.



Wine available for tasting:

Passorosso 2020 Etna rosso: A blend of ancient grapes of Nerello Mascalese from different vineyards located at different altitudes on the northern side of Etna. In general, the highest districts lie on more gravelly soils to coarser grain, while the lower ones on the finer and deeper soils composed of older lava flows, now oxidized and reduced to lava dust. This wine concentrates the characteristics of different terroirs in a single bottle to offer a global idea of a territory.

Passobianco 2020 IGT Terre Siciliane bianco: Instead of the indigenous Carricante, which grows on the eastern side of the volcano, Passobianco is made of 100% Chardonnay. When Franchetti arrived on Mt. Etna, he planted 4 hectares of the grape on steep terraces between 850 and 1,000 meters/2,600 and 3,300 feet above sea level in Contrada Guardiola, in very loose, deep, powder-like lava that is rich in minerals. We began making this wine in 2007, and it is formerly known as Guardiola bianco.

Contrada Chiappemacine 2018 IGT Terre Siciliane rosso: Contrada Chiappemacine is a small district, located at 550m a.s.l., the lowest of the five. This vineyard produces a full and round wine because of the sandstone soil that is found at the limits of the lava flows. The breezes of the day and a few roots that reach up to the limestone give a full, frustrating and with body wine. We have 1,2 Ha of vineyard in this Contrada.

Cupole 2020 IGT Rosso toscana: The second wine of Tenuta di Trinoro, Le Cupole was first produced in 1995. The blend of the four grape varieties Merlot, Cabernet Franc, Cabernet Sauvignon, and Petit Verdot, changes every year with the respect to the vintage. Fermented in stainless steel and aged in one to three year-old barriques and cement, Le Cupole is velvety and approachable. This wine hits the palate with exuberance, full of fleshy, bright fruit, extracted tannins, and rich colour.

Sancaba 2019 IGT Rosso toscana: Situated high in the hills above San Casciano dei Bagni, in a remote corner of southern Tuscany on the border with Umbria and Lazio, the vineyards of Sancaba benefit from cooler conditions than most of central Italy: constant cool winds from the nearby Apennine mountains, lower median day temperatures due to the high elevation and good temperature excursions between day and night. Here pinot noir finds suitable nordic conditions as well as quick-draining, calcium-rich crumbling soils of galestro and alberese rock which force the roots to dig deep underground and produce mineral rich wines. Depending on vintage conditions, the wines are more or less concentrated, more or less elegant and more or less fruit driven, but always notable for their complex aromas, rich juiciness, and underlying mineral backbone.

TORRACCIA DEL PIANTAVIGNA

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TORRACCIA DEL PIANTAVIGNA

VIGNETI IN ALTO PIEMONTE

Region: Piemonte



The history of "Torraccia del Piantavigna" began in 1977 when Pierino Piantavigna, maternal great grandfather of the current generation of the Francoli family, planted his first vineyard of Nebbiolo in the hills above Ghemme, near the former Cavenago Castle. The name of the company, founded 13 years later, was inspired by Pierino's passion for the vineyards, which were such an important part of his life, and by the name of the hillside where he worked, known as "la Torraccia", in reference to the derelict tower of the castle there. Torraccia del Piantavigna is situated in Alto Piemonte in the foothills of Monte Rosa, perhaps the most emblematic of all Italian mountains. The company owns nearly 100 acres of hand-tended vineyards growing almost exclusively three local grape varieties, Nebbiolo and Vespolina for reds and Autochthonous single grape variety as specified for our DOC wines for whites. The wines are all vinified and aged in our cellars and bottled on our own production line. The winery makes exclusively quality wines, mainly reds but with some white and rosé, including our illustrious Ghemme and Gattinara D.O.C.G. wines, whose constant outstanding quality is testified by the dozens of prestigious awards received for these wines. In particular, the 'Tre Bicchieri' has been awarded to one of our wines for each of the last ten years by Gambero Rosso, the bible of Italian wine.



Wine available for tasting:

Ghemme docg 2015: **Grape:** 90% Nebbiolo 10% Vespolina. **Ageing:** at least 3 years in medium capacity French oak barrels of Allier. **Refining:** at least 6 months in bottle. **Bottle:** inspired by an original bottle dating from 1904. **Colour:** ruby-red with orange edges as it develops. **Nose:** delicate, with suggestions of violet and liquorice. **Flavour:** the tannins are soft, but the wine retains its bite with the years. **Recommended initial serving temperature:** 16°C-17°C, uncorking a few minutes before serving in a large glass. **Food pairings:** it enhances red meat, braised beef, game and seasoned cheeses. **Longevity:** whilst ready for drinking after approximately 5 years, it has exceptional longevity.

Gattinara docg 2017: **Grape:** 100% Nebbiolo. **Ageing:** at least 3 years in medium capacity. French oak barrels of Allier. **Refining:** at least 6 months in bottle. **Bottle:** inspired by an original bottle dating from 1904. **Colour:** ruby red with golden edges. **Nose:** fine and pleasant, with a hint of violets. **Flavour:** dry, harmonious, with a lightly tannic aftertaste. **Recommended initial serving temperature:** serve at 16-17°C, uncork several minutes before serving in a large glass. **Food pairings:** excellent with rich meats, game and local traditional dishes. **Longevity:** it comes to its best after 5 or 6 years and can sometimes last a lifetime.

Colline novaresi bianco doc 2020 "Erbavoglio": **Grape:** 100% autochthonous white grape. **Ageing:** no ageing but 5 months in stainless steel tanks and 1 month in bottle. **Bottle:** slender Bordeaux-style bottle. **Colour:** pale straw-yellow with greenish hues. **Nose:** fruity, fragrant, with lemon verberna hints. **Flavour:** fresh-tasting and pleasant, dry, sapid, slightly acidic with a soft mouth-filling finish. **Recommended initial serving temperature:** 9°C-10°C, best served immediately after opening the bottle. **Food pairings:** this is very much a food wine for prepared fish or other medium-weight dishes.

LA MOSTELLA Colline Novaresi D.O.C. Vespolina: **Grape:** 100% Vespolina. **Ageing:** no ageing but 6 months in stainless steel tanks and 1 month in bottle. **Bottle:** slender Bordeaux-style bottle. **Colour:** brilliant red. **Nose:** rich in pronounced aromas of red flowers, spice, wild berries and black pepper, as well as the classic vinous flavours that recall the simple tastes of the past. **Flavour:** in the mouth the tannins are strong and astringent but willingly so, the wine fills the mouth. **Recommended initial serving temperature:** 15-16 °C, opening just before drinking. **Food pairings:** it accompanies any slightly fatty foods such as salamis, risotto or lamb as the tannins will clean the mouth.

Colline novaresi Nebbiolo doc 2019 "Neb": **Grape:** 100% Nebbiolo. **Ageing:** short time in medium capacity. French oak barrels of Allier. **Refining:** 1 month in bottle. **Bottle:** slender Bordeaux-style bottle. **Colour:** bright ruby-red, not particularly deep. **Nose:** delicate, with suggestion of violet. **Flavour:** balanced, dry, clean and velvety. **Recommended initial serving temperature:** 16°C-18°C. **Food pairings:** being a slightly lighter wine, but with good tannins, it is extremely versatile.

URCIUOLO VINI

URCIUOLO VINI

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Regione: **Campania**

Ciro Urciuolo and his wife Caterina Tammaro took over and relaunched with passion and commitment the family's wine heritage of the Urciuolo Vini, located in Celzi of Forino, in the province of Avellino.

Ciro's strong entrepreneurial spirit, restless traveler and proactive personality, he soon understood that the promotion of the Irpinia wines was coming along with the one of the wines of Southern Italy. That led him to expand his project with the acquisition and management of wineries also in Puglia and Sicily, expanding his portfolio, together with wines from Campania, in the DANIMI brand.

The line was then completed with the addition of the Cru line Votiva, which includes a Taurasi Riserva, an Irpinia Campi Taurasini and an Irpinia White based on Fiano, Greco and Falanghina. Votiva is inspired by the cult of the goddess Mefite who brings abundance and prosperity, goddess venerated in Irpinia as early as the seventh century BC that inspire the unique craved glass bottles.



Wine available for tasting:

Votiva Irpinia Campi Taurasini DOC: Obtained with 100% Aglianico grapes and aged in oak tonneaux, our "Campi Taurasini Doc" shows an intense red color and garnet reflections, immediately accompanied by persistent hints of tobacco, wood and notes of toasted coffee. On the palate it is dry, strong and tannic. Excellent next to roasted red meat and dishes with spices and truffles.

Dannami: A blend of Aglianico, Primitivo and Nero d'Avola, Dannami is a wine that does not tell of a specific territory but of the whole of southern Italy. the wines are aged individually in oak barrels for 18 month and then assembled. Dannami shows up with a deep ruby red colour, accompanied by an intense and persistent Bouquet, powerful and elegant as the grapes on the blend. It shows a complex mix of floral and fruity notes as violets and wild red berries. On the palate full body with a smooth mounthfeel and velvety tannins.

Floris Fiano Di Avellino DOCG: Obtained with 100% Fiano grapes, our "Floris - Fiano di Avellino DOCG" has a straw yellow color and greenish reflections, followed by an olfactory analysis characterized by a complex spicy and floral notes. To the taste it has a mineral and fruity notes with a strong presence of toasted hazelnut

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