ITALY

Italy is a spirited, thriving, ancient enigma that unveils, yet hides, many faces. Invading Phoenicians, Greeks, Cathaginians, as well as native Etruscans and Romans left their imprints as did the Saracens, Visigoths, Normans, Austrian and Germans who succeeded them.

As one of the world's top industrial nations, Italy offers a unique marriage of past and present, tradition blended with modern technology -- as exemplified by the Banfi winery and vineyard estate in Montalcino.

Italy is 760 miles long and approximately 100 miles wide (150 at its widest point), an area of 116,303 square miles -- the combined area of Georgia and Florida. It is subdivided into 20 regions, and inhabited by more than 60 million people.

Italy's climate is temperate, as it is surrounded on three sides by the sea, and protected from icy northern winds by the majestic sweep of alpine ranges. Winters are fairly mild, and summers are pleasant and enjoyable.

NORTHWESTERN ITALY

The northwest sector of Italy includes the greater part of the arc of the Alps and Apennines, from which the land slopes toward the Po River. The area is divided into five regions: Valle d'Aosta, Piedmont, Liguria, Lombardy and Emilia-Romagna. Like the topography, soil and climate, the types of wine produced in these areas vary considerably from one region to another. This part of Italy is extremely prosperous, since it includes the so-called industrial triangle, made up of the cities of Milan, Turin and Genoa, as well as the rich agricultural lands of the Po River and its tributaries.

NORTHEASTERN ITALY

The three regions of the northeast known as Tre Venezie, or simply Le Venezie, hold top place in Italy in terms of the quality wines. Of the three regions, Veneto is the largest producer of DOC wines, while Trentino-Alto-Adige has the highest percentage of DOC in comparison with total output. Friuli Venezia Giulia, the third region, known for well-structured red and white wines, is now being discovered.
CENTRAL ITALY

Because they benefit from ample sunshine and moderate temperature, the band of hills and mountains occupying the center of the Italian peninsula represents an ideal environment for the production of quality. The six regions of central Italy -- Tuscany, the Marches, Umbria, Latium, the Abruzzi and Molise -- account for one-quarter of wine output.

SOUTHERN ITALY

The sun-drenched vineyards of the six regions of the south -- Campania, Apulia, Calabria, Basilicata, Sicily and Sardinia -- were the cradle of Italian enology. Winemaking there benefited from the contributions of Greek colonists, who introduced new varieties and advanced techniques of cultivation, spreading from the island and the south to the rest of the peninsula.

When they took over the area, the Romans showed great capacity for exploiting the heritage of such wines as Falerno, Cecubo, Ciro' and Mamertino, which were important in respect to the inspiration they provided such poets as Virgil and Horace. The techniques used in the area for growing grapes and making wines were carefully studied and commented on by such authors as Pliny the Elder and Columella.

Despite their noble origins and the attention devoted to them over the centuries, the wines suffered numerous setbacks, one of the most serious of which was the order of the Emperor Domitian, who, concerned by the excess production of wine in every part of the Roman Empire, uprooted numerous vineyards.

THE FOOD

When most people think of Italian food, their senses immediately perk up into a gustatory salute. Is there a national cuisine of Italy? The answer is no, just as there are no national French, Chinese or Mexican cuisines. What exist, instead are the traditional "cuisines of the people," with dramatically distinguishable regional accents and "haute cuisines," international in scope and execution, whose various epicurean preparations are provided great attention and care.

The "cuisines of the people," given their grass-roots nature, are featured in myriad restaurants, country inns, insignificant taverns and neighborhood eateries, while the "haute cuisine" reigns in luxury hotels, renowned resorts and deluxe restaurants.

To an Italian, the term "Italian cooking" means almost nothing. However, he will react to and have definite views on Tuscan or Piemontese or Neapolitan or any other type of regional foods.

Basically, there are two major areas of taste in Italy. The north offers more delicate foods, featuring mostly rice (especially in the northern Po Valley -- Piedmont, Lombardy and Veneto), pasta in light sauces, baby lamb, veal, butter, cream, cheese and lots of crisp wines -- first discovered by American tourists and now the rage in the U.S.
The other "southern" area begins with Rome and ends in Sicily. There the rich bloodiness of the tomato prevails. This type of cuisine, redolent of garlic and flushed with tomatoes, is widely known in the U.S.

"Southern" cuisine was first introduced to the US in the early 1900's. At that time, waves of immigrants from the sun-baked Mezzogiorno, Italy's much neglected and impoverished south, landed in America to seek a new life. Those with manual skills found work as carpenters, tailors and stone masons; others, with limited skills and a minimum of education, took odd jobs, especially in restaurants, as dishwashers, busboys or waiters. They worked under owners whose culinary background consisted of having watched their mothers cook. These "restaurateurs" served dishes they were familiar with, using ingredients that they had known, adding a few baroque touches to make them appear more sophisticated. They twisted what was originally good food into an offense to the sense by sprinkling it with massive doses of garlic, onion, hot pepper, oregano, basil and tomatoes to make it more "authentic." American readily accepted it, thinking, "That's Italian!"

Pizza is the ultimate expression of "southern" cuisine. It is a primitive dish of bread dough baked to a perfect crispness in a very hot oven (wood ovens are best). Pizza has definite visual and palate appeal, even when topped with the simplest ingredients the basic tomato sauce and mozzarella. (Today's "pizza tailors" concoct almost anything, just for the effect.) Pizza is prominently featured on the breakfast table of many Neapolitans.

Pizza's origins date to the ancient Romans. They did not know pizza as we know it today, because they were not aware of the existence of tomatoes (introduced in Europe after the discovery of the New World). They called the dish "placenta," and solid it in a "placentarium." Its ingredients were ground spelt, wheat, chickpeas and raisins.

Fortunately, today, Italian cuisine in the United States is coming into its own with a phantasmagoria of exquisitely prepared, colorful, sensuous, varied and vivid dishes. Much to be commended is the diligent work of Gruppo Ristoratori Italiani, a national organization of professional Italian restaurateurs who are devoting a lot of time and effort to train tomorrow's professionals in the art of Italian food preparation. They have been instrumental in establishing, for the first time, a course on Italian cuisine, as well as an Italian restaurant called "Caterina de Medici" at the Culinary Institute of America at Hyde Park, New York. In addition, they have donated scholarship funds to the school.

Summing up the Italian's passion for good food is the following inscription that appears on the lintel of a monastery in the region of Umbria. It says: "In the kitchen, the soul reaches perfection." Italians are proud to savor that perfection.

The WINES

In Italy today, about one out of every 15 acres bears grapes. The most dramatic strides in improving quality have come through high-level technical specialization, as pioneered by Banfi's Italian team. Gone are the days of decaying wines, stifled by overexposure to wood, magnificent examples of obsolescence.

Thanks to the use of horizontal presses, stainless-steel tanks, filtration of must, temperature controlled fermentation, storage at low temperature and bottling under nitrogen, today's Italian white wines are crisp, clean, intensely fruity.
fresh, vibrant with better acid content, structure and stability.

The judicious use of barriques, small new oak barrels, has refined many of the reds, rounding their sharp edges, softening them and bringing out, with maturity, their aristocratic core.

A new generation of inviting spumanti has emerged, made with Brachetto, Chardonnay, Pinot Noir, Pinot Bianco, Glera (aka Prosecco), Durello and other grape varieties, either by Charmat (cuvee close) fermentation or Champenoise (fermentation in the bottle). These spumanti are just right to quench Italy's increasing taste for sparkling wines.

Asti, the all-time favorite, has taken a second place to these very appetizing wines, its main consumption being relegated to the Christmas period, when it is traditionally enjoyed at family gatherings with "panettone," the light, egg-yellow sweet cake containing raisons and bits of candied citrus.

Noble grape varieties, such as Cabernet Sauvignon, Chardonnay, Pinot Noir, Sauvignon Blanc and Semillon, are being planted with increased frequency. High-yield varieties, often grown on flatlands, are discouraged. Italian wine producers have accepted the reality that great quality is the key to survival.

Of Italy's total wine production, approximately 40% comes from northern regions. The central regions provide about 20%, and the south supplies the rest. The regions with the largest DOC/DOCG volume are Veneto, Piedmont, Tuscany, Emilia Romagna, Trentino Alto Adige and Lazio.

With very few exceptions, Italian wines are named either geographically, for the town or district in which they are made (Barolo, Chianti, Soave, Frascati,), or after the grape variety used (Lambrusco, Sangiovese, Verdicchio, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Barbera, Dolcetto) or a contraction of both grape and zone. Some exceptions include Fantasy or proprietary names such as BelnerO, ExcelsuS, SummuS, Sassicaia, Tignanello, Corvo, CumLaude and Est!Est!!Est!!!.
THE REGIONS

TUSCANY

From time immemorial, Tuscany, located on Italy's geographic center and bounded by Liguria, Emilia-Romagna, the Marches, Umbria, Latium and, along the whole of its western edge, the Tyrrhenian Sea, has been recognized as one of the country's premier agricultural regions. Ninety percent of Tuscan territory is either under cultivation or in forest. Only 8% is infertile and non-productive.

Tuscany takes its name from the Latin word "Tuscia," which referred to the region and to the Etruscans who were known to the Romans as the "Tusci."

It is, and for thousands of years has been, one of the leading winemaking regions of the Italian peninsula. The region's enologic traditions date at least to the Etruscan period.

The principal vineyard areas are the hills of Montalcino in Southwestern Tuscany, Chianti in central Tuscany, the Mugello area to the north and the Chiana valley to the south, Montepulciano to the east, San Gimignano to the West and a strip along the coast known as the Maremma.

The most widely cultivated varieties are prevalently indigenous, although they are now well diffused in the other regions. They include Sangiovese, Canaiolo, Trebbiano Toscano, Malvasia Toscana or del Chianti, Vernaccia and Vermentino.

The reputation of Tuscany's DOCG and DOC wines is well established both in Italy and abroad. Chianti was one of the first wines to be shipped beyond the national borders, having been exported since the 18th century in the famous "fiasco" (straw-wrapped, round-bottom bottles).

The whites (mostly dry, well-balanced and full of taste range from Vernaccia di San Gimignano to Bianco di Pitigliano, Vermentino, Montecarlo Bianco, Galestro, and others, such as Moscadello di Montalcino, with its lush, yet reserved sweetness. Another intriguing wine is Vin Santo, a typical product of Tuscany.

Vin Santo can be either sweet or dry. The sweet is more prized. It is made with partially dried grapes, whose juice is fermented and aged in small oak barrels for a period of three to five years. During that time, the wine is subjected to extremes of heat in the summer and cold in the winter.

Ideally, after extended ageing, you find a warm, deliciously sweet but not syrupy wine. It is called Vin Santo (holy wine) because, as one of the legends tells us, it was given to hospital patients during the pestilence of the 1300's, and it was said to have "resurrected the dead."

Tuscany has also pioneered the growing of noble grape varieties not traditionally planted in the region. Today, we find Cabernet Sauvignon, Merlot, Cabernet Franc, Pinot Noir, Chardonnay, Sauvignon Blanc and Pinot Grigio sharing a place in the Tuscan sun with Sangiovese, Canaiolo, Mammolo, Syrah, Malvasia, Trebbiano and others. The results are wines that are winning the appreciation of consumers the world over.
THE DOCG’s of TUSCANY

BRUNELLO di MONTALCINO

Today, this is one of Italy's most acclaimed wines - yet it was scarcely known 30 years ago. Brunello was first produced in the 1860's by the Biondi-Santi family.

Brunello di Montalcino is produced with 100% Sangiovese locally known as Brunello. In order to be called Brunello di Montalcino, the wine must age for at least two years (since 1995 vintage) in oak or chestnut followed by at least two years in the bottle. Riservas require no less than five years of age. Ageing begins 1 January following the harvest.

Brunello di Montalcino is deep ruby red and tends toward garnet with age. Its bouquet is rich and sometimes hints of violets and/or chestnuts. It is dry, well-balanced, tannic when young, but becomes round and harmonious with age.

CHIANTI

CHIANTI Zones
Montespertoli -
Colline Pisane – (Pisa Hills)
Colli Fiorentini – (Florentine Hills)
Colli Aretini – (Arezzo Hills)
Rufina -
Montalbano -
Colli Senesi – (Siena Hills)
Classico

2 DOCG’s for Chianti (Chianti – 7 zones) &
(Classico)
Superiore - Lower yields, Additional aging, Higher Alcohol, can only come from the 7 zones and not from Classico.

Alcohol Contents (cannot be below)
Chianti – 11.5%
Superiore / Classico – 12%
Classico Riserva – 12.5%

The name Chianti is traced to the Latin "clangor" meaning the shrill cry of birds or the screeching of trumpets. Legend has it that the black rooster (the Etruscan symbol used by the "Classico" consortium) was the dawn bird whose shrill cry would chase away the evil spirits of the night.

Chianti’s zone of production is bounded on the north by Florence, the south by Siena, the west by Pisa and the east by Arezzo. It consists of seven areas: Colli Aretini, Colli Fiorentini, Colli Senesi, Colline Pisane, Montalbano, Rufina and Montespertoli.

All Chianti (including that from the separate DOCG for Chianti Classico) can now be produced from 100% Sangiovese. However, the composition for Chianti is as follows, Sangiovese 75 to 100% and Canaiolo Nero up to 10% with two white grapes, Malvasia and Trebbiano up to 10%. An addition of no more than 15% percent other red varieties authorized in the zone is also allowed for the wine simply called Chianti. Chianti with subzones listed or that uses Superiore is allowed up to 20% other red grapes of the zone but may not include more than 10% of any single variety.

Chianti, Chianti Colli Aretini, Chianti Colli Senesi, Chianti Montalbano and Chianti Colline Pisane may be sold as of the succeeding March 1st. Chianti Montespertoli may not be released until 1 June. Chianti Colli Fiorentini, Chianti Rufina and that labeled Superiore must age until 1 September of the year following harvest. Riserva wines will now be aged also two years including three months in the bottle before release, but they must achieve an alcohol of at least 12%. Those riservas that also the subzones Colli Aretini, Colli
Senesi, Colline Pisane, Montalbano and Montespertoli require an alcohol of 12.5%. Ageing for the riservas begins as of 1 January of the year following the harvest.

Chianti is brilliant, ruby red with garnet tinges when aged. The bouquet is vinous and hints of violets. It is dry and balanced. Chianti that has undergone "governo" is more lively and round.

**CHIANTI CLASSICO**

Producers of Chianti Classico have received an independent DOCG with a new set of rules to distinguish their wines from those of the seven other zones of Chianti.

As with Chianti, it is now legitimate to produce Chianti Classico from Sangiovese alone. The use of red Canaiolo and white grapes are no longer obligatory in any Chianti zone. However, producers do still have the option of using those complementary white and red varieties. The composition can be as follows for Chianti Classico. Sangiovese (80 to 100% and up to 20% other red grapes. While prior to the 2006 vintage up to 6% white grapes were allowed, it is no longer possible to use white grapes in Chianti Classico.

Wine without the Riserva distinction cannot be sold until October following the harvest. Chianti Classico must have a minimum of 12% alcohol while the Riserva requires a minimum 12.5%. Chianti Classico must age until 1 October of the year following harvest, while the Riserva must age a minimum of 24 months (at least three in the bottle). Ageing begins as of 1 January following the harvest.

The Classico zone between Florence and Siena, where wines called Chianti were first made in the late Middle Ages, rates distinction from other districts created later as demand for Chianti grew. Yet Chianti Classico producers insist that their separate DOCG isn’t intended to express superiority but rather to enable them to improve quality further by following methods in step with modern times. Winemakers in the other Chianti zones would be free to re-interpret rules in their own ways.

Chianti Classico is bright, ruby to garnet with orange to rust reflections when aged. The bouquet is vinous and hints of violets. It is dry and balanced. Chianti that has undergone "governo" is more lively and round.

**VINO NOBILE di MONTEPULCIANO**

Vino Nobile di Montepulciano not to be confused with Montepulciano d'Abruzzo, is a compendium of grape varieties. Grown on the slopes of the town of Montepulciano, the grape varieties of Prugnolo Gentile (local name for Sangiovese) – minimum 70% with the addition of no more than 20% Canaiolo and/or other reds of the zone with no more than 10% non aromatic whites (with the exception of Malvasia del Chianti) make a wine suitable to its noble name.

Vino Nobile has been produced for centuries by the aristocracy or noble families of Montepulciano. The wine may have been produced first by the Jesuits when they settled in Montepulciano during the 13th century. The wine was used for the Holy Mass and soon became a favorite of Pope Paul III and was exported by the "noble" families to many markets beginning in the 14th century.

The wine requires a minimum of two years ageing. It may be two years of wood ageing or 18 months in wood followed by the rest in other containers or it may be a minimum of 12 month in wood plus at least six months in the bottle (prior to bottle ageing it would be required at least 6 months in other containers). In the case of the last two (the ageing in wood may not begin until 30 April. A wine with at least three years of ageing (at least six in the bottle) may be classified "Riserva". Ageing begins 1 January.

Vino Nobile is garnet in color and tends to brick with age. The nose is delicate with a bouquet reminiscent of violets. Its taste is dry, slightly tannic but rounds out with age.
CARMIGNANO

The first citations of a Carmignano wine go back to the 14th century. A document drawn up in 1369 shows that Carmignano cost four times as much as any other in wine in commerce in that period.

In 1716 Tuscan Grand Duke Cosimo de Medici issued a decree in which he established production standards for Carmignano. Those same terms were reapplied in setting the boundaries of the new Carmignano in 1975.

Carmignano is produced with Sangiovese (minimum 50%), Canaiolo Nero (maximum 20%), Cabernet Franc and/or Cabernet Sauvignon (10-20%) and Trebbiano Toscano, Canaiolo Bianco and Malvasia del Chianti alone or together (10%). A maximum of 10% other red varieties of the zone may also be added. Carmignano must age until 1 June of the second year following the harvest with a minimum of 8 months in wood. Carmignano Riserva may not be released until 29 September (Feast of St. Michael and Carmignano) in the third year following the harvest and must age at least 12 months in wood.

The wine has a lively ruby-red color tending to garnet with aged. Its perfume is vinous and intense with hints of violets and its taste is dry, balanced and velvety. The wine may be produced in a Red, Rose’ or Vin Santo version but only the Rosso has been accorded DOCG status.

VERNACCIA di SAN GIMIGNANO

Many hypotheses have been advanced to explain the origin of the word Vernaccia. Some experts have argued that the name is derived from the Latin word vernaculus, meaning a place or locale. Others say it is derived from the name of a Ligurian town in the area of Cinque Terre, Vernazza.

Vernaccia has been highly appreciated for hundreds of years. Today its production is restricted to the hilly territory of the commune of the same name in the province of Siena. The wine is produced with at least 90% Vernaccia grapes grown solely within the DOC zone; up to 10% other non aromatic whites may be included.

When the wine is aged for no less than one year (beginning 1 January following harvest) it is entitled to the designation Riserva.

MORELLINO di SCANSANO

Morellino di Scansano is a wonderful red wine whose name is said to come from the wild "morellini" stallions which once roamed the hillsides of Scansano. The stallions and the wine are said to be so named for the deep, dark almost Rhone color of their skins and the wines the grapes produce.

The wine is made with a minimum of 85% Sangiovese and maximum of 15% other local red grapes. Morellino is deep ruby in color with garnet reflections with a vinous character. The wine must age for a minimum of six months beginning January 1 after harvest. Wines designated Riserva must age a minimum of 2 years at least one in wood with an alcohol of 13%.
ELBA ALEATICO PASSITO

Elba Aleatico is produced with the Aleatico grape grown on the island of Elba part of the region of Tuscany. Following harvest, the grapes are dried for a period of 10 days or more. Elba Aleatico Passito may now be sold before 1 March of the year following the harvest. The wine is deep ruby in color with an intense nose and sweet, rich body.

MONTECUCCO SANGIOVESE

Montecucco Sangiovese is intense ruby red with characteristic red fruits in the nose. The Taste is dry, harmonious and lightly tannin. The wine is produced with a minimum of 90% Sangiovese with a maximum of 10% other local red grapes with the exclusion of Malvasia Nera and Aleatico. The wine must age for a minimum of 12 months in wood and may be released 1 April of the second year after the harvest. Riserva may also be produced. It must age at least 30 months, 24 of which must be in wood. It may not be released until 1 September, on the 3rd year following the harvest.

SUVERETO

Suvereto is produced with Cabernet Sauvignon and Merlot may be used alone or together up to 100%. An addition of 15% other local red varietals (non aromatic) may also be included. Suvereto Sangiovese must contain a minimum of 85% Sangiovese with a maximum of other non aromatic local red grapes. The wines must age until 1 June of the second year after harvest. Suvereto Sangiovese Riserva must age until 1 January of the 3rd year following the harvest. The riserva must spend 18 months in wood and at least six in the bottle. The wines are ruby, with a delicate perfume, dry and velvety on the palate.

VAL di CORNIA ROSSO

Val di Cornia Rosso is a red with a minimum of 40% Sangiovese with the addition of Cabernet Sauvignon and Merlot (alone or combined) to a maximum of 60%. Other local red grapes may be added up to 20%. The wine may not be consumed prior to 1 May of the second year following harvest. Riserva must age until 1 January of the 3rd year following harvest and at least 18 months of that ageing must be in wood and six months in the bottle. The wines are ruby red with a delicate vinous nose, dry and velvety on the palate, with great body.
In 1978, Banfi became a winemaker by acquiring a former feudal domain in the area of Montalcino. It is located in San'Angelo Scalo, a sleepy, whistle-stop, spaghetti-western type town, about three miles from Montalcino's 14th century fortress.

The estate has 7,100 acres, about 11 square miles. However, only 2,400 acres are currently planted to the vine.

The climate is typically Mediterranean, eminently suited to the growth of the vine and the olive tree, both plants being gifted with enough strength to withstand prolonged droughts, such as those that occur in the summer and that warrant irrigation in July. The plants send their roots deep into the ground where they find the moisture needed for survival.

The soil, excessively rocky, poor, and unyielding, offers no promise of generous crops. It is rich, however, with nutrients vital to the health and complexity of the fruit concentrated there when the area was under water four million years ago. Evidence of this are the fossilized sea shells that blanket the vineyards. The main components of the soil are limestone, sandstone and layers of clay. When combined with humidity, this clay forms a hard shield that impedes the burrowing of the vine's root so it has to be removed, not an easy task. Huge rocks and boulders with which the soil is constellated have also to be painstakingly removed.

The days are hot, but the nights are breezy and cool, so the fruit does not "cook" but reaches a gradual, complete maturation.

The first massive undertaking that faced the Marianis' and then, director, Ezio Rivella, who has since retired, was the clearing of the trees and preparation of the soil in an area where the vine had never been planted. An army of bulldozers, caterpillars and backhoes recontoured the land into huge amphitheaters scraping away miles of hard clay surface and replacing it with rich topsoil. For irrigation -- just once in July (for a few of the non-DOCG vineyards) -- artificial lakes, drainage ditches and pumping stations were built.

Grape varieties planted at the estate are Sangiovese, Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Vernaccia, Moscadello, Chardonnay, Pinot Grigio, Sauvignon Blanc and Semillon. Castello Banfi pioneered the planting of noble French grape varieties in the area, and research continues to pair the various microclimates on the estate to ideal grape varieties.

But Banfi's most intensive undertaking was on behalf of the zone's native Sangiovese for Brunello. Castello Banfi agronomists initially identified 650 clones of Sangiovese in Tuscany and sub-divided them into five fundamental types. From that basis the selection was narrowed to 180 "presumed" clones from which were isolated 15, which represent the greater part of the grapes inherent variables. Today, we have definitive results on these clones and are planting our vineyards accordingly to produce the best wines possible. The extraordinary Poggio alle Mura 1997, produced with five year old vines from three of these special clones, debuted to spectacular reviews, including a 96 score from *Wine Spectator*. The editors of *Wine Spectator* have ranked Castello Banfi Brunello di Montalcino #3 of the top 100 wines of the world, while readers declared it "Wine of the Year" in an online poll. *Wine Spectator* has also christened the Marian family as “Builders of Brunello.”

Looming over the estate from atop a rugged hill which affords it a commanding view of two craggy valleys, carved by rivers Ombrone and Orcia, is Castello Poggio alle Mura (the walled hilltop) nicknamed Castello Banfi. This gothic fortification with its medieval walls, grilled windows and battlements can trace its history to the ancient Etruscans and then in the 700's to the Longobards, an ancient tribe of Scandinavian origin, so called for the long flowing beards they sported.

They had crossed the Alps in the late 500's to partake in the bounties of the fertile Po valley and luxuriate in the "Italian experience." They settled in Milano, Verona, Pavia, which became their capital, Cremona and, eventually, continued southward to Florence and beyond, posing a threat to the security of the papal states in the south.

The demise of the Longobards came in the person of Charlemagne, King of the Franks, the greatest of all medieval kings, who was asked to stop them by Pope Hadrian II in the 700's. This was
Charlemagne's first of 18 campaigns throughout Europe on behalf of the papacy against its enemies. He was rewarded for his efforts with the crown of the Holy Roman Empire on Christmas day 800.

Closely tied to the most dramatic history of the Middle Ages, Castello Banfi later became the property of the Aldobrandeschi family, Lords of nearby Mount Amiata and of Florence, loyal to the Guelphs, who supported the papacy.

The Castello changed hands after an especially bloody battle, at Monteaperti in 1260, when, as Dante recalls in his Divine Comedy, the Arbia river reddened with Guelph blood drawn by the swords of the Ghibellines, their arch rivals, loyal to the aristocratic party and to Siena. Placido Placidi, who distinguished himself in the battle was given the castle in authority for his heroism. Shortly afterwards the castle underwent extensive restoration.

After the Middle Ages, Castello Banfi played a major strategic role as part of Siena's defensive system of fortifications. Major threats to Siena's independence came from Florentine expansionary moves and from raids by rapacious mercenary and foreign armies (French, Spanish, Germans) on their way to reach the Maremma, marshy lowland, rich with cattle and game, and the gateway to the Tyrrhenian Sea.

The area capitulated to Florence in the mid 1500's, after the fall of the Republic of Siena, following a four year siege of the fortress of Montalcino. It was the last bastion of republicanism in Tuscany.

Prisoners of these wars were confined in a dungeon, now the castle's wine cellar. Two human skulls, obviously deemed unfit for Christian burial rest in an alcove off the cellar's dark winding stairwell to serve as a reminder of those perilous days, so do swords, pikes, helmets and breastplates that have decorated the castle's walls since the 15th century when they were replaced by newer weapons, guns and cannons. Four vintage cannons still guard the terra-cotta-tiled reception court.

Other wine cellar appointments are ancient grape and olive presses and Etruscan tools, bowls and vases whose inscriptions in that long, extinct language continue to defy translation.

Castello Banfi, long recognized for excellence in winemaking and hospitality, has added another jewel to its crown with the scheduled spring 2007 opening of "Castello Banfi – Il Borgo" luxury accommodations.

The 14-room Borgo takes its name from the cluster of 18th century homes built alongside the fortified castle once it became safe to live beyond the thick walls and gates, but still prudently close to the protective community. Guests will be nurtured as part of this wine and food community, in a private, cloistered setting complete with exclusive access to the swimming pool, spa services, reading room, exercise area and other amenities. A cozy dining room serves Continental and Full Tuscan breakfast, and a cloistered pergola garden provides space for quiet contemplation. Wine tastings by regional experts and cooking lessons under the auspices of Italy's leading chefs are planned, in addition to jazz and classical music concerts. Concierge services will liaise for a range of tours, sports and other activities around the region, including car service.

Rooms, varying in size, location and décor, are all individually designed with careful attention to detail by Italy's leading interior designer, Federico Forquet. Each offers a King-sized bed, while the five designated suites are additionally furnished with a Queen-sized sofa bed in a separate room. Luxuriant amenities include flat screen satellite television and stereo, high-speed internet, and a generously stocked mini bar that includes a selection of estate wines and appropriate accompaniments. Each spacious room is painted and furnished in a different color scheme and appointed with eclectic themed artwork; several include a separate dressing area, writing desk and breakfast table. Oversized bathrooms are stocked with bath foam, shampoo, conditioner and body lotion made from Sangiovese grapes grown in the surrounding vineyards. Special attention is paid to individual guest needs and desires in an elegantly personalized form of hospitality.

Castello Banfi is the first wine estate in the world to be internationally recognized for exceptional environmental, ethical and social responsibility (ISO 14001 and SA8000) as well as customer satisfaction (ISO 9001:2000). What this means is that its entire production process is in compliance with UNI EN 9002 standards. These are standards that define production procedures guaranteeing consumers that what they purchase has been rigorously controlled at every stage of production; from the moment the grapes arrive at the winery until the bottles are shipped. In addition, the vineyards have been certified as environmentally sound and friendly under ISO 14001. A very important and proud accomplishment.
The American-owned estate has been declared “International Winery of the Year” an unprecedented four times at Vinitaly's International Enological Concourse, which also named Castello Banfi “Italy's Best Wine Estate” eleven consecutive times. Wine Enthusiast Magazine declared the estate its “Winery of the Year,” and editors of Wine Spectator ranked Castello Banfi Brunello di Montalcino and the Riserva Poggio all’Oro in their top 10 wines of the year twice in three years, while their readers declared it “Wine of the Year” in an online poll.

The winery, originally completed in the fall of 1984, is an efficient, computerized operation that blends the latest technology with tradition in the shadow of medieval fortresses and undulating hills. It measures 207,000 square feet and the cellars below encompass another 77,000 square feet. They are lined with over 3,000 small French oak barriques used to age Tavernelle Cabernet Sauvignon and Fontanelle Chardonnay, among others. For this aging, Banfi worked with coopers to customize their barrels. They made them slightly larger than the normal barrique to allow a greater ratio between surface area of wood and volume of wine; assembled the barrel using a lower flame for a longer period of time in order to avoid charred flavors in the wine, and even brought the wood staves to the estate for seasoning under close supervision in the ideal environment.

But the most impressive section of the cellars is a cathedral-like vault housing large 1,600 to 3,200 gallon oak barrels required for ageing Brunello. An additional temperature controlled barrel chais (ageing room) has been created and can house over 10,000 barriques.

A walk through the facility, covering more than five acres, takes better than an hour and reveals, giant gleaming thermo-controlled stainless steel tanks, refrigeration and filtration equipment of the latest design and a vast array of computerized control panels whose blinking lights mesmerize the uninitiated.

The latest accomplishment at Castello Banfi is the Horizon Winemaking Area that has opened its doors. Banfi has, again, written a new and unique chapter in the worldwide winemaking evolution history. Horizon is not only a new vinification area but a pioneering production system, from the vineyard to the bottle, which required the full dedication for years of our technical team for its definition, first, and implementation, after. A system deeply based on the link between wine and territory, focused on the constant research to understand, capture, close in the bottle the unique aromatic and tasting profiles of our constellation of single vineyards, dedicated to the ultimate quality improvement. From the care of our vineyards to the intimate selection of our grape, berry by berry!

For fermenting wine, Banfi winemakers appreciated the flavor and aeration imparted by oak, but coveted the advantages of stainless steel for temperature control and hygiene. So in an unprecedented move, they brought together steel smith and cooper – previously considered fierce competitors – to make a hybrid fermenter that would combine the best elements of both materials. One of the greatest challenges was to bind wood to steel, which reacts to temperature fluctuations at a different pace, but the Banfi team developed a special flange to resolve that issue. The new tanks, patented by Banfi, have a base and head of temperature-controlled stainless steel for easy access and cleaning, and a body of wood staves that can be removed, scraped down, and replaced periodically to extend the life and effectiveness of the unit. Banfi even developed a permanent ceiling-based crane to install and move the new tanks as needed.

Twenty-four of the hybrid fermenters were put in place in 2007 in a section of the winery dedicated to the micro- vinification of single vineyard, mono-varietal and “super Tuscan” cuvée estate wines. The fermenters sit on a mezzanine alongside dual crushers and grape sorting tables that accomodate the hand-harvested grapes, and are mounted atop load-bearing stainless steel storage tanks. The structure allows for gravity feed transfer throughout the entire winemaking process.

Castello Banfi also includes a museum of wine and glass dedicated to founder, Giovanni F. Mariani. The museum reflects the alternate periods of darkness and to present day.
Taverna Banfi is a casual setting in the vaulted cellars of the Castello where oversized wooden casks of the area’s traditional Brunello di Montalcino once rested. Private events also take place in beautifully appointed rooms.

An impressive balsameria also finds a home here. Castello Banfi’s balsameria resembles a wine cellar in miniature where our prized Salsa Balsamica Etrusca is blended and aged in a modified solera system.

**Castello Banfi Poggio All'Oro Brunello di Montalcino Riserva, DOCG** - on the famed estate of Castello Banfi, where traditional practices are carefully blended with modern technology, rests the single vineyard named "La Pieve," also known as "Poggio all'Oro," because of its ideal position and micro-climate. Here with near perfect conditions of climate, soil and sun, the celebrated Brunello grape achieves greatness. Produced from 100% Brunello grapes carefully selected for superior quality. Poggio all'Oro is aged 3 1/2 years in oak casks followed by two years in the bottle. With a ruby-red color, complemented by a rich bouquet, this wine emerges with exceptional depth and character. Soft, yet intense, it demonstrates hints of wood, chocolate and berries. This wine will be unfiltered after the 1998 vintage.

**Poggio Alle Mura Brunello di Montalcino, DOCG** – This fantastic, unfiltered, Brunello is produced from grapes which grow around our historic castle. Additionally, this wine is made with a blend of six special clones that, over the years, we have isolated and developed at our estate. This rich tasting Brunello offers an unusually deep garnet color; a perfume of plums, cherries and tobacco and taste and finish that is full and rewarding. Our wine is aged a minimum of 2 ½ years in the barrel followed by at least 1 ½ years in the bottle. This Brunello is unfiltered to retain subtle nuances.

**Castello Banfi Brunello di Montalcino, DOCG** - Castello Banfi Brunello di Montalcino is produced with 100% select Brunello grapes which are vinified with long maceration (12-15 days) followed by ageing for a minimum of 2 two years in oak barrels and matured for another 2 years in the bottle, Castello Banfi Brunello di Montalcino is a wine of robust character. It possesses a rich garnet color, and a depth, complexity and opulence that is softened by an elegant, lingering aftertaste that recalls licorice and spices. The wine will be unfiltered after the 1998 vintage.

**Castello Banfi Bel Nero Proprietor's Reserve IGT** – is a “super Sangiovese di Montalcino” contemporary classic that captures the unique character of Montalcino's renowned Sangiovese. We created a wine that reflects our 30 years of research, our vineyards and our state-of-the-art winery. We call this wine, BelNero or Dark Beauty for its deep dark color and beautiful fruit flavors. Our unfiltered cuvee of Sangiovese of Montalcino clones is the result of years of pioneering research. The wine is deep, dark ruby in color. It is born predominantly of Sangiovese with a small percentage of noble French varietals. The wine is aged in French barrique for 14 months. BelNero offers, elegance, intensity and stylishness with appealing notes of violet and cherry and subtle hints of cedar and licorice. BelNero epitomizes Castello Banfi’s dedication to a finer wine world.
Castello Banfi Rosso di Montalcino, DOC - is a wine of noble origins and impressive original thinking. Made from 100% select Brunello clones, Rosso di Montalcino is classified as Brunello's younger sibling. Rosso di Montalcino is aged less than its counterpart - 12 months in French oak barrique followed by one year in the bottle. It is deep ruby-red in color with a dry, round, velvety taste and generous body - characteristics similar to those desired in a great Brunello.

Castello Banfi Excelsus - An extremely limited release, Excelsus is an extraordinary red produced with Merlot and Cabernet Sauvignon. Each wine is macerated and fermented for 20 - 25 days and then aged separately in French oak barrique for one year, blended, and further matured in the bottle for an additional one to two years. A densely colored, ruby-hued red with purple reflections. The wine offers an opulent bouquet that hints of plum, black currant and bell pepper and an aristocratic, stylish and well-structured taste with a remarkable concentration of fruit and tannin. Excelsus complements red meats, game, rich tasting dishes and full-flavored cheeses. The wine is not filtered.

Castello Banfi Summus - A wine of towering elegance, Summus is an extraordinary blend of approximately 40% Brunello (local name for Sangiovese) which contributes body; 40% Cabernet Sauvignon for fruit and structure, and 20% Syrah which adds elegance, character and a fruity bouquet. Each wine is individually vinified and aged one year in French oak barrique to develop its unique style, then masterfully interwoven with the others to achieve a rare dimension of taste. Two year's bottle ageing brings forth a fragrant bouquet of fruit, oak and spice. A rich color and lively dance of ripe soft-fruit flavors characterize Summus. The wine is not filtered.

Castello Banfi Cum Laude – A luscious red with elegance and stylistness. This opulent red is a judicious blend of 30% Cabernet Sauvignon, 30% Merlot, 25% Sangiovese and 15% Syrah. The wine is aged in small French oak barrels for at least one year. The wine is highly perfumed and hints of pepper, spices, jam and tobacco. Cum Laude, which means with honors, does its name justice! The wine is not filtered to retain subtle nuances.

Castello Banfi Tavernelle Cabernet Sauvignon - The noble Cabernet Sauvignon vine is recognized the world over for producing full-bodied red wines of incomparable bouquet. Tavernelle Cabernet Sauvignon proves that the soil and climate of Tuscany (in particular in the 247 acre Tavernelle vineyard), Italy's premier wine region, are unquestionably ideal for nurturing this grape to perfection. Macerated and fermented for 12 to 15 days, Tavernelle spends 12 - 18 months in French oak (33% new oak) followed by maturation in the bottle for two to three years. This award-winning Cabernet Sauvignon has a fruity bouquet that hints of vanilla and a full-bodied taste that finishes with spice and anise tones. The wine is not filtered.

Castello Banfi Colvecchio Syrah - Syrah, one of the great red varietals of the world, produces deep-colored and distinctly elegant wines. Although very little Syrah is produced in Italy, the vines grow to perfection, within a 30 acre single vineyard called Colvecchio, high on the hillsides of Castello Banfi's Montalcino estate. The wine is macerated and fermented for approximately 10 days followed by 10 - 12 months ageing in French oak (33% new) followed by one year of further maturation in the bottle. Colvecchio Syrah is intensely violet colored with a bouquet and taste that hint of pepper and chocolate. The wine is well rounded, harmonious and offers great richness and depth. The wine is not filtered.

Castello Banfi Mandrielle Merlot - Merlot with its soft, seductive character, has fast captured the fancy of wine consumers the world over. Mandrielle is produced using a long, temperature controlled fermentation in contact with the skins, followed by 12 months ageing in French oak barrique and one year of bottle ageing. Mandrielle is produced with 100% Merlot grown in the Mandrielle vineyard. The wine is has a lovely perfume with an intense yet soft and richly complex finish. The wine is not filtered.

Castello Banfi Serena Sauvignon Blanc - Serena Sauvignon Blanc is born on a 27-acre vineyard. The grapes are barrel fermented in new French oak and then aged for an additional four months in barrique followed by six month's bottle rest. A wine of distinguished character, Serena Sauvignon Blanc has established new levels of excellence for Italian white wines. The wine is well structured, ample and fruity with the characteristic varietal perfume which hints of pepper leaf and toasted wood and offers an elegant smoky finish. The wine is not filtered.
**Castello Banfi Fontanelle Chardonnay** - While recent trends in Chardonnay production favor young, clean, uncomplicated wines, Castello Banfi’s Fontanelle Chardonnay remains an aristocratic favorite, a varietal imbued with complexity, durability and cerebral appeal. The grapes for this 100% Chardonnay are grown on the 104-acre Fontanelle vineyard. Part of the Chardonnay is fermented in new French oak barriques while the remainder is fermented in stainless steel. After three to four months ageing "sur lie" in barrique, the wine is fined and then spends an additional three to four months in barrique followed by six months bottle rest. The wine is not filtered.

**Castello Banfi San Angelo Pinot Grigio** - Pinot Grigio was long considered a varietal that could only flourish in northern Italy. San Angelo is produced with 100% Pinot Grigio grapes that are fermented in stainless steel at about 61 - 65 degrees F. The wine is pale straw in color with an intense, fruity aroma, followed by a clean refreshing taste.

**Florus Moscadello di Montalcino, DOC** - is a rare masterpiece of fruitiness and balance. Made exclusively with late-harvest Moscadello grapes, part of the wine is aged in barrique for one year, then blended with a small amount of wine from the stainless steel aged wine. Rich and golden in color with a flowery and musky bouquet, the taste is sweet, full, warm and hints of honey, raisins and exotic fruits.

**Castello Banfi Grappa** - As Grappa continues to gain favor with today's sophisticated consumers, Castello Banfi Grappa is playing a key role in this liqueur's surging popularity. Unlike brandy which is distilled from wine, Grappa, is distilled from the soul of the grape - the solids left behind when the juice of the grape starts on its journey to becoming wine. After the juice has been extracted from the Brunello grapes, the remaining pomace is distilled by discontinuous steam in copper patent stills then refined in small oak barriques to yield a grappa praised for its smoothness and depth.

**Castello Banfi Aqua Vitae** – like grappa is a distillate. Moscato (Moscadello) grapes are hand-harvested at our estate, softly pressed and undergo a temperature controlled fermentation. A special distillation at low temperatures allow us to emphasize the aromatic notes in this exquisite Aqua Vitae.

**Castello Banfi Extra Vergine Olive Oil** - Castello Banfi’s “Extra Vergine” Olive Oil comes from a cold, first pressing by millstone of ripe olives grown on the gently sloping hills surrounding Castello Banfi. These olive groves yield only half the fruit of the high-producing varieties typically planted throughout Italy. The result is an award-winning oil with very low acidity, intense natural aroma and delectable flavor. Castello Banfi Olive oil is produced from Maraiola, Frantoio, Olivastra di Montalcino and Rosciola olive varieties. It offers a rich, elegant roundness, low acidity, intense aroma and delectable flavor. The oil is especially recommended as a simple uncooked condiment on salads, vegetables, soups and pastas. Also, it may be flavored with garlic or other herbs and used in place of butter on warm bread.

**Castello Banfi Salsa Balsamica Etrusca** - The Etruscans were masters in the production and use of this flavorful grape concentrate. The art and production philosophy handed down by this ancient people can be rediscovered in the “Balsameria” of Castello Banfi. The grapes used in the pressing process are the same ancient varieties, Moscadello and Trebbiano, which are harvested from the vineyards planted on the highest hill of Castello Banfi’s estate. The free-run juice is slowly simmered, reduced in volume, cooked and then aged for ten to twelve years in a succession of different woods: oak, chestnut, cherry, ash and mulberry. The result is a dense, dark condiment of splendid intensity and richness, balanced by subdued acidity. The magnificent bouquet embraces the flavors of the five wood barriques, and the sweet sour taste haunts the palate. Castello Banfi Salsa Balsamica Etrusca complements a broad range of foods, from sweet strawberries to hearty meats.

**Aska Bolgheri Rosso, DOC** – is predominantly Cabernet Sauvignon with a small percent of Cabernet Franc. The wine is deep ruby red with violet reflections. Red berries, blueberries and plum jam are followed by hints of tobacco and licorice. The wine is well rounded, with velvety tannins and a persistent finish.
Bolgheri, famous for its prestigious wines and its exceptional territory, has become the stage of a new, extraordinary Banfi Tuscany adventure.

**ASKA**, in etruscan means container. The Etruscans used it as a vessel to store wine and olive oil and to collect perfumes and nectars. However, not only: as the legend goes, this was a treasure chest to protect hopes, dreams, happiness and joy, entrusted to Estruscan gods Cuatha and Sernia (Sun and Moon), represented by the two bright spheres which mark day and night.

**La Pettogola Vermentino, IGT** –is produced with the Vermentino grape. The wine is pale yellow in color, crisp and delightfully fresh with an intense fruit-forward bouquet of exotic fruit and spices typical of the Mediterranean coast.

La Pettogola actually has two meanings, one is a lovely, carefree, happy bird and the other is lighthearted chatter. The bird reflects the fresh, breezy style of this delicious white while the chitchat regales us with the lush taste and delightful nuances of this superb Vermentino.

**Fonte alla Selva Chianti Classico, DOCG** – Banfi carefully selects grapes coming exclusively from 40 hectares of the Fonte alla Selva vineyard in Castellina in Chianti, one of the most important historical areas of Chianti Classico, Traditional varieties of the Chianti Classico produce intense mauve red with varietal notes of cherry, prunes and blackberry, enriched by more spicy hints of licorice. This Chianti Classico is round and well balanced.

**Banfi Chianti Classico Riserva, DOCG** - Produced from select grapes grown in the "Classico" zone of Chianti between Siena and Florence, this aristocratic Tuscan wine has reached new heights in Banfi Chianti Classico Riserva. After a traditional fermentation on the skins for 12 days, the wine is aged for one year in French and Slavonian oak casks and one to two years in the bottle. This elegant, well-balanced wine has flavors of vanilla cocoa and spice.

**Banfi Chianti Classico, DOCG** – produced with predominantly Sangiovese grapes from the original and perhaps the finest Chianti zone, the wine offerings inviting floral and fruit aromas, it's elegant and complex and sports some of the trademark earth and leather notes characteristic of the zone.

**Banfi Chianti Superiore, DOCG** – youthful and inviting, Banfi Chianti Superiore is all about fresh blackcherry flavors with just a hint of spice. The wine is produced with predominantly Sangiovese. A perfect introduction to what is perhaps Tuscany’s most famous wine

**Centine Rosso di Toscana, IGT** - Centine is produced with 60% Sangiovese, 20% Cabernet Sauvignon and 20% Merlot. Centine is bright ruby colored with a fragrant and intensely fruity bouquet and a finish that is lively and well balanced with a faint vein of tartness.

**Centine Rose di Toscana, IGT** – Centine Rose is produced as is the rosso with a delightful blend of Sangiovese, Cabernet Sauvignon and Merlot. Brief skin contact gives this wine its bright pink color. Centine Rose offers a bouquet of fresh woodland berries and a crisp, fruity, berry taste.

**Centine Bianco di Toscana, IGT** - Centine Bianco is produced with a luscious blend of Sauvignon Blanc, Pinot Grigio and Chardonnay. The wine offers notes of pear, apricot, lime and herbs and round and lush on the palate with a crisp acidity.

**Bell’Agio Chianti (Straw Flask), DOCG** - While Chianti may be the single best-known Italian wine in the world, its taste and style can vary dramatically. For wine lovers, Banfi Chianti flask (fiasco) represents a wine they can trust. Banfi Chianti flask is produced with predominantly Sangiovese and a balance of Canaiolo Nero, Trebbiano and Malvasia. The wine is vibrant, ruby-red with a full bouquet reminiscent of violets.

**Col-di-Sasso Cabernet Sauvignon/Sangiovese, IGT** - Col-di-Sasso is a delightful blend of Sangiovese and Cabernet Sauvignon grown in Tuscany. Each grape is vinifed separately and then aged in stainless
The wine is bright red with purple reflections. The bouquet is complex and hints of spice while the taste is soft with persistent notes of fruit and a lingering finish.

**CollePino Sangiovese IGT** – CollePino is an alluring blend of Sangiovese and a small amount of other international varieties grown in Tuscany. The grapes are vinified separately in stainless steel and following malolactic fermentation, the cuvee ages in French oak barrels for about two months. The wine is ruby red with an intense bouquet of red currant, raspberry and plum. The taste is soft and well balanced with ripe, sweet tannins.

**Le Rime Pinot Grigio, IGT** - Le Rime is produced with Pinot Grigio grown in Tuscany. The grapes are harvested in early September, gently pressed and the free-run juice is then fermented in stainless steel at very low temperatures. Le Rime has a delicately aromatic perfume and a fresh, harmonious taste with a good vein of acidity.

**Fumaio Sauvignon Blanc/Chardonnay IGT** – Fumaio is a unique cuvee of Sauvignon Blanc and Chardonnay grown in Tuscany. The wine offers vibrant melon and apricot flavors with a crisp, zesty finish.

**Placido Primavera Pinot Grigio, IGT** - Placido Pinot Grigio is a delightfully refreshing 100% varietal wine produced exclusively with Pinot Grigio grapes grown in Italy. The wine is pale straw in color with a fresh and fruity perfume and dry, crisp finish.

**Placido Primavera Sangiovese, IGT** - is a value varietal produced with 100% Sangiovese grown in Italy. The wine is brilliant red in color with a light perfume that hints of spice. The taste is pleasant and harmonious.

**Placido Primavera Chianti, DOCG** - Placido is an uncommonly distinguished Chianti produced in the Tuscan hills of the delimited DOCG zone. It is a delightfully charming red with a hint of violets in the nose and a dry, lightly tannic finish.

**Placido Primavera Montepulciano d'Abruzzo, DOC** - Grown in the hills of Abruzzo located to the southeast of Tuscany, Montepulciano grapes are vinified to produce a delightful, medium-bodied red with velvety fruit and soft tannins.

**Entree' Red, VDT** - Entree red is a delightfully appealing dry wine which is a blend of select Sangiovese and Canaiolo grapes. The wine is ruby-red bordering on garnet with a light perfume that offers a spicy note of fruit.

**Entree' White, VDT** - Entree white is a lovely dry wine produced with Trebbiano and Malvasia grapes. Pale-straw in color, Entree white has a fruity nose and crisp, fresh and lively taste.
Serenely nestled in the "heart" of Italy, Umbria is a region characterized by one color: green! That is why it is renowned as "The Green Heart of Italy."

The first historical account of grape growing and winemaking in Umbria was provided by Pliny the Elder in his encyclopedic "Natural History." But archaeological discoveries such as amphoras, vats and "patene" (extremely shallow drinking cups) have shown that wines were being produced in the region in the times of the Etruscans.

The climate is particularly favorable to the cultivation of vines. Recently vineyards have been largely transformed from promiscuous to specialized culture. Currently 70% of the grapes grown in Umbria come from vineyards where the vines are trained according to the espalier or counter espalier systems (vertical systems where wires are strung between poles).

The region's major wine-producing areas include the Colli Altotiberini to the north; Colli del Trasimeno to the west; Torgiano, near Assisi; and the well-known Orvieto zone in the southwest.

**ORVIETO**

The wine of Orvieto has been acclaimed since the 1600's as "liquid gold" for its golden color, delicate and fruity taste and a hint of almond-like aftertaste. It is produced in the province of Terni, with the Classico zone located in the heart of the DOC area. The grape varieties used are Trebbiano Toscano, Verduzzo and the addition of no more than 20% other local grape varieties. Orvieto ranges in color from pale to dark straw and is available in secco (dry) or abboccato (sweet) styles.

Orvieto is named for the medieval city of the same name built, by the Etruscans (pre-dating Rome), upon the top of a sheer cliff overlooking the Tiber valley. This fortressed city, repeatedly invaded over the centuries, remains a splendid masterpiece.

**TORGIANO**

Torgiano, also named after a small medieval town, is a contraction of "Torre di Giano" (Tower of Giano). Two types of wine are made there -- red and white -- the first Umbrian wines to attain DOC status. The government has just accorded the Rosso Riserva, with DOCG status.

The informing grape variety for the Torgiano Bianco is Trebbiano Toscano, with the addition of Grechetto, Malvasia Toscana, Malvasia di Candia and Verduzzo.

Mention of Torgiano is not complete without a word about the famed "Wine Museum" established by Giorgio and Maria Grazia Lungarotti and officially opened in 1974. The museum contains the Lungarotti family's private collection of wine artifacts which date to the second and third century B.C.

**THE DOCG's of UMBRIA**

**TORGIANO ROSSO RISERVA**

The Torgiano production zone includes a small number of hills that dominate an area located southeast of Perugia.
Torgiano was the first Umbrian wine to receive its DOC, in 1968, a historic moment for the region's viticulture. The wine's name is derived from that of the small community of Torgiano -- a contraction of "Torre di Giano" or tower of Giano. The tower (remaining from a medieval castle) still stands and dominates the skyline of the town. According to one legend, Giano was none other than Noah, who landed in Italy and stayed for a time.

Torgiano Rosso Riserva is born with 70-100% Sangiovese with a maximum of 30% other local red grapes of the zone. The wine is entitled to "DOCG Riserva" distinction after three years of ageing (at least six in the bottle). Ageing begins 1 November of the year of harvest. It is ruby red in color tending toward garnet with age. Its perfume is delicate while its taste is rich, full-bodied and well-balanced.

Torgiano may be produced in red and white versions. However, only the Rosso Riserva is entitled to the DOCG.

SAGRANTINO di MONTEFALCO

Sagrantino di Montefalco is a varietal rescued from extinction, thanks to DOC recognition. According to some historians, the vine has a pedigree that dates to the days of the early Franciscan friars who first specialized in clonal grape selections and propagated this custom through the surrounding areas. Others hold that the vine was possibly introduced from Catalonia, Piedmont or even by the Saracens who may have first planted a grape variety derived from Asia. While in the last century Sagrantino was considered a premium varietal and much prized, its popularity waned in succeeding years.

Today this superb red, also known as Montefalco Sagrantino, is a much appreciated wine made with 100% Sagrantino grapes. It is again taking its rightful place among the premium wines of Italy. The wine may be produced in a dry or passito style. Both must age a minimum of 30 months (beginning 1 November) but the dry must age at least 12 of those months in wood. There is no wood requirement for the passito version.

Montefalco di Sagrantino is a ruby red wine which tends toward garnet with age. It offers a delicate and characteristic perfume that hints of blackberries and has a dry, harmonious and velvety flavor. While Montefalco Rosso is also produced, only the Sagrantino is entitled to DOCG status.

PIEDMONT

A panorama of dramatic peaks and sloping hills is the backdrop for the breathtaking beauty of Italy's westernmost region.

Piedmont, which literally translates as "foot of the mountain," borders Switzerland to the north and France to the west. It is a confined region with an evident French background, a land of hearty wines and foods, heady truffles and stout souls, hard workers who possess such non-Italian traits as punctuality, precision and fastidiousness.

The agricultural heart of Piedmont lies in the Po valley to the southeast. The fertile Langhe and Monferrato hills of rocky volcanic soil contribute to the character of the intense red wines born there.
Piedmont is famous for her rich, warm red wines -- among the most notable produced with the noble Nebbiolo grape are Barolo, Barbaresco, Gattinara, Ghemme, Carema and Spanna (the local name for the Nebbiolo grape variety.) Nebbiolo, the predominant red grape variety in these wines derives its name from "nebbia" or "fog" which envelopes the vineyards at harvest time. Other illustrious reds include Grignolino, Dolcetto and Barbera, the most widely cultivated red grape in Piedmont.

World class whites are also found here -- among them the elegant, crisp, dry Cortese di Gavi, the well-balanced, dry Erbaluce di Caluso (either still or sparkling) and its rich, unctuous "passito" version, the soft, aromatic Moscato and the fragrant Asti Spumante. Piedmont ranks with the leading producers of sparkling wines, both sweet and dry.

Another important economic product of Piedmont is Vermouth. Strictly speaking, it is not a wine -- but to be labeled Vermouth it must contain at least 70 percent wine by volume. This base is then flavored with roots, herbs, spices and woods, etc.

THE DOCG's of PIEDMONT

BAROLO

Defined by many to be the "king of wines and the wine of kings," because of its regal characteristics and majestic reputation, this splendid Piemontese red is one of the standard-bearers of Italian enology.

Barolo is born, nurtured and matured in the province of Cuneo and in the communities of Barolo, Castiglione Falletto, Serralunga d'Alba, Novello, La Morra, Verduno, Grinzane Cavour, Diano d'Alba, Cherasco and Roddi.

Produced with 100 percent Nebbiolo grapes (sub varieties Michet, Lampia and Rose') Barolo is an intense, dry, robust but velvety garnet-colored (tending toward orange with age) red wine. It requires a minimum ageing period of three years (at least two in cask) In order to be called Riserva the wine must be aged for a minimum of five years. Ageing for the wines begins 1 January of the year following the harvest. Barolo was named a DOCG in 1980.

BARBARESCO

If Barolo is called the "king of wines" then there must be a "prince" somewhere nearby - that young royal is Barbaresco. Barbaresco, following in the footsteps of its older brother Barolo, is also produced with 100 percent Nebbiolo grapes. The Barbaresco zone of production also lies in the province of Cuneo, in the communities of Barbaresco, Neive, Treiso and parts of San Rocco Senodelvio d'Alba.

This is a wine of extremely ancient origin and even mentioned by Livy in his monumental "History of Rome." According to an old tradition, the Gauls were attracted to Italy and descended into the peninsula because of the goodness of the wine of "Barbaritium," from which the words "Barbariscum" and later "Barbaresco" were derived.

It is garnet red in color with orange reflections and has a characteristic perfume of tar and faded roses. Barbaresco is dry, full, robust, austere but velvety in taste.

Barbaresco requires a minimum ageing period of two years (at least one in cask.) Riservas demand ageing of no less than four years. Ageing begins 1 January following the harvest. DOCG status was granted to Barbaresco in 1980.

GATTINARA

Gattinara which takes is name from the town around where the grapes are grown, is made with a preponderance of Nebbiolo (locally know as Spanna), 90% minimum, with the addition of Bonarda and/or Vespolina, 10% maximum, to soften the wine.
Locally, the Nebbiolo is known as Spanna. The name is derived from "span," a measuring unit -- the distance from the tip of the thumb to the tip of the little finger when the hand is fully extended. It is the average length of the fully developed clusters of Nebbiolo grapes.

Gattinara is garnet tending to orange in color. It offers a fine perfume that hints of violets and roses which becomes spicy with extended ageing. The wine is dry and well-balanced with a characteristic bitterish finish. By law Gattinara must age at least three years, one in oak or chestnut casks. Riserva's must be aged four years, at least two in wood. Ageing begins 1 December of the year of harvest.

GHEMME

Ghemme, which is made primarily from Nebbiolo grapes, is produced in the Colli Novaresi and Vercellesi viticultural area. The wine boasts extremely ancient origins. Recent excavations near Ghemme provide archeological confirmation that vines were cultivated in the district at least as early as the beginning of the Christian era. The Romans owned some vineyards in the district that were veritable models of up-to-date agricultural practice and where scientific rules were followed in every phase of winemaking.

Ghemme is garnet red in color and a perfume that hints of color. The wine is dry, tends to be tannic but harmonious. By law the wine can be produced with 75% Nebbiolo and a maximum of 25% Uva Rara and/or Vespolina used alone or together. The wine requires at least three years of ageing, at least 20 months in oak. Ageing period begins 1 November following the harvest.

GAVI or CORTESE di GAVI

Gavi is produced with Cortese grapes grown in the Alto Monferrato, a vitivinicultural zone situated in the southern part of the province of Alessandria. A total of 59 communes are involved in its production in a district that is predominantly hilly. Acqui, Ovada, Gavi and Novi Ligure are the best-known communities in its production zone.

Although the variety is extremely ancient, documentary evidence of its existence goes back only several centuries. The first fairly detailed account of the Cortese variety is provided in an account written in 1798 suggesting that this variety makes "good wine in substantial quantity and it keeps well."

Gavi is pale straw in color with greenish reflections with a delicate perfume that hints of fresh fruit. It is dry and appealing. It may be produced in still, frizzante or sparkling versions.

MOSCATO d’ASTI/ASTI

The Moscato varietal has been cultivated in the Asti area since extremely ancient times. The grape was cited in the Statutes of the Commune of Canelli as long ago as the 13th century.

According to an old legend of the Asti district, the grape's origins date back to the time of the Stanzianelli, who founded the community.

Giovan Battista Croce, a Milanese jeweler who moved to Turin at the end of the 16th century, is regarded as the "father" of Moscato d'Asti. A noted goldsmith and jeweler to Duke Carl Emmanuel I of Savoy, Croce was also the owner of a vineyard between Montevecchio and Candia in the Turin hills where he conducted experiments with various training systems in order to improve quality. In his cellar, he perfected the techniques of making sweet, aromatic wines with low alcohol levels. In 1606, he published his finds and conclusions in small book with the title, "Of the Excellence and Diversity of Wines That Are Made on the Mountain of Turin and How to Make Them."

In producing Moscato d'Asti, the grapes are separated from the stalks immediately before pressing and the must obtained is vinified off the skins. The first filtration is carried out and the process is repeated regularly so that the wine remains sweet. The product thus obtained is known as sweet filtrate. Natural Moscato can be consumed as it is or it can be turned into a sparkling wine, Asti. (With its elevation to DOCG, the term "spumante" need not be used on the Asti label. Producers (and the government, alike) felt that consumers the world over, know Asti as a fully sparkling wine, therefore, the term "Spumante" as a modifier was redundant.)

BRACHETTO d’ACQUI or ACQUI
A superb Piemontese dessert wine, Brachetto d'Acqui is produced in only extremely limited quantities. According to popular tradition, the wine was greatly appreciated by, and was the preferred beverage of, one of the most famous characters of the Italian comedy in masks, Gioan d'laduja or Giovanni of the jug. The figure is said to have drawn inspiration for his bubbly high spirits from this fizzy red wine with a fragrant foam.

Brachetto's origin is much disputed. According to the most reasonable hypothesis, the variety originated in the hillsides around Asti.

The wine is produced with the Brachetto grape with a maximum addition of no more than 10% Aleatico or Moscato Nero. The wine must have a minimum alcohol of 6% (5 for the non-spumante) and can be still, lightly frizzante or sparkling.

ROERO ARNEIS and NEBBIOLO

To the left of the Tanaro riverbank in Piedmont lies the Roero district where the white Arneis and red Nebbiolo share vineyard space. The white Arneis may be still or sparkling and is produced with 100% Arneis and there is no mandatory ageing requirement. The wine is straw yellow in color.

In the case of Roero Nebbiolo, the wine is produced with 95% Nebbiolo up to 3% non-aromatic red grape varieties and up to 2% white Arneis. The Roero Nebbiolo which is ruby to garnet in color must age for a minimum of 20 months (beginning 1 November) at least six in wood. Roero Nebbiolo Riserva must age for a minimum of 32 months (beginning 1 November) and also spend at least six months in wood.

DOLCETTO di DOGLIANI SUPERIORE and DOGLIANI

A delightful red produced in and around the commune of Dogliani with Dolcetto grapes. This wine is deep ruby with violet reflections and well balanced with a moderate acidity.

The wine must be aged at least one year (as of 15 October of the year of harvest) and cannot be sold until 1 November of the year following the harvest.

BARBERA d'ASTI

Barbera d'Asti is born of at least 85% Barbera grown in and around the town of Asti. Up to 15% Freisa, Grignolino and/or Dolcetto may be blended. The wine must age until 1 March of the year following the harvest.

Barbera d'Asti can be designated Superiore if it is aged for at least one year with a minimum six months in wood and achieves an alcohol of 12.5%. This ageing begins as of 1 January following the harvest. Barbara d'Asti Superiore with the designations Tinella or Colli Astiani must age a minimum of 24 months beginning 1 October.

The wine is brilliant ruby red with garnet reflections as the wine ages. The wine is dry, fruity with a harmonious taste.

BARBERA del MONFERRATO SUPERIORE

A delicious red born from at least 85% Barbera grapes born in and around the Monferrato hills. Up to 15% of Freisa, Grignolino and/or Dolcetto may be included. The Superiore must age for a minimum of one year (at least six months in wood) to be entitled to the designation superiore.

The wine is ruby red and with a medium body and vivacious character.

DOLCETTO di OVADA SUPERIORE or OVADA

A lovely red produced with Dolcetto grapes grown in and around the town of Ovada. In order to be called superiore the wine must achieve an alcohol of at least 12.5% and age for a minimum of one year beginning November 1 of the year of the harvest. If a vineyard designation is used, the wine must age for a minimum of 20 months beginning 1 November. If the term Riserva is used the wine must age at least 24 months (minimum 6 in wood).

The wine is intense ruby in color with hints of almonds in the finish.

ERBALUCE di CALUSO
A luscious white produced with 100% Erbaluce. The wine may be produced as still or sparkling. A luscious white produced with 100% Erbaluce. The wine may be produced as still or sparkling or passito versions. Passito must be aged for 36 months beginning 1 November following the harvest. A Passito Riserva version requires a minimum of 48 months of ageing. Erbaluce may be dry, fresh and fruity with a minerally character or rich, sweet and unctuous when produced with partially dried grapes in the passito style.

**RUCHE’ di CASTAGNOLE MONFERRATO**

The delightful red is produced with a minimum of 90% Ruche with the addition of no more than 10% Barbera and/or Brachetto. Ruche’ is usually medium bodied with hints of flowers, wild berries and a touch of pepper. The wine usually has a nice vein of acidity and soft tannins.

**DOLCETTO di DIANO d’ALBA**

Lovely red produced with 100% Dolcetto grown in the delimited Diano d’Alba zone. The wine has bright fruit with a hint of almond in the finish. The wine must age until 1 November of the year following the harvest.

**ALTA LANGA**

Alta Langa is an incredible red, white or rose sparkler that is produced with Pinot Nero and/or Chardonnay 90% and no more than 10% other local non aromatic varietals. The wine is required to age for a minimum of 30 months.

**PRINCIPESSA GAVIA ESTATE**

About 15 miles east of Strevi, outside the city of Gavi, is the Mariani vineyard, estate and boutique winery named Principessa Gavia.

It is here that Cortese vinifera grapes, grown on 90 acres of Banfi vineyards, are pressed and vinified according to the most modern technology, using the most advanced equipment. The finished wine, called Principessa Gavi, is then bottled at Banfi’s estate in Strevi.

The vineyards, scientifically planned, are exposed to the sun in amphitheater fashion to maximize the beneficial effects of heat in this northern climate. Drainage is excellent. The soil is calcareous with clay and marl.

Cortese is a productive grape variety, resistant to cold weather and favors a southern exposure.

First reference to this variety appeared in the late 1700’s in the writings of the Agricultural Society of Turin. More was written in the mid 1800s. It seems that the grape is a native of the area that surrounds Tortona and Novi Ligure, where the town of Gavi is located and where Cortese is widely planted. Cortese is also planted sporadically in Lombardy, Liguria and Veneto.

Some growers still blend it with Dolcetto and Barbera to add softness and fruit and to lessen the austerity of those wines. Others make a sparkling wine with it or vinify it semi-dry. The majority, however, use it to make Gavi, one of the most appreciated dry whites in Italy.

According to DOCG law, the Cortese grapes have to grant the wine minimum natural total alcohol content of 9.5% for the still wine and 9% for the sparkling. Vinification must take place in the area of production.

There are about 380 growers of Cortese in the Gavi district. Some make and bottle their wines, other just sell the bulk wine they produce.
Principessa Gavia is a fully automated (three people run it during non-harvest times), ultra-modern winery situated at the base of the hillside vineyards. 90 acres of Cortese grapes, planted on hills with a 45-degree inclination, surround it.

Upon reaching the winery, the Cortese is quickly crushed and gently pressed. The must is then rushed to temperature controlled stainless steel storage tanks where it rests for 24 hours at a temperature of 32 degrees F which blocks fermentation. During this time it sheds, by natural sedimentation, many of the solid particles it contains. It these particles were retained in the fermenting must, they would tend to lessen the wine's charm and delicacy. An important rule in winemaking has it that the cleaner the must, the better, more flavorful, more delicate, more perfect the wine.

After 24 hours, the must is filtered to free it from any particles not sedimented out. It is then channeled into other stainless steel tanks. There specially selected yeast and added and fermentation before at a low temperature of about 55 degrees F. Fermentation is slow, lasting about 20 to 22 days, twice as long as normal. Just like the gentle simmering of a sauce or soup extracts the flavor, perfume, essence and character of the ingredients used, so does slow fermentation extract the aromatic flavor components of the grape.

The wine is then transferred to other stainless steel storage tanks were it "rests" at 32 degrees F for a three or four month period. The temperature of the room in which the tanks are located is also set at 32 degrees F.

Afterwards, our Gavi is brought to Banfi, Strevi for bottling. Two styles of Gavi are produced.

Principessa Gavi is an elegant, dry white wine, perfectly balanced, showing a deliciously distinct style, crisp, but not brittle; fragrant with a certain amount of austerity. Unlike most other white wines, it does not tire the palate as one sips it. Rather it develops its personality more and more and, at the end of the meal, it emerges as the aristocrat it is.

Principessa Perlante also produced with 100% Cortese grapes (which remain on the vines for a slightly longer period of time thus imbuing the wine with added richness) is vinified to allow for a small amount of natural CO2 (stars…or Perlante) to remain in the wine. Perlante is delicately fragrant, soft and delightful with just a tease of sparkle in the mouth.

Some drinkers with an arteriosclerotic view of wine may find fault with if, as it is young, fresh, unencumbered and not laden with the buttery richness and oaky vanillin taste of wood-aged white wines they are accustomed to sipping.

There is a charming legend about the origins of the name "Gavi." It is said that in the Dark Ages there was a golden-haired princess, the daughter of Clodimir, King of France. Her name was Gavia. She chose to marry a young man who worked in her father's court. Her father, of course, objected. Very much in love, the young couple eloped across the Alps to Lombardy. Finding the climate there inclement, they headed south towards Liguria and the Italian riviera. On the way there, they stopped at a small village where they found the wine to be exceptional and decided to remain there.

A local innkeeper befriended them, they confided their predicament to him and, as it happens, he did not keep the secret. The king was informed and sent his knight to bring back the hapless lovers. The story ends happily as King Clodimir, upon seeing his daughter, forgave her and, as a gesture of love, bequeathed to her the town where she was found, naming it Gavi.

**Principessa Gavia Gavi, DOCG** - Principessa Gavi is produced with 100% Cortese grapes fermented at low temperatures in stainless steel. The wine is pale straw in color with and intense fresh and fruity bouquet that hints of pineapple and apple. Principessa Gavi has a fresh, well balanced with a light vein of bitterness.

**Principessa Perlante, DOCG** – Gavi “Perlante” is produced with 100% Cortese grapes (which remain on the vine for a slightly longer period of time) fermented a low temperatures in Stainless steel. A small amount of natural CO2 is allowed to remain in the wine to give it a totally natural, light effervescence on the palate. The wine is crisp, well-balanced with a creamy texture.
Strevi, in the province of Alessandria, in southeastern Piedmont, is a quaint village of about 1,200 people. It is located a short distance from Acqui Terme, a spa much frequented by the ancient Romans since 173 BC, and whose popularity has remained undiminished to our days.

In 1979, Banfi acquired controlling interest in the 130-year old Bruzzone winery, renowned not only in Italy but also throughout Europe for making sparkling wine of excellent quality in the classic method champenoise, fermentation in the bottle.

The winery has been completely rebuilt without altering its 19th century charm. Today it is rated among the most modern. Here, the latest techniques and equipment are used to make and bottle both still and sparkling wines. Extensive use is made of stainless steel for temperature controlled fermentation and cold storage of wine and must. Bottling is done under nitrogen to lengthen the wine's youth and vibrancy. The total bottling capacity is about 50,000 cases per month.

Banfi's winery vinifies and bottles world class wines and some select high quality wines of broad appeal. They are Banfi Brut Metodo Tradizionale Classico, Brachetto d'Acqui and Argusto Dolcetto d'Acqui. In addition, Principessa Gavi and Principessa Perlante are bottled there along with Cuvee Aurora Rose Alta Langa and LaLus.

The history of Alta Langa wine began in 1990. Alta Langa is known for its breathtaking views, the most important activities of the area are sheep farms, where excellent varieties of cheese are produced, and winemaking. To work with the steep slopes that characterize the area, vineyards are planted on terraced land and supported by stone ramps.

In the past few decades, local winemakers have gradually discovered that their soil is ideal for cultivating Pinot Noir and Chardonnay. Years of research and experimentation have led to the creation of the Alta Langa DOC appellation, the first in Piedmont that calls for the fermentation of sparkling wine in bottles.

Varieties: Pinot Nero and/or Chardonnay, 90-100%; other local non-aromatic varieties, up to 10%.

The experimental stage lasted until 1996 when the last planted experimental vines came into production, bringing the total experimental surface area to over 48 hectares. In 1999, with a total of 50 hectares in full production, steps were taken to apply for D.O.C. status...obtained with a Ministerial Decree dated 31st October 2002. The year 2001 saw the constitution of the Consortium for the Protection of the "Alta Langa." Banfi's Aurora Cuvee Rose is produced under the Alta Langa designation.

LaLus is another extraordinary wine born at Banfi Piemonte, the result of the “Albarossa” project. Albarossa is an amazing red grape created from the union of Barbera and Nebbiolo. The grape was conceived in 1938 by Professor Dalmasso during some experiments with typical Piedmontese varietals. In 2001, four wineries, among the most important in Piedmont, including Banfi decided to invest in and research this unique varietal. In 2006, the first vintage of Albarossa was vinified.

Banfi Piemonte’s La Lus which translates to “the light” (the new dawn) has an intense ruby red color with soft tannins, yet offers the potential for extended ageing. The wine matures in French oak barrels for 12 months followed by an additional 8 in the bottle.

The winery also houses an enoteca and wine museum, reputed to be the foremost in northern Italy. In it are exhibited wine presses, rudimental bottling equipment, corking machines, a variety of painstakingly restored wine accessories and ancient hand-blown wine bottles. Many of these artifacts have been in use at the old winery in the 19th century.

La Lus – produced from the Albarossa grape is deep ruby red in color. LaLus aged in French oak for a minimum of 12 months. The nose hints of rose petals, cherries and oak. La Lus is warm, rich and opulent with a taste of ripe black cherries, plum and licorice and vanilla.

L’Ardi Dolcetto d’Acqui, DOC – L’Ardi is a delightful Dolcetto from Piedmont. Select Dolcetto grapes are vinified to create a delicious wine with an intense ruby-red color and fruity bouquet that hints of summer wild berries and finishes with a soft, spicy taste.

Banfi Brut Metodo Tradizionale Classico - Banfi Brut is a classic example of an aristocratic, dry sparkling wine. A judicious selection of grapes, Chardonnay for bouquet and lightness, Pinot Noir for body and depth of character and Pinot Blanc for overall roundness, are blended together to create this elegant sparkling wine.
**Cuvee’ Aurora Rose’Alta Langa, DOC** – This elegant, stylish Rose is produced with 100% Pinot Noir grown in the Alta Langa, just south of Alba in Piedmont. The classic method (champenoise) is used in the production of this wine. Extended lees contact takes place for at least 24 months following by riddling (remuage) on racks (pupitres) and disgorging (degorgement a la glace). The resulting cuvee is 90% of the current vintage and 10% of the previous vintage which has been aged in French oak barrique. The wine is pale pink with a very fine perlage. The nose is intense and elegant with notes of apple, vanilla and wild rose. The taste is lively, mouthfilling and captivating.

**Rosa Regale Brachetto d’Acqui, DOCG** – Rosa Regale is a unique red sparkling wine made with the Brachetto grape grown in the Acqui zone. Lightly sweet and appealing, Rosa Regale may be enjoyed as a delicious aperitif, between meal or after dinner sparkler.

Aromatic with a hint of rose petals and raspberries, Rosa Regale is perhaps the only wine in the world that marries perfectly with chocolate, especially dark or bittersweet.

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**VENETO**

Veneto is located in northeastern Italy -- extending from the Alps to the Adriatic sea -- bounded to the north by Austria and Trentino-alto Adige, to the west by Lombardy and to the east by Friuli Venezia Giulia. It comprises one-third of the triumvirate known as Tre Venezie (the three Venices - the other two regions being Friuli Venezia Giulia and Trentino Alto Adige.)

It is a land of magnificent natural beauty, rolling hills, rugged mountains, fertile plains, crystal lakes and sleepy lagoons crowned by the jewel of Venice.

Veneto is divided into two distinct sections. One, flat, lagoonal and delta-like, was formed by alluvial deposits from rivers that empty into the Adriatic. Besides the Po, Italy’s largest river, the region is crossed by the Adige, Bacchiglione, Brenta and Piave Rivers.

Veneto’s other section is mountainous and includes the foothills and slopes of the full Alpine chains. The foothills consist of wide expanses of meadows and forest, upland plateaus, valley and limestone formations that extend from Lake Garda to the Alps. The Alpine section also includes the upper basin of the Piave, and extends northward as far as the Carnic Alps. The landscape here is quite breathtaking, as the Dolomites, overlooking the basin of the Piave, rise to altitudes of more than 9,000 feet to form an enchanting backdrop.

The first traces of settlements in the Veneto date to about 160,000 years ago. Relics of the Neolithic and Bronze ages have been found in the vicinity of Verona, an early Roman colony.

The Euganei inhabited the region and were succeeded by the Veneti, an Illyrian people who eventually settled throughout the coastal area of the upper Adriatic, from Aquileia to the mouth of the Po. They lent their name to the region.
The best known of Veneto’s cities are Venice, Verona, Vicenza, Treviso and Padua, the oldest in the region.

Agriculture flourishes in the Veneto because of an abundance of water and a varied, though, mild climate. 80% of the land is devoted to agriculture. In addition to the vine, leading crops include olives, chestnuts, rice, vegetables, potatoes, wheat, barley, corn and fruit. Milk and cheese production is also quite extensive, thanks to an abundance of pastureland. Corn became a staple in the 1600’s when it was ground, boiled and then served plain, fried or grilled. Polenta quickly became an adored accompaniment to meat, fish or game.

Rice was originally considered food for the wealthy. As it became more common, cooks began to create delicious risottos matching this delightful dish with two other favorite foods including fish and vegetables. One of the most famous of these pairings is Risi e Bisi (rice and peas). More than 40 different risottos can be found in the Veneto. Pasta has less tradition here but delights such as Pasta e Fasoi (pasta and beans) and Bigoli abound. Bigoli, a thick spaghetti is traditionally prepared with whole-wheat flour. You will also find (especially in the alpine areas, Canederli or bread dumplings. Cheeses like Asiago (cow’s milk) also find a delicious home in the Veneto. Desserts such as the much loved and copied (usually not well) Tiramisu were born in this region.

Treviso is famous for its wonderful Radicchio Rosso which is one of the original radicchi. Peas and baby artichokes as well as the large white asparagus of Bassano are particular delights of the region.

Foods can be simple, robust and homemade, with lots of onions, yellow vegetables, green vegetables, excellent spicy sauces and, of course elegant staples such as the famous Venetian liver. Venetians love refinement. Venice was the first place that the fork (called piron) was used in the 1000’s; the first napkins were used here and glass was blown here to create beautiful glasses in which to pour the fabulous wines of the area.

Textiles, clothing, footwear, leather, furs and jewelry (Vicenza is the gold capital of the world) form important industries; so, too, do artisan crafts, such as the lace of Burano, Venetian ceramics and the world-famous glass of Murano.

Until 1291, artists crafted their much-admired glasswork in Venice. At that time, the Senate of the Venetian Republic ordered the transfer of all glassmaking ovens to the nearby island of Murano, citing the ovens – which had been spread out all over the city of Venice – as a continuous fire hazard. The concentration of these specialized craftsman fostered competition, and thus began the extraordinary “glass of Murano,” still admired today.

The quality and excellence of the local wines of the region have been renowned since the second century BC when they were considered second only to the celebrated “Falernum.” It is said that Virgil, who was a landowner in the area, fondly remembered and wrote with pride about the local wines because they pleased Emperor Augustus.

Today viticultural production is concentrated in the hills around Verona that descend toward the banks of Lake Garda; the Colli Berici and Euganei in the Vicenza district; Breganze in the hilly strip of the province of Vicenza; and the pebbly plain along the course of the river Piave. The most cultivated grapes of the Veneto include whites such as Garganega, Glera (aka Prosecco), Tocai, Verduzzo and Trebbiano di Soave, Pinot Grigio, Chardonnay, Pinot Bianco; and reds such as Corvina, Rondinella, Raboso, Negarara, Merlot, Pinot Nero and Cabernet.

Verona has had a place of honor in the history of winemaking since the days of the Etruscans. The Romans were particularly fond of a wine that they called Rhetic or Retico (a concentrated passito), which may have been a forerunner of today’s Reciots.

The Veneto offers eight DOCG wines, Recioto di Soave, Bardolino Superiore/Classico Superiore, Soave Superiore/Classico, Recioto di Gambellara, Congeliano-Valdobbiadene, Colli Asolani, Recioto della Valpolicella and Amarone della Valpolicella; and various DOC’s and IGT’s.

The most celebrated of these wines include the “Veronesi” Amarone, Valpolicella, Bardolino and Soave; Bianco di Custoza; Gambellara; Lugana and Conegliano-Valdobbiadene Prosecco. Other of the region’s DOC’s are Bagnoli di Sopra, Breganze, Colli Berici, Colli di Conegliano, Colli Euganei, Garda, Lessini Durello, Lison-Pramaggiore (which shares this DOC area with Friuli-Venezia Giulia, Montello/Colli Asolani, San Martino della Battaglia (which shares its DOC with Lombardy), Valdadige (shares DOC with Trentino Alto Adige and Piave). Valpolicella is a land of ancient enological traditions that date to pre-Roman days. Its climate and temperature are mild. The grape varieties used in the production of its wine are Corvina Veronese, Rondinella, Molinara and other local red varieties.
There are nineteen sections whose wines have the right to Valpolicella appellation. However, only five communes have the right to the "classico" (the original or historic growing zone) designation. These zones lie in the "heart" of the original, historic growing area.

Superiore on the label means that the wine has been aged at least one year and that its alcohol content is not less than 12%.

Valpolicella is also the birthplace of two other wines, Amarone della Valpolicella (which formerly was known as Recioto della Valpolicella Amarone) and Recioto della Valpolicella. To produce these nectarious wines, wholesome, perfectly ripe bunches of grapes are handpicked at harvest time and placed in special, slatted, wooden boxes. The boxes are kept in well-aerated, cool quarters. Electric fans are turned on if the weather is too warm or humid. 15 to 30 days later the clusters are turned in order to prevent the build of moisture which would favor the formation of mold. A once popular method, still used by a few very small producers, is to hang the bunches from the ceiling.

The grapes are left to dry until about the 15th of January or even longer, by which time the grapes have lost anywhere from 25 to 60% of their water through evaporation. Then they are pressed. Long, cool fermentation then takes place, extending to March, April or even May. All the sugar in the grapes is converted into alcohol giving Amarone an alcohol content of over 14%. Amarone (which means bitter to distinguish it from the sweet Recioto) is a dry, round, velvety wine with a characteristic perfume of dried fruit.

When fermentation is stopped by dropping the temperature of the fermenting must before all the sugar is developed into alcohol, this wine (which still contains residual sugar as well as natural carbonation), is called Recioto. It is a sweet, still or sparkling wine usually drunk in the spring right after bottling.

Recioto is taken from a dialect word "recie" which means ears. Originally, it is said, vineyard workers would pick only the best or the "ear-like" protrusions found at the top of each bunch of grapes for use in the making of Amarone and Recioto.

"Ripasso" is a traditional production technique which subjects Valpolicella to a second fermentation on the lees drawn from Amarone, for fortification purposes. Some producers such as Sartori with its Regolo, achieve even richer results by partially drying their grapes. The word "ripasso" means "passing over". The resulting wine has more depth, richness and roundness than an everyday Valpolicella but is not as rich as its Amarone cousin. Bardolino is made from the same grapes as Valpolicella but grown around the town of Bardolino along the shores of Lake Garda. This area is one of the most attractive of the Veronese district. It is surrounded by sunny hills planted with vines, olive trees, cypresses and cherry trees interspersed with medieval castles all with a relaxing view of Lake Garda. If Bardolino is vinified as a rose', it is marketed as a Chiaretto.

Soave, perhaps, takes its name from the "Suavi" people who inhabited the area or, if you prefer to believe tradition, was the name given by Dante to the town because of the "suavity of its wines"...or it has even been attributed to Romeo! Whatever the case, Soave is a delightful white based on the indigenous Garganega varietal. It is one of the best known of Italian wines.

A very limited quality of Recioto di Soave, which has also attained DOCG status, made the same way as Recioto della Valpolicella, is available on rare occasions. Most of it is reserved by the producers for their own use.

Bianco di Custoza and Lugana are delicate, light whites based on the Trebbiano grape while rich-tasting dry or sweet Gambellara is produced with Garganega (locally known as Gambellara). Prosecco, also a delightful dry or sweet, still or sparkling wine, is made with the ancient Glera (aka Prosecco) grape.

THE DOCGs of the VENETO

RECIOTO di SOAVE

A luscious white wine made with partially dried grapes which are grown in and around the town of the same name. Garganega is the predominant varietal (70-100%) with up to 30% Chardonnay and/or Trebbiano di Soave and/or other varieties of Trebbiano permitted in the province and a maximum of 5% of other non aromatic grapes from the area, as part of the blend.

The wine is bright golden yellow in color with an intense fruity nose and sweet (but not cloying) velvety, harmonious taste. It may be produced in still or sparkling versions and may be designated “Classico” if the grapes are born in the historic growing area.
BARDOLINO SUPERIORE

The vine has been cultivated in the Bardolino production zone since the Bronze Age, as has been established by the discovery of fossilized grape seeds in the remains of nearby Lake Garda dwellings.

The name which is clearly of Germanic origin, could be derived as legend has it, from Bardala, granddaughter of Mantus, the founder of Mantua.

Bardolino, a brilliant light-bodied red is produced with 35-65% Corvina (no more than 10% Corvinone may be substituted for the Corvina), 10-40% Rondinella with Molinara, and/or Rossignola and/or Barbera, and/or Sangiovese and/or Marzemino and/or Cabernet and/or Merlot to a maximum of 20% with no one of the last listed varietals accounting for more than 10%.

The wine is light ruby in color with garnet reflections when aged. The perfume is delicate and hints of cherries. The taste is dry, lightly bitter but harmonious.

The wine must age for one year beginning 1 November following the harvest. Grapes born in the delimited zone of Bardolino, Garda, Lazise, Affi, Costermano and Cavaion are entitled to the designation “Classico” on their labels.

SOAVE SUPERIORE

Soave is one of the most attractive names imaginable for a wine. The origin of the name of the wine is uncertain. Two legends persist. Some suggest Dante named the wine for its soft taste. Still another insists that Romeo, tasting the wine after a tryst with Juliet, was overhead to say “Soave”. The servant was unsure as to whether Romeo was referring to Juliet’s kisses or the suavity of the wine.

The wine is produced with a preponderance of Garganega with the addition of Trebbiano di Soave and/or Chardonnay and/or Pinot Bianco, up to 30% (with a maximum of 5% other non aromatic whites of the zone.

The wine is produced in still or sparkling versions. If the grapes come from the historic area, the wine is entitled to the designation Classico. Soave Superiore and Soave Classico Superiore must be refined in the bottle and cannot be released until 1 September of the year following the harvest. Soave Superiore may be designated “Riserva” if aged for two years (at least three months in the bottle.) This ageing begins 1 November following the harvest.

RECIOTO di GAMBELLARA CLASSICO

A white wine obtained with predominately the Garganega grape variety though other whites of the area are allowed up to a maximum of 20% grown in and around the town of Gambellara. The wine is produced in small quantities in the province of Vicenza which borders with that of Verona, also in the historic zone.

Recioto is produced with grapes harvested by hand in early September and partially dried till December for the Recioto Spumante “sparkling” and until January or February for the still. The color is intense golden yellow, fruity aroma, flavor intense and persistent. The wine may not be sold until at least 1 September of the year following the harvest.

CONEGLIANO – VALDOBIADDENE PROSECCO

Is produced with minimum of 85% Glera (Prosecco) with a maximum of 15% of Verdiso, Bianchetta Trevigiana, Perera and Glera Lunga, solely or together for the Prosecco.

The Spumante and Superiore di Cartizze versions may also include a maximum of 15% Pinot Bianco, Pinot Nero, Pinot Grigio and Chardonnay, solely or together with Verdiso, Bianchetta, Trevigiana, Perera and Glera Lunga.
“Cartizze” may be used when all the grapes come from that subzone. If the vintage is used then 85% of that vintage must be contained in the bottle.

**ASOLO or COLLI ASOLANI PROSECCO**

This wine is born with a minimum 85% Glera (aka Prosecco) with a maximum of 15% of Verdiso, Bianchetta, Trevignana, Perera, Glera Lunga. Secco or Amabile may be produced.

**AMARONE della VALPOLICELLA**

Amarone della Valpolicella - is produced with Corvina (Cruina) from 45-95% with no more than 50% of Corvinone if substituted for Corvina and the addition of Rondinella from 5-30% with a maximum of other red grapes of 15% of the total (no single grape can be more than 10%). If the grapes are grown in the classico zone or in Valpantena, they may use the respective designation as well. The grapes for Amarone are required to dry till 1 December of the harvest year. The wine must age for a minimum of two years beginning January 1 of the year following harvest. To be labeled Riserva the wine must age for a minimum of four years beginning 1 November of the year of harvest. The wine must achieve an natural alcohol of at least 14%

**RECIOTO della VALPOLICELLA**

Recioto della Valpolicella - is produced with Corvina (Cruina) from 45-95% with no more than 50% of Corvinone if substituted for Corvina and the addition of Rondinella from 5-30% with a maximum of other red grapes of 15% of the total (no single grape can be more than 10%). If the grapes are grown in the classico zone or in Valpantena, they may use the respective designation as well.

The grapes for recioto are required to dry till 1 December of the harvest year. A sparkling version may also be produced.

**COLLI EUGANEI FIOR d'ARANCIO**

Colli Euganei Fior d'Arancio is a delightful white produced with a minimum of 95% Moscato Giallo and a maximum of 5% other aromatic white varietals. The wine may be produced in still, sparkling and passito versions. The wine is fragrant and delightfully fresh and fruity.

**LISON**

Is a bright ruby red wine produced with a minimum of 85% Tai (formerly Tocai Rosso) and must age at least until March 1st of the year following the harvest. The wine is bright ruby with a fresh and harmonious taste.

**MALANOTTE PIAVE**

A bright ruby red wine that is produced with a minimum of 70% Raboso Piave and a maximum of Raboso Veronese of 30%, up to 5% other local varietals are also allowed. The wine must age for a minimum of 36 months, at least 12 in wood.

**COLLI di CONEGLIANO**

Colli di Conegliano may be a bianco, rosso or rosso riserva and Refrontolo and Torchiato di Fregona. The bianco is born of Manzoni Bianco (Incrocio 6.0.13) minimum of 30% with Pinot Bianco and/or Chardonnay a minimum of 30%, Sauvignon and/or Riesling up to a maximum of 10%. The white may be consumed after ageing for four months, beginning 1 November following the harvest.

The rosso is produced with Cabernet Franc, Cabernet Sauvignon, Marzemino and Merlot with a minimum of 10% of each varietal (with a maximum of 40% of Merlot). A maximum of 20% of Incrocio Manzoni 2.15
and/or Refosco dal Peduncolo Rosso may be included. The Rosso must age a minimum of 24 months beginning 1 November following the harvest, at least six of those in wood. Rosso Riserva must age at least 36 months, 12 in wood.

Colli di Conegliano Refrontolo is a Rosso or Rosso Passito produced with a minimum of 95% of Marzemino and 5% of other non-aromatic local red varietals grown in and around the commune of Refrontolo. The grapes for the passito are partially dried and the wine must be aged a minimum of four months beginning 1 November following the harvest. The Rosso is aged for a minimum of 24 months at least 12 of which must be in wood.

Colli di Conegliano Torchiato di Fregona is a white from in and around the commune of Fregona produced with a minimum of 30% Glera, 20% Verdiso, 25% Boschera and a maximum of 15% other non-aromatic local white grapes. The grapes for this wine are partially dried a minimum of 150 days following the harvest. They may not be pressed until at least 1 February following the harvest. The wine must age a minimum of 24 months from 1 November following the harvest.

**MONTELLO ROSSO**

Montello Rosso is a red wine that is produced with 40-70% Cabernet Sauvignon with the addition of 30-60% Merlot, Cabernet Franc and/or Carmenere with a maximum of 15% other non-aromatic local red varieties. The wine must age for a minimum of 18 months beginning 1 November following the harvest, at least nine of those months in wood, and six in the bottle. A superiore must age a minimum of 24 months, at least 12 in wood and six in the bottle.

**FRIULARO di BAGNOLI**

Friularo di Bagnoli must be produced with 90% Raboso Piave and a maximum of 10% other local red varietals. The late harvest and passito are produced with partially dried grapes. The wines must age a minimum of 12 months beginning 1 November following the harvest. The Classico/Classico Passito and Riserva must age a minimum of 2 years at least one in wood.

**SARTORI di VERONA**

The Sartori firm was founded in Veneto in 1898 by Cav. Pietro Sartori, a pioneer of Veronese wines, who bought a vineyard and small cellar near Negrar to assure a steady supply of good quality wine for his hotel.

Villa Maria is the historic 17th century headquarters of Sartori and the perfect setting to represent the path tradition must tread toward wine’s future.

The firm located in Negrar, in the heart of the Valpolicella Classico zone developed the highest standards of quality under the leadership of Courtly Cav. Pierumberto Sartori, a man of considerable charm. In addition to being an excellent wine-maker, Cav. Sartori was a world champion skeet shooter. He passed away in 2004. PierUmberto’s legacy lives on in on in his very talented sons, Andrea, who is a frequent visitor to the US, and Lucca, and nephew, Paolo all accomplished ambassadors of the family’s wines. They have taken over the reins of this prestigious winery.

Sartori of Verona has hired the renowned Franco Bernabei as consulting winemaker. Working in tow phases over a five-year period, Bernabei is starting with experiments in the vineyards and will culminate in perfecting the vinification and ageing techniques for the Sartori family reserve wines, including
Sella Soave, Montegradella Valpolicella and Corte Bra Amarone.

In a related move toward unprecedented growth in quality, merged with Cantina di Colognola that will secure Sartori’s access to the Veneto region’s broadest vineyard holdings. The Sartori-Colognola cooperative receives consignments from over 800 growers and extends over an area of more than 6,200 acres in the Soave and Valpolicella appellations.

At Villa Maria, the wine is vinified, aged and bottled. Ageing is accomplished either in stainless steel tanks or slavonian oak barrels. Crushing is done at the family winery owned by the family. Villa Maria is also the family's official residence which includes the family's chapel where generations of Sartori’s were baptized and married.

In addition to producing a line of Veronese wines Soave, Bardolino, Valpolicella, and Amarone della Valpolicella, among others, they produce wines from grapes grown in the delle Venezie including Pinot Grigio as well as a Merlot and Chardonnay from the Grave in Friuli.

A delicious citrusy lemon liqueur, named Limoncello is also marketed.

Sartori Corte Bra Amarone della Valpolicella Classico, DOC - Amarone is the pride of the wines of Verona. Sartori "Corte Bra" is vinified from a blend of carefully selected, handpicked grapes grown in the heart of the DOC zone in the beautiful "Corte Bra" vineyard. The wine is aged for a minimum three years in large barrels and then further refined in small French barriques.

Sartori Amarone della Valpolicella, DOC - Sartori Amarone is a classic wine vinified from a blend of Corvina Veronese, Rondinella and Molinara grown in the heart of the Classico DOC zone. The grapes are semi-dried to concentrate their sugar content. The must, once fermented, produces a robust, warm and velvety red wine with a deep garnet color and unique perfume that hints of dried fruit.

Sartori Amarone is aged for a minimum of three years in Slavonian oak casks.

Sartori "Regolo," IGT (ripasso method) - is an exceptional wine that honors the patriarch of the Sartori family and co-founder of the firm. Super Venetian Regolo is produced with select clusters of Corvina enriched by the “Ripasso” method, spending a short time on the lees of Amarone, its illustrious cousin, to add stature and sumptuousness. The wine is vivid garnet in color with an intense and persistent bouquet that hints of cherries and a dry and velvety finish.

Sartori “Vigneti di Montegradella” Valpolicella Classico Superiore, DOC - Sartori Valpolicella is truly a wine of love, for its grapes are tenderly grown on the hills overlooking Verona, the setting of "Romeo and Juliet." The wine is a blend of Corvina, Rondinella and Molinara which are fermented and then aged for a minimum of two years. The result is a ruby red wine with a pleasant, almond-like taste and velvety finish.

Sartori Chiaretto Bardolino, DOC – is a blend of 40% Corvina, 30% Rondinella, 10% Merlot, 10% Corvinone and 10% Molinara. The vineyards are located in the hills of the Classico area on the east side of Lake Garda. Soft skin pressing with short skin contact for 24 hours followed by fermentation at controlled temperature. The wine is blush in color with delicate fruit aromas. The taste is fresh with bright fruit flavors, supple and balanced.

Sartori “Ferdi” Bianco Veronese, IGT – “Ferdi” is a tribute to the wife of Regolo Sartori and matriarch of the family. Ferdi (like its counterpart Regolo – the patriarch) is crafted solely of one grape, in this case, the signature white grape of Verona, Garganega. The wine is light gold in color with concentrated aromas of fruits such as pears and apricots along with a hint of honey. The taste is rich and round on the palate. An outstanding Super Venetian white.

Sartori Pinot Grigio delle Venezie, IGT - Produced with grapes grown in the ancient area known as Venezie (which encompasses provinces in the Veneto, Friuli Venezie Giulia and Trentino Alto Adige), this wine is pale straw in color with a crisp, fruity taste.

Sartori Pinot Noir, IGT – Sartori Pinot Noir is produced with 100% Pinot Noir grapes grown in the delimited Pavia zone in Lombardia. The wine is aged for about 12 months in oak and offers a nose of black cherry jam, cloves and chocolate accompanied by spice notes and vanilla. Sartori Pinot is notably elegant, well-balanced and round, enhanced by good acidity.
**Villa Marzia Limonciello** - Produced in such beautiful areas as the Amalfi coast and Lake Garda which are blessed with abundant sunshine, Limonciello is certainly one of the most unique and novel liqueurs. This sunny and cheerful refresher evokes the allure and enchantment of the Mediterranean. Made with ripe fresh lemons and sugar, Limonciello’s lovely color and luscious scent hint of the tangy and refreshing taste that awaits the palate.

Served cold, it is a wonderful after dinner refresher and a delicious enhancer of sorbets, especially Lemon.

Sartori also produces wines from Friuli Venezia Giulia and Lombardia.

**I SALTARI – VENETO**

I Saltari is a new venture by the Sartori family dedicated to producing premium Amarones and Valpolicella.

The vineyard has a total of 210 acres. The vineyard is name for the Saltaro, or protector, who guarded this particular winery in the 18th century. Amarone wines are distinct to the Veneto region. The grapes are hung and dried over several months to create a strong concentration of flavor in the remaining juice. I Saltari Amarone is a superb example of this wine.

**I Saltari Amarone della Valpolicella, DOC** – is produced with a blend of 60% Corvina, 10% Corvinone, 20% Rondinella and 10% Croatina. The wine has an intense ruby color and a perfume that combines spicy aromas of dried figs, cherries and aromatic herbs with a finish that is elegant and persistent with velvety tannins.

**I Saltari Valpolicella Superiore, DOC** - is a lovely blend of 60% Corvina, 10% Corvinone, 20% Rondinella and 10% Croatina. The wine is ruby red in color with the aroma of small berries that range from currant to blackberry with hints of tobacco and leather. A hint of dried flowers, cherry and liquorice on the palate combine to produce with well-balanced red.

**CANTINE MASCHIO**

Cantine Maschio was by the Maschio family who had ancient and important traditions in wines. The winery was acquired by Cantine Cooperative Riunite in 2002. Cantine Maschio is one the most prestigious and a leader in the production of frizzante and sparkling wines, particularly of Prosecco from the region of the Veneto.

According to the Enoteca Italiana in Siena, “local fans of the wine like to say that Prosecco’s ancestor was the Pucinum or Pulcinum wine that was much praised by the chroniclers of ancient Rome and that was much discussed because it seemed to be the preferred beverage of the Empress Livia, who apparently drank large quantities of it.” Historians do not concur and regard Pucinum as the remote ancestor of Refosco. With that said, Conegliano’s reputation as a land of excellent wines is cited in documents that date to the 10th century. In 1606 there is a mention of international demand for the wines with buyers from as far away as Germany and Poland in bidding wars for the finest of the wines.

One of the elements that has guaranteed Conegliano-Valdobbiadene Prosecco a consistently high level of quality throughout the last century has been the presence of the School of Viticulture and Enology of Conegliano which was founded in 1876. The school has served as a focal point for scientific and technologic research.

Conegliano Valdobbiadene Prosecco is born in a zone between two distinct mountain ranges north and south of the Piave River. These hills have a gentle climate protected by the Alpine wall in the north. Wines from the terrain on the warmer Conegliano side to the east tend to be softer and fruitier than those from the higher slopes to the west around Valdobbiadene, where the most refined of wines are born in a place known as Cartizze.

This area has been known for wines since the days of the early Romans and then later by the Venetian Republic. Antonio Carpene is considered the father of modern Prosecco as it was he who
introduced the stars to Prosecco. Prosecco’s style has shifted from a soft, sweet, almost golden light sparkler to a superb dry sparkler.

Prosecco is produced with at least 85% Glera (aka Prosecco) with the addition of up to 15% Verdiso (aka Verdisio), Bianchetta, Perera and Glera (Prosecco) Lungo. The law requires at least 10.5% alcohol for the still and 11% for the spumante. The wine may be dry, amabile or sweet; and is most often frizzante or spumante. Wine made with grapes born in a small delimited area on the edge of Valdobbiadene may be entitled to the designation Superiore di Cartizze or Cartizze with an alcohol of at least 11% for the still and 11.5% for the sparkling versions. In 2009 Prosecco from the Veneto was elevated to DOC status, while that from the Conegliano-Valdobbiadene (including the Superiore di Cartizze) achieved DOCG.

While Prosecco may be produced using the Champagne method, most agree that the shorter Charmat method results in wines that are fresher and fruitier and more accurately reflect the natural flavor of this beautiful grape. Prosecco is not just for special occasions. For many Italians, it is a glass of breezy, soft, refreshing white wine for any occasion. Prosecco is often mixed with the nectar of white peach as in the classic Venetian cocktail, the Bellini.

At Cantine Maschio, the grapes are softly pressed to maintain the natural characteristics of the Glera (aka Prosecco) grape. Temperature-controlled stainless steel fermentation is followed by secondary temperature-controlled fermentation in autoclaves (Charmat method). In order to achieve high quality, a period of storage at low temperature is followed by careful filtration which maintains the natural fruit flavors.

Cantine Maschio wines are now imported to the United States. Maschio dei Cavalieri Prosecco Valdobbiadene, DOCG, is the perfect marriage of the best traditions of Prosecco and the modern taste. Maschio dei Cavalieri offers a ‘Grand Cru’ luxurious, multi-sensorial experience. It is a dry, fully sparkling Prosecco. Maschio Prosecco Brut, DOC, is naturally fermented from carefully selected Glera (aka Prosecco) grapes from the ancient vine growing areas of Trevigiano. The aromatic grapes come from the Carso Triestino with origins linked to ‘Pucino or Pulcinum,’ a wine adored in ancient Rome. It is a soft, sparkling white. Ciao Prosecco and Rose are delightful fruity and lively wines.

Maschio dei Cavalieri Valdobbiadene Prosecco Superiore – Rive di Colbertaldo, DOCG – is an elegant sparkler which offers a multi-sensorial experience. It is pale straw in color with a fine and continuous bead of sparkle. The perfume is intense and hints of candied fruit, acacia flowers and sweets. The taste is fresh, creamy with a natural softness and light almondy background. Rive di Colbertaldo refers to the very delimited slopes of Colbertaldo where Maschio dei Cavalieri is born. Prosecco of Rive di Colbertaldo is subject to very stringent rules, requiring extremely limited yields and hand picking of the grapes.

Maschio dei Cavailieri Moscato PM – is bright straw in color with a haunting musky fragrance that hints of honeysuckle flowers and peach. The taste is light sweet and delicate with a fine perlage. Luscious on the palate.

Maschio Prosecco Brut, DOC is a soft, sparkling white wine that offers a pale straw color with a fresh aromatic apple nose and soft fruity taste balanced by gentle acidity.

Cadoro Moscato Spumante is straw yellow in color with a fine and very persistent perlage. Cadoro offers an intense yet delicate bouquet of fruit, flowers and the haunting musky fragrance so typical of Moscato. The taste is light, fresh, fruity and pleasantly sweet.
Like all great legacies, the story of Bolla wines begins simply enough with one man, Abele Bolla. Abele lived in northern Italy in the Veneto region where he ran a small family inn. Wishing to offer his guests a superior experience, Abele made a decision that would launch his family’s business into the international spotlight. He decided to make and serve his own wine, a Soave. The year was 1883.

The Soave, Abele made, was a fresh, crisp golden-hued wine. It was immediately recognized as being true to the land, a wine that captured the essence of the Veneto region. Requests for Abele’s wine grew as more and more friends, family and guests tasted his handiwork. It was not long before the Bolla family dedicated all its time to producing fine regional wines from Italy. And the rest, as the saying goes, is history.

When Abele Bolla opened up Al Gambero Inn in the northern Italian town of Soave over 100 years ago, no one could have guessed that the favorite pastime of winemaking would continue for four generations. Fast-forward a century and a quarter. Today all award-winning Bolla wines are hand-harvested and created in Italy. The distinct flavors of the grapes can be attributed to the unique climate, soil and temperature of the region in which they are grown. Our goal is to capture those nuances so you will experience an authentic taste of Italy in every glass of Bolla wine.

The soul of the Bolla family is found in the vineyards of the Veneto. The Veneto region in Northeast Italy has long enjoyed a reputation for making fine wine, a tradition that dates back 3,000 years. In fact, this fertile region in the northeast part of the country is Italy’s leader in the production of classified wine. Wines such as Soave, Bardolino and Valpolicella carry the names of the regions where they are created. You might say wines from this area have been receiving critical acclaim for quite some time - more than one Roman emperor was known to declare that only Veronese wines would be served at his table.

Today, the spirit of the Bolla family lives on in the carefully crafted wines we bring to your table.

Bolla offers a variety of wines from the finest wine-growing regions in Italy. Each type of Bolla wine has its own unique taste and personality that reflects its region of origin. This variety of wines provides you with a wonderful palette for pairing with your individual pizza recipes. Good luck, and have fun exploring the enticing possibilities.

On April 3, 1953 Bolla introduced the 1950 vintage of Amarone at a restaurant in the Cavalieri Hotel, in Milan, during the celebration of the 80th birthday of Abele Bolla. Bolla was the first producer to market Amarone in Italy. In 1957, Bolla introduced the 1950 vintage to the United States.

The portfolio of Bolla wines include:

**Creso, IGT** - Croesus, the famous king of Lidia: during his reign created the very first gold-silver coins, called Croesus. Croesus lends his name to Creso. Creso is synonymous with richness, and opulence, as is this regal wine. Blend of two noble varietals: Corvina (65%), the queen of Amarone and Ripasso wines, harvested in the finest vineyards of limited yields and optimum grape ripeness, and Cabernet (35%), an international varietal that adapts well to the Veronese climate and late ripening that develops this wine’s backbone and structure.
The choice of Corvina’s predominance in this blend derives from Bolla’s philosophy to link the very best of our Veronese lands with varietals that offer not only beautiful aromatics but also support extended ageing (more than seven years). The single vineyard Corvina is harvested in September while Cabernet is submitted to classical drying process (the same used for Amarone) for 40 days, after drying Cabernet is vinified and then blended with the Corvina.

Creso is a wine born of a special process of re-fermentation with partially dried grapes. It is neither a Ripasso nor an Amarone. The wine derives from a blend of several components of different vinification processes. Fresh Corvina and partially dried (40 days) Cabernet Sauvignon are vinified to create a cuvee of truly special elegance and structure. The fermentation takes place between November and December and lasts about 15 days. The wine then ages in French barrique (new and one year old) for about 12 months. Creso is then further matured in the bottle for about six months.

The wine is very intense, dark, deep ruby in color with a nose that is ample, complex, elegant and fruity with notes of toasted wood. Grassy nuances of the Cabernet are evolving toward cocoa and wild berry with notes of cherry, spice, plum and violets. The wine is powerful and persistent with ripe berries, cocoa, plum and offers sweet, silky and velvety tannins.

**Amarone della Valpolicella, DOC** – The wine is produced with partially dried 70% Corvina/Corvinone and 30% Rondinella and other local grapes. While the wine ferments in stainless it is aged in large Slavonian oak casks for 24 to 36 months. Bolla Amarone della Valpolicella has a beautiful dark ruby red color and flavors of cherries, raisins, plums and tobacco.

“Le Poiane” is a beautiful blend of 70% Corvina/Corvinone, 25% Rondinella and other local grapes at 5%. The goal of vinification of this wine was to preserve the character of these indigenous grapes with a full range of flavors. The grapes were fermented in small stainless tanks. The wine underwent a “ripasso” or passing over the Amarone lees and skins for a period of about 20 days. The resulting wine was aged in Slavonian casks and French and American barrels. Le Poiane is garnet red in color with a nose of black pepper, cedar, raisins and walnuts. The wine is well structured with a long finish and a smoky character.

**Valpolicella Ripasso, DOC** - Bolla Valpolicella ripasso is made using the ancient ripasso method, a technique of re-fermenting the wine on fresh Amarone skins delivering a complex, multi-layered texture and flavor to the wine. Intense ruby red in color with notes of dark fruit, this wine is velvety and exceptionally well balanced with flavors of wild berries. Perfect with roasts, grilled meats, rich pastas, and aged cheeses.

Valpolicella, DOC – is produced with 60% Corvina/Corvinone, 30% Rondinella and 10% other varietals. The wine is fermented in stainless and then aged for a short time (about two months) in oak casks and used barrique of French and American oak. Bolla Valpolicella is garnet red in color with a bouquet of black pepper, cedar, fresh fruits (grapes and berries) and walnuts. The wine has a medium body and persistent smoky character.

**Bardolino, DOC** – The wine is produced with Corvina 60%, Rondinella 30% and other local grapes 10% born in the Bardolino Classico zone. The wine is fermented and aged in stainless steel. It is bright ruby red, very fruity in style with hints of wild cherry, strawberry, raspberry and white pepper. Bolla Bardolino is soft, dry and very fruity.

**Verona Rosso, IGT** – is produced with Corvina, Rondinella, Merlot and Cabernet grapes grown in the province of Verona. This delicious wine is deep ruby red in color with hints of fresh red fruits. On the palate, it is well balanced and smooth, with a wild berry finish.

**Cabernet Sauvignon IGT** - The wine is produced with 100% Cabernet Sauvignon grown in Veneto. It is fermented in stainless and aged in American oak barrels. Bolla Cabernet Sauvignon is ruby red in color.
with notes of licorice, black cherry, blackberry, plums, vanilla, cloves and spice. It is well balanced with a long, round, silky aftertaste.

**Chianti, DOCG** – the grapes for Bolla Chianti are born in the hillsides of the Chianti DOCG zone. The grapes are 90% Sangiovese and 10% Canaiolo and other indigenous varietals. Bolla Chianti is fermented and aged in stainless. It is ruby to garnet in color with a typical aroma of violets. The wine is slightly spicy with black cherry, plum and raspberry in the taste. The finish is medium bodied with a persistent aftertaste and velvety tannins.

**Sangiovese di Romagna, DOC** - This Sangiovese is 100% Sangiovese. The wine is intense almost blue/red in color with hints of violets, spices, cherries, raspberries and plums. It is fermented and aged in stainless steel. The wine is medium bodied with a refreshingly crisp finish.

**Merlot, IGT** – The wine is produced with 100% Merlot grown in the Piave zone in the Veneto. Bolla Merlot is fermented in stainless and spends a brief period in American and French barrels. A brilliant ruby red wine with complex fruity flavors of dark ripe cherries, berries and plums with notes of licorice, vanilla and cloves, it is medium bodied with a pleasing finish.

**Pinot Noir, IGT** – This Pinot Noir is produced with grapes from the province of Pavia in Lombardy. The wine is ruby red with a nose of wild cherry, black current, dried spring flowers and a touch of licorice. The wine offers a taste fresh ripe fruits.

“**Tufaie**” Soave Classico, DOC is produced with 85% Garganega and 15% Trebbiano di Soave grown in the delimited Soave Classico zone. Tufaie takes its name from the volcanic (tufaceous soils) where these grapes are born. The wine ferments and ages in stainless where it undergoes frequent (twice a week) “batonnage” (stirring the lees). Pale straw yellow in color with flowery aromas of hawthorn and ripe fruit. The taste offers clean apple, melon and pear with a touch of spice.

**Soave Classico 883 Selection, DOC** - Bolla 883 Collection Soave Classico produced with 90% Garganega and 10% Trebbiano di Soave grown in vineyards from 25-30 years of age. Straw yellow in color, wine is medium bodied with hints of flowers, pears, citrus and acacia.

**Soave Classico, DOC** - Bolla Soave Classico is produced with 90% Garganega and 10% Trebbiano di Soave. The wine is pale straw in color with hints of flowers and pear. The wine is medium bodied with a touch of lemon and acacia honey.

**Soave, DOC** – Bolla Soave is born of 95% Garganega and 5% Trebbiano di Soave born in the delimited Soave zone. It is fermented in stainless and remains “sur lie” for as long as possible. A straw colored white with a soft floral aroma of apricot, along with pepper, its taste hints of pear and lemon punctuated with a delicate almond finish.

**Pinot Grigio, IGT** - Bolla Pinot Grigio is produced with Pinot Grigio grapes grown in the northeastern corridor of Italy. The wine is pale straw in color with a crisp and lively taste that hints of lemons, limes, peaches and melons.

**Chardonnay, IGT** - The wine is produced with 100% Chardonnay born in the delle Venezie fermented and aged in stainless steel. It is straw yellow in color with hints of melon, pear, pineapple and peach. Bolla Chardonnay has a pleasant persistence in the mouth.

**Moscato, IGT** – Produced with Moscato grapes grown in Pavia in Lombardia, the wine is straw yellow in color with hints of apple and sage. The taste is delicate with hints of musk and apple.

**Riesling, IGT** - The wine is produced with 100% Riesling grown in and around the province of Pavia in the Veneto. It is a delightful white with fruit and floral aromas that merge with a crisp refreshing fruit forward flavor and a hint of sweetness and spice. The finish is naturally tart and zesty.
**Prosecco Extra Dry, DOC** – Produced with 100% Glera (formerly known as Prosecco), Bolla Prosecco offers appealing ripe fruit on the nose with hints of apple, pear and peach. The wine is fresh and fruity on the palate with a great vein of acidity and a lively finish.

**Sparkling Rose Extra Dry** - Produced with Pinot Blanc, Pinot Noir and Raboso, this lively rose is light pink in color, Bolla Sparkling Rosé offers a delightfully floral bouquet, with a persistent perlage and a fresh, fruity flavor.

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**FRIULI VENEZIA GIULIA**

Friuli-Venezia Giulia is a kaleidoscope of colorful and dramatic sights. Breathtaking mountainsides, verdant valleys, vine-covered hills, meandering rivers filled with trout, languorous lagoons, rocky coastline and stupendous beaches, all interlocking with each other to create a memorable picture.

One of the smallest and easternmost of Italy’s northern regions, it borders Veneto to the west, Yugoslavia to the east and Austria to the north. It also lies between the Carnic (after the Carni people who were the union of the Veneti and Celts) and Julian (named after Julius Caesar Octavianus {Augustus}) Alps to the north and the Adriatic Sea to the south.

As the strategically important outlet to the Adriatic Sea and, hence, the Mediterranean basin, Friuli Venezia Giulia has been an appealing and profitable target for the political powers of Middle Europe needing an outlet to the sea. At first a Roman colony, named Julia after the Emperor Caesar, the region was overrun by the Gauls when the Roman Empire started to crumble. Later, the Byzantines divided the area into two and shared its rule with the Counts of Gorizia and the Dukes of Friuli (Friuli also refers to Julius Caesar from the Latin Forum Julii).

In Medieval times, the region was dominated both by the Venetian Republic and the Hapsburgs of Austria. The Venetians governed Friuli, while the Hapsburgs laid ownership to Trieste and, later, Gorizia. Throughout the turmoil, Friuli continued to maintain its culture and agricultural dominance. Trieste, instead, experienced many changes, including the establishment of a free port in 1719, which favored a more urbane, modern and cosmopolitan society.

In the 1860’s, rule of Friuli passed to the new Republic of Italy, while Trieste and Gorizia remained Austrian. The name Venezia Giulia was coined at that time by Italian patriots who lived in the eastern territories and fought the Hapsburg rule.

The dissolution of the Austrian Empire in 1918, at the end of World War I, returned Trieste and Gorizia to Italy. The end of World War II once again saw Trieste as a free territory under Allied government rule, and, Austria and the Italian territories in Dalmatia under Yugoslavian rule. In 1954, Trieste was returned to Italy, but Istria and the hinterland were given to Yugoslavia.

Today, four provinces form this proud and distinguished region - Trieste and Gorizia (Venezia Giulia) and Udine and Pordenone (Friuli).
Trieste is a maritime, insurance, banking and exchange center. It links Italy with Central and Eastern Europe. Trieste is recognized for its elegance, subdued character and aristocratic ways.

Gorizia, the capital of Friuli, is a slender strip of land on the eastern perimeter, located north of Trieste. The city of Gorizia is dominated by a castle built during the 11th and 12th centuries by the Counts of Gorizia. The town is cut in half by a border which splits houses between Italy and Yugoslavia.

Udine is the region’s most agriculturally advanced area, while Pordenone, a fairly new province, is steeped in viti-viniculture as well as industry. Its felicitous geographic position between the mountains and the sea, plus its climate and soils, make Friuli-Venezia Giulia a land particularly suited to agriculture and viticulture.

The cooking of Friuli Venezia Giulia has been influenced by neighboring areas. While the basic ingredients used are those of the Po Valley and the Alps, the cream and spices, herbs and other flavorings come from such diverse areas as Austria, Yugoslavia and even the Orient. The foods of Friuli are rooted to the land while that of Venezia Giulia takes its guidance from the Sea. All types of seafood risottos are specialties along the coast.

Corns, beans, rice, potatoes, mushrooms and barley are staple crops, and the base for the delicate to robust dishes that abound here. Soups (“minestre”) are particularly popular, especially the ancient and hearty “Jota” — originally a dish of the poor, but elevated to something of a luxury with the passing of time. In Friuli, Jota is made entirely with vegetables, including beans and sauerkraut, while in the area of Trieste, the dish is enriched with port rind, meats, sausage and smoked pork cutlets.

Polenta, served, with every imaginable sauce or accompaniment, is another staple of the region. “Frittate Friulane” are another gastronomic find. Made with farm fresh eggs (the region prides itself on raising some of the best free-range chickens in the country), they are thick, fluffy omelets that often contain a variety of tasty ingredients, such as vegetables or pork and other meat bits. Sausages, game, veal, pork and seafood dishes play an important role in the straightforward cuisine of the area. Rich and hearty “spezzatini” (stews and ragouts), ancestors of the “goulash” of Hungary, are found here. Other local delicacies include the inimitable, sweet-smelling, delicate tasting San Daniele and Sauris prosciutti, delicate but with a character all of their own.

Fresh-water shrimp, lean and flavorful saltwater fish and mollusks contribute to the basic palate of the kitchen, as do two particular delights from the Adriatic—Datteri and Granceola. Datteri are small, brown, oval-shaped clams resembling dates (“datteri” in Italian). Granceola is a delicious, large “spider crab,” often prepared “alla Triestina” by removing the meat from the crab and mixing it with garlic, parsley, lemon juice and a light touch of breadcrumbs, then returning the mixture to the cleaned shells for baking. It is said that even a meat and potatoes person will succumb to this dish’s’ charms.

Cheeses of ancient traditions are much sought-after from this region. They include Montasio (named after the mountain range) and Pecorino del Selz, made from cow’s milk, rather than sheep’s (pecora).

Sweets are not to be missed, especially “Gubana,” a mouth-watering fruitcake flavored with rum; “Dolce di Castagna,” a rich cake of chestnuts and almonds; and “Presnitz Triestino,” an Easter pastry of dough, filled with dried fruit and cooked in spiral shape.

Viti-viniculture in Friuli-Venezia Giulia dates to the days of the Romans. In fact, the vine reached Friuli, imported from the East, even before it arrived in France. The inhabitants of the region were quaffing wine when the inhabitants of Gaul beyond the Alps were still unaware of its existence. Pliny the Elder (a noted ancient Roman food and wine historian) praised Pulcinum, the suggested predecessor of Prosecco. The Romans also enjoyed a red wine which may well have been Refosco. During the Middle Ages, Benedictine monks kept many vines alive including Ribolla, Pignolo, Malvasia and Verduzzo.

In the 1800’s, widespread destruction caused by various infestations, including oidium, peronospora and phylloxera caused the face of the region’s viticulture to change dramatically.

European varieties such as Cabernet, Chardonnay, Pinot, Riesling and Sauvignon, planted following the epidemics have become most important. Some ancient varieties such as the red Refosco; and the whites of Verduzzo, Tocai (whose origin is a bone of contention between the Hungarians and the Italians) and Picolit (whose organs seem to be lost in the mists of time) are enjoying renewed popularity. Though the Italians have been required by the European Union to change the name Tocai to Friulano (aka Tai). Other age-old, sparingly planted varieties such as the red Franconia, Marzemino, Raboso, Schioppettino, Tachelenghe or Tazzelenghe and Terrano and the white Moscato, Pignolo, Malvasia and Ribolla Gialla provide eminently drinkable wines that are available in limited quantities.
Friuli’s wines with their straightforward character and excellent structure are deservedly celebrated and have sparked the interest of enophiles the world over. Vanguard vit-i-viniculteral practices have worked to produce wines of delicacy, with a freshness and fruitiness that clearly display varietal character. In the early 1970’s what became known as the “Friuli-style” emerged…wines created to offer a lovely fresh fragrance, crisp fruit, softness and roundness combined with a lively personality. At the forefront of was Mario Schiopetto along with the Felluga brothers, Marco and Livio as well as Vittorio Puiatti. They were quickly joined by others including Gradnik, Jermann, Princic, etc.

According to Burton Anderson in his Wine Atlas of Italy, “the Friuli style…remains unique…a natural expression of the grapes. The fine-tuned balance is hard to achieve, because it depends on fruit at the perfect point of ripeness vinified by a creative tactician able to pay minute attention to detail. When it works – and when the vintage is right – few white wines anywhere are as exquisite as those of Friuli. When it doesn’t, wines can seem light and anonymous to palates attuned to bolder tastes. Friulians…insist that their wines be thoroughly drinkable and at their best with food.”

Nine DOC categories (each with various sub-types) can be found in Friuli-Venezia Giulia. Generally speaking, these strictly limited sub-types take the name of the preponderant grape variety of the wine. They include Carso, Collio Goriziano or simply Collio, Friuli Annia, Friuli Aquileia, Friuli Grave, Friuli Isonzo, Friuli Latisana and the Colli Orientali del Friuli or wines from the "eastern" hills, of the province of Udine and Lison Pramaggiore which includes parts of eastern Veneto and western Venezia Giulia.

One of the most revered wines of the area is Picolit. Picolit, a varietal, suffers from floral abortion which causes the flowers to prematurely abort thus producing very few grapes per cluster. Thanks to advancements made in modern viticulture this problem is slowly being eradicated. The concentrated nectar from these grapes produces a rich, unctuous dessert wine greatly prized by connoisseurs.

Grappa, the queen of "aqua vitae" holds a place of honor in this region. Made with pomace (the residue that is left after the grapes are pressed, fermented and distilled) it has a unique leathery quality that makes it an excellent after dinner drink.

THE DOCGs of FRIULI VENEZIA GIULIA –

RAMANDOLO

Ramandolo – is one of the great dessert wines of Friuli. This white is born in the commune of Nimis in the province of Udine. The wine is produced with a local grape – Verduzzo Friulano locally known as Verduzzo Giallo. The wine is golden yellow in color with an intense nose and a pleasantly sweet taste. It is soft, velvety and rich.

COLLI ORIENTALI del FRIULI PICOLIT

Colli Orientali del Friuli Picolit – is an incredible white wine made with a minimum of 85% Picolit with a maximum of 15% other white grape varieties of the area (excluding the aromatic Traminer). Picolit is characterized by extremely limited production as the wine suffers from partial floral abortion, leaving sparse clusters of grapes with tiny seeds and sweet juice. It is a grape that finds a perfect home in the Colli Orientali. When all of the grapes are born in the sub-zone, Cialla, the wine is entitled to add that designation to the label.

Picolit must age until at least 1 September of the year following the harvest.

The color is straw yellow or even golden yellow (when aged in wood.) The perfume hints of dried fruits, apricot and honey with a floral note. The taste is sweet but well-balanced.

ROSAZZO

Rosazzo is a white produced with a minimum of 50% Friulano, Sauvignon 20-30%, Pinot Bianco and/or Chardonnay 20-30%, Ribolla Gialla maximum of 10% and the addition of other white grapes cultivated in the area to a maximum of 5%. It is permitted to use wood in the production of this wine, though not required.
Verdissimo from the Mont’ Albano Winery, located in Italy’s renowned Friuli Venezia Giulia region, was green before it was in fashion. For them it was, and continues to be, a life choice, a way of looking not only at the vineyards but at the world around them since 1985. After 4 years of hard work, in 1990 Mont’Albano was awarded the 1st organic certification in the Veneto.

In April 2008, Mont’Albano joined the Sartori family of wineries and launched their premium line of organic wines, Verdissimo.

The name, Verdissimo, Italian for “greenest,” characterizes the goal to produce wines that reflect respect for the environment and the practice of sustainable agriculture. Produced solely from organically grown grapes, these vegan-friendly wines celebrate the true nature of their grape varieties and the careful nurturing of their winemaker.

"Let the land produce the grapes and let us take ample time to turn them into wine" is the philosophy of Mont’ Albano. It makes for a limited and select production, but one of which they are extremely proud.

**Merlot-Refosco delle Venezie, IGT** is a blend of Merlot (70%) and Refosco dal Peduncolo Rosso (30%), a grape native to Friuli, this is a fresh, vibrant wine, with excellent complexity. Intense red, nearing ruby in color, the wine is well structured with woodland-fruit flavors with herbaceous overtones. It pairs perfectly with fresh pasta with meat sauce, grilled and roasted meat dishes, and aged cheeses.

**Pinot Grigio delle Venezie, IGT** is a lovely white with greenish hues, this Pinot Grigio is elegant and intense, yet never abrasive. An alluring citrus bouquet with some vanilla undertones is followed by tangy flavors and crisp, balanced acidity. It makes a fine aperitif and also goes well with light fish dishes and grilled shellfish.

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**EMILIA-ROMAGNA**

Emilia-Romagna is a triangular-shaped region in north central Italy that stretches diagonally from one side of the peninsula to the other. Her boundaries are natural -- the Adriatic in the east, the Tuscan Apennines to the south, the Ligurian Apennines to the west and the Po River to the north.

This agricultural region which lies between the industrial north and the culturally rich south, did not become a political entity until modern Italy was unified in 1861.

Emilia, the western inland section, takes its name from Via Aemilia, the 1140-mile-long Emilian way built by Marcus "Aemilus" Lepidus in 187 BC as a link to outside markets.
within the vast Roman empire. It runs southeast from Piacenza, the northwestern border, to the beach resort city of Rimini on the Adriatic.

Romagna, the portion which extends eastward to the sea, was so named because of its close association with ancient Rome. Romagna eventually became part of the eighth region of Emperor Augustus’ empire.

The vine, first planted in the region around 1700 BC, enjoys ideal growing conditions, making Emilia-Romagna one of Italy’s largest wine-producing areas. Varietals such as Lambrusco, Albana, Sangiovese and Sauvignon, among others, are responsible for wines that are fragrant and straightforward, with just the right amount of acidity to do justice to the richness of the region's cuisine.

These wines also enjoy worldwide recognition. Perhaps the most famous Italian wine after Chianti is Emilia’s delightful, naturally frizzante Lambrusco. This wine, made with red Lambrusco grapes has been in existence for thousands of years. Lambrusco is a popular beverage not only in Emilia-Romagna but also in the United States, Japan and throughout Europe. The dry, tangy "secco" style has the popular edge on the "amabile" or semi-dry style in Italy, while abroad the opposite is true.

Lambrusco’s fruitiness and slight effervescence is refreshing and easy to drink. Its vein of acidity and high mineral content make it a natural and perfect accompaniment to the rich cuisine of the region.

Also available are delightful whites and roses that are made in the same light and fruity style as Lambrusco.

Whiles the roses’ may or may not be made with Lambrusco grape varieties (spending very little time on the skins thus taking on a "pinkish" tint), the whites are normally produced with local white grapes such as Trebbiano, Malvasia, Pinot Bianco and Sauvignon.

Other notable wines from the region are those designated from the Colli Bolognesi-Monte San Pietro-Colli Medioevali, Colli di Parma and the Colli Piacentini.

A favorite after-dinner drink which crowns the unforgettable meals of Emilia-Romagna is a liqueur called “Nocino.” Nocino is made with carefully selected green walnuts picked at the correct moment of ripeness, usually around Midsummer Day. The green walnuts are steeped in alcohol and sugar until all the flavor is extracted. The liquid is then strained, bottled and left to mature for a few years. Its is usually made at the artisan level although some commercial brands are available.

THE DOCG’s OF EMILIA-ROMAGNA

ALBANA DI ROMAGNA

One wine of the region has made history as Italy’s first white wine to be accorded the DOCG. The origins of Albana di Romagna are so ancient that it is no longer easy to distinguish between history and legend.

It is reported that in 435 Galla Placida, the beautiful blond-haired daughter of the Eastern Roman Emperor Theodosious II, arrived early one morning in a small village in the Romagna. The inhabitants of the area soon offered her a large terra-cotta jug of the area’s sweet and excellent wine, the Albana.

Galla Placida was to taken by the wine that she remarked “you should not drink this wine in such a humble container. Rather it should be drink in gold (berti in oro) to render homage to its smoothness. Since that time the village has been called Bertinoro and is the center of this celebrated wine production.

Legend aside, Albana di Romagna, has been well-known since the 13th century and is still produced with native Albana grapes. It is available in dry, amabile, sweet, passito (including Riserva), still or sparkling styles (although DOCG status is not given to the sparkling type). All of the wines must be produced with 100% Albana. The passito versions require that the grapes dry until 30 March of the year following the harvest.

The semi-dry is an excellent accompaniment to desserts while the dry is perfect with seafood and white meats.

COLLI BOLOGNESI PIGNOLETTO CLASSICO
Is a straw colored white wine with a harmonious taste. The wine is produced with a minimum of 95% Pignoletto and a maximum of 5% of other local white varietals grown within the delimited classico zone. The wine may not be released until 1 April of the year following the harvest.

RIUNITE - America's Best-Loved Imported Wine

Nine wine producers founded Cantine Cooperative Riunite, headquartered in the heart of agriculturally rich Emilia-Romagna (located in north central Italy), in 1950. Riunite, as it is known worldwide, quickly developed thanks to the passion and professionalism of the hardworking Emilian people. Today, the firm numbers 1000’s of dedicated grower-producers and can boast that it is the largest exporting wine company in the world.

In Campegine - located between Parma to the north and Reggio Emilia to the south – just off the Autostrada del Sole (Italy's north-to-south main link) the hauntingly fragrant scent of Lambrusco perfumes the air. Here lies one of the most modern wineries in all of Europe, the main winery, bottling center and headquarters of Riunite, a extraordinary edifice that is the symbol of a wine that has conquered the major markets of the world with its superior quality and eminent drinkability.

Riunite, came to exist when a number of grower-producers from Emilia "united" into a larger association to provide better equipment to offer each member advanced technical assistance to improve production, quality of the wine and be able to sell the wine at a reasonable price, thanks to economy of scale.

Today, it is a dynamic organization of numerous crushing centers, wineries and bottling lines. Corrado Casoli, the winery's President, and Claudio Ronzoni, Managing Director, took command recently and are a driving force behind the brand's renewed excitement in world markets. They and their associates oversee all aspects of wine production. Partner-growers are given advice and assistance by company experts on crop planning. Vinification takes place under the watchful eye of famed enologist, Antonio Maccieri and his staff of experts.

In June 1993, Riunite was granted "Certified Quality" status – the first winery in Europe. What this means is that its entire production process is in compliance with UNI EN ISO 9002 standards. These are standards that define production procedures guaranteeing consumers that what they purchase has been rigorously controlled at every stage of production; from the moment the grapes arrive at the winery until the bottles are shipped.

Recently, Riunite merged with the Consorzio Cantine Sociali Emiliane under the Riunite banner. This was viewed as an "historical" event in the Italian wine growing and making field consolidating and expanding Riunite's role as the number one producer of Emilian sparkling wine in Europe and the world.

Riunite's soft, easy-to-drink, very appealing wines marketed in Italy and abroad for over forty years, continue to earn accolades, garner popularity and much success. Riunite combines advanced technology with long-standing Italian winemaking tradition and offers a discerning range of coveted DOC's (Denominazione di Origine Controllata), fine red, white and rose' natural sparklers and table wines. Riunite's famed white, Bianco di Scandiano traces its origins back to the 15th century while its pre-eminent red, Lambrusco has a parentage dating over two thousand years.
The name Lambrusco is derived from the Latin word labrusca or lambrusca, meaning wild vines because they grew spontaneously and plentifully long before the days of the ancient Romans. With the passing of years, this species was domesticated and became Lambrusco Vinifera, having shed its wild characteristics to become a gentler, more sedate, yet a full-flavored and elegant varietal that produces wines with easy charm and matter-of-fact drinkability.

Riunite’s Lambrusco, is rounder, deeper, richer and fresher than other Lambruscos. The varieties used in its production are Lambrusco Marani which imparts brightness, taste, perfume and color; Lambrusco Salamino, for perfume and harmony; Lambrusco Maestri, for fruitiness and body; Lambrusco Montericco for added body and perfume and finally Lancellotta (also known as Ancellotta) sometimes referred to as the "missing grape," which is responsible for the very fresh and abundantly fruity character of Riunite’s Lambrusco.

Harvest normally begins in mid-September. As the grapes reach the winery, they are de-stemmed and pressed in one operation and the must (grape juice) separated from the seeds and stems. In the case of Lambrusco, Rosato and Blush Bianco the skins remain in contact with the must just so long as to impart the desired color to the wine. Then the skins are removed.

About 70% of the must starts to ferment immediately in large vats at about 68 degrees F. This fermentation, tumultuous at first, is completely natural. The wine is then drawn off and separated from the lees, or solid parts, by centrifugation. The resulting wine is called fiore, the first pressing, the essence of the grape -- fresh, bustling with fruit, inviting.

About 30% of the very sweet must, called or unfermented grape juice, derived mostly from the Lancellotta grapes, is channeled into refrigerated stainless steel vats for storage at a temperature of 32 degrees F and held in a state of suspended animation.

Both the dry wine and the sweet must are thus stored for three months. During this time, natural sedimentation takes place and the solid parts precipitate to the bottom of the vats, leaving behind a clean and clear wine or must, as the case may be.

At the end of the three months, both are fined, judiciously blended, filtered and brought to a temperature of 68 degrees F. Selected strains of yeasts developed exclusively by Dott. Maccieri, Riunite's chief enologist, are then introduced to start a natural second fermentation.

This is a modified Charmat process or bulk fermentation developed exclusively by Riunite. At this point the natural frizzante or stars, is developed in the wine and the typical taste, character, harmonious aromas and vivaciousness are born. When the natural sugar content ferments down to 60 grams per liter, in about fifteen days, the wine is then pumped into other vats where it is refrigerated at 26.6 degrees F to achieve tartaric stabilization.

New wines are naturally rich in potassium acid tartrates which precipitate when the temperature is lowered, depositing sand-like crystals. By exposing the wines to low temperatures before they are bottled, the crystals that form can then be filtered out, thus preventing tartrates from occurring after the consumer has purchased a bottle. While ingestion of the crystals is harmless, they are unsightly.

The wine is then filtered (only metal plates with myriad tiny perforations, covered with inert diatomaceous earth are used) and is finally ready for bottling.

The bottled wines are naturally rich in potassium acid tartrates which precipitate when the temperature is lowered, depositing sand-like crystals. By exposing the wines to low temperatures before they are bottled, the crystals that form can then be filtered out, thus preventing tartrates from occurring after the consumer has purchased a bottle. While ingestion of the crystals is harmless, they are unsightly.

The wine is then filtered (only metal plates with myriad tiny perforations, covered with inert diatomaceous earth are used) and is finally ready for bottling.

The filled bottles containing the refrigerated wine enter a stabilizing chamber where they are drenched by a steady rain of hot water at 140 degrees F. and then cooled. After one hour they emerge, free from any live yeasts that might re-induce fermentation.

The bottles are then dried, labeled and packed in shipping cartons.

Riunite’s winery operations are fully automated. From the time the grapes are unloaded, crushed and pressed, the wine bottled, and the bottles put into cartons which are then palletized, the only manual work is the insertion of the top and bottom casing inside each carton to protect the bottles from breaking by hitting each other.

Best served chilled, Riunite wines are fruity, light-tasting and refreshing and add enjoyment to any meal.

Movendo Dry Lambrusco, IGT
Deep ruby with an intense bouquet that hints of raspberry and wild black cherry, this delightful frizzante sparkler is fresh and crisp with a fruity finish balanced by a light acidity. The wine is produced with 85% Lambrusco Salamino and 15% Lambrusco Grasparossola.
Movendo Riesling, IGT
This delicious wine is light straw yellow in color with hints of green. The perfume and taste is delicate with notes of flowers, mineral and crisp apple. The lively frizzante provides a light yet lingering finish. The wine is produced with 90% Riesling and 10% Sauvignon Blanc.

Movendo Moscato, IGT
Movendo Moscato is straw yellow with intense aromas of honey with hints of pear and apricot. The taste offers a touch of flowers and crisp apple and the frizzante provides a lively and lingering taste.

Riunite Winemakers Selection – Lambrusco/Merlot. IGT – is bright ruby with violet hues. The wine is a blend of 60% Lambrusco and 40% Merlot with a nose and taste of ripe red fruits and a semi dry finish.

Riunite Lambrusco, IGT amabile-style (sold world-wide) soft, semi-dry, with a forthright fruitiness, tingle and quaffability that bursts in the mouth is a charming complement to all foods including ethnic cuisine such as Italian, Indian, Spanish, Tex-Mex, Thai, Cajun, Chinese, etc. This lively red wine is also a popular thirst-quencher after sports, at picnics and all casual social events.

Riunite Lancellotta, IGT (the newest member of the C- Indigenous to Reggio Emilia, the Lancellotta grape produces a brilliant red wine which is highly perfumed, zesty and instantly likable.
Though little is known about its origin, the Lancellotta grape has long been used to provide richness and backbone to other varietal wines such as Lambrusco. Not traditionally vinified on its own, the Lancellotta grape has been admired for centuries, its use being recommended throughout history by generations of winemakers.
Lancellotta is deep red with violet reflections with a fruity and harmonious taste and soft, well-balanced, zesty taste.

Riunite White Lambrusco, IGT is a soft, semi-dry luscious wine made with Lambrusco Marani and Lambrusco Salamino grapes. The grapes are pressed and the skins allowed only a short time with the juice so as to impart a light pink color. A second fermentation, using the Charmat method, gives the characteristic sparkling note. The wine is bright rose’ in color with a delicate nose and soft, fruity taste.

Riunite Rosato - Made the same way and with the same grapes as Lambrusco, except that after the grapes are pressed, the must is left in contact with the skins for only a limited time, just enough to impart the characteristic soft pink color. Soft, light and delicious, Riunite Rosato is a perfect partner to a wide variety of foods and is a convivial thirst-quencher.

Riunite Blush Bianco - With its soft pink color is a delicious blend of Lambrusco Salamino and Marani with the addition of the perfumed whites, Moscato and Malvasia, mates well with any food (pasta, fish, poultry, red meat, etc.)

Riunite Bianco - Grape varieties of Sauvignon Blanc, Garganega and Trebbiano Romagnolo make the unique blend for this delicious straw-colored white. The wine's gentle sparkle, fruitiness and balance pair with any food.

Riunite D'Oro - A judicious blend of Moscato and Trebbiano grapes produces a soft, luscious, fruity, gently perfumed refreshing straw-colored white wine. D'Oro is a distinctive and pleasant beverage suitable for all occasions.

Riunite Peach Moscato - Predominantly Moscato with other indigenous white grape varieties and natural peach flavors. The wine is bright, light pink with aromas of succulent ripe peach, hints of honey and sage. It is ideal as an aperitif and also pairs well with fruit salads and spicy cuisines.

Riunite Spumante - The light, crisp, fragrant, straw-colored Riunite Spumante is a select blend of richly scented Sauvignon, Pinot Bianco and Moscato grapes, soft-pressed to allow brief contact between the skins and the must. The Charmat method is used for the refermentation which creates the wine's delightful
perlage -- the lively bubbles that spring upward to the top of each glass. This aromatic sparkling wine can enhance any festive gathering and marries particularly well with rich cakes, pies, pastries and fresh fruit.

**Riunite Sparkling Pink Moscato** – Moscato with a hint of Lancellotta. The sparkling process is carried out by using the "Charmat" method at a controlled temperature. The wine is vibrant pink with a fine and very persistent perlage with fresh, aromatic notes of citrus and melon with a touch of musk. The taste is delicate, pleasantly sweet with fresh melon and floral notes.

**Riunite Sparkling Moscato** – Is produced with Moscato and the sparkling process is carried out by using the "Charmat" method at a controlled temperature. The wine is lovely straw yellow color, fine and very persistent perlage. The bouquet is intense with flowers, fruits and Moscato grapes notes. The taste is delicate and pleasantly sweet.

**Riunite Classic Peach** a refreshing, blush-colored wine with the natural taste of fresh peaches is uniquely thirst quenching. Satisfyingly sweet yet wonderfully light, Riunite Luscious Peach fills your mouth with a taste that is a mixture of fine wine (Lambrusco, Lancellotta and Trebbiano) and succulent peach - a most fortunate combination.

**Riunite Classic Raspberry** is a remarkably delicate red wine sparked with the taste of ripe raspberries, a skillful vinification of red grapes (Lambrusco and Lancellotta) and natural fruit extract. The wine is hauntingly aromatic, an excellent, refreshing beverage by itself or accompanied with casual foods from hot dogs to fried chicken to "poor-boy" sandwiches.

**Riunite Blackberry Merlot** – a bright ruby red wine, is vinified with Merlot grapes and natural blackberry flavors. The wine is light and fresh, hints of wild berries in the nose and offers a jammy burst of fruit in the mouth.

**LA CANTINA ALBINEA CANALI**

La Cantina Albinea Canali was founded in 1936 and gained renown for its traditional yet innovative sparkling Lambruscos. Albinea Canali has introduced a sparkling dry cru Lambrusco, Ottocentonero, to the U.S. The name evokes Italy's romanticism toward the 1800s, "Ottocento" in Italian, considered by many to be the paramount “good old days” when Giuseppe Garibaldi rallied national spirit to unite Italy under King Vittorio Emmanuele. The combination of the word for black, “nero,” is a reference to the wine's nearly opaque deep purple hues. The sophistication of the austere black and gold label, however, belies Ottocentonero’s luxuriantly dry fruit-forward flavors and rich pink mousse.

Ottocentonero is a blend of three types of Lambrusco grape: Salamino (50%) for fruit and acidity, Grasparossa (40%), for roundness and body, and Lancellotta (10%) for spice. The grapes are grown on the first slopes of the Apennines as they rise from the fertile triangular plane formed by the Crostolo and Tre sino rivers in the southern part of Reggio Emilia.

The balance between crispness and rich fruit flavor, characteristic of fine Lambrusco, is obtained through gentle maceration of the grapes at controlled temperatures to extract fruit-forward aromas without bitter tannins. Ottocentonero pairs well with all types of cuisine, especially the rich foods of Italy's gastronomic capital, Emilia-Romagna – home of fettuccini Bolognese, lasagna al forno, roast lamb, Parmigiano Reggiano cheese and Prosciutto di Parma cured ham. Its optimal serving temperature is a cool 54 - 57° F.

**Albinea Canali OttocentoNero Lambrusco, IGT**

Vivacious, deep ruby red with violet reflections and intense berry fruit and lightly sparkling finish. This luscious sparkling red wine is produced with 50% Lambrusco Salamino, 40% Lambrusco Grasparossa and 10% Lancellotta.

**Albinea Canali FB Lambrusco Metodo Ancestrale** is 100% Lambrusco di Sorbara from Emilia-Romagna Vineyards. Grapes are cultivated in the GDC (Geneva Double Curtain) or Doppia Cortina method. After pressing, the grapes undergo cold maceration for 12 hours to extract some color and enhance the flavors of...
the Sorbara grapes. Following partial fermentation, the wine undergoes a second fermentation in the bottle, rendering the wine completely dry and leaving a deposit of natural yeast in the bottle. Tasting Notes: Color: Intense rosé color and violet reflections. As the wine is poured, the deposit of natural yeast works its way into the glass reminding us how much our ancestors enjoyed this same style of Lambrusco. Bouquet: Fresh, fruity aroma that hints of bread crust. Taste: Semi-sparkling, dry and velvety texture with a refreshing tartness.

LAZIO

Verdant Lazio or Latium (its "Latin" name) is Italy's fifth largest region. Latium's geography is varied -- its wide coastline and sandy beaches extend from Tuscany in the north to Campania in the south. Its hinterland borders Umbria, known as Italy's green heart, as well as the Marches, Abruzzi and Molise.

The establishment of the Roman Empire played a major role in the history of the vine and the civilization of wine in Latium. Wine was very important in the life of ancient Rome as a religious offering to the gods, as well as a daily staple on patrician and plebeian tables alike.

The volcanic soil of the region and the use of local grape varieties give Latium's wines their own unique character -- a soft and almond-like aftertaste. They are much appreciated when drunk young as aperitifs or with white meats, poultry and seafood dishes, even those with cream sauces.

The wines of Latium are almost exclusively white. They range from dry to fruity with a slight hint of sweetness to outright sweet. They are made with Trebbiano, Malvasia di Candia, Malvasia del Lazio, Bonvino and Bellone. The very few reds, available in limited quantities, are most often made with Sangiovese, Merlot and Aleatico -- grape varieties introduced in the 1930's.

There are five wine-producing provinces in Latium. Rome is the largest and most renowned, accounting for one-third of the region's total vine acreage.

Frascati is the best-known white wine of this province, taking its name from the town of the same name. Its pale straw color, clean, fruity, soft taste and faint almond aftertaste have earned it a reputation as the "wine of Rome." Frascati is frequently served with spicy pizza or salted appetizers, or with dessert in its semi-dry version, Cannellino.

This important province, the seat of Italy's government, is the home of the "Castelli Romani," a name derived from the many Roman and feudal castles which dot the area.

Besides Frascati, the Castelli Romani growing area encompasses five other DOC zones: Colli Albani, Colli Lanuvini, Marino, Montecompatri, Colonna and Velletri. It is here the Romans come to spend evenings and weekends dining at hillside inns and enjoying the area's fresh wines.

Viterbo, northwest of Rome, in the communities surrounding Lake Bolsena, is home to the white wine of Montefiascone known as ESTIEST!!EST!!!

According to legend, the name was born around the year 1111, when a German bishop on his way to Rome for Henry V's coronation dispatched his servant ahead to scout out inns serving superior wine. The servant was instructed to write "ESTI (this is it) on the walls of such an inn. When the servant sampled the white wines of Montefiascone, his enthusiasm knew no bounds and he chalked ESTIEST!!EST!!!! on the wall.
The wine-loving bishop obviously shared his servant's endorsement, so much so that he never reached his destination and spent the rest of his days in that small village.

THE DOCGs of LAZIO

CESANES del PIGLIO

Cesanese del Piglio is born with the indigenous grape variety Cesanese grown in Lazio, other local grapes may be added up to 10%. The regulations provide for two types of wine: Cesanese del Piglio and Cesanese del Piglio Superiore, with the additional designation "Riserva" for wines that have been matured for more than 18 months.

Only wines that consist of a minimum of 90 per cent of the grape varieties Cesanese d'affile and/or Cesanese Commune, with the remaining maximum of 10 per cent consisting of other red grape varieties authorized for use in the Lazio region may be called Cesanese del Piglio DOCG.

The wine is ruby red in color with garnet reflections with a delicate nose and round taste.

FRASCATI SUPERIORE

Frascati Superiore is produced with a minimum of 70% Malvasia Bianca di Candia and/or Malvasia del Lazioand. Bellone, Bombino Bianco, Greco and Trebbiano may be be included to a maximum of 30% (other white grapes of the area may be used up to 15% in this 30%). A riserva may be produced with the same grapes. The riserva must age a minimum of 12 months beginning 1 November of the year of the harvest (three of those months must be in the bottle.)

CANNELLINO di FRASCATI

Cannellino di Frascati is a late harvest Frascati made with partially dried grapes, a minimum of 70% Malvasia Bianca di Candia and/or Malvasia del Lazioand. Bellone, Bombino Bianco, Greco and Trebbiano may be be included to a maximum of 30% (other white grapes of the area may be used up to 15% in this 30%).

Throughout the world, Fontana Candida is synonymous with Frascati. This ancient wine, born in the Roman hills, has deservedly been called “the wine of popes and of the people.” While the popes drank Frascati daily, the people would only drink it on important Vatican occasions. It is said that during the papal elections of Innocent X (Giambattista Pamphilii in 1644) and of Clement X (Emilio Altieri in 1670), Frascati spouted from the fountains, the marble nostrils of Marcus Aurelius's horse and the lions of the Capitol to the delight and amusement of the people. Citizens rushed out with bottles and cups to capture the wine and enjoy it fully.

In addition to our popular Frascati Superiore, our U.S. portfolio consists of Pinot Grigio from the Veneto region and Orvieto Classico from the Umbria region. Fontana Candida was founded in 1958 and is headquartered in Monteporzio Catone, Rome. We are the leading producer of Frascati in Italy and produce 8 million bottles of wine per year, of which 6.5 million is exported. *

The wines - Fontana Candida Frascati is the most popular Frascati in the world and has been a staple of Roman culture for 2,000 years. The grapes for this dry white are born in the porous volcanic soils of Frascati, a commune near Rome. Fontana Candida uses cold filtration and cold bottling to preserve the wine’s flavor and clarity.
Luna Mater Frascati Superiore, DOC is produced with Malvasia di Candia, Malvasia del Lazio, Greco and Bombino which are hand-picked on the hills of DOC zone, Luna Mater brings back the noblest oenological tradition of Frascati enhanced with modern techniques of vinification. Luna Mater has been valued as the best high-end Frascati ever in market (Gambero Rosso) and received 91 points from Wine Spectator. Fragrance of exotic fruits, dry, soft and savory with a pleasantly elegant aftertaste of ripe pears and green almonds.

Terre dei Grifi Frascati Superiore, DOC is a blend of Malvasia di Candia, Trebbiano, Malvasia del Lazio and Greco. “Terre dei Grifi” rests 4 months on its lees before bottling, which gives it more structure and bouquet. A unique presentation, bringing back the origins of Fontana Candida Frascati in a modern, elegant and iconic style. Dry, soft but fresh and lively; fruity with a touch of ripe pear and green-almond finish. A bit more complex than Frascati Superiore.

Frascati, DOC is a blend of Malvasia Bianca di Candia, Trebbiano Toscano and Malvasia del Lazio. The wine is a bright light straw in color with a delicate fragrance of wildflower and Golden Delicious apples. Its taste is refreshing and lively with a dry, elegant, soft yet fruity taste.

Orvieto, DOC is produced with 45% Trebbiano Toscano, 20% Verdello, 15% Grechetto, 10% Malvasia Toscano and 10% Druppeggio fermented and aged in stainless steel. The wine is pale straw in color with a fragrance of hawthorn blossom and traces of musk and almond. This Orvieto is soft and lively with an aftertaste of white peaches and almond.

Pinot Grigio delle Venezie, IGT is produced with 100% Pinot Grigio grown in Italy’s northeastern corner. Fermented and aged in stainless, the wine is pale straw in color with a pronounced bouquet of exotic fruit and wildflower with just a hint of honey. The taste is balanced and fruity with a lingering taste of apples and bananas.

* Source: Nielsen, 52 weeks ended 6/30/07

SICILY

Italy’s "Island of the Sun," as it has been known for centuries, is a brilliantly colorful and fascinating study of striking contrasts where age-old tradition blends with modern technology and rural serenity juxtaposes contemporary classic.

Sicily, at the foot of the Italian boot, is separated from the southernmost point of the Italian peninsula by the Straits of Messina. It is the largest island in the Mediterranean Sea and the country’s largest region.

Its strategic position has made it an attractive mecca for foreign civilizations such as the Greeks, Phoenicians, Romans, Saracens, Normans, French and Spanish who used it as a stepping stone to Europe and Africa.
The ancient Romans named the island Trinacria, after its triangular shape. It was re-named Sicily after the Siculi, a people who later inhabited the island.

Sicily, as a region, includes a number of other islands and archipelagoes. Among them are the Lipari, Egadi and Pelagian groups and the islands of Ustica and Pantelleria. It is an autonomous region under a special statute.

According to modern researchers, viticulture was practiced here before the Greek colonists settled on its shore, long before the birth of Christ.

Initially, the wines were rich, sweet, heavy and high in alcohol. Today, the use of modern viticultural techniques and temperature controlled fermentation result in delightfully fragrant, crisp whites and light, fruity reds. The wines are made primarily with native grape varieties.

Whites are produced with Inzolia, Catarratto, Damaschino, Grecanico and Verdello. Red varietals used are Perricone, Nero d'Avola, Nerello Mascalese and such mainland varieties as Lambrusco and Barbera.

Trapani is Sicily's most important wine producing province. The dry Bianco Alcamo, the fragrant Moscato from the island of Pantelleria and the prized Marsala are the better-known offerings. Incidentally the town of Marsala takes its name from the Arab (Saracen) "Marsah el Allah" or Port of Allah.

Marsala's rich, complex flavors rank it among the world's most popular fortified wines. Marsala has been produced and appreciated wine the days of the Romans. It took two Englishmen, John and William Woodhouse, in the 18th century, to catapult it to worldwide prominence when they fortified Marsala to give competition to the enormously popular Madeira.

Marsala is perhaps Sicily's best known wine. Made with Catarratto and/or Grillo varieties with the possible addition of Inzolia, it may be sweet, demi-sec or dry. It is marketed as Marsala Fine when aged for a minimum of one year; Marsala Superiore means a minimum of two years of ageing; and Marsala Superiore Riserva requires a minimum of three years.

Then there is the highly prized Marsala Vergine or Solera, ageing on oak casks for a minimum of five years according to the solera system and Vergine Stravecchio Riserva which requires a minimum of ten years ageing.

Sicily is a treasure trove of other wines as well. They range from such DOC offerings as Cerasuolo di Vittoria and Etna to distinctive, popular, proprietary, non DOC wines such as Corvo, Regaleali, Segesta and rich dessert or Passito wines which include the DOC Malvasia delle Lipari and Moscato Passito di Pantelleria.

Sicilian producers disdain the DOC and consequently the regional government sets its own standards. A "q" on a wine label is the indication that the wine has met the region's "quality" criteria.

THE DOCG of SICILY

CERASUOLO di VITTORIA
Cerasuolo di Vittoria is a lovely red produced with no less than 50-70% Nero d'Avola and 30-50% Frappato. The wine is born in and around the town of Vittoria in Ragusa.

Cerasuolo di Vittoria may not be consumed before 1 June of the year following the vintage. When all of the grapes are grown in the historic zone, the wine can be called Classico and must be aged until 31 March of the second year after the harvest. The wine is bright cherry red in color with a delicate perfume and dry, full, harmonious taste.

FEUDO SARTANA

Sicily is sometimes called "God's Kitchen" for its abundance of food and diversity of cuisine. The wines truly reflect this rich heritage of Sicily, renowned for its wines by the ancient Greeks and Romans.

Feudo Sartanna believes that the future always has an ancient heart. With respect for tradition and with passion for our terroir, they craft wines that capture the spirit of Sicily. The vineyards adjoin a World Wildlife Federation nature preserve and demonstrate the fusion of a passion for the countryside as well as the vineyard. Here there exists a harmonious coexistence between wild vegetation and ordered rows of vines.
Indeed, Sicily is an island of contrasts and none is more intriguing than the agro dolce (sweet and sour) character of its cuisine where sweet raisins coexist with bitter eggplant in the signature side dish of caponata. The two cuvées similarly bring contrasting grape varieties into harmony.

Feudo Sartanna is a mutual undertaking between the Gorghi Tondi estate in Sicily and the Sartori di Verona.

**Grillo-Chardonnay** - is a carefully crafted blend of Grillo (60%), one of Sicily's native grapes, and Chardonnay (40%). Chardonnay's lush tropical fruit flavors are joined by Grillo's exotic aromatics and crisp lemony acidity. The wine is straw yellow in color with greenish hues. The aroma is intense with white fruit and citrus blossoms complemented by notes of vanilla. The taste is crisp yet smooth. It is fermented and aged in stainless. Perfect as an aperitif, this elegant wine makes a splendid companion for seafood pastas, grilled white fish, and roast poultry.

**Nero d'Avola- Syrah** – is a perfect blend of Nero d’Avola (70%), another one of Sicily’s native grapes, and Syrah (30%). Nero d’Avola’s rich black berry and cherry fruit and tempered by the spice and acidity of Syrah. This rich wine pairs perfectly with grilled and roasted red meats and complements savory pastas and slow-cooked stews. The wines is ruby red with violet reflections. The wine is intense with ripe red fruits and spice notes. Well balanced and smooth with soft tannins, the wine offers a long, lingering finish.

**FLORIO**

In 1773, in the port of Marsala, John Woodhouse, a Liverpool merchant, loaded his brig Elizabeth with the first 70 “Pippe” (1 pippa = 100 Imperial gallons, about 420 liters) of the noble wine named after the Sicilian town.

Success in England was so immediate, thanks to those particular characteristics distinguishing Marsala from the already renowned Spanish wines, that Woodhouse opened his own establishment along the Marsala sea front.

In 1798 the Royal British Navy signed a contract with Woodhouse for 500 barrels a year to be supplied to Nelson’s fleet.

After Napoleon was defeated by Nelson at Trafalgar, this Sicilian wine was accorded by the populus the title of “Marsala Victory Wine” and its fame grew.

In 1806 a merchant from York, Benjamin Ingham, founded another Marsala firm.

Ingham increased efficiency and lowered production costs. Furthermore, utilizing his own fleet, he was able to penetrate the U.S., Latin American and Australian markets, giving Marsala worldwide recognition.

Two decades later, in 1833 Vincenzo Florio, a very successful Italian entrepreneur and ship owner, arrived at Marsala with a new and daring project in mind. He purchased the vast untilled land that acted as a “buffer” between the two English facilities and gave the go ahead to start construction of a large complex for the production of Marsala wine. Twenty years passed before his establishment started yielding profits.

But the results fully confirmed that Vincenzo was right. During this period, he invested to improve production technology and wine quality.

Florio promoted technological and commercial innovations. He was the first one, in Italy, to create his own Advertising Agency. Moreover, during those 20 years, the Sicilian businessman went several times to England to study local distribution methods for quality wine and to better understand the possible evolution of trade channels, including overseas. Not only did he make sure that his wine was superior to any produced at the time, but he also strengthened his fleet, which was soon to become one of the first commercial fleets of its kind in the world, opened representative offices and warehouses in the most important seaports. At this point the fame was won.

Marsala Florio, first class quality product, supported by a shipping line that guaranteed timely delivery to all continents, became the leader worldwide.

In 1987 I.L.L.V.A. Saronno – world renowned for its Di Saronno, entered into an equal share partnership of Florio together with the Cinzano group. This important agreement created the synergies for further worldwide expansion of Florio.

In 1998 I.L.L.V.A. Saronno acquired Florio totally. Today's production is oriented to classic Marsalas, aromatic wines, brandies and typical liqueurs. Florio is the leader in Italy and abroad.
Florio Targa Riserva 1840 Marsala Superiore Riserva Semisecco DOC is 100% Grillo from Coastal strip of the towns of Marsala, Petrosino and other inland areas of the province of Trapani. Extraordinarily ripe grapes with a high sugar content are harvested by hand. Fermentation takes place at controlled temperature and the resulting wine is blended with fortified must, cooked must and wine-brandy. Matured at least 7 years in oak barrels. Tasting Notes: Color: Brilliant amber with topaz reflections. Bouquet: Pronounced with the scent of dates, apricots and cooked plums. Taste: Rich, warm, and velvety with an intense finish of luscious dried fruits.

Florio Malvasia delle Lipari DOC - The grapes are hand harvested then laid on reed mats to dry in the sun for about 20 days. The raisined grapes are gently pressed and left briefly with skin contact. The must is then drained and ferments slowly at controlled temperatures until the fermentation stops naturally. Aged minimum of 5 months in 25 liter fine oak barrels. Tasting Notes: Color: Intense gold, with copper reflections. Bouquet: Lush and ample with intense scents of honey and herbs like rosemary and oregano. Taste: Sweet, full and smooth. Well-structured, pleasantly aromatic with intense scents of Mediterranean wild herbs, raisins and dried apricots.

Florio Sparking Moscato is 100% Moscato Bianco from vineyards in mid-Western Sicily, Trapani and Agrigento provinces. Moscato grapes are skin macerated for 12 hours then fermented for 10 days in steel tanks where it develops its sparkle. The wine is then aged for 2 months in a steel container. Tasting Notes: Color: Bright straw yellow in color. Bouquet: Clear hints of peach, apricot and citrus notes. Taste: Fresh, lively and well-balanced.

Florio Marsala Ambra Dolce (Sweet) Fine, DOC - Florio Marsala is produced with Grillo, Catarratto and Inzolia. The base wine is made from the free-run grape must which is fermented off the skins. The wine is then aged and blended with sifone (sweet wine and wine alcohol) and the cotto (concentrated grape must from the Catarratto). The Marsala is then aged one year before release. Marsala Ambra Dolce Fine must have a sugar content of at least 100 grams per liter. The wine is entitled to the Fine appellation if it achieves an alcohol content of at least 17% and is aged for no less than one year. It is amber in color and offers an intense aroma of ripe fruit. The taste is deep, rich and velvety.

Florio Marsala Ambra Secco (Dry) Fine, DOC - Marsala Secco (Dry) Superiore must have a residual sugar of no more than 40 grams per liter and an alcohol content of at least 17%. It is amber in color with a rich aroma of dried fruit. The wine is dry and full-flavored.

Gran Chef Marsala Fine Ambra DemiSec (Off-dry) – Gran Chef is amber with streaks of burnt gold. The bouquet is intense of dried fruits with subtle hints of vanilla. Gran Chef is well balanced and intensely flavorful with notes of raisins, bitter almond, and hints of licorice.

PALARI is located in a splendid XVIII century villa, situated on the hills overlooking the Straits of Messina. Here lie the south east facing vineyards. They are planted with native grape varieties bearing alluring names, such as Nerello mascalese, Cappuccino, Nocera, Core ‘e palumba, Acitana, Galatena, amongst others. Sicily’s most elegant wines come from this small producer located in the hills around Messina.
Archaeological finds show evidence of wine production in the area since the fourteenth century BC. This production also gave birth to a thriving business that continued until the arrival of the Arabs, when it ceased completely until the end of the Arab domination. At the beginning of this century, the arrival of the phylloxera significantly reduced production and production has continued to decline until it reaches its minimum in 1985 when it risked disappearing altogether.

In this 18th century Sicilian villa, Palari resumed production of this ancient and noble wine with the goal of finding, with the help of modern techniques, the qualities that made Faro famous throughout the world.

Vineyards in Faro of Santo Stefano in Messina are planted with ancient indigenous grapes with evocative names such as: nerello, cappuccio, nocera tignolino palumba, core and acitana, galatena, calabrese, and others. All grapes that make up the Faro DOC.

The winemaking philosophy under Salvatore Geraci is simple: make two wines with the same indigenous grapes but with different selections. His Rosso del Soprano, a blend based on a wine known in antiquity as Mamertino, comes from the native nerello mascalese, nerello cappuccio, and nocera grapes. The primary wine to be featured from Palari is Faro. Here the wine includes a finer selection of the same grapes to make this a Tre Bicchieri winner. Faro (which means lighthouse) is a little DOC, almost the smallest in Italy. With just above 6 hectares (15 acres) in the DOC area, the production is clearly tiny. Sicily’s increasing focus on modern production techniques and international varieties has had some great success, as at the Planeta estate; but Palari provides a refreshing respite from this trend with their great indigenous wines.

**Faro** is 60% Nerello Mascalese, 1% Cor’e Palumba, 2% Jacche, 15% Nocera, 20% Nerello Cappuccio, 2% Acitana. The grapes are grown in vineyards located in Santo Stefano Briga (Messina), Sicily, Italy, in sandy soil. After soft pressing and fermentation with native yeasts in temperature controlled stainless steel, the wine is aged in new barrels of Troncais and Allier oak for at least 12 months. The wine is then bottled and allowed to rest, unfiltered, for another year before release.

**Tasting Notes:** Color: Ruby red with garnet hues. Bouquet: Generous and intense with notes of jasmine, cardamom and ripe red fruits, combined with spice notes of vanilla and sweet oak. Taste: Dry, velvety and harmonious with soft tannins; persistent finish.

**Rosso del Soprano** is 60% Nerello Mascalese, 1% Cor’e Palumba, 2% Jacche, 15% Nocera, 20% Nerello Cappuccio, 2% Acitana. The grapes are grown in sandy soil in the vineyards located in Santo Stefano Briga (Messina), Sicily. After soft pressing and fermentation with native yeasts in temperature-controlled stainless steel, the wine ages in one-year-old barrels of Troncais and Allier oak. It is then bottled and rests, unfiltered, for about another year before release.


**Santa.Ne** is 100% A Francisa. The grapes are grown in soil which consists of Clay (Argilla) in vineyards located in Santo Stefano Briga (Messina), Sicily. The wine ages for 24 months in new barrels of Troncais oak. It is then bottled and allowed to rest, unfiltered, for at least two more years before release.

**Tasting Notes:** Color: Deep cardinal ruby with purple hues that tend toward garnet with age. Bouquet: Persistent aromatic savory notes of tobacco and saddle leather, white pepper, densely spicy oak, and ripe fruit. Taste: Velvety and dry, with multiple sensations including ripe red berries, dried plums and sweet oak. A persistent and finely textured finish.
The Abruzzi lies in central Italy bordering The Marches to the north, Molise to the south, Latium to the west, and the Tyrrhenian Sea to the east.

The origin of the name Abruzzi is not certain. It was first used in the medieval period and, according to the most plausible explanations, was derived from the term Aprutium, which was applied to the territory around Teramo. In turn, that district bore the name of its ancient inhabitants, the Pretuzi.

Until 1963, the Abruzzi and its southern neighbor, Molise, formed one region. Today the Abruzzi is divided into four provinces, L’Aquila, the regional capital, Teramo, Pescara and Chieti. Over 62 percent of the region's surface is mountainous with its majestic landscape spread out toward the Adriatic.

The vine has, since ancient times, been respected in Abruzzi and continues to make a major contribution to the agricultural economy of the region. Because of its mountainous nature, the Abruzzi lacks any extensive plains. Vines are concentrated on the slopes of hills and in the mountains.

As is true of many other regions of central Italy, grape growing in the Abruzzi owes a considerable debt to the Etruscans, who introduced the cultivation of the vine into the region in the 7th and 6th centuries BC. One of the practices they introduced was that of training the vine shoots to grow on elm trees. By the 4th century BC, varieties of grapes had been selected and among them was Apianae, an extremely sweet type with the flavor of Moscato.

The varieties most extensively cultivated are those used in the making of the two DOC's, produced virtually in the whole of the region's vine-growing area. They are a red, Montepulciano d'Abruzzo (probably introduced to the Abruzzi in the early 19th century) blended with Sangiovese; and the white Trebbiano which includes the addition of Malvasia, Cococciola and Passerina grapes. Montepulciano also produces a delightful cherry-colored rose' called Cerasuolo. The only DOCG of the region is Montepulciano d'Abruzzo produced in the sub-zone of Colline Teramane.

Quite recently, in keeping with a policy of modernization there has been widespread planting of Pinot Bianco and Grigio, Riesling Italica and Renano, Sylvaner Verde, Traminer Aromatico, Tocai Friulano and Veltliner for the white and Pinot Nero, Merlot, Dolcetto and Malbec in the reds.

Production of proprietary wines is on the rise in Abruzzi as winemakers are beginning to blend these other varietals with the typical Trebbiano and Montepulciano. Some producers are beginning to barrique age their wines for a short period.

**THE DOCG OF ABRUZZO**

**MONTEPULICANO d’ABRUZZO – COLLINE TERAMANE**

Montepulciano d’Abruzzo – Colline Teramane – is a wine born of at least 90% Montepulciano with the addition of no more than 10% Sangiovese. The grapes can be obtained only from the sub-zone of Colline Teramane.

The wine is bright ruby red with violet reflections and offers an ethereal, yet intense aroma and a dry, robust and velvety finish. The wine must age for no fewer than two years in wood or chestnut followed by six
months in the bottle before release. Ageing begins 1 November of the year of production. Riservas carry a minimum ageing requirement of at least three years.

**CERULLI SPINOZZI**

The Azienda Agricola Cerulli Spinozzi has been in existence since the mid-1800s. The estate is situated between the Adriatic shore and the beginning of the Gran Sasso Mountains, an area with an ideal microclimate for high quality vineyards. The specific characteristics of a dry climate, with favorable day-and-night-time temperature variation, and winds coming from the sea create the perfect grape-ripening conditions. The soil varies from medium composition with good structure to alluvial clay and low calcareous presence, creating fine, elegant wines with intense and stable color.

The main grape variety is Montepulciano, with 25 acres dedicated to the DOCG, but there is also a small production of Trebbiano and Chardonnay.

The Cerulli Spinozzi family descends from the famous astronomer and researcher Vincenzo Cerulli, who invented a telescope which is still used in the observatory of Teramo.

In a joint venture since 2003 with the Sartori family, the Cerulli Spinozzi family began an ambitious project for the enhancement of the estate, that included a re-planting program of many high quality vineyards as well as the preservation of some vineyards more than 30 years old with a yield that is particularly low in quantity but extremely high in quality. This project also included a new winery equipped with state-of-the-art technology for vinification, refining and bottling of the wines.

Together with the local oenologist Paolo Faccin, wine production is supervised by the Italian super “flying winemaker” Franco Bernabei.

**Torre Migliori Montepulciano d'Abruzzo Colline Teramane** DOCG is produced with 100% Montepulciano grapes grown in the delimited DOCG zone. The wine is aged in oak for about 12 to 14 months. The wine is ruby red with great concentration and violet hues with an intense, complex nose with notes of rich ripe cherries, blackberries, black currants and cloves. The taste is elegant, well-structured and perfectly balanced with supple tannins that will allow for good longevity.

**Cortalto Pecorino Colli Aprutini,** IGT the wine is straw yellow with golden hues. The bouquet offers subtle aromas of white flowers, peach and citrus. The taste is crisp and well-balanced with flavors of apricot, peach, orange and almond on the lingering finish.

**Cerasuolo d’Abruzzo, DOC** is 100% Montepulciano d’Abruzzo crafted from grapes grown in the Canzano vineyard, in the heart of the Colline Teramane area, Abruzzo region of Italy. Textured soils of clay, sand and stone. The grapes are harvested by hand and quickly taken to the winery in small carts to protect quality. Fermentation takes place for 6-7 days followed by a resting period of approximately four months. Tasting Notes: Color: A lively blush color. Bouquet: Soft strawberry aromas. Taste: A beautiful medley of fruit flavors and a clean, fresh finish.
APULIA

Apulia, which takes its name from the Samnite tribe of the Apuli, is situated at the southeast extremity of the Italian peninsula and is bounded by Basilicata, Campania and Molise and by the Ionian and Adriatic seas. Also under control of the region are the Tremiti Islands in the Adriatic.

As in other southern regions, incontrovertible evidence indicates that Apulia was occupied by prehistoric peoples. It was also a leading target of Hellenic settlers and later was subjected to Roman rule.

The region consists primarily of a vast flatland, although there are a few low hills that slope gently down to the sea. Apulia possesses few rivers of any importance. The sole exception is in the vast plains to the south of the Gargano promotory. That district is known as the Tavoliere (table land) or Daunia, from the name of the daughter of Daunus Lycaonius of Arcadia, who, leaving the heat of the Peloponnisus, eventually arrived in Apulia.

The environment of Apulia is highly conducive to the cultivation of the vine. The wines of the region were always to be found on the tables of the ancient Romans. Little by little, from ancient to modern times, the production of wine grapes steadily expanded in Apulia and winemaking assumed a vital place in the regional economy.

The outbreak of the phylloxera epidemic toward the end of the 19th century resulted in the virtual complete destruction of the vineyards. In replanting them, with the use of American rootstocks, emphasis was placed varietals such as Primitivo and Negro Amaro. Production was focused on wines with high alcohol levels that were rich in extracts and low in acidity, characteristics principally suited to blending with other, weaker wines.

The objective now is to offer wine on the market as a bottled beverage with its own specific image. The concept has oriented production towards quality and the adoption of new vinification techniques and plantings.

Growers are introducing varietals from other regions to complement traditional species. Eighty-two percent of the grapes grown here are red. Among the most widely cultivated are Primitivo, Negro Amaro, Uva di Troia, Bombino Nero, Malvasia Nera, Sangiovese, Barbera, and Aleatico. Important whites include Verdeca, Bianco d'Alessano, Bombino Bianco, Trebbiano and Malvasia Bianca.

Most highly regarded of Apulia's DOC wines are the red, Salice Salentino, Castel del Monte, Primitivo and San Severo; and the white, Locorotondo, Martina and Castel del Monte Bianco.

THE DOCGs of PUGLIA

PRIMITIVO MANDURIA ROSSO DOLCE

The wine is intense ruby with a nose of berries and red fruits. It is produced with 100% Primitivo grown in the delimited zone. The wine must age until at least 1 June of the year following harvest.
CASTEL DEL MONTE NERO di TROIA RISERVA

This wine is born with a minimum of 90% Nero di Troia with a maximum of other local non-aromatic red grapes. The wine is age for at least two years, one in wood. The ageing begins 1 November following the harvest.

CASTEL DEL MONTE BOMBINO NERO

This red is produced with 90% Bombino Nero and a maximum of 10% other local non-aromatic grapes. It is a produced as a rose.

CASTEL DEL MONTE ROSSO RISERVA

This red is born with a minimum of 65% Nero di Troia, and the balance of other local non-aromatic grapes. The wine must age for a minimum of 24 months, at least 12 in wood, beginning 1 November of the year following the harvest.

BASILICATA

Basilicata is located in the south of Italy and is bordered by Campania, Calabria and Apulia. It has a short stretch of coastline on the Tyrrenian Sea and another on the Gulf of Taranto which opens onto the Ionian Sea.

The region’s name is derived from Basilikoi, the officials of the Basileus (Emperor) who governed the region during the final period of Byzantine domination of southern Italy. In ancient times, the region was called Lucania, as it was home to the Lucanians, the first inhabitants of the area.

Basilicata is formed by the southern extension of the Apennines, which means it is a prevalently mountainous (47%) and hilly (45%) region. The Lucanian Apennines are distinctly divided into two sections by a basin, an ancient lake bed, known as the Vallo di Diano. The region is subject to frequent seismic shocks, devastating earthquakes and even erosion from its uncontrollable rivers.

The land along the Ionian Sea was occupied in antiquity by the Phoenicians, Siculians and the Greeks. Five or six centuries before the beginning of the Christian era, a people descended from the north and settled around the Greek colonies. They worshipped the wolf (lykos in Greek) and were therefore known as Lucanians. The Romans, Byzantine Greeks followed by the Aragonians, Spanish and finally the French held sway -- even after the annexation of Basilicata by the new Kingdom of Italy. Between 1860 and the early years of the 20th century, vast numbers of people emigrated from Basilicata and there was a sharp decline in the birth rate.

Not a great deal of wine is produced in Basilicata. The most intensely cultivated vine is the red Aglianico. Other varieties are grown but their output is negligible -- among them Canosina, Uva di Troia,
Sangiovese, Montepulciano, Barbera and Malvasia Nera in the reds. As for the whites, Malvasia and Moscato are the most widely planted followed by Fiano, Santa Sofia and Bombino Bianco.

The only DOC/DOCG produced in Basilicata is Aglianico del Vulture which comes from Aglianico grapes grown on the slopes of the ancient volcano Monte Vulture. Its volcanic soil produces a distinctive, full-bodied, high acid wine which lends itself to very long ageing.

THE DOCG of BASILICATA

AGLIANICO DEL VULTURE

The DOCG is reserved for wine produced with Aglianico in the hills of volcanic origin in Basilicata. Only the superiore and Riserva versions have been elevated to DOCG. The wines offer a ruby red color with hints of garnet. With age the wine may show some orange reflections. The perfume is rich and intense while the taste is fresh, harmonious with just the right amount of tannins. The wine becomes more velvety with age. The Superiore wine is required to age a minimum of three years while the Riserva must age a minimum of five years.

CALABRIA

Calabria is situated at the southernmost tip of Italy and itself forms a peninsula that is separated from Sicily by the three-kilometer wide Straits of Messina. It is bounded on the north by Basilicata and edged, in all other directions, by the waters of the Tyrrenian and Ionian seas.

The territory, like Basilicata, is subject to seismic disturbances due to pressures along fractures of ancient geological era and reverberations of volcanic activity centered in the Liparian Islands.

Calabria is almost entirely mountainous or hilly. Its climate is quite unique. The region's shape, as a peninsula extending out into two seas, is responsible for a considerable diversity of climatic conditions. Along the coasts, the climate is Mediterranean in character. The coastal areas are swept by moderate winds and are subject to considerable thermal variations. On the inland heights, the summers are hot and the winter cold. Rainfall and snowfall are substantial. However, in general, Calabria boasts a wide range of microclimates particularly conducive to the cultivation of citrus fruits, olives and vines.

The Greeks who contributed so much to the cultural development of Calabria, also gave considerable impetus to viticulture in the region, introducing their enological traditions, varieties and vinification techniques as early as the 8th century BC.

Afterward, the pupils came to surpass their masters, for the Greeks expressed great appreciation for Calabrian wine, which was considered a “veritable nectar of the gods.” According to legend, the athletes of Magna Grecia, returning as victors from one of the first Olympiads, toasted their feat with the wine of Krimisa, the area where Ciro’ is produced today.
In the period following the decline of the Greek civilization, Calabrian wines lost their reputation but reacquired it, in all its ancient splendor, around the 14th century, when the wines were sipped as far away as the North Sea. Phylloxera devastated the region's vineyards in the late 19th century and the work of replanting them was slow and arduous.

There are four main winemaking zones in Calabria producing 8 DOC wines of which 94% are red or rose. Principal red varietals are Gaglioppo, Greco Nero, Magliocco Canino, Nerello Mascalese, Nerello Cappuccio, and Sangiovese. Principal whites are Guarinaccia, Greco Bianco, Trebbiano Toscano, Malvasia Bianco, Moscato and Montonico.

Popular white wines include Ciro' Bianco and Melissa Bianco while preferred reds are Ciro' Rosso, Lamezia and Savuto.

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**CAMPANIA**

The ancient Romans were so impressed with the natural beauty of Campania and the zest for life expressed by its people that they called this region Campania Felix, “the happy country.”

While it is commonly believed that the region takes its name from the rich, fertile countryside, in fact it is named after the ancient Oscan people known as the Campani.

Campania located in the south of Italy, is bordered to the north by Latium and Molise, to the east by Apulia, to the southeast by Basilicata and to the west by the Tyrrhenian Sea. Within its boundaries lie the glittering playgrounds of Amalfi, Sorrento and Capri; the historic cities of Naples, Caserta, Capua, Avellino and Salerno; and the fascinating ruins of Pompeii, Herculaneum and Mount Vesuvius.

This is a land not only rich in beauty and folklore but quite literally in dark, fertile earth as well. The succession of rolling hills, valleys and mountains, the temperature climate (due to the mitigating effect of the sea) an abundance of water to make Campania a rich source of fruits and vegetables.

The cultivation of the vine and the art of vinifying the grape were introduced by Hellenic settlers. Principal varieties cultivated in the region are: Aglianico, Aleatico, Barbera, Piedirosso and Sciascinoso, all red species and Biancolella, Coda di Volpe, Falanghina, Fiano, Greco, Malvasia, Verdeca and Trebbiano in the whites.

Campania produces many fine wines. The breathtaking isle of Capri is home to two DOC's of the same name, the Capri Rosso and Bianco.

Fiano which seems to grow best in an around the town of Avellino produces a wine which is considered one of the best whites of the province and the whole of Italy.

Greco di Tufo is another wine of ancient origins. It is thought that the Greco grape was brought to southern Italy centuries ago by the Greeks, hence the name, Greco.

The land lying in the shadow of Mount Vesuvius is home to Vesuvio (Lacryma Christi). Legend has it that Lacryma Christi (tear of Christ) was so named after Lucifer, the evil archangel, and his followers where cast out of heaven and fell into the Bay of Naples with a stole bit of paradise (the Isle of Capri). They established such as realm of wickedness that Christ shed a tear which watered the vines on the slopes of Vesuvius.
THE DOCGS of CAMPANIA

TAURASI

Dominated by an ancient Longobard, the community of Taurasi is home to one of Italy's noblest reds.

Taurasi, a rich, dry, full-bodied red wine is produced with the ancient Aglianico grapes. The Aglianico grape was introduced by the Greeks (Hellenics) after who this varietal is named.

Taurasi is produced with a minimum of 85% Aglianico with a maximum of 15% of other non aromatic reds of the zone. Taurasi must be aged for a period of at least three years beginning 1 December (one year in wood). Those wines entitled to "Riserva" status are aged for no less than four years with a minimum of 18 months in wood.

Taurasi was officially granted DOCG with the 1992 vintage.

FIANO di AVELLINO

Fiano is a lovely white wine produced with a minimum of 85% Fiano grapes grown in and around the town of Avellino. Up to 15% Coda di Volpe and Trebbiano may be permitted.

Fiano is pale straw in color, dry and harmonious.

GRECO di TUFO

Greco is a delightful white produced with a minimum of 85% Greco with the addition of up to 15% Coda di Volpe.

The wine is pale straw to golden yellow in color with a dry, well balanced taste.

A spumante version is also produced as a DOCG using the metodo classico (champenoise). That wine must age refined in the bottle for 36 months in the bottle with ageing beginning 1 November following the harvest.

AGLIANICO del TABURNO

Aglianico del Taburno may be produced as a Rosato, Rosso or Rosso Riserva. The wine must be produced with a minimum of 85% Aglianico and a maximum of 15% other local red grapes. The Rosso must age for two years, beginning 1 November following the harvest. Riserva must age for a minimum of three years beginning 1 November and 12 months must be in wood and another six months in the bottle.
Liguria is a narrow strip of territory that extends along the Gulf of Genoa. Inland it is bounded by the Alps and the Ligurian Apennines. It is bordered by Piedmont to the north and Emilia-Romagna to the northeast.

In antiquity the region was inhabited by the Ligures who gave the area its name.

Liguria's arch-like shape and its location at the northernmost point of the Tyrrenian have made it a cross-roads of marine currents and trade. That geographical position has provided the region many advantages in comparison with every other part of northern Italy. Protected from winds from the north by the chains of the Maritime Alps and the Ligurian Apennines and subject to the mitigating influence of the Tyrrenian Sea, Liguria enjoys unusually mild winters.

Mountains descend to the sea throughout the region and there are few flatlands of any size. The terrain is harsh and slopes steeply everywhere. The soils' lack of fertility, the scarcity of plains and the difficulties that limit use of irrigation are all elements that inhibit the development of agriculture in the region.

Despite the numerous drawbacks, Liguria has succeeded in becoming one of the most productive farming areas in Italy. Agriculture is highly specialized and flowers and ornamental plants are extensively cultivated. Olives are an important crop and vineyards have been planted on terraces carved out the steep slopes of the mountains which rise precipitously from the sea.

Winemaking has been practiced in the region since ancient times, although it is still very much at a "cottage-industry" level and output is quite limited. Production is divided among a vast number of growers. In recent years many viticulturists have sought to adopt a more modern managerial model of production by forming cooperatives in order to improve quality and elevate standards.

About 100 different vines are cultivated in Liguria. Among the most widely planted red grapes are Ciliegiolo, Dolcetto, Barbera, Sangiovese, Canaiolo, Merlot, Cabernet Franc, Rossese and Alicante. Important white varietals are Albarolo, Bianchetta, Bosco, Pigato, Vermentino, Moscato Bianco, Albana, Greco Malvasia and Trebbiano.

The region has only three DOC wines, the red Rossese di Dolceacqua; Riviera Ligure di Ponente, catch-all heading for a number of fine whites, reds and roses; and Cinqueterre. Cinqueterre is a red wine, produced in the province of La Spezia in a zone known as the "five villages." These villages are all but cut off from the rest of the world, accessible only by boat (or on foot if you are a good mountain climber).

It is difficult to imagine terrain which is less yielding yet some of the best wines of the region are found here. The wall of rock which splits the area from the rest of civilization protects the vines from north winds and provides the vines a sun-drenched exposure. Some plots must be harvested from boats while in others the workers lower themselves down to the vineyards on ropes or ladders.
Lombardy is situated virtually at the center of the semi-circle of the Alps that enclosed Italy to the north. It is bordered to the north by Switzerland, to the west by Piedmont, to the south by Emilia-Romagna and to the east by the Veneto and Trentino Alto Adige.

The region is traversed from one end to the other by the river Po. Its central position and the existence of a large, relatively navigable river have made Lombardy a crossroads of trade and ideas since ancient times.

Traces of the first settlements in Lombardy date back to the Neolithic period. Lombardy has been dominated by a myriad of peoples including the Gauls, Etruscans, Umbrians, Romans, Longobards, Franks, Swabians, Spanish, Austrian and French.

The northern portion of the region is mountainous while the south is flat, part of the great valley of the Po. Winemaking is concentrated in three principal areas: the Valtellina in the province of Sondrio in the north, the Oltrepo Pavese in the province of Pavia in the southwest and the Franciacorta and the hills along the banks of Lake Garda in Brescia in the east.

The Valtellina is a wide valley created by the river Adda which rises in the Swiss Alps to the north of Sondrio. Vines here are cultivated on numerous small properties. It is one of the few areas outside Piedmont where Nebbiolo, known locally as Chiavennasca, grows well.

The Oltrepo Pavese, on the border with Piedmont, of which it was a part before the unification of Italy, is a hilly district with an extraordinary production capacity. It is an area noted for its extremely fine whites, many of which serve as the base for outstanding sparkling wines. But full-bodied reds are also made in the Oltrepo.

Many wines are also produced in the province of Brescia. Pinot Nero, Bianco and Grigio as well as Chardonnay grown well in the hilly terrains of the Franciacorta. The area is an avant-garde producer of sparkling wines that have established an international reputation.

THE DOCGs of LOMBARDY

FRANCIACORTA

The DOCG for Franciacorta is reserved only for the spumante versions of this wine which have undergone fermentation through the metodo tradizionale or classico, i.e. champenoise fermentation. The wine must be produced only with Chardonnay and/or Pinot Bianco and/or Pinot Nero grown within the delimited Franciacorta growing area in Lombardy. Franciacorta Saten Spumante is produced with only Chardonnay and/or Pinot Bianco.

Furthermore, a Franciacorta rose' may be produced, however, at least 15% - 100% Pinot Nero must be used in its production. The balance may be up to a maximum of 85% Pinot Bianco and/or Chardonnay. Additionally, a cremant (lightly sparkling) version of Franciacorta may also be produced but no Pinot Nero may be used in this wine. Ageing in the bottle begins 1 February of the year following the harvest.
The wine may be vintage dated. Wine that carries a vintage date and the word Riserva must spend at least 60 months on the lees in the bottle and cannot be sold to the public until at least 67 months following the harvest.

Vintage dated wine without Riserva must age for 30 months in the bottle and may not be consumed until 37 following the harvest. Non-vintaged wine (white, rose’ and Saten) must remain in the bottle a minimum of 18 months and cannot be sold until at least 25 months following the date of harvest of the most recent harvest from which grapes have been obtained.

VALTELLINA SUPERIORE

The Valtellina is a large, green, lush area carved out of the mountains of the river Adda, located slightly more than 100 kilometers to the northeast of Milano in the province of Sondrio.

Winemaking has ancient origins in the Valtellina – the vine was cultivated by the Etruscans and the Ligurians, the earliest inhabitants of the region, in the pre-Roman period.

The Superiore district encompasses the hills between Sondrio and Montagna and includes the subzones of Maroggia, Grumello, Inferno, Sassella and Valgella. The wine must be produced with a minimum of 90% Chiavennasca (local name for Nebbiolo) and up to 10% other non aromatic reds of the zone.

The wine is ruby red, tending to garnet in color with a pleasant and appealing bouquet. Valtellina Superiore wines must be aged for a period of at least two years with a requirement of one year in oak. Wines subjected to three years of ageing (at least one in oak) can be labeled Riserva. Ageing begins 1 December following the harvest.

Only Valtellina SUPERIORE wines (Maroggia, Grumello, Sassella, Inferno and Valgella) have been elevated to DOCG status. The non-Superiore Valtellina category wines will remain DOC.

Valtellina Superiore wines (with or without the subzone names) may also use the term “Stagafassli” on the label if the wine is bottled in the Confederazione elvetica (Swiss confederation.)

SFORZATO or SFURSAT VALTELLINA

Sforzato or Sfursat – is a wine obtained from at least 90% Nebbiolo (also known as Chiavennasca) with a maximum of 10% other authorized non aromatic red grapes of the zone. The grapes for Sforzato are partially dried and must achieve a minimum natural alcohol of at least 14%. The wine must be aged for a period of at least 20 months, 12 of those in wood. Ageing begins as of 1 April of the year following harvest.

The resulting wine is ruby red with garnet reflections. The nose is intense with the perfume of mature fruits and the taste is well balanced, structured and very round.

OLTREPO PAVESE METODO CLASSICO

Oltrepo Pavese Metodo Classico refers to sparkling wines produced by the champenoise method from grapes grown in the Oltrepo Pavese in Lombardia. The wines may be designated Oltrepo Pavese Metodo Classico, or Metodo Classico Rose or Metodo Classico Pinot Nero or Metodo Classico Pinot Nero Rose.

The metodo classico and metodo classico rose must contain a minimum of 70% Pinot Nero with the balance of Chardonnay, Pinot Grigio and or Pinot Bianco up to a maximum of 30%.

The metodo classico Pinot Nero and Pinot Nero Rose must contain a minimum of 85% Pinot Nero with a maximum of 15% of Chardonnay, Pinot Grigio and or Pinot Bianco. If the vintage is shown, the term millesimato may be used.
Non-vintaged, Oltrepo Pavese Metodo Classico must spend a minimum of 15 months on the lees. Vintage dated wines require a minimum of 24 months on the lees. The wine may not be bottled before 1 January following the harvest.

**MOSCATO di SCANZO**

Is a red wine obtained from a red Moscato (which is partially dried) and grown in the province of Bergamo. The wine has re-emerged from relative obscurity but the earliest mentions are of a coveted and valuable wine dating back to the 14th century.

The wine is intense ruby red in color with cherry reflections. The perfume is delicate yet persistent. The taste is sweet and harmonious with a hint of almond in the finish. The wine is aged for a minimum of two years beginning 1 November.

The Sartori family produces a Pinot Noir from Lombardy/Lombardia.

**Sartori Pavia Pinot Noir, IGT** – Sartori Pinot Noir is produced with 100% Pinot Noir grapes grown in the delimited Pavia zone in Lombardia. The wine is aged for about 12 months in oak and offers a nose of black cherry jam, cloves and chocolate accompanied by spice notes and vanilla. Sartori Pinot is notably elegant, well-balanced and round, enhanced by good acidity.

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**THE MARCHES**

The Marches is a rectangular-shaped region of sweeping panoramas, valleys, vine-laden hills, of little towns clustered on hilltops and turreted cities that reflect ancient heritages.

An oasis between the highly industrialized north and the less stressful south, it is situated between the Adriatic Sea to the east and the craggy spine of the Umbrian Apennines to the west. To the north it borders the popular tourist areas of Romagna and to the south, the Abruzzi countryside.

The region, divided into four almost identical, parallel provinces, (each with its own coastline and mountainous backbone) reflects the influence of the Etruscans, Umbrians, Picenians, Gauls, Romans, Greeks and, briefly during Napoleonic times, the French.

The influence of the Umbrians is most evident on the northern province of Pesaro-Urbino. Macerata and Ascoli Piceno to the south took their lifeblood from the Picenians. The province of Ancona, whose coastal city of the same name is the capital and largest city of the region, was founded by the Greeks. Its name is derived from the Greek "ankon" or "elbow" for its elbow-shaped protrusion into the Adriatic. It is the only city in Italy where the sun can be seen both rising and setting in the sea. Along the way, other civilizations took control of their various cities leaving their indelible mark to this day.

A land with a rich and varied cuisine, the Marches quite appropriately, does not lack for fine wines. At one time a vast selection of vines were planted on every postage-sized piece of land in the Marches.
Today, the planting of crops which produce more income as well as a careful selection process of grape varieties has changed the face of local viticulture.

White vines such as the celebrated Verdicchio, Bianchello or Biancomane, Maceratino or Montecchiese, Trebbiano, Malvasia Toscana, Pinot Bianco and the ancient Passerina are prevalent. Reds are represented by the Montepulciano, Sangiovese, Ciliegiolo and Vernaccia di Serrapetrana saved from extinction.

There are two DOCG’s, the lovely red sparkler Vernaccia di Serrapetrana and the red Rosso Conero Riserva. The DOC wines of the Marches number only ten but other notable non-DOC’s are also produced here. Foremost among the DOC’s is Verdicchio from the Castelli di Jesi. New vinification methods have led to a recent re-discovery of this wine, previously known for its affinity to seafood and its unique-amphora-shaped bottle. Another Verdicchio, produced further inland, in limited quantities, is that from Matelica. Verdicchio di Matelica is traditionally fuller tasting, excellent with seafood and white meat dishes. Both Verdicchios are also available in sparkling versions.

Other white wines of note include Bianchello di Metauro, Bianco dei Colli Maceratesi and Falerio dei Colli Ascolani. Reds of renown are also found in the Marches. Among the DOC’s are Lacrima di Morro or Lacrima di Moro d’ALba; Rosso Conero (which takes its name from Mount "Conero" -- a term given by the Greeks to the marine cherry trees which still grow on the mounts hillsides); Rosso Piceno, the region's most important red wine; Sangiovese dei Colli Pesaresi; and Vernaccia di Serrapetrana, a delightful red sparkling wine.

THE DOCG’s of MARCHES

VERNACCIA di SERRAPETRANA

Vernaccia di Serrapetrana - The denomination of Vernaccia di Serrapetrana is reserved for naturally sparkling reds that may be dry or sweet produced with a minimum of 85% Vernaccia grapes grown in the province of Macerata with the addition of no more than 15% other red grapes of the zone. The wine may not be released to the public before 30 June of the year following the harvest.

The wine is garnet to ruby in color with a very fine perlage and may be dry or sweet.

ROSSO CONERO RISERVA

Rosso Conero Riserva – is red produced with a minimum of 85% Montepulciano with the addition of up to 15% Sangiovese. The wine must achieve an alcohol of at least 12.5% and be aged for at least two years (beginning 1 November of the year of the harvest).

The wine is ruby in color with a well balanced harmonious, full-bodied taste.

VERDICCHIO di CASTELLI di JESI RISERVA

Verdicchio di Castelli di Jesi Riserva – is a white produced with at least 85% Verdicchio and a maximum of 15% of other white grapes grown in the delimited area of production. The wine must be aged for a minimum of 18 months (beginning 1 December) of at least six must be in the bottle. An alcohol of 12% must also be achieved.

The wine is straw in color with a delicate nose and dry, well-balanced taste.

VERDICCHIO di MATELICA RISERVA
**Verdicchio di Matelica Riserva** - is a white produced with at least 85% with a maximum of 15% of other white grapes from the delimited zone of production. Like the Verdicchio di Jesi, the wine must age for a minimum of 18 months (beginning 1 December).

The wine is pale straw in color with a delicate nose and dry and harmonious in the taste.

**TERRE di OFFIDA**

Terre di Offida may be produced as a white or red wine. The white is produced with a minimum 85% Pecorino or Passerina with up to 15% other non aromatic whites. The Rosso is produced with a minimum of 50% Montepulciano, 30% Cabernet Sauvignon and other reds up to a maximum of 15%.

The rosso must age for a minimum of 24 months at least six in wood.

**MOLISE**

Molise is bounded to the north by the Abruzzi, to the west by Latium and Campania, to the south by Apulia and to the east by the Adriatic Sea.

The region is largely mountainous and hilly with some plains located near the sea. There are two distinct climates in Molise. The coastal strip has a distinctly Mediterranean climate, while the mountainous inland section is continental. Most of the region's rainfall occurs in the autumn.

Economy is based on agricultural and most of the region's inhabitants are engaged directly or indirectly in this activity.

Until 1963, the Molise and its northern neighbor, Abruzzi, formed one region and its history is, therefore, identical to that of the neighboring territory.

Collections in archeological museums clearly indicate the importance of winemaking to the region's economy in ancient times. Grape growing is still respected today and continues to make a major contribution to the lifeblood of Molise. While Molise growers continue to cultivate varieties traditional to region (Montepulciano, Sangiovese, Trebbiano, Malvasia, Bombino and Moscato), new species are being introduced as a result of the regional program for the modernization and transformation of the vineyards.

New plantings abound including Aglianico, Barbera, Cabernet Franc and Sauvignon, Pinot Nero for the reds and Pinot Bianco and Grigio, Riesling Italica and Renano, Sylvaner Verde, Traminer Aromatic, Garganega and Sauvignon in the whites.

Molise has only two DOC's, Biferno and Pentro di Isernia which each produce a red, white and rose'.
SARDINIA

Sardinia is the second largest island in the Mediterranean. Its geographic, historical and cultural background make it virtually a continent apart and separate from Italy.

Along with Corsica, Sardinia is the residue of a land mass that existed in the Mediterranean before the Alps and Apennines arose from the sea. The island stretches out vertically from north to south. It consists primarily of a series of upland plateaus, rather than mountain chains, that are separated from one another by “campidani” or plains created by a buildup of sediment or by flows of volcanic material.

The island is named after the Shardane civilization. Sardinia was invaded by everyone from the Phoenicians to the Carthaginians to the Romans to the Byzantines to the Moslems of Africa and Spain even Italy’s own Genovese, Pisans and Piemontese.

Some experts argue that viticulture was first introduced from Spain in the 14th century. Others insist that wine making was developed locally in extremely ancient times while still others believe that it was introduced from Lebanon by the Phoenicians 5,000 years ago.

It is extremely difficult to ascertain the real origins but it is certain that the wines of Sardinia were widely known and appreciated at the time of the Roman Empire. They were also rare, as production was highly limited.

The Spanish did introduce a number of varieties as well as the technique of making liquoroso wines. But the greatest encouragement to winemaking was provided by the House of Savoy.

The re-establishment of the vineyards after phylloxera was a difficult process, because of a lack of resources due to reduced exports to France following the breaking off of trade relations in 1936.

Production today ranges from table wines of moderate or substantial alcohol levels to warm dessert wines of illustrious tradition and beverages adapted to extended ageing. While the trend is now toward fresh, light and delicate wines, the most typical Sardinian products, whether dry or sweet, still have highly robust and full structures, a characteristic attributable to the low yields of many of the production areas.

Numerous varieties presently cultivated in Sardinia were imported from many different places in varying periods. Malvasia appears to have been imported by the Byzantine Greeks through Venice after the 5th Century, The Monica, Cannonau and Giro’ varieties are of Spanish origin and reached the island between the 15th and 18th centuries.

Sardinia produces 18 DOC wines the most important of which are the reds of Monica, Cannonau and Carignano fame. Favored whites include Moscato, Nuragus, Vermentino and Vernaccia.

THE DOCG of SARDINIA

VERMENTINO di GALLURA

The Vermentino variety can be found under fairly intensive cultivation in nearly all the Mediterranean coastal districts from Spain to Liguria and on the two major islands semi-enclosed by that arc, Corsica and Sardinia. It is also grown in small areas on the island of Madeira and in southern France.
Vermentino is clearly of Spanish origin. It travelled from Spain to Corsica in the 14th century and from there was diffused to Liguria. Its appearance in Sardinia was fairly recent -- the first decades of the last century. The grape was first planted in the Gallura district at the island's northernmost tip.

Although it is now found throughout Sardinia, Vermentino expresses itself best, yielding wines of outstanding personality, in the Gallura, an area incessantly swept by the "Mistral," the fierce wind from the Alps. The area's dry, harsh soils are not conducive to most agriculture.

The quality of the wine from this area is due not only to the micro-climatic conditions but all to the character of the terrain which features a thin and poor sub-soil of granite. This accounts for the wines pronounced aroma.

Vermentino di Gallura is produced with Vermentino grapes and up to 5% other authorized white grapes of the area. It may not be released until 15 January of the year following the harvest.

The wine is brilliant straw yellow in color with light greenish reflections. Its perfume is intense and persistent and its taste, soft with a faintly bitterish background. With an alcohol level of 13% the wine can qualify for "superiore" status.

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**TRENTINO ALTO ADIGE**

The face of Trentino Alto Adige is unique among Italian regions, not only because of its stupendous mountains. It has always been a cultural watershed and even today its two provinces Bolzano and Trento are quite different and distinct.

It is the northernmost region in Italy bounded by Austria to the north and Switzerland to the northeast and extending as far as Lake Garda bordered by Veneto to the east and southeast and Lombardy to the west.

Trento expresses itself in Italian and Bolzano in German. There are even traces of other ancient languages such as Ladin (still spoken in some of the remote valleys).

The history of the two provinces was identical for many centuries beginning with the Romans in the 3rd century BC who were very much aware of the area’s strategic value and continuing during the Longobard domination, and afterward with the elevation of the region by the Franks under Charlemagne to the status of a county.

Around the year 1000 Trent and Bolzano began to go their separate ways. Alto Adige being subject to German domination that culminated in the foundation of the Tirol in 1248 by Albert Von Tirol.

After 1490 and during the reign of the Holy Roman Emperor Sigismund, the Tirol became the center of European power. At the beginning of the 19th century, the region was ceded to Austria by Napoleon. In 1810, the region was incorporated by Napoleon into the Kingdom of Italy. Six years later it was restored to Austria. At the end of World War I it was finally rejoined with Italy.

Grape growing was being practiced in the valleys of the Adige and Isarco even before the Romans began to promote such activity. Viticulture reached the peak of its splendor in the time of Charlemagne, when 12 bishops and 60 monasteries and convents in southern Germany chose the region as their source of supply for wines.

That demand favored the development of the wines of Trentino Alto Adige and the winemakers were considerably in advance of their colleagues throughout the rest of the peninsula.
Approximately 50 - 60% of the region's wine output consists of DOC beverages and more red than white is produced.

The structure of the terrains has prompted growers to opt for an extremely specialized form of agriculture, in which they have increasingly confined the vinification, fining and selling of the wines to cooperatives. Therefore, the cooperatives are playing an increasingly important role, setting the pace in terms of technology and marketing. In recent years special emphasis has been placed on the making of sparkling wines and the cultivation of such varieties as Pinot Grigio, Pinot Nero and Chardonnay. The effort has established the region on the top rank of producers of classical method -- champagne system - sparkling wines.

The principal varietals cultivated in the region are Sauvignon, Moscato Giallo, Muller Thurgau, Pinot Bianco and Grigio, Riesling Italica, Riesling Renano, Sylvaner Verde, Chardonnay, Traminer and Veltner among the whites, and Cabernet Franc and Sauvignon, Lagrein, Malvasia, Merlot, Pinot Nero, Schiava Gentile, Lambrusco, Marzemino and Teroldego among the reds.

Trentino Alto Adige produces 12 DOC in 95 different types. The most famous are those from Alto Adige, the Lago di Caldaro, Trentino, Valdadije, and Santa Maddalena.

VALLE d'AOSTA

The entire northern side of the Aosta Valley, the smallest of Italy's 20 regions, is bounded by Switzerland, while its western section is enclosed by France, the south and east by Piedmont.

The region consists of a central valley traversed by the river Dora Baltea. The tallest peaks of the Alps are located entirely or partly within the region. To the north there is Mont Blanc, Monte Rosa and the Cervino while to the south, the valley is closed by the Gran Paradiso.

In antiquity, the Aosta was inhabited by the Salassi. The region was conquered by Rome, followed in the Middle Ages by the Goths, Franks, Longobards, the Duchy of Burgundy and the House of Savoy. The valley was long divided up among local lords, of whom the family of the Chaillant was the best known. They fought incessantly among themselves, as the hundred or so castles, towers and fortified houses situated in the region suggest. After becoming part of the House of Savoy's possessions, the region obtained numerous concessions as part of an effort to acquire autonomy. The region was granted autonomy within the Italian Republic immediately after World War II.

The vine has been cultivated in the Aosta Valley since Roman times, if not earlier. It grows along the valley of the Dora Baltea where a special microclimate, created by the mountains, deflect the cold winds. The level of rainfall here is the lowest in Europe and the vines benefit from this very dry, relatively warm and protected climate.

Vineyards are planted on terraces carved out of the steep mountain slopes, often at considerable altitude above sea level.

The region's vineyards are the highest of any in Europe. The soils are less than generous and the vines are buried in snow from autumn to spring.

A total of 22 varieties are authorized for cultivation in the region. Among the reds you find Nebbiolo (known locally as Picoutener), Neyret, Vien de Nus, Fumin, Mayolet, Prie Rouge, Petit Rouge, Pinot Nero, Gamay, Dolcetto, and Sirah. The whites include Moscato Bianco (known as Muscat de Chambave), Pinot Grigio (Malvoisie), Blanc de Morgex, Prie Blanc, Pinot Grigio, Muller Thurgau, Chardonnay and Petit Arvine.
DOC wines are all grouped under the denomination of Valle d'Aosta; however, different types are further identified by subdenominations.