



MARCHIPOLO

by *Famiglia Marchiorello*



"WE LOVE THE LAND, WE RESPECT ITALY'S VINEYARD HERITAGE, AND WE'RE DEEPLY COMMITTED TO THE PHILOSOPHY OF FINE FOOD AND WINE. WE DEPLOY OUR SKILLS AND RESOURCES IN A CONSTANT QUEST FOR EXCELLENCE IN THE AIM TO OFFER WINES WORTHY OF A COLLECTOR"

Gianluigi & Edoardo

THE MARCHIPOLO PROJECT

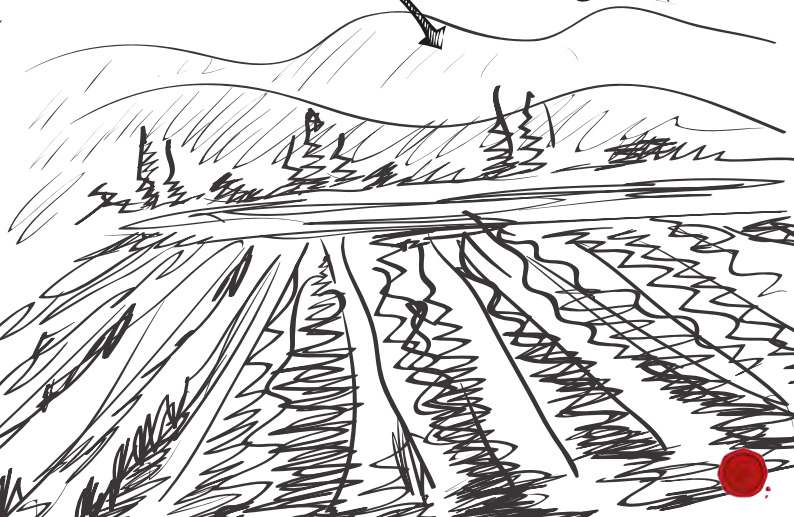
AN ALLIANCE FOR AN EXCELLENT VINTAGE

- ⇒ OFFERING THE BEST OF EACH TERROIR BY MAKING WINE ONLY FROM EXCELLENT VINTAGES
- ⇒ SAFEGUARDING AND REDISCOVERING NATIVE GRAPE VARIETIES, ENHANCING THEIR NATURE
- ⇒ WORKING WITH TOP INDUSTRY EXPERTS, FROM THE VINEYARD TO THE GLASS

tending the vines →

seeking the finest terroirs

respecting traditions



OUR ALLIANCE

GIAN LUIGI MARCHIORELLO - FOUNDER

SPEAR-HEADING ALL THE FAMILY'S ACTIVITIES, FROM BANKING TO FARMING, GIAN LUIGI HAS ALWAYS BEEN A KEEN GOURMET. A RESTAURANT OWNER AND MICHELIN GUIDE INSPECTOR FOR SEVERAL YEARS, IN 2006 HE LAUNCHED THE MARCHIOPOLO PROJECT, FOUNDED ON HIS DEEP LOVE OF WINE AND HIS DESIRE TO CRAFT A PRODUCT OF OUTSTANDING QUALITY.

EDOARDO MARCHIORELLO - WINE&FOOD EXPERT

EDOARDO HAS AN MBA FROM THE BOCCONI UNIVERSITY AND ATTENDED THE SCUOLA DE LA CUCINA ITALIANA COOKERY SCHOOL, AS WELL AS PROFESSIONAL COURSES OF THE ITALIAN SOMMELIER ASSOCIATION (AIS). HE CURRENTLY WORKS FOR MEREGALLI USA, AN AMERICAN WINE IMPORTER, AND ACTS AS A BUSINESS DEVELOPER FOR SEVERAL US VENUES.

ROBERTO PEPE - OENOLOGIST

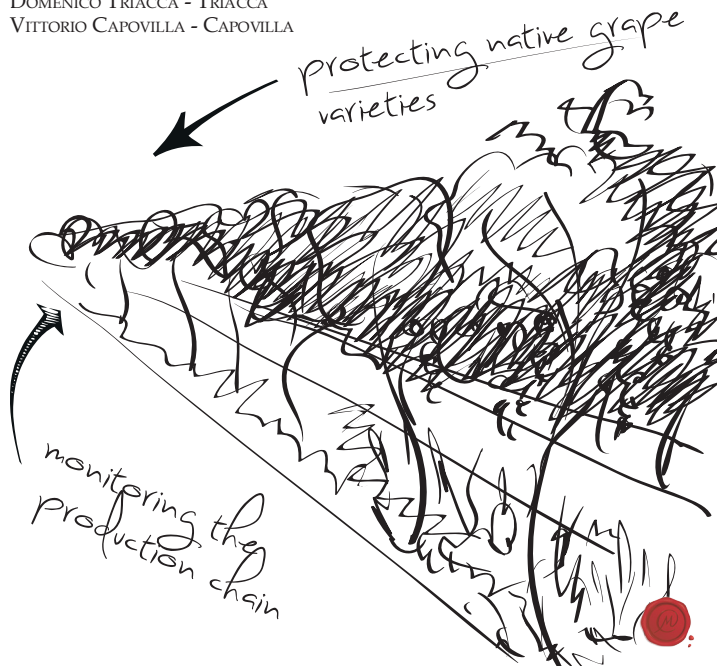
ROBERTO IS A FOOD SCIENCE AND TECHNOLOGY GRADUATE OF THE FEDERICO II UNIVERSITY OF NAPLES. HE HAS ALSO COMPLETED A SPECIALIZATION COURSE IN FOOD HYGIENE AND TECHNOLOGY AND A MASTER'S DEGREE IN OENOLOGY AT THE CATHOLIC UNIVERSITY OF PIACENZA. HE HAS WORKED AS AN OENOLOGIST THROUGHOUT ITALY, FOR WINERIES, LABORATORIES AND PROTECTION CONSORTIUMS.

GIORGIO RINALDI - SOMMELIER

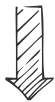
GIORGIO IS A DELEGATE OF THE ITALIAN SOMMELIER ASSOCIATION (AIS), AN EXPERT IN TASTING TECHNIQUE, A SPEAKER, AND A MEMBER OF THE ASSOCIATION'S NATIONAL EXECUTIVE COMMITTEE. ON THE STRENGTH OF SEVERAL SPECIALIST UNIVERSITY COURSES IN SENSORY ANALYSIS, HE HAS MADE HIS OUTSTANDING SKILLS AS AN EXPERT TASTER AVAILABLE TO THE PROJECT SINCE 2006, WITH THE AIM OF IDENTIFYING THE BEST GRAPE VARIETIES AND IS ALSO INVOLVED IN PUTTING TOGETHER THE FINEST BLENDS.

OUR GROWERS

SERGIO E LORENZO AMBROSINI - TENUTA AMBROSINI
CARLO HAUNER E GIANFRANCO SABBATINO - CARLO HAUNER
ROBERT FIEGL - FIEGL
LUIGI TELARO - CANTINE TELARO
GIANLUIGI RIGHETTI - AZIENDA VITIVINICOLA RIGHETTI GIANLUIGI
EUGENIO ARLUNNO - AZIENDA AGRICOLA MIRÙ
MIRELLA TAMBURELLO - AZIENDA AGRICOLA TAMBURELLO
DOMENICO TRIACCA - TRIACCA
VITTORIO CAPOVILLA - CAPOVILLA



THE STEPS FOR AN EXCELLENT VINTAGE



WE IDENTIFY

the partners

IN THE **BEST PRODUCTION AREAS**
WHO CULTIVATE **NATIVE GRAPE**
VARIETIES, ON THE BASIS OF THE
FOLLOWING CRITERIA:

- SOIL COMPOSITION
- VINEYARD PLANTING
DENSITY/YIELD
- VINEYARD ALTITUDE
- VINE-TRAINING SYSTEM
- VINEYARD ASPECT



WE CULTIVATE

the crops

FROM VINEYARD TO CELLAR,
ENSURING THE **CARE OF**
THE VINES AND HAND
PICKING OF
CLUSTERS



WE ANALYZE

climate conditions

DURING THE YEAR, WHICH
CONTRIBUTE TO FOSTER THE
BEST FLAVOURS AND AROMAS



WE PRODUCE

the wines

ONLY WHERE IDEAL
STANDARDS HAVE MET,
CHIEFLY **FERMENTING**
MONOVARIETALS AND USING
MINIMAL FILTERING

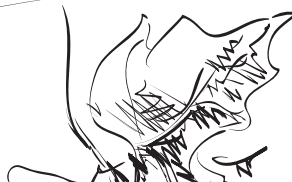


WE SHARE

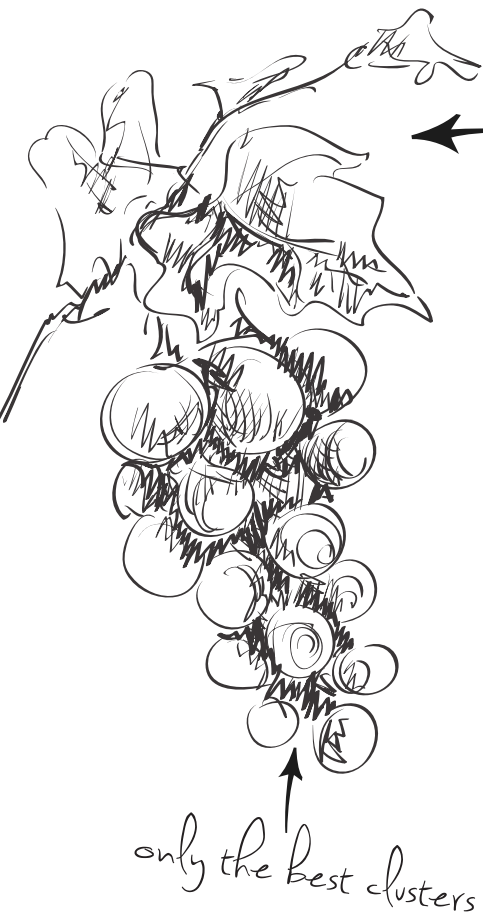
with our community

USING THEIR CONSTANT
FEEDBACK TO IMPROVE AND
MAKING NEW WINES

superior quality wine



THE RESULT OF OUR COMMITMENT



ideal sugar accumulation

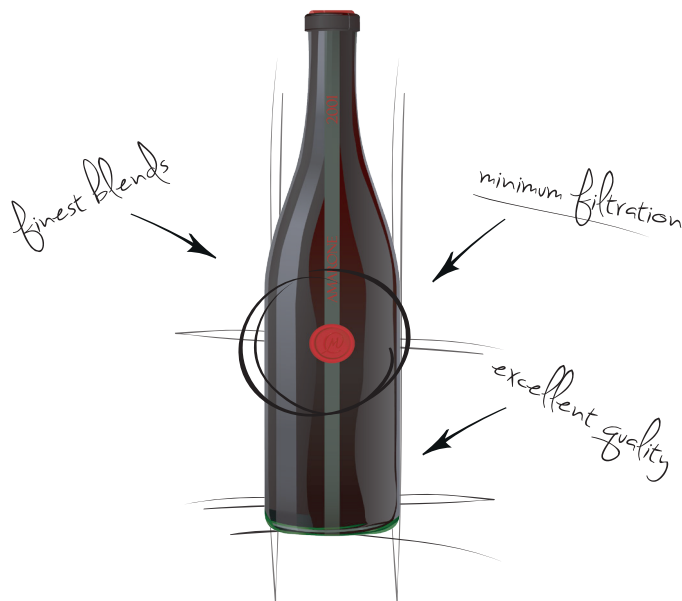
- ⇒ **UNIQUE:** WE USE NATIVE GRAPE VARIETIES THAT GROW NOWHERE ELSE IN THE WORLD. THE PAINSTAKING PROCESS OF SELECTING THE TERROIR AND THE GRAPES, COMBINED WITH OUR PRODUCTION EXPERTISE, YIELDS A TRULY UNIQUE WINE.
- ⇒ **AUTHENTIC:** WE CREATE OUR WINES RESPECTING THE TRUE CHARACTERISTICS OF THE INDIVIDUAL NATIVE GRAPE VARIETY TO ENSURE THAT THE ORIGINAL FLAVOURS ARE EXPRESSED IN ALL THEIR COMPLEXITY.
- ⇒ **EXCELLENT:** WE FERMENT ONLY THE FINEST GRAPE VARIETIES AND THE CLUSTERS THAT HAVE ENJOYED THE BEST WEATHER CONDITIONS FOR EXPRESSING THEIR CHARACTER TO THE FULL.

only the best clusters



OUR SELECTION

REDS



TOCIA' 2014 - VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C.

THE VINEYARDS ARE LOCATED NEAR VERONA, IN AN AREA BLESSED WITH AN IDEAL MICROCLIMATE FOR VITICULTURE. THE WINE IS A BLEND OF CORVINA VERONESE (50%), CORVINONE (30%) AND RONDINELLA (20%) THAT IS REFERMENTED ON THE LEES OF AMARONE AND RECIOTO, BEFORE AGING IN BIG OAK CASKS AND THEN IN THE BOTTLE. THE RESULT IS PARTICULARLY INTRIGUING, WITH NOTES OF MORELLO CHERRY, RASPBERRY, TOBACCO, AND LEATHER, REVEALING GOOD BALANCE AND LONG FINISH.

AMARONE 2007 - AMARONE DELLA VALPOLICELLA CLASSICO DOC

THE VINEYARDS ARE FOUND IN THE MUNICIPALITY OF FUMANE (VERONA), WHERE COOL MOUNTAIN AIR CURRENTS, MITIGATED BY THE BREEZES OFF LAKE GARDA, CREATE A UNIQUE VITICULTURE TERROIR. THIS AMARONE IS A BLEND OF CORVINA (80%), CORVINONE AND RONDINELLA GRAPES. THE WINE IS AGED IN OAK CASKS FOR 36 MONTHS AND SUBSEQUENTLY IN THE BOTTLE, TO ACHIEVE LIGHTLY EVOLVED NOTES, RANGING FROM FRUIT TO SWEET SPICE, PEPPER AND TOBACCO. THE LONG, COMPLEX PALATE IS SOFT AND NICELY BALANCED.

NERO D'AVOLA 2017 - SICILIA NERO D'AVOLA DOC

THE VISIT OF SICILIAN VINEYARDS IMPRESSES FOR THE POWER OF NATURE AND THE HIGH POTENTIAL OF THE AREA. IN THIS CONTEXT, THE NERO D'AVOLA IS THE PROTAGONIST OF A UNIQUE ADVENTURE, IMPROVING AND EVOLVING YEAR BY YEAR, AND HAVING ALWAYS SOMETHING NEW TO DISCOVER. A JOURNEY THROUGH SICILIAN WINES CAN ONLY START FROM THE NERO D'AVOLA, GREAT AND ANCIENT GRAPE WITH THE CAPACITY OF BEING THE EXPRESSION OF THE EXTRAORDINARY STRENGTH OF THIS TERRITORY.



OUR SELECTION

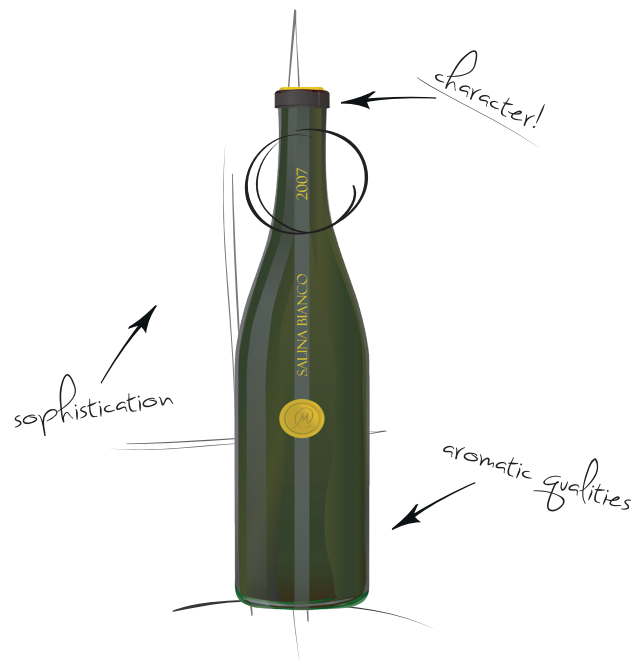
WHITES

RIBOLLA GIALLA 2017 - COLLIO RIBOLLA GIALLA D.O.C.

THE VINEYARDS CAN BE FOUND IN OSLAVIA (GORIZIA), ON THE HILLS FACING SLOVENIA, WHERE ALL THE VILLAGE INHABITANTS ARE INVOLVED IN TENDING THE VINES. THE WINE IS A 100% RIBOLLA GIALLA, USING A NATIVE FRIULI GRAPE VARIETY THAT BEST EXPRESSES THE TERROIR. THIS MODERN INTERPRETATION OF THE "QUEEN OF OSLAVIA GRAPES" VAUNTS A HIGHLY ALLURING NOSE AND PALATE THAT OFFER STUNNINGLY FORTHRIGHT PURE FRUIT. IT REFLECTS THE UNIQUE SOIL AND CLIMATE SAVOURY MINERAL NOTES OF THESE HILLS, WHICH COMBINE POWER AND FRESHNESS.

FALANGHINA 2017 - FALANGHINA DEL SANNIO D.O.C.

THE VINEYARDS ARE LOCATED ON SANNIO HILLS, IN THE VALLEY OF CALORE RIVER, PROTECTED BY TABURNO MOUNTAIN AND THE MATESE MASSIF. THIS IS THE MAIN VINEGROWING AREA OF CAMPANIA, WHERE THE VINE IS THE INEQUIVOCABLE SIGN OF THE CULTURAL IDENTITY OF THE ENTIRE COMMUNITY. THE GRAPES ARE 100% FALANGHINA BENEVENTANA, CAREFULLY SELECTED. THIS WINE HAS INTENSE PERFUMES OF YELLOW FRUIT, JASMINE, IRIS AND GREEN APPLE. RIGHTLY BALANCED, WITH PALATE OF GREAT FRESHNESS AND SAPIDITY.



OUR SELECTION

SPARKLINGS



FRANCIACORTA BRUT - FRANCIACORTA DOCG

THE VINEYARDS ARE SITUATED IN THE MUNICIPALITY OF CAZZAGO SAN MARTINO (BRESCIA), CONSIDERED THE QUINTESSENTIAL HOME OF ITALIAN SPARKLING WINES. THE WINE IS A BLEND OF 90% CHARDONNAY AND 10% PINOT NERO GRAPES AND FOLLOWING FERMENTATION IT IS AGED ON THE LEES FOR AT LEAST 18 MONTHS BEFORE DISGORGING. THE COMPLEX, PERVASIVE NOSE OF SWEET FLOWERS AND PATISSERIE IS ACCOMPANIED BY A DYNAMIC YET SOFT FRUITY PALATE, A GENEROUS MOUSSE AND A VERY FINE BEAD.

FRANCIACORTA PAS OPERÉ' - FRANCIACORTA DOCG

FRANCIACORTA PAS OPERÉ HAILS FROM THE SAME TERROIR AND GRAPES AS THE BRUT, BUT IS THE RESULT OF A DIFFERENT CELLAR PROCESS. IT IS AGED ON THE LEES FOR AT LEAST 24 MONTHS BEFORE DISGORGING AND NO LIQUEUR D'EXPÉDITION IS ADDED, THUS PRESERVING ALL ITS ORIGINAL QUALITIES AND HEIGHTENING THE CLASSIC YEASTY "CRUSTY BREAD" AROMA. THE NOSE OFFERS RICH, FRUITY GRASSY NOTES THAT MINGLE WITH THE BREADY BAKERY AROMAS, WHILE THE PALATE IS VERY DRY BUT NOT HARSH, WITH GOOD BALANCE AND LENGTH.

FRANCIACORTA BRUT ROSÉ - FRANCIACORTA DOCG

FROM THE QUINTESSENTIAL HOME OF ITALIAN SPARKLING WINES COMES THIS BRUT ROSÉ THAT IT'S AGED ON THE LEES FOR AT LEAST 24 MONTHS BEFORE DISGORGINGS. THE WINE IS A BLEND OF 55% PINOT NOIR AND 45% CHARDONNAY, THE STRENGTH OF RED GRAPE AND THE FINENESS OF THE WHITE TOGETHER IN A ROMANTIC UNION, FOR ALL SPECIAL OCCASIONS. FRUITY NOSE WITH CITRUS AND RED FRUITS SCENTS. FAIRLY SOFT, BUT FRESH AND TASTY.



OUR SELECTION

SPIRITS

GRAPPA ERMINIA

DISTILLED FROM PURE POMACE FROM THE BEST AMARONE PRODUCERS FROM VALPOLICELLA. HIGH QUALITY POMACES COMING 80% FROM AMARONE AND 20% FROM RECIOTO WINE.

ACQUAVITE D'UVA MOSCATO E FIOR D'ARANCIO

THIS SPIRIT COMES FROM THE DISTILLATION OF THE MOSCATO GRAPES CULTIVATED ON COLLI EUGANEI HILLS. AROMATIC ACQUAVITE WITH STRAIGHT AGRUMES SCENT AND GREAT PLEASANTNESS.

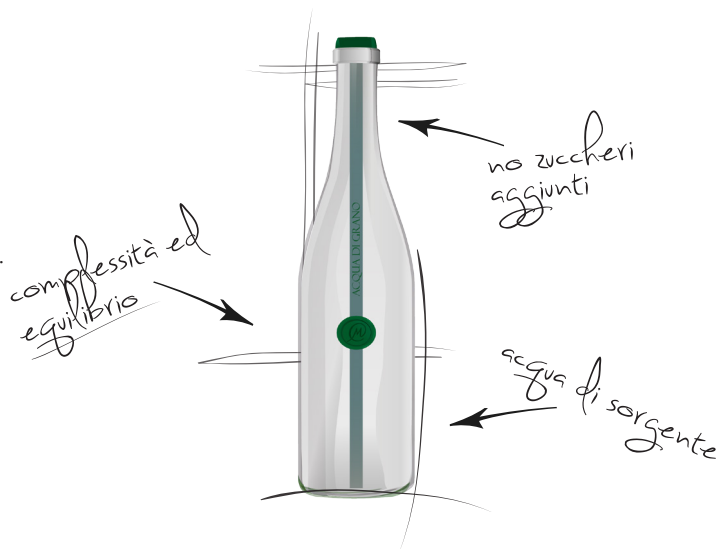
ACQUAVITE DI PERE WILLIAMS

MADE WITH FRESH FRUIT PICKED FROM UNTREATED PLANTS THAT CAN BE MORE THAN 100 YEARS OLD. THE PEARS RIPEN ON THE TREES AND ARE PICKED BY HAND IN THE MOUNTAINS OF TRENTINO ALTO ADIGE

ACQUA DI GRANO - EAU DE VIE DE BIÈRE

DISTILLED BEER: BLONDE ALE, DOUBLE MALT, HIGH FERMENTATION. THIS BEER HAS BEEN SPECIFICALLY STUDIED AND BREWED TO BE DISTILLED. LIGHT PRIMARY HOP'S SCENTS GRANT COMPLEXITY, BALANCE AND ROUNDNESS TO THE DISTILLATE. NATURALLY EXEMPT FROM METHYL ALCOHOL, DIGESTIBLE AND EASILY METABOLISABLE.

ALL SPIRITS ARE PRODUCED WITHOUT ADDED SUGARS AND AROMAS. THEY ARE OBTAINED BY SLOW WATER-BATH DISTILLATION, REFINED AND ESTERIFIED IN NEUTRAL TANKS FOR AT LEAST TWO YEARS AND TAKEN TO THE RIGHT ALCOHOL WITH PURE SPRING WATER FROM MONTE GRAPPA.



FURTHER INFORMATION

HOW WE CHOOSE OUR GROWERS

SOIL COMPOSITION

WE SEEK THE IDEAL SOIL FOR THE INDIVIDUAL GRAPE VARIETY, WHICH WILL ALLOW IT TO DEVELOP THE FINEST SENSORY CHARACTERISTICS. IN GENERAL, WE PREFER PEBBLY, SANDY, SLIGHTLY CLAYEY, CHALKY, VOLCANIC, AND MINERAL-RICH SOILS, WITHOUT EXCESSIVE TOPSOIL, THAT ARE NOT TOO HEAVY OR ACIDIC..

PLANTING DENSITY AND YIELD

IN ADDITION TO ENSURING THAT THE QUALITY STANDARDS ESTABLISHED BY PRODUCTION REGULATIONS ARE RESPECTED, WE SELECT HIGH-DENSITY PLANTINGS (OVER 5,000 VINES PER HECTARE) TO GUARANTEE LOW YIELDS (LESS THAN 8-9,000 KG PER HECTARE) AND MORE CONCENTRATED CLUSTERS. WE CHECK THAT DRY PRUNING IS CARRIED OUT IN OUR VINEYARDS, LEAVING ONLY A FEW BUDS ON THE VINES SO THEY BEAR LESS FRUIT. WE ALSO ENSURE THAT THE BUNCHES ARE THINNED, REMOVING THOSE ON THE ENDS OF THE CANES TO OBTAIN SUPERIOR QUALITY WINES.

TENDING THE VINES

WE ARE METICULOUS IN SELECTION OF THE VINES, WHICH ARE KEPT CLEAN AND TIDY (CANOPY, TRUNK, GROUND). SHOOT THINNING IS PERFORMED TO KEEP THE FOLIAGE UNDER CONTROL AND SHAPE THE VINE, IN ORDER TO ENSURE CONSISTENT AND HIGHER OVERALL QUALITY OF THE BUNCHES OVER THE YEARS.

VINEYARD ALTITUDE

WE LOOK FOR VINES PLANTED AT THE IDEAL ALTITUDE FOR THE CHOSEN NATIVE GRAPE VARIETY, IN ORDER TO ENSURE OPTIMUM SUGAR ACCUMULATION AND AROMATIC QUALITIES

VINE-TRAINING SYSTEM

WE SELECT TRELLISED, VERTICAL-TRELLISED OR GUYOT-TRAINED VINEYARDS TO MAINTAIN VEGETATIVE VIGOUR AND FRUIT PRODUCTION FOR EACH VINE, AND TO ENSURE A HIGH PRESENCE OF NUTRIENTS.

VINEYARD ASPECT

WE SEEK SOUTH-EAST FACING HILLSIDE VINEYARDS TO ENSURE THAT LEAVES HAVE GREATEST EXPOSURE TO SUNLIGHT, WHICH STIMULATES THE DEVELOPMENT OF CHLOROPHYLL. WHEN NECESSARY, WE REQUIRE OUR GROWERS TO PERFORM LEAF REMOVAL ON FRUITING CANES IN ORDER TO INCREASE GRAPE EXPOSURE TO THE SUN.

RESPECT FOR THE ENVIRONMENT

ALL OUR WINES ARE PRODUCED IN COMPLIANCE WITH SPECIFIC PRODUCTION REGULATIONS THAT PROHIBIT ALL FORCING METHODS AND THE USE OF CHEMICAL HERBICIDES. THE USE OF PLANT PROTECTION PRODUCTS THAT MAY LEAVE RESIDUES AT THE TIME OF HARVEST, INCLUDING COPPER AND SULPHUR SALTS, IS STRICTLY FORBIDDEN TO ENSURE THE LOWEST POSSIBLE ENVIRONMENTAL IMPACT. WE ALSO PREFER PHYSICAL TO CHEMICAL METHODS IN ALL OUR BIOCHEMICAL PROCESSES FOR THE TRANSFORMATION OF GRAPE MUST INTO WINE. AS EACH ENZYME CONTAINED IN GRAPES HAS ITS OWN SPECIFIC ACTIVATION TEMPERATURE, WE ARE ABLE HEAT OR COOL THE PRODUCT TO ACHIEVE THE IDEAL TRANSFORMATION PROCESS, PRACTICALLY AVOIDING THE USE OF WINE ADDITIVES AND PRESERVATIVES, INCLUDING SULPHITES.



FURTHER INFORMATION

HOW WE ANALYZE CLIMATE FACTORS

WE CONSIDER OPTIMUM WEATHER CONDITIONS TO BE OVER 1,500 HOURS OF LIGHT AND SUN PER YEAR, AND 650–700 ML OF RAIN (IN WINTER AND SPRING, NEVER DURING FLOWERING OR HARVEST), EVENLY DISTRIBUTED THROUGHOUT THE YEAR. WE RULE OUT VINEYARDS THAT HAVE SUFFERED EXTREMES OF HEAT OR FROST. IN GENERAL, WE STUDY THE IDEAL CLIMATE FOR EACH TYPE OF GRAPE VARIETY.

HOW WE SELECT THE GROWERS

WE USE A MATRIX SYSTEM TO DETERMINE WHICH OF OUR GROWERS ENJOYED THE BEST WEATHER CONDITIONS FOR THE GRAPE VARIETIES THEY CULTIVATE. THIS ALLOWS US TO DECIDE, ON AN ANNUAL BASIS, WHICH TYPES OF WINE ARE WORTH SELECTING WITHOUT ANY PRODUCTION OBLIGATIONS IN MEDIOCRE YEARS.

HOW WE MAKE OUR WINES

A FEW WEEKS BEFORE HARVEST, WE CHECK THE RIPENESS LEVELS BY SAMPLING THE GRAPES SO WE ARE SURE OF ACHIEVING OPTIMUM CONCENTRATION OF SUGAR, ACIDS, POLYPHENOLS, AND ANTHOCYANINS (IN THE CASE OF BLACK GRAPES), WHILE SENSORY ANALYSIS AND CHEMICAL TESTS ARE USED TO DETERMINE THE EXACT DATE OF THE HARVEST. THE GRAPES ARE ENTIRELY HANDPICKED AND STORED IN FRUIT CRATES FOR IMMEDIATE TRANSPORTATION TO THE CELLAR FOR FERMENTATION. THE WINES ARE CHIEFLY FERMENTED AS MONOVARIETALS (WE DO NOT USE THE 15% OF OTHER INTERNATIONAL GRAPE VARIETIES ALLOWED BY THE BLENDING REGULATIONS FOR “CORRECTION” AND “ADJUSTMENT”). ALL OUR PRODUCTS REACH THE CONSUMER BIOLOGICALLY INTACT, SINCE WE USE MINIMAL FILTERING TO ENSURE GOOD NATURAL STABILITY AND CELLARABILITY.

SHARING

THE WHOLE PROJECT WAS CONCEIVED WITH AND IS FUELLED BY THE CONSUMERS OF OUR WINE. WHEN WE DEFINE OUR END PRODUCT (IN THE CASE OF BOTH BLENDS OF NATIVE GRAPE VARIETIES AND MONOVARIETAL WINES), WE INVITE WINE LOVERS – CHOSEN ACCORDING TO CONSUMPTION CRITERIA – TO PARTICIPATE IN A BLIND TASTING OF SEVERAL PRE-RELEASES OF THE WINES. WE SUBSEQUENTLY CONSIDER THEIR SCORES WHEN CHOOSING WHICH WINES TO BOTTLE. WE ALSO CONTINUE TO REQUEST OPINIONS ON OUR WINES BY SENDING TASTING SHEETS AND WHEN MAKING SUBSEQUENT VINTAGES WE TRY TO CONSIDER THE SUGGESTIONS AND PREFERENCES SENT TO US.



SPECIFICATIONS

TOCIA'

APPELLATION: VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C.

VARIETIES: CORVINA VERONESE, CORVINONE AND RONDINELLA

VINTAGE: 2014

PRODUCTION AREA: FOOT-HILLS IN THE CLASSICAL VALPOLICELLA AREA

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-500 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT WITH PECULIAR MICRO-CLIMATIC CHARACTERISTICS.

COMPOSITION OF SOIL: RED AND BROWN SOILS, LIGHT AND RICH OF TEXTURE IN THE HIGHER ELEVATIONS, PARTIALLY CLAYISH IN THE LOWER ELEVATIONS.

TRAINING FORM: COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: OCTOBER

WINEMAKING TECHNIQUES: THERMAL PREFERMENTATION STEEPING, BALLAST MOVEMENT UNDER THERMAL CONTROL. SECOND FERMENTATION ON THE AMARONE PEELS USING THE «RIPASSO» TECHNIQUE.

AGEING: BIG OAK CASKS FOR 15 MONTHS, THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE NAME VALPOLICELLA IS BELIEVED TO BE AN APPELLATION FOR THE BIG TURN OF THE ADIGE RIVER BETWEEN CHIUSA AND PARONA. VINES ARE PRESENT IN THE VALPOLICELLA REGION SINCE MORE THAN 40 MILLIONS YEARS, AS SHOWED BY FOSSILS FOUND IN THIS TERRITORY. THE FIRST WRITTEN CONFIRMATIONS REGARDING CULTIVATION OF AMARONE ANCESTORS DATE BACK TO THE ROMAN AGE, WITH WITNESSES AS PLINIO AND MARZIALE. THIS CULTURE CONTINUED THEN THROUGH THE MIDDLE-AGE TILL THE PRESENT TIME, OVERCOMING IN FULL SHAPE THE PHYLLOSSERA CRISIS ANT THE END OF 19TH CENTURY. DURING THE 20TH CENTURY THE QUALITY PROCEDURES HAVE BEEN CAREFULLY FIXED AND THESE WINES BELONG NOW TO THE BEST EXPRESSIONS OF THE ITALIAN OENOLOGICAL PRODUCTION.

ORGANOLEPTIC DESCRIPTION: RUBIN RED WITH GARNET SHADES. INTENSE NOSE, VERY FRANK, WITH SCENTS OF MORELLOS, RASPBERRIES, TOBACCO AND LEATHER. THE DRIED GRAPE SCENTS TYPICAL OF AMARONE, COMING FROM THE PEEL USED FOR THE «RIPASSO» GENERATE A FRUITY PERSISTENCE WITH BALANCE FRESH AND EASIER TONES.



SPECIFICATIONS

AMARONE



APPELLATION: AMARONE DELLA VALPOLICELLA DOC CLASSICO

VARIETIES: CORVINA VERONESE, CORVINONE AND RONDINELLA

VINTAGE: 2007

PRODUCTION AREA: FOOT-HILLS IN THE CLASSICAL VALPOLICELLA AREA

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-500 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT WITH PECULIAR MICRO-CLIMATIC CHARACTERISTICS.

COMPOSITION OF SOIL: RED AND BROWN SOILS, LIGHT AND RICH OF TEXTURE IN THE HIGHER ELEVATIONS, PARTIALLY CLAYISH IN THE LOWER ELEVATIONS.

TRAINING FORM: COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: OCTOBER

WINEMAKING TECHNIQUES: THERMAL PREFERMENTATION STEEPING BALLAST MOVEMENT UNDER THERMAL CONTROL.

AGEING: BIG OAK CASKS FOR MORE THEN 36 MONTHS, THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE NAME VALPOLICELLA IS BELIEVED TO BE AN APPELLATION FOR THE BIG TURN OF THE ADIGE RIVER BETWEEN CHIUSA AND PARONA. VINES ARE PRESENT IN THE VALPOLICELLA REGION SINCE MORE THAN 40 MILLIONS YEARS, AS SHOWED BY FOSSILS FOUND IN THIS TERRITORY. THE FIRST WRITTEN CONFIRMATIONS REGARDING CULTIVATION OF AMARONE ANCESTORS DATE BACK TO THE ROMAN AGE, WITH WITNESSES AS PLINIO AND MARZIALE. THIS CULTURE CONTINUED THEN THROUGH THE MIDDLE-AGE TILL THE PRESENT TIME, OVERCOMING IN FULL SHAPE THE PHYLLOSSERA CRISIS ANT THE END OF 19TH CENTURY. DURING THE 20TH CENTURY THE QUALITY PROCEDURES HAVE BEEN CAREFULLY FIXED AND THESE WINES BELONG NOW TO THE BEST EXPRESSIONS OF THE ITALIAN OENOLOGICAL PRODUCTION.

ORGANOLEPTIC DESCRIPTION: RUBIN RED WITH GARNET SHADES. INTENSE NOSE, VERY FRANK, RICH OF FRUITY AND SPICED SCENTS, PEPPER. SOFT AND COMPLEX STRUCTURE, VERY PERSISTENT AND TASTY.



SPECIFICATIONS

NERO D'AVOLA



APPELLATION: SICILIA DOC NERO D'AVOLA

VARIETIES: NERO D'AVOLA

VINTAGE: 2017

PRODUCTION AREA: BELICE VALLEY

SURFACE: 25 HECTARS

SUN EXPOSURE AND ALTIMETRY: 200-400 MSL, ON HILLS WITH GOOD EXPOSURE

COMPOSITION OF SOIL: MIXED, CALCAREOUS AND ALLUVIAL

TRAINING FORM: SPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YIELD PER HECTARE: 9 TON/HA

HARVEST PERIOD: END SEPTEMBER

WINEMAKING TECHNIQUES: THERMAL PREFERMENTATION STEEPING BALLAST MOVEMENT UNDER THERMAL CONTROL.

AGEING: INOX TANKS.

HISTORICAL NOTES: THE NERO D'AVOLA, ALSO KNOWN AS CALABRESE, IS ONE OF THE BEST VINES IN SICILY. ITS ORIGIN IS NOT WELL KNOWN, THE NAME IS PROBABLY DUE TO A CALABRIAN ORIGIN, BUT IS COMING FROM A WRONG TRANSLATION OF SICILAIN DIALECT WORD «CALAURISI», FUSION OF THE WORD «CALEA» (VINE) AND «AULISI» (AVOLA, A VILLAGE CLOSE TO SIRACUSA). IT WAS ALSO KNOWN TO THE FRENCH IN BURGUNDY AND IN GIRONDE AS «VIN MEDICINE», FOR THE HIGH ALCOHOL AND INTENSE SCENT. AS FROM 1911, THE NERO D'AVOLA VINE HAS BEEN TESTED IN MANY AREAS IN ITALY. WHILE REFINING ITS CULTIVATION METHODS IT WAS POSSIBLE TO REDUCE ITS SUGAR CONTENT AND TO INCREASE ITS ACIDITY. NOWADAYS, WINES MADE OF 100% OF THIS VINE ARE CONSIDERED AS SOME OF THE BEST ITALIAN REDS, WITH GREAT STRUCTURE AND INTENSE AND POWERFUL CHARACTER.

ORGANOLEPTIC DESCRIPTION: INTENSE RUBIN-GARNET COLOUR. RED RIPE WILD BERRIES SCENT, WITH MINERAL AND SOMEHOW SPICY NOTES. STRAIGHT, DRY FLAVOUR, GOOD STRUCTURE WITH A FINAL LIQUORICE NOTE.



SPECIFICATIONS

RIBOLLA GIALLA



APPELLATION: COLLIO RIBOLLA GIALLA DOC

VARIETIES: RIBOLLA GIALLA

VINTAGE: 2017

PRODUCTION AREA: COLLIO GORIZIANO, OSLAVIA

SURFACE: 28 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 MSL GOOD EXPOSED VINEYARDS

COMPOSITION OF SOIL: EOCENIC MARL «PONCA»

TRAINING FORM: GUYOT

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 6 TON/HA

HARVEST PERIOD: SEPTEMBER

WINEMAKING TECHNIQUES: SOFT PRESSING OF THE WHOLE GRAPES PARTIAL CRYOMACERATION, THERMO CONTROLLED FERMENTATION.

AGEING: INOX TANKS THEN IN THE BOTTLE.

HISTORICAL NOTES: THIS VINE WAS FOUND IN THE ANCIENT GREEK ISLAND OF KEFALONIA, EVEN IF IT WAS PROBABLY INTRODUCED BY VENETIAN TRADERS. THE FIRST ACCREDITED DOCUMENT IS DATED 1299, AT THE END OF MIDDLE AGES. IT'S ALSO POSSIBLE THAT RIBOLLA IS EVEN OLDER, DATING BACK TO ROMAN TIMES. STARTING FROM THE MIDDLE OF 14TH CENTURY, RIBOLLA WAS USUALLY OFFERED TO EMINENT PERSONALITIES VISITING THE CITY OF UDINE.

ORGANOLEPTIC DESCRIPTION: INTENSE STRAW YELLOW COLOUR, THE NOSE REVEALS STRONG SCENTS OF WHITE AND YELLOW FLOWERS AND EXOTIC FRUITS, QUITE COMPLEX AND FINE, FULL BODIED COMBINING STRENGTH AND FRESHNESS.



SPECIFICATIONS

FALANGHINA



APPELLATION: FALANGHINA DEL SANNIO D.O.C.

VARIETIES: FALANGHINA 100%

VINTAGE: 2017

PRODUCTION AREA: SANNIO BENEVENTANO

SURFACE: 22 HA

SUN EXPOSURE AND ALTIMETRY: 400-450 M SLM

COMPOSITION OF SOIL: CALCAREOUS AND CLAVEY SOIL, RICH OF TEXTURE.

TRAINING FORM: GUYOT

IMPLEMENTATION DENSITY: 5.200 PLANTS/HA

YELD PER HECTARE: 8 TON/HA

HARVEST PERIOD: END SEPTEMBER

WINEMAKING TECHNIQUES: SOFT PRESSING, FERMENTATION UNDER THERMAL CONTROL.

AGEING: INOX TANKS THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE SANNIO BENEVENTANO IS A HILLY TERRITORY OF VOLCANIC ORIGIN WELL KNOWN SINCE ANCIENT TIMES AS AN IDEAL ENVIRONMENT FOR THE CULTIVATION OF THE VINE.

ORGANOLEPTIC DESCRIPTION: BRIGHT STRAW YELLOW, WITH INTENSE AROMAS OF RIPE YELLOW FRUIT, JASMINE, IRIS AND GREEN APPLE, RIGHTLY BALANCED WITH A PALATE OF GREAT FRESHNESS AND FLAVOUR.



SPECIFICATIONS

FRANCIACORTA BRUT



APPELLATION: FRANCIACORTA DOCG

VARIETIES: CHARDONNAY, PINOT NERO

DEGORGEMENT: FEBRUARY 2019

PRODUCTION AREA: WINEYARDS ON FRANCIACORTA HILLS

SURFACE: 8 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-250 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT.

COMPOSITION OF SOIL: DIVERSIFIED MORAINIC SOILS, PARTLY CALCAREOUS, CLAYEY, ALLUVIAL, STONY TEXTURED.

TRAINING FORM: GUYOT, COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: END OF AUGUST

WINEMAKING TECHNIQUES: CRYOMACERATION, SOFT PRESSING, FERMENTATION UNDER THERMAL CONTROL. SECOND FERMENTATION IN THE BOTTLE.

AGEING: IN STACKED BOTTLES, 24 MONTHS ON LEES.

HISTORICAL NOTES: THIS AREA WAS ORIGINALLY MANAGED BY CISTERCIAN MONKS AND THEREFORE NOT SUBJECT TO TAXES ("FRANC"). ITS WINE-MAKING VOCATION ARISED IN THE SIXTIES, AND TODAY IS CONSIDERED BY FAR THE MOST IMPORTANT SPARKLING WINE AREA IN ITALY.

ORGANOLEPTIC DESCRIPTION: YELLOW-GREENISH COLOUR, GOOD INTENSITY, PERSISTENT AND FINE PÉRAGE. FRUITY AND GRASSY SCENTS, TOGETHER WITH A MELLOW BACKERY FRAGRANCE. RIGHTLY SOFT RECALLS THE WHOLE MEMORY OF ITS EVOLUTION. CONTINUOUS, BALANCED AND PERSISTENT.



SPECIFICATIONS

FRANCIACORTA PAS OPERE'



APPELLATION: FRANCIACORTA DOCG

VARIETIES: CHARDONNAY, PINOT NERO

DEGORGEMENT: FEBRUARY 2019

PRODUCTION AREA: WINEYARDS ON FRANCIACORTA HILLS

SURFACE: 8 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 250 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT

COMPOSITION OF SOIL: DIVERSIFIED MORAINIC SOILS, PARTLY CALCAREOUS, CLAYEY, ALLUVIAL, STONY TEXTURED

TRAINING FORM: GUYOT, COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: END OF AUGUST

WINEMAKING TECHNIQUES: CRYOMACERATION, SOFT PRESSING, FERMENTATION UNDER THERMAL CONTROL. SECOND FERMENTATION IN THE BOTTLE

AGEING: IN STACKED BOTTLES (46 MONTHS)

HISTORICAL NOTES: THIS AREA WAS ORIGINALLY MANAGED BY CISTERCIAN MONKS AND THEREFORE NOT SUBJECT TO TAXES («FRANCA»). ITS WINE-MAKING VOCATION ARISED IN THE SIXTIES, AND TODAY IS CONSIDERED BY FAR THE MOST IMPORTANT SPARKLING WINE AREA IN ITALY.

ORGANOLEPTIC DESCRIPTION: YELLOW-GREENISH COLOUR, GOOD INTENSITY, PERSISTENT AND FINE PÉRLAGE. FRUITY AND GRASSY SCENTS, TOGETHER WITH A MELLOW BACKERY FRAGRANCE. VERY DRY EVEN NOT AGGRESSIVE, RECALLS THE WHOLE MEMORY OF ITS EVOLUTION. CONTINUOUS, BALANCED AND PERSISTENT.



SPECIFICATIONS

FRANCIACORTA ROSE'



APPELLATION: FRANCIACORTA DOCG

VARIETIES: CHARDONNAY, PINOT NERO

DEGORGEMENT: MARCH 2018

PRODUCTION AREA: WINEYARDS ON FRANCIACORTA HILLS.

SURFACE: 8 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 250 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT.

COMPOSITION OF SOIL: DIVERSIFIED MORAINIC SOILS, PARTLY CALCAREOUS, CLAYEY, ALLUVIAL, STONY TEXTURED.

TRAINING FORM: GUYOT, COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: END OF AUGUST

WINEMAKING TECHNIQUES: CRYOMACERATION, SOFT PRESSING, FERMENTATION UNDER THERMAL CONTROL. SECOND FERMENTATION IN THE BOTTLE.

AGEING: IN STACKED BOTTLES FOR 24 MONTHS.

HISTORICAL NOTES: THIS AREA WAS ORIGINALLY MANAGED BY CISTERCIAN MONKS AND THEREFORE NOT SUBJECT TO TAXES ("FRANCA"). ITS WINE-MAKING VOCATION ARISED IN THE SIXTIES, AND TODAY IS CONSIDERED BY FAR THE MOST IMPORTANT SPARKLING WINE AREA IN ITALY.

ORGANOLEPTIC DESCRIPTION: SOFT ROSÉ WITH COPPER TONE SHADES WITH PERSISTENT AND FINE PÉRLAGE. FRUITY NOSE WITH CITRUS AND RED FRUIT SCENTS WITH A HINT OF SMOKE. FAIRLY SOFT, BUT FRESH AND TASTY.

