

KOEBRAND

2014 ITALIAN
WINE GUIDE



- Reading an Italian Wine Label
- Recognizing Italian Wines and Grape Varieties
- Exploring Italian Wine Regions
- Kobrand's Italian Portfolio
- Understanding Italian Wine Terms



ITALY

Since antiquity, Italy has been praised for its remarkable range of indigenous grapes and wide variety of winemaking styles. When the Greeks first settled in Italy, they were so impressed with the quality of wines and Italian winemaking techniques that they called it “Oenotria” (EH-NOH-TREE-AH), the land of wine. Northern Italy produces some of the world’s most refined and coveted wines: exquisite Barolo and Barbaresco in Piedmont; sublime Amarone and Recioto in the Veneto; world-class Chardonnay and Pinot Grigio in Friuli; crisp whites and hearty, tannic reds in Trentino. In Central Italy, Tuscany continues to release Italy’s most famous wines, Brunello di Montalcino and Chianti, and has also given the world some of its most collectible labels, blends made with international varieties, including the original Super Tuscan, Sassicaia, the world’s most sought-after bottling. To the south, Campania, Apulia, Sicily and Sardinia are leading a renaissance with new releases of robust, earthy wines with remarkable aging potential. No other country in the world produces as many wines as Italy and no other can claim such a wonderfully varied range of local cuisines and wine pairings.



THE ITALIAN WINE LABEL



European Union Classification*	Italian Classification	
DOP (Denominazione di Origine Protetta) or PDO (Protected Designations of Origin)	DOCG (Denominazione di Origine Controllata e Garantita)	The most stringent rules must be observed for a DOCG wine. Yields are more restricted than those of the DOC classification, the wine must pass a chemical examination performed by a government-licensed laboratory and a tasting panel must test the wine prior to bottling. Barolo and Chianti are examples of DOCG appellations.
IGP (Indicazione Geografica Protetta)	DOC (Denominazione di Origine Controllata)	DOC classification requires that a wine be produced in a distinct area in accordance with local laws and regulations; the wine must be produced in the designated vineyard area using specified varieties and following the specified methods of production to arrive at specified levels of alcohol and acidity.
Vini d'Italia or Wine With No Geographic Protection	IGT (Indicazione Geografica Tipica)	IGT denotes table wine with specific regional character. IGT was added to the classification system in 1992 to represent the unorthodox high quality wines that had been relegated to the VdT category because they did not adhere to DOC provisions. Sassicaia, for example, began as a VdT and was then reclassified as an IGT until it was awarded its own DOC in 1994.
	VdT (Vino da Tavola)	Literally, "table wines," can be produced anywhere in the country, using any grape variety.

Wine Names:

In some cases, the grape name and the appellation are the same (e.g., Barbera d'Alba or Barbera d'Asti, Brunello di Montalcino).

In others, only the appellation is given (Chianti, Barolo, Barbaresco).

Proprietary wine names have become increasingly popular in Italy and in some cases, these names have become appellations (as for Sassicaia).

* In 2009, the European Union introduced the PDO (Protected Designations of Origin) and PGI (Protected Geographical Indications) agricultural product classifications, comparable to the existing wine classifications specific to each of Europe's wine-producing countries, e.g. France's Appellation Contrôlée or Vins de Pays, though PDO and PGI govern other products in addition to wine. While they may reform some provisions of each country's comparable existing wine classifications, they do not replace them. A wine producer who is unable to gain PDO or PGI status will lose the respective national classification, but it is possible to hold both European and national classifications concurrently.

KEY ITALIAN WINES



<i>Wine</i>	<i>Variety</i>	<i>Region</i>
Amarone	Corvina, Rondinella, Molinara	Veneto
Barbaresco	Nebbiolo	Piedmont
Barbera	Barbera	Piedmont
Bardolino	Corvina, Rondinella, Molinara	Veneto
Barolo	Nebbiolo	Piedmont
Bolgheri	Merlot, Cabernet Sauvignon	Tuscany
Brachetto d'Acqui	Brachetto	Piedmont
Brunello di Montalcino	Sangiovese Grosso	Tuscany
Carmignano Rosso Riserva	Sangiovese	Tuscany
Chianti	Sangiovese blended with Merlot, Cabernet Sauvignon, Canaiolo or others	Tuscany
Collio Goriziano/CollioTocai	Pinot Grigio, Sauvignon Blanc, Ribolla, Pinot Nero, Cabernet Sauvignon, Merlot	Friuli
Dolcetto	Dolcetto	Piedmont
Est! Est!! Est!!! Di Montefiascone	Trebbiano	Umbria
Fiano di Avellino	Fiano	Campania
Franciacorta	Chardonnay, Pinot Nero	Lombardia
Frascati	Malvasia and Trebbiano	Latium
Gattinara	Nebbiolo and Bonarda with occasional blending of Vespolina	Piedmont
Gavi	Cortese	Piedmont
Ghemme	Nebbiolo	Piedmont
Greco di Tufo	Greco Bianco	Campania
Lambrusco	Lambrusco	Lombardia, Emilia Romagna
Lugana	Trebbiano	Veneto, Lombardia
Montefalco Sagrantino	Sagrantino	Umbria
Morellino di Scansano	Morellino	Tuscany
Moscato d'Asti	Moscato	Piedmont
Nero d'Avola	Nero d'Avola	Sicilia
Orvieto	Trebbiano, Verdello, Grechetto, Drupeggio, Malvasia	Umbria
Prosecco	Glera	Veneto, Friuli
Roero Arneis	Arneis	Piedmont
Rosso Conero	Sangiovese Montepulciano	Marches
Rosso di Montalcino	Sangiovese Grosso	Tuscany
Rosso di Montepulciano	Prugnolo (Sangiovese)	Tuscany
Salice Salentino	Negroamaro	Apulia
San Gimignano	Vernaccia	Tuscany
Soave (Classico or Superiore)	Garganega with either Chardonnay, Pinot Blanc or Trebbiano	Veneto
Taurasi	Aglianico	Campania
Trebbiano	Trebbiano	Abruzzo, Emilia Romagna
Valtellina	Chiavennasca	Lombardia
Valpolicella/ Valpolicella Ripasso	Corvina, Rondinella, Molinara	Veneto
Verdicchio	Verdicchio	Marches
Vermentino	Vermentino	Sardinia, Liguria, Tuscany
Vernaccia	Vernaccia	Tuscany, Sardinia, Marches
Vino Nobile di Montepulciano	Sangiovese blended with Prugnolo Gentile, Canaiolo, Trebbiano or Malvasia	Tuscany

KEY ITALIAN GRAPE VARIETIES

Variety	Region	Character / Use	Aromas & Flavors	Kobrand Examples
Arneis	 Piedmont	Medium- to full-bodied, subtly aromatic / Roero Arneis	Apricot, almond, mint	Michele Chiarlo Le Madri Arneis
Barbera	 Piedmont	Italy's second most planted grape; high acid even at full ripeness, low tannin / Barbera d'Asti	Red cherries, plum, spice, new leather	Michele Chiarlo Barbera d'Asti La Court Michele Chiarlo Barbera d'Asti Le Orme
Cabernet Franc	 Tuscany	Medium-bodied, lighter color, medium tannin, herbaceous / Super Tuscans and other blends	Raspberry, tobacco, red cherry, vegetal	San Guido Sassicaia, Campo al Mare Bolgheri
Cabernet Sauvignon	 Throughout Italy	Full-bodied, high tannin, deep-colored, ageworthy / Super Tuscans and monovarietals	Black currants, black cherry, chocolate, green bell peppers, tobacco, cedar	San Guido Sassicaia and Guidalberto, Sette Ponti Oreno & Poggio al Lupo, Cabreo Il Borgo, Campo al Mare Bolgheri, Nozzole Il Pareto, Santa Martina Rosso di Toscana, Salviano Solideo and Turlo', Agricola Punica Barrua
Carignano	 Sardinia	High in acidity, tannin and color / Blends	Raspberry, cherry, dried herbs, spice	Agricola Punica Barrua
Chardonnay	 Throughout Italy	Mutable character highly influenced by winemaking method, ageworthy / Monovarietals and blends	Apples, pear, citrus, peaches, tropical fruits; butter, nutty or vanilla, if oaked	Cabreo La Pietra, Nozzole Le Bruniche, Salviano di Salviano and Orvieto, Bollini Chardonnay Barricato 40
Cortese	 Piedmont	Pale, crisp, fruity, medium-bodied / Gavi	Lime, pear, citrus, mineral	Michele Chiarlo Le Marne Gavi
Glera (formerly "Prosecco")	 Veneto	High acid, low alcohol, light aroma / Prosecco and still wines; can be dry, semi-sweet or sweet	Apple, pear, lemon, melon	Caposaldo Prosecco
Merlot	 Throughout Italy	Plump fruit, full-bodied, low tannin, ageworthy / Super Tuscans and monovarietals	Black cherry, blackcurrant, violet, mocha, herbaceous	San Guido Guidalberto, Sette Ponti Oreno and Crognolo, Campo al Mare Bolgheri, Santa Martina Rosso di Toscana, Salviano Solideo and Turlo', Bollini Merlot, Caposaldo Chianti
Moscato / Muscat Blanc	 Piedmont	Highly aromatic, bright, fresh flavors, medium acidity, low alcohol / Moscato d'Asti and other dry, sweet, dessert or sparkling wines	Fresh grape juice, musk, apricots, honeysuckle	Michele Chiarlo Nivole Moscato d'Asti
Nebbiolo	 Piedmont	Difficult to grow, high acid, high tannin, highly aromatic / Barolo and Barbaresco	Leather, stewed prunes, chocolate, licorice, classic "tar & roses" aroma	Michele Chiarlo Barolos, Michele Chiarlo Reyna Barbaresco
Nero d'Avola / Calabrese	 Sicily	Full-bodied, high alcohol, medium acid, ageworthy / Monovarietals and blends	Red cherry, plum, pepper, spearmint, spice	Feudo Maccari Saia
Pinot Grigio / Pinot Gris	 Veneto	Full-bodied, high alcohol, medium acid, ageworthy / Monovarietals and blends	Lemon, apple, pear	Pighin Friuli Grave and Collio Pinot Grigios, Bollini Trentino and Trasassi Pinot Grigios, Caposaldo Pinot Grigio
Sangiovese and Sangiovese Grosso Super Tuscan blends	 Tuscany	Light- to full-bodied, high acid, earthy / Chianti, Brunello di Montalcino,	Dry mountain herbs, black cherry, leather, earth	Sette Ponti Oreno & Crognolo, Nardi Brunellos and Rosso, La Fuga Brunello, Cabreo Il Borgo, TorCalvano Vino Nobile di Montepulciano, Nozzole and Villa Nozzole Chiantis, Spalletti Chianti, Santa Martina, Rosso di Toscana, Salviano Turlo', Caposaldo Chianti
Sauvignon Blanc	 Veneto	Aromatic, light to medium-bodied, high acid / Monovarietals and blends	Grass, gooseberry, grapefruit, lime, asparagus, minerals	Campo al Mare Vermentino, Salviano di Salviano and Orvieto
Syrah	 Tuscany	Robust, deep-colored, high tannin, high alcohol, full-bodied, ageworthy / Super Tuscans and other blends	Smoky, blackberries, plums, licorice, pepper, earth, bacon	Santa Martina Rosso di Toscana
Trebbiano	 Throughout Italy	Italy's most planted white grape variety, light-bodied, high acid / Monovarietals and blends	Citrus, almonds	Salviano Orvieto
Vermentino	 Sardinia, Liguria, Tuscany	Highly aromatic, fresh, exuberant / Monovarietals and blends	Stone fruits, citrus, sage	Campo al Mare Vermentino



Tuscany (Toscana)

Since the Middle Ages, Tuscany's rolling hills have produced some of the world's most famous wines. The drastic temperature variations between day and night and excellent marl soils create ideal conditions for viticulture. In eastern and central Tuscany, Sangiovese is traditionally blended with other grape varieties to make Chianti while Trebbiano and Chardonnay are used to produce delightfully refreshing whites. To the west, Rosso di Montalcino and Brunello di Montalcino are made from Sangiovese Grosso. Along the western coast of the region, Bolgheri is the original home to Italy's most coveted Bordeaux-style wines, the "Super Tuscan," barrique-aged blends that include international varieties like Cabernet Sauvignon, Cabernet Franc and Merlot.

TUSCANY



Tenuta San Guido

Tenuta San Guido's visionary winemaking philosophy and incomparable wines started a stylistic revolution in Italian winemaking in the late 1960s that heralded the concept of the "Super Tuscan" with its release of Sassicaia. In 1994, a separate DOC appellation was created for Sassicaia. The 2000 vintage marked the debut of Guidalberto, a new expression of this remarkable terroir and its potential for Merlot. Winemaker Graziana Grassini has a long history of making cult Super Tuscan; she is joined by Tuscany's most acclaimed consulting oenologist, Giacomo Tachis.

Tenuta San Guido Sassicaia DOC

Exemplifying perfection without compromise, Sassicaia is a blend of Cabernet Sauvignon and Cabernet Franc. Since the 1968 vintage, the wine has been produced in the same style using the same winemaking approach. Explosive nose of black currants, graphite, herbs and minerals, with concentrated fruit, round tannins, and elegant acidity. Rightfully a red wine legend. **Pair with braised meats and hard cheeses.**



Tenuta San Guido Guidalberto, Toscana IGT

The Merlot (45%) and Sangiovese (10%) grapes blended with the Cabernet Sauvignon make this wine enjoyable earlier despite its remarkable aging potential. Brambly red currant and cherry aromas introduce fresh, crisp fruit with fine tannins, exceptional complexity and balance. **Pair with meat sauce pastas and roasted meats.**



Tenuta San Guido Le Difese, Toscana IGT

This 70% Cabernet Sauvignon and 30% Sangiovese blend of grapes selected from Tenuta San Guido estate's younger vines. This "mini Super Tuscan" offers benchmark quality at an affordable price. This full-bodied wine has intense black fruit aromas and flavors, with vanilla and toasty oak notes, and supple tannins. **Pair with casual beef dishes, grilled steaks and hamburgers.**



Tenuta Sette Ponti

The picturesque, historic Sette Ponti estate, named after its famed seven bridges (one of which is pictured in the background of Da Vinci's Mona Lisa), holds vineyards in Chianti Colli Aretini (Arezzo) which include a small plot of 70-year-old vines, the Maremma (southwestern coastal area of Toscana) and Bolgheri. The 750-acre estate is abundantly fruitful; in addition to 160 acres of planted vines, sunflowers and maize are grown and polo ponies, Tuscan Chianina cattle and Cinta Senese (rare wild pigs) are bred. In 1997, luxury goods entrepreneur Antonio Moretti began blending his own wines, with Carlo Ferrini overseeing all winemaking on the estate.

Tenuta Sette Ponti Oreno, Toscana IGT

Oreno, the river that runs through the estate, lends its name to this rich blend of Merlot (45%), Cabernet Sauvignon (40%) and Petit Verdot (15%) made from 15- to 20-year-old vines. With expressive aromas and packed, dense, plush fruit, this wine shows black currant, blackberry, toasted oak and graphite aromas and flavors with a beautiful, elongated mouthfeel and a very long finish.

Pair with roast meats and aged cheeses.



Tenuta Sette Ponti Crognolo, Toscana IGT

This barrique-aged Super Tuscan is made from Sangiovese with small amounts of Cabernet Sauvignon. Named after wild bushes that grow on the estate, this ripe-flavored, well balanced Sangiovese will pair well with a wide range of foods. Currant, plum, blackberry, cedar and cherry aromas and crisp, acidity-defined flavors characterize this wine, as do soft tannins and a very long finish.

Pair with grilled meats or seared tuna.



Tenuta Sette Ponti Poggio al Lupo, Maremma IGT

Taking the name of its estate, Poggio al Lupo means "Hill of the Wolf." This blend of Cabernet Sauvignon with smaller amounts of Alicante and Petit Verdot was created by Carlo Ferrini. Crushed black cherries, rosemary, cedar, cassis and raspberry aromas introduce chewy, crowd-pleasing fruit and a solid finish. **Pair with game and meats prepared in rich sauces.**



Tenute Silvio Nardi

As a founding member of the Brunello di Montalcino Consortium, Nardi is one of the oldest and most venerated producers of this legendary wine; the first bottle dates back to 1953. Their holdings in Casale del Bosco and Manachiara are counted among the most coveted plots in the appellation. Emilia Nardi manages the winery today.

Tenute Silvio Nardi Manachiara Brunello di Montalcino DOCG

Translated to mean "sunny morning," the 21-acre Manachiara vineyard with 45-year-old vines has a southeast exposure affording sunlight from early morning through late afternoon. Often cited as one of the greatest expressions of Brunello di Montalcino, this is a well structured, complex wine with expansive aging ability. Dark plum, berry, violet and mineral aromas introduce powerful, spicy dried cherry fruit on the palate with silky tannins and an extended finish. **Pair with roast lamb and aged cheeses.**



Tenute Silvio Nardi Brunello di Montalcino DOCG

A classic Brunello, blended with grapes from the Manachiara and Casale del Bosco estates. With violet, herbs, tobacco and roasted espresso aromas and crushed red cherry, plum and cassis fruit on the palate, this elegant wine has suave tannins and a creamy vanilla note. **Pair with thick porterhouse steak, rich fish like sturgeon or grouper.**



Tenute Silvio Nardi Rosso di Montalcino DOC

Grapes are hand harvested from Tenute Silvio Nardi's prestigious vineyard parcels in the northwestern section of Montalcino and then fermented in stainless steel tanks and aged for 6 months in Slovenian oak to produce a wine of intense wild cherry fruit aromas and flavors with notes of leather and spice and a velvety tannic structure. **Pair with grilled or broiled red meats or hearty pasta dishes.**



Ambrogio e Giovanni Folonari Tenute

The Folonari family has specialized in estate grown and bottled wines since the 1800s. Today, Ambrogio Folonari and his son Giovanni are counted among Tuscany's top winemakers, presiding over various estates located throughout Tuscany. Folonari owns and operates vineyards in each of Tuscany's primary areas of production. With exceptional expressions from each of the top appellations, Ambrogio e Giovanni Folonari Tenute is truly one of Tuscany's leading wineries.

Tenuta La Fuga Brunello di Montalcino DCG

This award-winning Brunello crafted from ripe, dense, estate-grown fruit is aged for 3 years in prized Slavonian oak casks and spends another year in bottle before release. Spicy aromas with a hint of anise introduce dense, complex crushed red cherry flavors with articulated acidity and noble tannins before an endless finish.

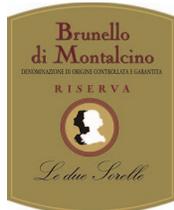
Pair with pasta, game or steak.



Tenuta La Fuga Le Due Sorelle Brunello di Montalcino DCG

Named for Giovanna Folonari, Ambrogio's wife, and her sister Fabia, Le Due Sorelle Brunello di Montalcino is offered as a Riserva special cuvée only in exceptional vintages. A classically styled Brunello, this wine has breathtaking depth and subtle complexity with intense aromas of dark berries, spices and smoky notes and flavors of ripe, mineral-inflected fruit. This wine will age gracefully for decades.

Pair with rich cheeses or game.



Tenuta del Cabreo Il Borgo, Toscana IGT

Sangiovese and Cabernet Sauvignon grapes for this Super Tuscan blend come from the Fattoria di Zano estate located in the hills above Greve in Chianti Classico. A sensuous wine with silky red and black berries, plum, raspberry and cassis aromas and flavors wrapped in a velvety texture. **Pair with hearty risotto, pork or beef dishes.**



Tenuta del Cabreo La Pietra Chardonnay, Toscana IGT

La Pietra is a single vineyard Chardonnay wine. The vineyard is located in the hilltop village of Panzano, in the heart of the Chianti Classico district. Apple and citrus aromas with toasted notes precede creamy, full fruit balanced by bracing acidity on the palate with a long finish. **Pair with oysters, poultry or grilled fish.**



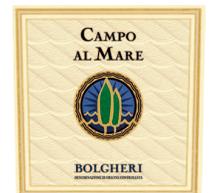
Tenuta Campo al Mare Bolgheri Vermentino DOC

Vineyards along the Tuscan coastline in Bolgheri, where the sea breeze imparts a crisp freshness to the fruit, yield the Vermentino (95%) and Sauvignon Blanc (5%) grapes. This is a crisp, dry white wine with beautiful notes of dried sage and citrus. **Pair with shellfish, fresh seafood and salads, young cheeses.**



Tenuta Campo al Mare, Bolgheri DOC

This round, plump Merlot blend includes roughly equal amounts of Cabernet Sauvignon and Cabernet Franc grown in Bolgheri's maritime climate and clay, limestone sand soils, representing ideal conditions for these Bordeaux varieties. A classic Bolgheri Super Tuscan with black berry, black currant and pepper aromas and deep, chewy fruit flavors before a long finish. **Pair with grilled meats and roast beef.**



**Fattoria di Gracciano Svetoni
TorCalvano Vino Nobile di
Montepulciano DOCG**

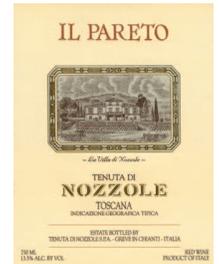
Crafted from 90% Sangiovese and 10% Prugnolo Gentile grapes from the TorCalvano Gracciano Estate located 5 km from the town of Montepulciano, this bright, elegant and graceful Vino Nobile di Montepulciano is a beautiful example of terroir expression. With red berry, coffee, toasted oak and vanilla aromas, the wine boasts rich blackberry fruit flavors with creamy texture and toasted notes.

Pair with roast suckling pig or lamb.



**Tenuta di Nozzole
Il Pareto, Toscana IGT**

This 100% Cabernet Sauvignon, sourced from 29-year-old vines in the 10-acre Il Pareto vineyard, is a modern-styled, big-structured, show-stopping Super Tuscan. Broad and dense, the wine has black currant, leather and gamey aromas with a vanilla note and big, ripe plum fruit on the palate. **Pair with braised meats and sharp cheeses.**



**Villa Nozzole
Chianti Classico DOCG**

Select lots of Tenuta di Nozzole estate grapes are dedicated to the production of Villa Nozzole Chianti Classico. Located in the heart of the Chianti Classico region, this family-run estate dates back to the 1300s. Ripe red cherry aromas and flavors with earthy notes are balanced by pleasant acidity and round tannins. **Pair with pasta dishes or an assortment of cheeses.**



**Tenuta di Nozzole Le
Bruniche Chardonnay,
Toscana IGT**

The Le Bruniche vineyard is Nozzole's finest for Chardonnay. 100% Chardonnay, the wine is fermented in stainless steel tanks to preserve freshness of fruit. Fresh lemon, honey, apple and white pear aromas and flavors are complimented with an excellent acidic structure. **Pair with poached and smoked fish and seafood.**



**Tenuta di Nozzole Chianti
Classico Riserva DOCG**

Made from 100% Sangiovese selected from Nozzole's 200 acres of vineyards in the Chianti Classico zone, this stylish Chianti Classico is aged in traditional Slavonian oak casks for 18 months. It showcases plum, red berry and cherry aromas and flavors along with full, soft tannins with an elegant finish. **Pair with pasta and risotto.**



New Shipper

**Santa Martina
Rosso di Toscana IGT**

A marriage between tradition and innovation, Santa Martina is a blend of Sangiovese, Merlot, Cabernet Sauvignon and Syrah. Folonari's Vigne a Porrone estate in the Maremma region and the Nozzole estate in Chianti Classico contribute most of the fruit that comprises this modern and distinctive wine. Aromas of wild berries precede a lush, full-bodied taste, a spicy finish and ripe, soft tannins.

Pair with pizza or pasta dishes.



**Tenuta di Nozzole La Forra
Chianti Classico Riserva DOCG**

Made only in exceptional vintages, La Forra blends 95% Sangiovese and 5% Cabernet Sauvignon. The La Forra vineyard is among Nozzole's finest, with 35-year-old vines located on a southerly exposed slope. This Chianti is the ultimate expression of Chianti's power and depth, with black-berry and cherry aromas and flavors and beautifully balanced acidity. **Pair with roast meats and aged cheeses.**



Spalletti Chianti DOCG

First released in 1912, this is truly a classic Chianti. 100% Sangiovese, the wine is easy-drinking, made in a crowd-pleasing style meant to be enjoyed young. Aged for 6 months in Slavonian oak, the wine shows light, floral, spicy, crushed red cherry aromas and flavors. An excellent value. **Pair with casual fare from burgers to fried chicken.**





Piedmont (Piemonte)

In the northwest of the country, Piedmont produces some of Italy's greatest red wines, such as Barolo and Barbaresco, each made using 100% Nebbiolo grapes, or Barbera d'Asti, a red wine of great elegance made from Piedmont's most widely planted grape and inspiring a new "Super Barbera" category. Moscato and Cortese grapes also produce excellent whites in this region. Nowhere else in Italy does terroir expression play such an important role in wine-making; steep slopes of Helvetian and Tortonian soil and a temperate climate cultivate grapes of exceptional quality. The Langhe hills area, origin of the region's most famous wines, has enjoyed a string of remarkable vintages. Although traditionally the wines have been made as blends of different vineyards, today leading producers release blended and cru (single-vineyard) bottlings.

PIEDMONT



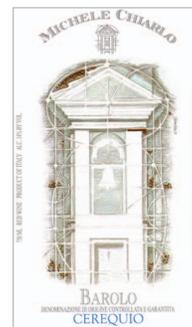
Michele Chiarlo

Michele Chiarlo is a seventh-generation Piedmont winegrower. In the three Piedmont production areas – Monferrato, Langhe, Gavi – Michele Chiarlo holds 110 hectares of vineyards. Since 1956, the Chiarlo winery has made some of the region's best Barberas and, beginning in the 1980s, focused on the production of high-quality Barolo.

Michele Chiarlo Barolo Cerequio DOCG

Chiarlo's single-vineyard Barolos (Cerequio and Cannubi) are counted among the greatest and most collectible wines of Piedmont, each one a marvelous example of terroir expression. Cerequio is located on a south-facing hillside between the communes of La Morra and Barolo. The excellent exposure, unique soil composition and mild climate make Cerequio one of the most prestigious crus in the Barolo region. Explosive aromas of dark plum, truffle, dark chocolate and mocha introduce flavors of crushed black cherry. This big wine has structured tannins and acidity, beautiful balance and an incredibly long finish.

Pair with white truffle risotto and red meats.



Michele Chiarlo Barolo Cannubi DOCG

Another of Chiarlo's cru Barolos, Cannubi is greatly defined by its very special soil composition; it is the only Barolo cru in which soils of Tortonian and Helvetian origin, belonging to different geological eras, intersect. In the middle of this famous hillside, Chiarlo owns an excellent parcel on a slope so steep that vineyards are planted on terraces. With gamey, currant, sweet almond and mocha aromas, the ripe, chewy, lush fruit on the palate is showcased in a velvety texture with shaping acidity and noble tannins before an endless finish.

Pair with game and aged cheese.



Michele Chiarlo Barolo Tortoniano DOCG

Tortoniano is a traditional blend from grapes grown in the Tortonion-era subsoil in the eastern part of the Langhe. Crisp aromas of plums, blackberries, kirsch and brambles precede clean fruit that broadens out on the palate with silky tannins. An excellent Barolo for early consumption, it is also an incredible value.

Pair with rich cheeses, braised lamb.





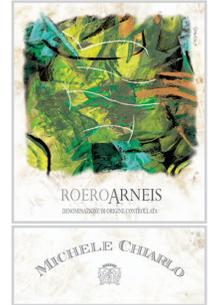
**Michele Chiarlo
Barbera d’Asti Superiore
Nizza La Court DOCG**

This 100% single-vineyard Barbera is made from grapes grown in the famed La Court vineyard in Nizza (the top growing area in Asti). Dark plum and crushed berry aromas precede anise, blackberry and chocolate on a palate that’s plush, ripe and balanced. This big, spicy Barbera shows focused acidity, soft tannins and a long finish. **Pair with roast meats and aged cheese.**



**Michele Chiarlo
Le Madri, Roero Arneis DOC**

Made from fruit grown in Roero, a small hillside area of calcareous marl and sand with traces of clay located just north of Alba, Arneis is a richly textured, aromatic variety that yields intense aromas of white flowers, mint and apricot. **Pair with seafood, poultry or a variety of young cheeses.**



**Michele Chiarlo
Barbera d’Asti Le Orme DOCG**

A 100% Barbera, this wine is made from vineyards in southern Asti in the hills around Nizza Monferrato with limestone and clay soils that produce the most elegant and refined of all Barberas. Brimming with fresh, crisp fruit, this easy-drinking Barbera is very versatile with food due to its cleansing acidity and soft tannins. An amazing value. **Pair with pasta, risottos and grilled meats.**



**Michele Chiarlo
Nivole Moscato d’Asti DOCG**

A classic, delicately sweet and effervescent treat made from 100% Moscato grapes, the wine is named after the famous mist of Piedmont and means “cloud” in the local dialect. Crisp, clean peach and apricot aromas and flavors give this traditional dessert wine a light character on the palate. **Pair with fresh fruits, biscotti or cake.**



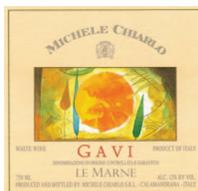
**Michele Chiarlo
Reyna Barbaresco DOCG**

From grey, calcareous marl soils rich in zinc, copper and boron deposits, Barbaresco grapes typically exhibit finer, more delicate and subtle characteristics than Barolos. With prune, red cherry, tea leaf and chocolate aromas and ripe cherry flavors with notes of earth and leather, this wine has broad fruit and substantial but round tannins on the long finish. **Pair with braised beef, pork or lamb and most cheeses.**



**Michele Chiarlo
Gavi Le Marne DOCG**

Made from 100% Cortese, this wine is fermented in stainless steel vats, a wonderfully pure expression of the grape variety and an interesting alternative to the much pricier white Burgundies with which it is often compared. Citrus and mineral aromas precede lime and green apple flavors, crisp acidity and a lengthy finish. **Pair with seafood and fresh, young cheeses.**





Umbria

Umbria is a small, landlocked region nestled amidst rural hillsides. Though it shares a similar climate and soil composition with its neighboring Tuscany, microclimates and tradition infuse Umbrian wines with a character all their own. Among Umbria's appellations, Orvieto has garnered the most attention and accounts for 80% of DOC production. In recent years, however, its rolling hills with prime sun exposure have hosted a diverse array of varieties. While the region is prized for indigenous varieties like Trebbiano Toscano and Malvasia, winemakers are increasingly adding international varieties into their blends, with uniquely Umbrian results that are gaining international acclaim.

UMBRIA



Tenuta di Salviano

A full spectrum of Umbrian wines make up the Salviano portfolio, from the classic Orvieto to progressive luxury red blends. The estate is part of the larger "Borgo" (collection of buildings) of Titignano, whose origin dates back to AD 937. In 1982, the holding was inherited by Marchesa Nerina Corsini Incisa della Rocchetta, whose family produces the legendary Sassicaia, and has since been run by her sons Piero and Giovanni.

Tenuta di Salviano, Salviano di Salviano, Umbria IGT

50% Sauvignon Blanc and 50% Chardonnay, chilled and clarified must is fermented in oak barriques for four to six months with lees contact. This vibrant, aromatic wine shows intense fruit and floral notes with a round, lush yet elegant palate with hints of banana, grapefruit and apple. **Pair with grilled seafood or poultry and a variety of cheeses.**



Tenuta di Salviano Orvieto Classico Superiore DOC

From Umbria's most renowned appellation, Salviano Orvieto Classico Superiore is an exquisite example of the pure, crisp white wine that has redefined the region. 30% Trebbiano Toscano, 30% Grechetto, 20% Chardonnay and 20% Sauvignon Blanc, each variety is vinified separately in steel tanks. The wine's elegant ripe fruit aromas introduce a well structured, refreshing and beautifully balanced wine. **Pair with sushi, fresh seafood, young cheeses.**



Tenuta di Salviano Solideo, Lago di Corbara IGT

Meaning "only to God," Solideo takes its name from the text inscribed on the 15th-century arch at Titignano. Cabernet Sauvignon blended with 20% Merlot, the finest grapes from select vineyards surrounding Lake Corbara are hand harvested and vinified separately. Ripe fruit, vanilla and spice are confirmed on the palate with rich yet soft, round tannins. **Pair with game, roasted meats or aged cheeses.**



Tenuta di Salviano Turlo', Lago di Corbara IGT

The indigenous Sangiovese grape makes up half of the blend, along with Cabernet Sauvignon (30%) and Merlot (20%). Vinified separately, fermentation of each lot occurs in steel tanks with a small portion of the finished blend aged in French oak barriques for added complexity. Complex and intense aromas of ripe fruit and jam with rich, full body and soft, persistent tannins. **Pair with hard cheeses, grilled or braised meats, risotto.**





Sardinia (Sardegna)

As with its tradition and culture, Sardinia's wine production has developed in relative isolation from the mainland. Spanish varieties such as Carignano, Torbato, Vermentino, Bovale and Cannonau predominate here. Since the 1990s, Sardinian producers have lowered their yields and produced barrel-aged wines; superior sub-zones have started to emerge in the province of Nuoro. Today, blends from Sardinia are counted among Southern Italy's top wines.

SARDINIA & SICILY



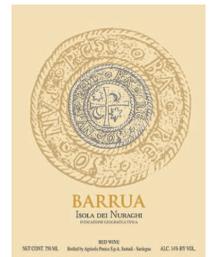
Agricola Punica

Agricola Punica is a joint venture between Tenuta San Guido and its technical director, Dr. Sebastiano Rosa, the groundbreaking Sardinian winery Cantina Santadi with its president Antonello Pilloni and Italy's most renowned consulting oenologist Giacomo Tachis, who is the project's technical director. In addition to a legacy of rich, well structured and highly acclaimed wines, Agricola Punica's founders share a fervent enthusiasm for Sardinia as a thriving and dynamic wine growing region. The 2002 vintage marked Barrua's debut release.

Agricola Punica Barrua, Isola dei Nuraghi IGT

Barrua is a blend of 85% Carignano, 10% Cabernet Sauvignon and 5% Merlot grapes sourced from the eponymous vineyard site. Expressive aromas of blackberry, black plum, herbs and spices introduce dense, ripe, black fruit, red currant and licorice flavors on the palate with a sensuous mouthfeel, velvety tannins and a long finish.

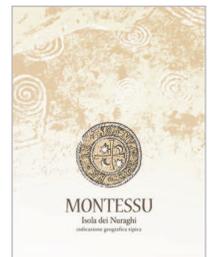
Pair with braised lamb or rich stews.



New Agricola Punica Montessu, Isola dei Nuraghi IGT

A blend of 60% Carignano, 10% Syrah, 10% Cabernet Sauvignon, 10% Cabernet Franc and 10% Merlot, Montessu features Carignano, the predominant grape of Spanish origin. Grapes come from the Basso Sulcis region, on calcareous clay and sandy soil. Offers intense aromas and flavors of black fruit with licorice notes. Full-bodied with a velvety texture and balanced tannins.

Pair with rack of lamb or pork tenderloin.



Agricola Punica Samas, Isola dei Nuraghi IGT

A blend of 80% Vermentino, 20% Chardonnay. White wine made from selected Vermentino and Chardonnay grapes, vinified with cryomaceration techniques to preserve the wine from oxidation. Harvesting done by hand at dawn to maintain the characteristic varietal notes of these grapes, mostly coming from vineyards with sandy soil.



Sicily (Sicilia)

Sicily has long led the country in the quantity of wine it produces and is rapidly emerging as an exciting wine region. Heightened interest in indigenous grape varieties, renewed investment in winemaking technology and vineyard management as well as aggressive marketing of her wines have attracted some of Italy's top oenologists and winemakers. The island's mountainous terrain and poor volcanic soil yield rich, spicy, herbaceous wines.

Feudo Maccari Saia, Sicilia IGT

This varietal wine is made from Sicily's most noble red grape, Nero d'Avola, grown on low-yielding, south-exposed, 20-year-old vines. With ripe blackberry, spice and toasted oak aromas, this wine has soft tannins and full, broad fruit on the palate. The wine's acidity contributes to a long, elegant finish. **Pair with grilled fish and meats.**



Feudo Maccari

Located in the province of Noto, Feudo Maccari is the newest estate to be launched by Dr. Antonio Moretti, owner of Tenuta Sette Ponti (in Tuscany). Together with world-renowned oenologist Carlo Ferrini, Moretti has planted the indigenous red Nero d'Avola vine as well as Cabernet Sauvignon, Syrah, and an indigenous white, Cataratto. The winery produced its first bottling, a 100% Nero d'Avola from 20-year-old vines, in 2002.

New Feudo Maccari, Nero d'Avola

This 100% Nero d'Avola is made from carefully pruned alberello (bush trained) vines that highlight this indigenous grape's distinct characteristics in the region where it grows best. Low yields (2.5 tons/acre) enhance concentration and complexity. Expressive red berry aromas with herbal and fruity notes; flavors are structured and balanced by bright acidity. **Pair with grilled red meats and BBQ.**



New Feudo Maccari, Grillo IGT

This 100% Grillo comes from vineyards near the sea, whose hot climate is driven by hot winds, and alberello vines are planted in calcareous, lime-rich soils. Grillo has thrived in these conditions for millennia. Expressive spring flowers, citrus and peach aromas have bitter almond and grass notes. Generous and rich flavors have fresh acidity. **Pair with seafood, delicate first courses, white meats, grilled fish, and stands up to Asian spices.**



Friuli-Venezia Giulia

Representing only 2% of Italian wine production, Friuli-Venezia Giulia's focus is not on the quantity, but rather on the quality of its wine. Known for its clean, crisp white wines, the region borders Austria to the north and Slovenia to the east. The special soil characteristics and microclimates unique to Friuli-Venezia Giulia make it one of the best suited growing regions in the world for Pinot Grigio production. The finest grapes are grown in the Collio hillsides: Collio Goriziano (Gorizia hills) or simply "Collio," Colli Orientali del Friuli (east) and Grave del Friuli (west).

Trentino-Alto Adige

The northernmost region, its alpine climate is especially well suited to white grape varieties such as Pinot Grigio. Winemakers enjoy nearly ideal conditions for the production of richly colored and flavored wines. Unusually hot summer days are balanced by cool evenings and this diurnal temperature variability allows grapes to mature fully without the risk of over-ripening from excessive heat.

Veneto

Veneto's moderate, maritime climate and complex soils yield well balanced, refreshing wines. The region produces traditional wines like Prosecco and Soave as well as international grape varieties.



NORTHEAST ITALY

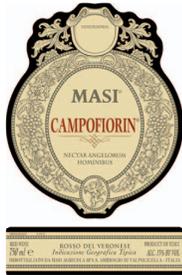


Masi Agricola

A specialist in producing Amarones and Reciotos using historic winemaking techniques, Masi is the leading Amarone producer, headed by President Sandro Boscaini. Over six generations of family ownership and management, the Boscainis have been vigneroni and winemakers in the Veneto. Masi owns the most historic estate in Valpolicella, and its vineyards are the region's finest terroirs. Made predominantly from indigenous varieties, wines are crafted with both traditional appassimento and modern techniques. The blend of winemaking methods enhances the personality of each wine while maintaining a recognizable Venetian style. Constantly innovating, in 1964 Masi introduced Campoforin, a wine which launched a new category, the "Supervenetian." To produce this wine, Masi reinvented the double fermentation method.

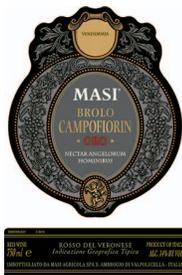
Campoforin Rosso del Veronese IGT

The original "Supervenetian," this bold, ripe rich wine is crafted using Masi's double fermentation method. This specialty red is made from local Veronese grapes Corvina, Rondinella and Molinara vinified and re-fermented with a small portion of semi-dried grapes of the same varieties. **Pair with pasta in rich meat or mushroom sauces, grilled or roasted red meats, game and mature cheeses.**



Brolo Campoforin Oro Rosso del Veronese IGT

Named for the French 'clos,' a walled vineyard, 'Brolo' is a special selection of Campoforin that expresses the individual style of local Veronese grapes, particularly Corvina, and the original methods of appassimento and Masi's double fermentation. **This rich, velvety, complex and elegant wine pairs with pasta in meat or mushroom sauces, grilled or roasted red meats, game and cheese.**



Masianco Pinot Grigio e Verduzzo delle Venezie IGT

Masi's most up-to-date Italian white is also the estate's white "Supervenetian," a wine of great personality. Masianco blends the elegant, fruity and rich aromas of this grape grown in Friuli, with the structure, poise and body of the native Verduzzo, picked slightly over-ripe. **Pair with hors d'oeuvres, fish, and white meats, also an ideal aperitif.**



Costasera Amarone della Valpolicella Classico DCGC

Costasera's sunset-facing slopes are the best terroir for Amarone in Valpolicella Classico. To produce this powerful, noble and complex wine, ancient varieties Corvina, Rondinella and Molinara and winemaking methods (vinifying grapes semi-dried on racks) are combined with modern techniques.

Pair with grilled or roasted red meats, game, hard cheeses like parmesan, or enjoy by itself.



Riserva di Costasera Amarone della Valpolicella Classico DCGC

Majestic, complex and exuberant, this special cru of Costasera is a benchmark Amarone. Masi's unrivalled expertise in appassimento gives the grapes a long period of further ripening. The ageing period is a minimum three years in casks made from the finest wood types.

Ideal by itself after dinner, or pair with red meat, game and mature cheeses.



Campolongo di Torbe Amarone della Valpolicella Classico DCGC

Masi Cru wines come from selected single vineyards. Campolongo di Torbe vineyard has been lauded since the 12th Century; its wine the most elegant of Masi's Crus. Production is extremely limited and made only in the best years. **Ideal by itself or pair with red meats, game, quail, and mature cheeses like parmesan and pecorino.**



Mazzano Amarone della Valpolicella Classico DCGC

Masi Cru wines are reference points, crafted from the finest terroirs in Valpolicella. The Mazzano vineyard has revered since the 12th Century; its austere, majestic wine is a prototype Amarone. Production is extremely limited and made only in the best years.

Ideal by itself or pair with red meats, game, quail, full-flavored dishes, and strong cheeses like parmesan and pecorino.



Serego Alighieri Vaio Armaron Amarone della Valpolicella Classico DCGC

The term Amarone probably comes from this old, venerated vineyard named Vaio Armaron. Since 1353, the noble Serego Alighieri family, descendants of Dante, have been Valpolicella wine growers with passion and focus. An extremely rich, plush and complex wine. **Pair with red meat, game, quail, roast, and strong, hard cheeses like parmesan and pecorino.**



Bonacosta Valpolicella Classico DOCG

A classic in great Veronese tradition, Bonacosta's contemporary style makes this wine elegant, simple and fresh.

An inviting, vibrant wine, Bonacosta is named for the area at the foot of the slopes where Masi farms grapes for Amarone. **Pair with soups, pasta, risottos, simple and substantial red-meat dishes, and with fresh cheese.**



Modello Rosso delle Venezie IGT

An innovative wine with the unmistakable style of the Veneto, using native grapes, traditional winemaking methods and exceptional vineyards. A proprietary Masi blend of local grapes Refosco, Raboso and others makes this lively, fruity and spicy wine.

Pair with soups, pasta and risotto, simple and substantial red-meat dishes, and fresh cheeses.



Modello Bianco delle Venezie IGT

An innovative wine with the unmistakable style of the Veneto, using native grapes, traditional winemaking methods and exceptional vineyards. Pinot Grigio lends a floral, fresh character; other local grapes in the blend give complexity and regional identity. A perfect aperitif.

Pair with rice and pasta in delicate sauces, Mediterranean cuisine, white meats, poultry and vegetarian dishes.



Tupungato Passo Doble Rosso di Argentina

Masi's double fermentation method is joined with the outstanding terroir of the Uco Valley in Mendoza. This ripe, full-bodied wine gains Argentinian ripeness, power and expressiveness from Malbec, while Corvina lends style, elegance and warmth typical of wines from the Veneto. **Pair with grilled or roasted red meats, game birds, mature and strong cheeses.**



Fernando Pighin & Figli

With a 500-acre estate in Risano, the heart of the Friuli Grave DOC, and a 75-acre estate in Spessa di Capriva in the esteemed Collio DOC, the Pighin family has rightfully earned global recognition for their exceptional white wines. Pighin takes great care with vinification as well as viticulture, carefully controlling every aspect of production. A leader in the region's research and development, Pighin continues to perform extensive vine and soil analyses in order to match clonal selections with soil attributes and microclimates. For over 40 years, Pighin has crafted its wines strictly from grapes grown on its estate vineyards, with acclaimed oenologist Paolo Valdesolo consistently lending his expertise since 1981.

Fernando Pighin & Figli Pinot Grigio, Collio DOC

Pighin's 75 acres of south-exposed vineyards are located in the sunniest area of the Collio region. To maximize its nuanced complexity, this 100% Pinot Grigio rests on the lees for three months before filtration, stabilization and bottling. With spicy, honeydew melon and pineapple aromas, the wine has a creamy mouthfeel and lively acidity that sustains a long finish. **Pair with fish dishes, sushi, risotti, white meats.**



Fernando Pighin & Figli Pinot Grigio, Friuli Grave DOC

The 100% Pinot Grigio grapes are gently pressed immediately after harvest with a two-week cold-temperature fermentation in stainless steel tanks. Neither malolactic fermentation nor oak aging are used. The wine shows floral, spicy, grapefruit and pear aromas and flavors with zippy acidity, well balanced and a long finish. **Pair with poultry, fish, pasta in light sauces and soft cheeses.**



Fernando Pighin & Figli Sauvignon, Friuli Grave DOC

Like the gravelly Graves region of Bordeaux, Grave del Friuli owes its name to the gravel in the subsoil, which forces the roots of the vine to grow deep into the earth in search of water. As the vine struggles, its fruit grows richer, resulting in full, well-structured wine with remarkable minerality. **Pair well with vegetable soups—especially cream-based soups—soufflés and dishes with eggs and asparagus. Also excellent with salami.**

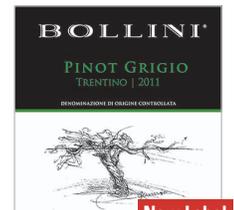


Bollini

The Bollini winery was launched by wine-industry legends Neil and Maria Empson in 1979. During their honeymoon in Italy, they recognized Friuli and Trentino-Alto Adige's enormous potential for the production of fine wine. They lobbied for grape variety names to be allowed on labels (creating a trend that continues today) and set new production standards. Neil Empson oversees the production of all Bollini wines.

Bollini Pinot Grigio, Trentino DOC

This 100% Pinot Grigio is pressed immediately, with fermentation taking place in temperature controlled stainless steel tanks, followed by malolactic fermentation. Lemon, grapefruit and white blossom aromas lead to stony, concentrated fruit on the palate with bracing acidity and a long finish. **Pair with smoked prosciutto.**



New Label

Bollini Vigna Trasassi Pinot Grigio, Friuli Grave DOC

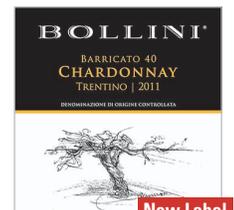
This 100% Pinot Grigio is named vigna tra sassi, Italian for "vineyard among stones," where rocks reflect the day's sunshine and radiate accumulated warmth overnight, producing fully ripe grapes with pronounced aromas and concentration. With intense, persistent fresh fruit and spring flower aromas, the wine shows crisp acidity and balance. **This great aperitif also pairs with risotto, and raw or cooked fish.**



New Label

Bollini Chardonnay Barricato 40, Trentino DOC

Forty percent of the must is fermented in old barriques for four to five months (hence the name "Barricato 40") and the rest in temperature controlled stainless steel tanks. With ripe peach, apple, honey and spicy aromas and flavors, the wine has a clean character on the palate with a light buttery note. **Pair with lemon sole or scallops.**



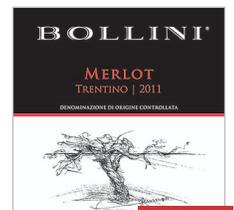
New Label



New Shipper

Bollini Merlot, Trentino DOC

Following fermentation in temperature controlled stainless steel tanks, this 100% Merlot is aged for 12 to 15 months in large Slavonian oak casks. The wine showcases plush, chewy black berry and cherry fruit with soft tannins. **Pair with spicy pasta sauces and grilled meats.**



New Label

Caposaldo

The hills of three of Italy's finest winegrowing regions produce Caposaldo's wines. The Pinot Grigio, Prosecco and Sweet Pink Merlot Moscato sparkling wines come from the Veneto region in Italy's Northeast. Chianti's clay soils and continental climate create ideal conditions for the Sangiovese grapes that produce Caposaldo's Chianti. The Moscato, Sweet Red and Sweet Moscato grow in the white marl and chalky soil of Lombardy.

We are pleased to introduce an elegant new package for Caposaldo in 2013, a look that makes Caposaldo stand out on the shelf for today's consumer!

Caposaldo Pinot Grigio, Veneto IGT

Three hillside vineyards located between the provinces of Vicenza and Verona in the Soave DOC yield the fruit. Vinified without malolactic fermentation, the wine is fresh-finished, with aromas of white fruit and apple offset by acacia blossoms and almonds in a crisp, vibrant structure. **Pair with sushi, grilled vegetables, light meats.**



Caposaldo Chianti DOCG

Made from 75% Sangiovese, 10% Cabernet Sauvignon, 10% Merlot and 5% Malvasia, this Chianti comes from fruit from the hilly provinces surrounding Arezzo and Siena. Smooth, perfumed red fruit aromas lead to a plush, red berry and cherry palate with excellent structure and a long, elegant finish. **Pair with a cheese course, pasta or grilled meats.**



Caposaldo Prosecco DOC Brut

100% Glera (the grape formerly named Prosecco) grapes are hand harvested from low-yielding, select vineyards located in Pieve di Soligo in the Colli Trevignani, in Veneto. Fruity aromas of citrus, green apple and acacia blossoms accompany a freshness and pleasant acidity that make this sparkling wine an excellent aperitivo or dinner wine. **Pair with shellfish, fresh cheese and light meats.**



Caposaldo Moscato IGT

Caposaldo Moscato is 100% Moscato Bianco from the cool climate of Provincia di Pavia in northern Italy's Lombardy region. Bright golden yellow in color, this sweet sparkling wine delivers an assertive bouquet with enticing aromas of rosewood, ripe fruit, sage and musk. **Pair with fresh fruits, cookies or pies.**



On the cool hilltops of northern Italy's Veneto and Lombardy regions, the warm daytime sun contrasts with cool night air and helps Caposaldo's grapes retain their distinctive aromas.

Caposaldo Sweet Pink Merlot Moscato Sparkling Wine

The red Merlot and white Moscato grapes are combined to make this pink wine. This lightly sweet wine delivers intense berry, rose petal and herb aromas and flavors, and fresh, vivacious bubbles. **Pairs well with light pastry and fruit tarts made with apples, pears, fresh berries or stone fruits such as peaches and apricots.**



Caposaldo Sweet Red Sparkling Wine

The black Malvasia Nera and Merlot grapes are combined to make this red wine. This lightly sweet wine delivers intense floral and red berry aromas and flavors, and fresh, vivacious bubbles. **Versatile at both the beginning and the end of a meal: first with antipasti such as salami and prosciutto, later with berry desserts such as tarts and pies.**



Caposaldo Sweet Moscato Sparkling Wine

The Moscato grape is used to make this clear wine. Bright gold in color, this sweet wine delivers intense pear, peach and spice aromas and flavors, and fresh, vivacious bubbles. **Enjoy with fruit pies and tarts, fruit cobblers or fresh strawberries, peaches or raspberries.**



ITALIAN WINE TERMS



Abbccato	Medium sweet
Amabile	Sweet
Annata	Vintage (vecchia annata is used to denote “old vintage” wines)
Autoctono	Indigenous
Azienda Agricola	Farming company (often used in a winery’s name)
Azienda Vinicola	Wine-producing company (often used in a winery’s name)
Bianco	White
Botte (pl. botti)	Traditional large oak barrels for fermentation and/or barrel aging
Bricco (bric)	Piedmontese dialect for hilltop, often associated with vineyard names
Consorzio	Consortium
Cru	Vineyard
DOC	Controlled origin appellation (Denominazione d’Origine Controllata)
DOCG	Controlled and guaranteed origin appellation (Denominazione d’Origine Controllata e Garantita). DOCG is the top classification in Italy and denotes that the wine was sampled and approved by the appellation board before release.
Dolce	Sweet
Fattoria	Estate
Frizzante	Sparkling
IGT	Characteristic geographic classification (Indicazione Geografica Tipica), always accompanied by a region name (e.g., Toscana IGT)
Imbottigliato	Bottled
Passito	Dried-grape wine
Podere	Estate
Poggio	Hilltop, often used in Tuscan estate names
Ripasso	Literally, “re-passed,” for the practice of enriching some Valpolicellas by re-fermenting them on unpressed Amarone skins
Riserva	Reserve (riserva wines undergo extended aging in bottle before release)
Rosato	Rosé
Rosso	Red
Secco	Dry
Semi-dolce	Semi-sweet
Sorì	Piedmontese dialect for a plot within a vineyard (cru) that enjoys ideal exposure
Super Tuscan	A barrique-aged, Bordeaux-style blend made from international varieties and/or Sangiovese
Superiore	Superior, an official classification applied to wines deemed to be of superior quality because of their higher alcohol content and longer aging prior to release
Tenuta	Estate
Vendemmia	Harvest (vintage)
Vino da dessert	Dessert wine
Vitigno	Grape variety
VQPRD	Wines of quality produced in select regions (Vini di Qualità Prodotti in una Regione Determinata)

Press Accolades



TENUTA SAN GUIDO



TENUTA SETTE PONTI

NOZZOLE

Sassicaia

Guidalberto

Oreno

Crognolo

Poggio al Lupo

Il Pareto

La Forra Chianti
Classico Riserva

Chianti Classico
Riserva

Gambero Rosso
Tre Bicchieri

🍷🍷🍷 Outstanding

2009, 2008, 2007,
2006, 2005, 2004,
2003, 2002, 2001,
2000, 1999, 1998,
1997, 1996, 1995,
1993, 1992, 1990,
1988

2008, 2004

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2009, 2007,
2004, 2001,
2000, 1998,
1997, 1993,
1990, 1988

1990

Due Bicchieri

🍷🍷 Very good to excellent and
Tre Bicchieri candidates

2009, 2007,
2006, 2005,
2003

2008, 2007,
2006, 2003,
2001, 1999

2003, 2001

1999

Robert M. Parker, Jr.'s
Wine Advocate

94 Pts (2009)
96 Pts (2008)
95 Pts (2007)
97 Pts (2006)
93 Pts (2005,
2004, 2003)

90 Pts (2010)
92+ Pts (2009)
90 Pts (2008)
92 Pts (2007)
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94+ Pts (2009)
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91 Pts (2006)
90 Pts (2001)

89 Pts (2007)
90 Pts (2006)

Wine Spectator

94 Pts (2008,
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2004, 2001)
93 Pts (2009,
2007, 2000)
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92 Pts (2009, 2004)
93 Pts (2007)
95 Pts (2006)
90 Pts (2005,
2003, 2000, 1999)
Recommended
CS Producer
91 Pts (2001)

91 Pts (2006,
2003)
90 Pts (2004,
2001)

90 Pts (2007)

Stephen Tanzer's
International
Wine Cellar

97 Pts (2009)
91 Pts (2007,
1999)
95 Pts (2006)
90 Pts (2005)
96 Pts (2004)
93 Pts (2003,
2000)

91 Pts (2010,
2008)
90 Pts (2005,
2004, 2000)

91 Pts (2007)

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90 Pts (2007)

Decanter

★★★★★ Outstanding
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Bronze Medal
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Wine Enthusiast
Magazine

97 Pts (2008,
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95 Pts (2007)
Cellar
Selection
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91 Pts (2003)
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91-92 Pts
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91 Pts (2001)
Editor's Choice

94 Pts (2004)
90 Pts (2001)

91 Pts (2006)
90 Pts (2004)



TENUTE SILVIO NARDI

Le Bruniche	Il Borgo	La Pietra	Bolgheri	La Fuga Brunello di Montalcino Riserva Due Sorelle	La Fuga Brunello di Montalcino	TorCalvano	Manachiana Brunello di Montalcino	Brunello di Montalcino	Rosso di Montalcino
	2006, 1996, 1995, 1993, 1990, 1985			2004			1999, 1997		
	2007, 2001, 2000	2003		2001, 1999	2001, 1999		2004, 1998	1997	2002, 2001, 2000
	91 Pts (2009, 2001) 90 Pts (2007, 2006, 2000, 1997)	88 Pts (2010, 2001) 89 Pts (2009, 2006)	89 Pts (2010, 2009, 2004)	90 Pts (2006) 93 Pts (2004) 92 Pts (1997)	92 Pts (2007, 2006, 2005, 2004, 2001, 1999) 90 Pts (1998)	90 Pts (2008) 89 Pts (2007) 91 Pts (2001)	90 Pts (2006, 1998) 91 Pts (2005, 2003) 92 Pts (2004, 2001)	91+ Pts (2004) 91 Pts (2003) 90 Pts (2001)	89 Pts (2007, 2006) 88 Pts (2008, 2004)
86 Pts (2010, 2008, 2003) 87 Pts (2009, 2007, 2002) Best Value (2007, 2006) 88 Pts (2006) 86 Pts (2004)	90 Pts (2009, 1995) 94 Pts (2007) 93 Pts (2008, 2006) 92 Pts (2003, 2000, 1990) 91 Pts (2001)	87 Pts (2009) 88 Pts (2008, 2007) 89 Pts (2006) 90 Pts (2003, 1998) 91 Pts (2001)	93 Pts (2009, 2005) 91 Pts (2008, 2007) Highly Recommended	94 Pts (2006) 91 Pts (2004) 90 Pts (2001) 93 Pts (1999)	93 Pts (2007) 90 Pts (2006, 2004, 1997) 91 Pts (2003) 92 Pts (2001, 1999)	92 Pts (2003)	92 Pts (2006) 90 Pts (2005) 93 Pts (2004, 1998) 91 Pts (2003, 1995) 95 Pts (2001, 1997) 94 Pts (1999)	93 Pts (2006) 91 Pts (2005, 1997) 90 Pts (2004, 2003, 2001) 92 Pts (1999)	89 Pts (2009)
	90 Pts (2009)				92 Pts (2006) 93 Pts (2001) 94 Pts (1999) 91 Pts (1997) 92 Pts (1995)	90 Pts (2007, 2003) 91 Pts (2004)	93 Pts (2006) 90 Pts (2005, 2003) 91 Pts (2001)	94 Pts (2006) 91 Pts (2003) 90 Pts (2001, 2000, 1999) 93 Pts (1997)	
	Commend (2007) ★★★★★ (1999) Gold Medal (2006) ★★★ (2004)		★★★★★ (2004)	Bronze Medal (1997) ★★★ (2004)	★★★★★ (2005, 2001, 2000) Bronze Medal (2004) ★★★ (2007)		★★★★★ (2005, 1997) Bronze Medal (2004)	Commend (2004, 2003) ★★★★★	★★★★★ (2004, 2002)
86 Pts (2004) 86 Pts (2002)	93 Pts (2004) 90 Pts (2001)		89 Pts (2008, 2007) 88 Pts (2008, 2005, 2004)	96 Pts (2006) 94 Pts (2004)	94 Pts (2007) 90 Pts (2006, 2004, 2001, 1997) 92 Pts (2005)		91 Pts (2007, 2004, 2001) 94 Pts (2006) 93 Pts (2005) 92 Pts (1998)	91 Pts (2007, 2004, 2000) 94 Pts (2006) 92 Pts (2005, 1997) 93 Pts (1999)	90 Pts (2002)