



BORSA VINI ITALIANI 2017

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Agente
Pasta
per il
Chianti
Region





ITALIAN TRADE AGENCY

ICE - Italian Trade Commission

Trade Promotion Office of the Italian Embassy

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The Italian Trade Commission - ICE is the Government agency that supports the globalisation of Italian firms, under the Ministry of Economic Development's strategies. ICE helps to develop, facilitate and promote Italian economic and trade relations with foreign countries, focusing on the needs of SME, their associations and partnerships. ICE sustains Italian firms in their internationalisation processes and promotes the marketing of Italian goods and services, Italian investments, as well as the image of "Made in Italy" products worldwide.

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ICE headquarters are in Rome, with a large network of offices around the world and acts as "Trade Promotion Sections" of the Italian Embassies or Consulates.

The Italian Trade Commission - London office helps to develop, facilitate and promote Italian and UK trade relations, focusing on the needs of SME, their associations and partners. ICE London assists more than 1500 Italian companies per year and, since 1947, promotes Italian products and services, Italian investments, as well as the "Made in Italy" image.

ICE London, also, assists UK companies interested in investing in Italy and "Made In Italy" products.



ITALIAN TRADE AGENCY



ICE is now involved in "Piano Sud", an initiative designed to enable the enterprises and research systems of Italy's so-called Convergence Regions - Campania, Calabria, Puglia and Sicilia – to express their full potential for innovation and excellence. For this reason we have the pleasure to present wine producing companies from Campania, Calabria, Puglia and Sicilia.

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CALABRIA

Calabria's average annual production of 47 million litres (16th in volume among the regions) includes 19% DOC and 13% IGT. Red wine accounts for 89% of Calabria's production.

Calabria, which forms the toe of the Italian boot, is a predominantly mountainous region with marked variations in microclimates between the sunny coastal hills along the Ionian and Tyrrhenian seas and the chilly heights of Aspromonte massifs. Two grape varieties of Greek origin dominate – Gaglioppo in red wines and Greco in whites.

Calabria's best known wine is *Ciro'*, which grows on low hills along the Ionian coast between the ancient Greek cities of Sybaris and Kroton (Sibari and Croton today). Local legend has it that *Ciro'* descended directly from Krimia, the wine Calabrian athletes drank to celebrate victory in an early Olympiad. Lately *Ciro'* has taken on contemporary touches as new methods of vine-training and temperature-controlled winemaking have diminished the alcoholic strength, making the wine rounder, fuller in fruit and fresher in bouquet. The classic *Ciro'* is red, which in the Riserva version has the capacity to age beyond a decade from certain vintages. There is also a rosato and a bianco from Greco grapes.

Melissa, an adjacent DOC zone, makes red and white wines similar to *Ciro'*, but red wines from the same Gaglioppo grown at higher altitudes such as Pollino, Donnici and Savuto are lighter in body and colour. The dark Greco Nero variety is also used in certain reds of Calabria.

Among the whites, the rare Greco di Bianco stands out as an exquisite but increasingly rare sweet wine; from a local variety of Greco, it has a rich, velvety texture with a citrus-like bouquet. The nearly identical Greco di Gerace is a non-DOC wine that carries the ancient place name. From the same area comes Mantónico di Bianco, a Sherry-like amber wine with hints of almond and citrus in bouquet and flavour.

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Francesco Malena

Vini Cirò Doc

Contact Name: Cataldo Malena

TABLE N. 1
Looking for UK Importer

In Calabria, the Malena Family name has long been associated with magnificent wines. Malena winery is based in Cirò Marina and started by Grandfather Cataldo (1909-1994) who, at just eighteen years old, began his passionate adventure in an old cellar located in the Cutura del Marchese district of Cirò Marina. His passion and commitment gave birth to a wine that has grown from a small batch production to a distinguished vineyard. Francesco, Cataldo's son, has contributed to the growth and development of the company. Nowadays, the vineyard is helmed by Francesco, and his brother Antonio. They are driven by a strong entrepreneurial ambition and their main objective is to combine the tradition of their renewed winemaking heritage with modern wine production processes.

DOC MALENA - 2015

DOC Ciro'

Grapes: Gaglioppo 100%

Tasting Notes: _____

PIAN DELLA CORTE - 2012

DOC Ciro'

Grapes: Gaglioppo 100%

Tasting Notes: _____

CUTURA DEL MARCHESE - 2012

IGT Calabria

Grapes: Gaglioppo 100%

Tasting Notes: _____

BACCO - 2016

IGT Calabria

Grapes: Gaglioppo 100%

Tasting Notes: _____

DEMETRA - 2016

IGT Calabria

Grapes: Greco 50%, Chardonnay 50%

Tasting Notes: _____

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TABLE N. 2

Importer: Delitalia Ltd.

Keeper of a centuries-old local and family tradition, Luigi Viola, a retired primary school teacher, has always been keen on nature and farming. After more than 35 years of teaching he decided to fully concentrate his energies on saving, valuing and broadcasting a nectar, that was at risk of extinction, the Moscato di Saracena. Involving the entire family: his wife Margherita and his three sons Roberto, Alessandro and Claudio, Luigi Viola has increased the production of this meditation wine, that, once proposed to the public and the experts in the field, has immediately achieved a great success. Over time the products range has been increased always focusing on quality, authenticity and elegance using local vines such as Magliocco Dolce, Guarnaccia, Malvasia and Mantonico.

MOSCATO PASSITO DI SARACENA - 2012

IGT Calabria

Grapes: Moscatello di Saracena 20%, Guarnaccia Bianca 50%, Malvasia Bianca 50%

Tasting Notes: _____

ROSSOVIOLA – 2013

IGT Calabria

Grapes: Magliocco 100%

Tasting Notes: _____

BIANCOMARGHERITA - 2014

IGT Calabria

Grapes: Guarnaccia Binca 65%, Mantonico 35%

Tasting Notes: _____

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TABLE N. 3 Looking for UK Importer

Established in 1800, Crisera' Winery has a long family tradition of love and dedication to its land, to the worship of the vineyard and wine. A Calabrian family of ancient traditions deeply rooted in the most authentic values passed down for four generations resulting in a firmly established and successful business. The Crisera' Company, both by vocation and profession, has introduced into the market a variety of IGT wines characterized by a strong character and great finesse and elegance. Keeping focused on the genuineness, commitment in selecting quality autochthonous vines, it uses the latest technology to achieve quality levels of high competitiveness and standard, adapting to the demands of the global market allowing Crisera' wines to obtain national and international awards.

NERONE DI CALABRIA - 2012

IGT Calabria
Grapes: Sangiovese 30%, Nerello Calabrese 70%
Tasting Notes: _____

ARMACIA - 2015

IGT Costa Viola
Grapes: Prunesta 20%, Malvasia Nera 20%, Nerello 50%, Gaglioppo 10%
Tasting Notes: _____

COSTA VIOLA - 2015

IGT Costa Viola
Grapes: Chardonnay 50%, Greco 50%
Tasting Notes: _____

LIGE ROSSO - 2015

IGT Calabria
Grapes: Gaglioppo 50%, Nerello Calabrese 50%
Tasting Notes: _____

LIGE ROSE' - 2015

IGT Calabria
Grapes: Gaglioppo 50%, Nerello Calabrese 50%
Tasting Notes: _____

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COLACINO
WINES

Contact Name: Mauro Colacino

TABLE N. 4

Looking for UK Importer

Created in 1968 by Vittorio Colacino, a G.P. with a passion for wine, the company has identified with its founder and his family, all involved in the management. The vineyards located approx. 500m on sea level in the municipality of Marzi (CS) make full use of the inherent characteristics for the production of wines. The nature of indigenous grape varieties gives the wines a distinctive character. The varieties are: Arvino, Greco Nero, Nerello Cappuccio, Magliocco Canino, Mantonico, Greco Bianco, Malvasia Bianca e Pecorello from which the company produces seven labels: Savuto Doc Classico "Vigna Colle Barabba", Savuto Superiore Doc "Britto", Savuto Doc "Si", "Red", "Rose" and "White", Igt Calabria red "Amanzio", Igt Calabria "Quarto". The cultivation of land and the harvesting of the grapes are made by hand, the result of so much effort and research ensures the quality and exclusivity of Colacino wines.

BRITTO - 2013

DOC Savuto

Grapes: Arvino 40%, Greco Nero 20%, Nerello Cappuccio 20%, Magliocco Canino 20%

Tasting Notes: _____

VIGNA COLLE BARABBA - 2015

DOC Savuto

Grapes: Arvino 40%, Greco Nero 25%, Nerello Cappuccio 25%, Magliocco Canino 10%

Tasting Notes: _____

AMANZIO - 2015

IGT Calabria

Grapes: Magliocco Canino 100%

Tasting Notes: _____

SI ROSSO - 2015

DOC Savuto

Grapes: Arvino 40%, Greco Nero 25%, Magliocco 35%

Tasting Notes: _____

SI BIANCO - 2016

DOC Savuto

Grapes: Mantonico 50%, Greco Bianco 10%, Pecorello 40%

Tasting Notes: _____



CAMPANIA

Campania's average annual wine production of 185 million litres (9th in volume among the regions) includes 16% DOC/DOCG and 15% IGT. Red wine accounts for 57% of Campania's production.

It's become increasingly evident why the ancient Romans admired Campania Felix as the most felicitous of wine regions. Over the last decade, the region of Naples has dramatically improved the quality of its modern wines, now classifying about a third of the production as DOC or IGT.

Evidence of the new era is the elevation of three ancient wines to the elite category of DOCG: Taurasi, Fiano di Avellino and Greco di Tufo.

The Romans favoured the vineyards along the coast north of Naples where Falernian, the most treasured wine of the empire, was grown. They also praised the wines of volcanic Vesuvius and the wooded hills of Avellino. Even earlier, the Greeks had recognised the privileged nature of the place, introducing vines which still stand today in Aglianico, Greco and Falanghina.

In Campania a majority of producers strives to make the most of native vines, including an honour roll of so-called "archaeological varieties" which do indeed date back to antiquity. The noblest of red varieties is Aglianico, which makes the red Taurasi, as well as the red Falerno del Massico and others. Greco, a name applied to various vines prominent in the south, reaches heights in Greco di Tufo. Falanghina, which seems to have been the base of the white version of Falernian, has become the region's fastest spreading variety.

Campania's DOC zones also include the fabled islands of Capri and Ischia, as well as the recently revived Penisola Sorrentina and Costa d'Amalfi.

The recent region wide IGT of Campania, which applies to red, white and rose' wines and nine native varietals, has rapidly increased the quantity of classified wine from a region that is fast gaining in prestige in Italy and abroad.

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cantina dei
monaci

Contact Name: Gianluca Carpenito

TABLE N. 5

Looking for UK Importer

Cantina dei Monaci is a family run company located in the luxuriant hills of Santa Paolina. This winery is part of small and interesting realities of Irpinia's hinterland which have always been dedicated to wine production even if only from 1995 they started to bottle and market the wines with their own label. From ancient generations of vine growers and wine producers the company identifies itself with the terroir. A terroir with peculiar characteristics allowing them to produce its most prestigious wines such a Greco di Tufo. Commitment, love and passion for the vines and the terroir push the company to offer a healthy product.

DECIMO SESTO - 2013

DOCG Greco di Tufo

Grapes: Greco di Tufo 100%

Tasting Notes: _____

FIANO DI AVELLINO - 2015

DOCG Fiano di Avellino

Grapes: Fiano di Avellino 100%

Tasting Notes: _____

GRECO DI TUFO - 2015

DOCG Greco di Tufo

Grapes: Greco di Tufo 100%

Tasting Notes: _____

SANTA LUCIA - 2012

IGT Campania

Grapes: Aglianico 100%

Tasting Notes: _____

TAURASI - 2008

DOCG Taurasi

Grapes: Aglianico 100%

Tasting Notes: _____

CASA SETARO

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Contact Name: Massimo Setaro

TABLE N. 6 Looking for UK Importer

Casa Setaro is a winery situated on the slopes of Mount Vesuvius, that devotes its work to make wine from its own grapes, from autochthonous vines of the Vesuvius area. The vineyards are situated in different points of the Vesuvio National Park, taking, in such way, all the essential aspects to the best production of grapes of quality: exposure, altitude, action of the sea breeze, microclimate and, not last, composition of the ground, that essentially goes from a sandy weaving, light, due to the residues of Vesuvio eruptions, to heavier. The passion for the earth and its fruits, pushes the family to a contained production, with the purpose to follow the evolution of the wine from the grapes to the bottle. The grapes cultivated are: Greco, Falanghina and Caprettone for white wines; Aglianico and Piediroso for red wines.

AGLIANICO - 2014

IGT Vesuvio
Grapes: Aglianico 100%
Tasting Notes: _____

FALANGHINA - 2015

IGT Vesuvio
Grapes: Falanghina 100%
Tasting Notes: _____

CAPRETTONE SPUMANTE METODO CLASSICO - 2013

Spumante Vesuvio
Grapes: Caprettone 100%
Tasting Notes: _____

DON VINCENZO RISERVA - 2013

DOC Vesuvio
Grapes: Aglianico 80%, Piediroso 20%
Tasting Notes: _____

MUNAZEI ROSATO - 2015

DOC Vesuvio
Grapes: Piediroso 100%
Tasting Notes: _____

CASTELLE

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Contact Name: Raffaele Assini

TABLE N. 7 **Looking for UK Importer**

The objective of this project Castelle is to set a high value on the typical characteristics of ancient autochthonous and traditional vines of the Sannio, through modern technologies and the respect of the tradition and the connection with the place of origin.

PROPILEO - 2012

DOC Sannio
Grapes: Aglianico 100%
Tasting Notes: _____

KYODONIA - 2014

DOC Sannio
Grapes: Falanghina 100%
Tasting Notes: _____

BARBERA - 2015

DOC Sannio
Grapes: Barbera 100%
Tasting Notes: _____

ENODELTA – THE VESUVIO... IN BOTTLE!

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Contact Name: Antonio Caputo

TABLE N. 8
Looking for UK Importer

The family-owned winery Enodelta of Antonio Caputo, helped by his young sons Annina (oenologist) and Nicola (marketing manager), was among the pioneers in the oenological field of Campania. With its thirty years of activity, it is today a distinctive brand, constantly challenging to improve quality. Thanks to the careful selection of native grapes and diligent management of fermentation processes through the use of the most modern oenological technologies available, Enodelta winery is, in effect, byword for quality. Present with its wines on four continents, Enodelta aims to defend the indigenous grapes from the attacks of globalization which may subject the quality of the wine to market laws.

LACRYMA CHRISTI DEL VESUVIO DOC – ROSSO - 2015

DOC Vesuvio

Grapes: Piediroso 80%, Aglianico 20%

Tasting Notes: _____

LACRYMA CHRISTI DEL VESUVIO DOC – BIANCO - 2015

DOC Vesuvio

Grapes: Coda di Volpe 80%, Falanghina 20%

Tasting Notes: _____

TAURASI DOCG - 2012

DOCG Aglianico

Grapes: Aglianico 100%

Tasting Notes: _____

GRECO DI TUFO DOCG - 2015

DOCG Greco di Tufo

Grapes: Greco Bianco 100%

Tasting Notes: _____

FIANO DI AVELLINO DOCG - 2015

DOCG Fiano di Avellino

Grapes: Fiano 100%

Tasting Notes: _____

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Contact Name: Amedeo De Palma

TABLE N. 9 Looking for UK Importer

Fonzone Caccese family recovered their origin starting in 2005, in the territory of Paternopoli (AV) - Taurasi area – a wine project devoted to the production of quality wines. On a hill of 30ha, surrounded by a natural landscape of great beauty, were planted autochthonous Irpinia grapes such as: Aglianico, Fiano, Falanghina and Greco. A cellar of about 2,000sqm, almost completely underground and structured for wine tasting and food pairing sections completes the project. The combination of family roots recovery and great passion for wines, have rapidly gathered the interest of wine lovers, guides and operators all over the world. Today Fonzone Caccese, with its 60,000 bottles production, is exported in about 10 countries from Japan to USA. Awarded in 2016 with TRE BICCHIERI Gambero Rosso and James Suckling high ratings, Fonzone looks at the future having the excellence as its target.

GRECO DI TUFO DOCG - 2015

DOC Greco di Tufo
Grapes: Greco 100%
Tasting Notes: _____

FIANO DI AVELLINO DOCG - 2015

DOCG Fiano di Avellino
Grapes: Fiano 100%
Tasting Notes: _____

IRPINIA FALANGHINA DOC - 2015

DOC Falanghina
Grapes: Falanghina 100%
Tasting Notes: _____

IRPINIA AGLIANICO DOC - 2013

DOC Irpinia
Grapes: Aglianico 100%
Tasting Notes: _____

SCORZAGALLINE TAURASI DOCG RISERVA - 2011

DOCG Taurasi
Grapes: Aglianico 100%
Tasting Notes: _____

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Contact Name: Simone De Vergori

TABLE N. 10 Looking for UK Importer

Lunarossa vineyards, nestled in the Picentini Mountains, overlook the mesmerizingly beautiful gulf of Salerno. Campania's volcanic soils, both calcareous and clay in nature, combined with the sunny climate create very high quality grapes. Consequently, since Lunarossa's very first harvest in 2001, the company has had a strong belief in the potential of local traditional grape varieties often combining them with international varieties to create interesting new blends with distinctive aromas and flavours. This has resulted in the production of a new, fresh and vibrant collection of wines surprisingly original on the palate without masking the bold and true character of grape varieties found in the Campania region. Lunarossa vigorously aims to respect the local environment and nature surrounding the vineyards, conducting an organic approach in the management of the vineyards and the cellar.

CAMPOREALE - 2015

IGT Campania
Grapes: Aglianico 100%
Tasting Notes: _____

CAMPOREALE - 2015

IGT Campania
Grapes: Falanghina 100%
Tasting Notes: _____

QUARTARA - 2013

IGT Colli di Salerno
Grapes: Fiano 100%
Tasting Notes: _____

ROSSOMAREA - 2011

IGT Campania
Grapes: Aglianico 100%
Tasting Notes: _____

COSTACIELO ROSSO - 2015

IGT Campania
Grapes: Aglianico 50%, Cabernet Sauvignon 50%
Tasting Notes: _____

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MONTESOLE®

Contact Name: Carlo De Santis

TABLE N. 11
Looking for UK Importer

MONTESOLE winery was founded in 1990 from a family tradition. The winery is located on the picturesque hills of Montefusco between Irpinia and Sannio, the most developed vine-growing districts of Campania. Fertile clay-calcareous soils of volcanic origin, vineyards' excellent solar exposure and altitude, indigenous vine species of ancient Latin and Greek roots have made this area naturally unique. Spumanti (Italian high quality sparkling wine) produced entirely in our cellar from local grapes are the cherry on top, the fruits of continuous research and technological innovations made by our specialists. Today MONTESOLE is among the largest private-owned wineries in Campania, with a potential storage capacity of 45.000HL and an actual capacity of 25.000 HL. The Cantina features glycol-cooled stainless steel tanks for white wines protection and refining, pressure tanks (autoclavi) for Spumanti, oak casks, barrels and barriques for red wines' aging and refining, an automatic bottling unit as well as its own laboratory, particularly useful in pre/post-production quality checkups.

MONTESOLE GRECO DI TUFO - 2016

DOCG Greco di Tufo
Grapes: Greco 100%

Tasting Notes: _____

MONTESOLE TAURASI - 2009

DOCG Taurasi
Grapes: Aglianico 100%

Tasting Notes: _____

MONTESOLE FIANO DI AVELLINO - 2016

DOCG Fiano di Avellino
Grapes: Fiano 100%

Tasting Notes: _____

MONTESOLE SAIRUS IRPINIA AGLIANICO - 2012

DOC/DOP Irpinia
Grapes: Aglianico 100%

Tasting Notes: _____

MONTESOLE FALANGHINA DEL SANNIO - 2016

DOC/DOP Sannio
Grapes: Falanghina 100%

Tasting Notes: _____

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TABLE N. 12

Looking for UK Importer

Today, 21 DOC wines are produced in Campania. Of the four DOCG appellations three come from Irpinia, around the province of Avellino. Taurasi, Fiano di Avellino and Greco di Tufo have a top reputation world-wide. Pepe family has been very active in Irpinia. They have produced with passion and expertise wines which have been sold throughout Italy. Guided by the love for his land, his passion for wine and his business expertise, Angelo Pepe has created the winery. In 1998 Italy's President recognised Mr. Pepe's efforts and granted him the title of "Cavaliere della Repubblica per Meriti sul Lavoro". Today, Milena Pepe, who shares her father's passion for great wines, is devoting her skills and hard work to producing wines of the highest quality.

FALANGHINA - 2016

DOC Irpinia

Grapes: Falanghina 100%

Tasting Notes: _____

NESTOR - 2015

DOCG Greco di Tufo

Grapes: Greco di Tufo 100%

Tasting Notes: _____

TERRA DEL VARO - 2012

DOC Irpinia

Grapes: Aglianico 85%, Merlot 15%

Tasting Notes: _____

OPERA MIA - 2011

DOCG Taurasi

Grapes: Aglianico 100%

Tasting Notes: _____

LA LOGGIA DEL CAVALIERE - 2011

DOCG Taurasi

Grapes: Aglianico 100%

Tasting Notes: _____

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Contact Name: Adolfo Scuoitto

TABLE N. 13 Looking for UK Importer

Eduardo Scuoitto was driven to settle in Irpinia by his passion for wine and his desire to experience cooperation between man and nature. With the support of his family, especially of Adolfo who shares the same passion, the dream became an important and recognized winemaking project in 2009. Tenuta Scuoitto aims to provide the market with products that are different, yet authentic expression of the terroir; products which are able to convey their unique identity when tasted. Each aspect of their production is characterised by respect for the territory, at the same time avoiding uniformity.

FIANO DI AVELLINO – 2014

DOCG Fiano di Avellino
Grapes: Fiano 100%
Tasting Notes: _____

GRECO DI TUFO - 2015

DOCG Greco di Tufo
Grapes: Greco 100%
Tasting Notes: _____

FALANGHINA - 2015

IGT Beneventano
Grapes: Falanghina 100%
Tasting Notes: _____

TAURASI - 2012

DOCG Taurasi
Grapes: Aglianico 100%
Tasting Notes: _____

AGLIANICO - 2012

IGT Campania
Grapes: Aglianico 100%
Tasting Notes: _____



LAZIO

Latium's average annual wine production of 210 million litres (8th in volume among the regions) includes 50% DOC and 17% IGT. White wine accounts for more than 80% of Latium's production.

Rome's region is intrinsically linked to white wine – to Frascati and Marino and the other golden-hued bianchi of the Castelli Romani, as well as to the fabled Est! Est!! Est!!! from the northern Latium town of Montefiascone.

Latium's hills, favoured by ample sunshine on fertile volcanic soils, seem to be naturally suited to the production of white wines based on various types of Malvasia and Trebbiano grapes. Rome's wines, led by Frascati and Marino, were traditionally abboccato, pleasingly soft though not so sweet as to overwhelm the flavour of food. They were easy, not designed to last long or travel far. The use of low temperature processing and filtration transformed their personalities into dryer, crisper, more durable wines. Still, with only occasional exceptions, the whites of Latium are pleasantly fleshy and fruity, but not the sort to be laid away or fussed over. Their immediacy is by no means a negative attribute, as evidenced by the established world market for Frascati, followed by Marino and less publicised but worthy neighbours such as Colli Albani, Colli Lanuvini, Castelli Romani, Velletri and Montecompatri Colonna. Though some admirers argue that the richer, stronger abboccato or cannellino versions are what Malvasia is all about, most modern consumers seem to prefer them softly dry.

It may come as a surprise that Latium's first and only DOCG is the red Cesanese del Piglio. Cesanese, native to the Prenestina and Ciociaria hills southeast of Rome, makes richly flavoured dry and sweet reds in two other DOC zones: Affile and Olevano Romano. Aprilia, the reclaimed stretches of what were once the Pontine Marshes, turns out considerable quantities of Merlot and Sangiovese. The reds of Cerveteri, Cori and Velletri are based on Montepulciano and Sangiovese. Aleatico makes a Port-like dessert wine on the northern shores of Lake Bolsena at Gradoli. The sweet Moscato di Terracina from southern coast was recently promoted to DOC.

ALMA VINI SRL CASATA MERGE'

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www.casatamerge.it



Contact Name: Marco Merge'

TABLE N. 14
Looking for UK Importer

The winery overlooks the vineyards set on the majestic hills the Castelli Romani. Casata Merge' is today managed by Luigi Merge', the head of the family, and his sons Massimiliano and Marco. Working together, they keep the family roots intact. The winery is constantly striving for perfection in its products, with a pure taste and natural flavours.

FRASCATI SESTO 21 - 2015

DOCG Frascati
Grapes: Malvasia di Candia 50%, Trebbiano Toscano 30%, Bombino 20%
Tasting Notes: _____

SYRAH SESTO 21 - 2013

IGT Lazio
Grapes: Syrah del Lazio 100%
Tasting Notes: _____

SAUVIGNON SESTO 21 - 2015

IGT Lazio
Grapes: Sauvignon del Lazio 100%
Tasting Notes: _____

CASTELLI ROMANI DOC 1960 BIANCO/ROSSO - 2015

DOC Castelli Romani
Grapes: Malvasia di Candia 50%, Trebbiano 50% / Sangiovese 50%, Montepulciano 50%
Tasting Notes: _____

PECORINO DEL LAZIO - 2015

IGT Lazio
Grapes: Pecorino del Lazio 100%
Tasting Notes: _____

CANTINA BACCO

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00048 Nettuno (RM) - LAZIO
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cantinabaccoscr1@virgilio.it
www.cantinabacco.it



Contact Name: Claudio Di Gio' Pietro

TABLE N. 15
Looking for UK Importer

In 1973 some vine-growers pooled and established CANTINA BACCO of Nettuno to continue a tradition lasting over the centuries. In this rich soil vines like the famous Cacchione of Nettuno, cultivated with high professionalism, produce timely grapes that are accurately selected, leveraging on the ancient traditions and modern techniques. The Cacchione vine found its ideal habitat in Nettuno from time immemorial. Its history and adaptability to the microclimate make it one of the most important autochthonous vines of Lazio. In Nettuno there are still many Cacchione vineyards - so called "piede franco" (vineyard based on the European variety without any graft on American vine). The "piede franco" vineyards have a great balance of the plant and, consequently, allow for best quality products.

PANTASTICO - 2015

DOCG Nettuno
Grapes: Cacchione 100%
Tasting Notes: _____

SPUMANTE EXTRA DRY - 2015

Spumante Lazio
Grapes: Cacchione 100%
Tasting Notes: _____

SCOGLIO D'ORLANDO BIANCO BIO - 2015

IGT Lazio
Grapes: Malvasia 40%, Grechetto 30%, Incrocio Manzoni 30%
Tasting Notes: _____

PETIT VERDOT - 2015

IGT Lazio
Grapes: Petit Verdot 100%
Tasting Notes: _____

SCOGLIO D'ORLANDO ROSSO BIO - 2015

IGT Lazio
Grapes: Cesanese 35%, Merlot 35%, Montepulciano 30%
Tasting Notes: _____

CANTINA SANT'ANDREA AZ. AGR.

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Fax. +39 0773 756147

info@cantinasantandrea.it; amministrazione@cantinasantandrea.it

www.cantinasantandrea.it



Contact Name: Andrea Pandolfo

TABLE N. 16 Looking for UK Importer

The history of Cantina Sant'Andrea is the story of a family that from Sicily moved to Tunisia to finally land in the Agro Pontine between Terracina and Circeo. The Pandolfo family has always produced wines and, still today now in its fifth generation, continues this tradition. They have two vineyards: the first facing the challenge of the Pontine Marshes, a territory with no winemaking tradition, but with an exceptional microclimate where they experiment and the second, nestled in the hills around Terracina where they have rediscovered old wines that the ancient Romans knew and appreciated. Our wines have received in the last years many important awards in national and international competitions.

OPPIDUM - 2015

DOC Circeo

Grapes: Moscato di Terracina 100%

Tasting Notes: _____

DUNE - 2014

DOC Circeo

Grapes: Malvasia 60%, Trebbiano 40%

Tasting Notes: _____

SOGNO - 2011

IGT Lazio

Grapes: Merlot 80%, Cesanese 20%

Tasting Notes: _____

RIFLESSI ROSSO - 2015

DOC Circeo

Grapes: Merlot 100%

Tasting Notes: _____

RIFLESSI BIANCO SPUMANTE - 2015

Spumante Lazio

Grapes: Malvasia 70%, Trebbiano 30%

Tasting Notes: _____



LOMBARDIA

Lombardia's average annual production of 140 million litres is characterised by a high quality production with 5 DOCG, 22 DOC and 15 IGT which represent 60% of the total production.

Lombardy boasts high favourable places for vines in a region where the Alpine climate is tempered by the lakes of Garda, Iseo, Como and Maggiore in the North, and the Apennines to the South.

Francia Corta DOCG produces some of the finest sparkling wines of Europe in the volcanic hills south of Lake Iseo. Nearly a third of Italy's bottle-fermented sparkling wine is produced in the province of Brescia, but only wines from choice vineyards in the zone qualify as Franciacorta DOCG. Curtefranca is the DOC for other wines of Franciacorta: red from Merlot and Cabernet and white from Chardonnay, Pinot Bianco and Pinot Nero. Valtellina's rugged slopes produce red wines from Nebbiolo (here called Chiavennasca). DOCG has been granted to Valtellina Superiore and its five sub-districts (Grumello, Inferno, Maroggia, Sassella and Valgella). DOCG now applies to Sforzato or Sfursat di Valtellina, soaringly rich reds made from semi-dried or passito grapes.

The rare and prized sweet Moscato di Scanzo, from a village near Bergamo has recently been promoted to DOCG. Lombardy's most productive zone, Oltrepo' Pavese, is Italy's leading source of Pinot Nero grapes for the production of sparkling wine under the DOCG of Oltrepo' Pavese Metodo Classico. Only a fraction of the wine produced annually in Oltrepo' Pavese is sold as DOC. Yet, some very good wines are made there, not only Pinots but robust Barbera, Bonarda and Oltrepo' Pavese Rosso, plus fruity white Rieslings and Moscatos.

The province of Brescia boasts a majority of the region's DOC/DOCGs: Botticino, Capriano del Colle, Cellatica, Franciacorta, Curtefranca, Garda Bresciano and the three zones that share territory with Veneto: Garda, Lugana and San Martino della Battaglia.

CANTINE LA PERGOLA

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www.cantinelapergola.it

Contact Name: Manuel Bonomo



CANTINE
LA PERGOLA

TABLE N. 17

Looking for UK Importer

Cantine La Pergola produces real organic wines from Lake Garda, made of Gropello and Lugana native grapes. Its wines are the delicious fruit of millenniums of wine-making and vine-growing in Valtènesi and Lugana area. A tradition made of people and in perfect balance with natural elements.

BIOCÓRA - 2015

DOC Lugana

Grapes: Trebbiano di Lugana (Turbiana) 100%

Tasting Notes: _____

ELIANTO - 2015

DOC Garda Classico Gropello

Grapes: Gropello 100%

Tasting Notes: _____

SELENE - 2015

DOC Valtènesi Chiacetto

Grapes: Gropello 60%, Marzemino 20%, Sangiovese 10%, Barbera 10%

Tasting Notes: _____

ZUBLÌ - 2015

DOC Garda Classico Bianco

Grapes: Riesling 75%, Chardonnay 15%, Incrocio Manzoni 10%

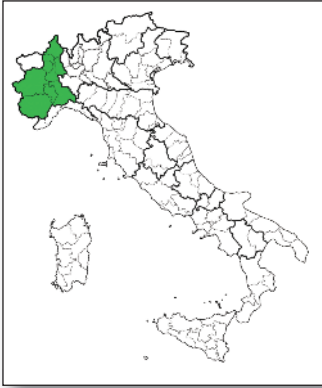
Tasting Notes: _____

BROL - 2010

DOC Garda Classico Rosso Superiore

Grapes: Gropello 50%, Marzemino 30%, Sangiovese 10%, Barbera 10%

Tasting Notes: _____



PIEMONTE

Piedmont, Italy's westernmost region with borders on Switzerland and France, is hemmed in by the Alps and the Apennines, which explains why its name means "foot of the mountain". Though it ranks only seventh among the regions in total production, Piedmont is a giant of Italian wine in every other way.

Piedmont stands proud as the region with the most DOC/DOCG zones (58) and with the largest percentage of wines officially classified (86%). The region produces about 16% of Italy's DOC/DOCG wines.

Piedmont is admired above all for its red wines, led by the regal Barolo and Barbaresco. But the most popular of the region's wines worldwide is the white, sweet, bubbly Asti.

An overwhelming majority of the wines of Piedmont derive from native vines. Beyond the noble Nebbiolo – source of Barolo, Barbaresco, Gattinara, Ghemme and Roero, which are all DOCG – Barbera ranks as the most popular vine for reds, followed by Dolcetto, which is enjoyed for its mellow, round flavours. Brachetto makes a sweet, fragrant bubbly red that is DOCG as Brachetto d'Acqui. Freisa and Grignolino lead a host of local varieties in rounding out the honour roll of reds.

Piedmont is a leading producer of sparkling wines foremost among them is Asti, whose DOCG applies to both sparkling Spumante – or simply Asti – and the softly bubbly Moscato d'Asti. With an average annual output of nearly 80 million bottles, the Asti appellation ranks third in volume after Chianti and Montepulciano d'Abruzzo among Italy's classified wines.

Piedmont is also a major producer of dry sparkling wines by both the classical (in bottle) and tank fermentation methods. Alta Langa DOC applies to sparkling white, rose' and red wines made by the classic method.

Among still whites, Gavi, from the Cortese grape, shows a crisp yet elegant style that explains why admirers consider it one of the best with seafood and why it was promoted to DOCG. Smoothly fruity Arneis continues to gain ground under the DOCG of Roero, where the light, zesty Favorita is also emerging. The ancient variety of Erbaluce di Caluso makes both dry white wines, also sparkling, and the esteemed Passito Riserva that ages for five years. A revelation in white wine is the Timorasso under Colli Tortonesi DOC.

BUSSI PIERO

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Contact Name: Federico Bussi

TABLE N. 18

Looking for UK Importer

The winery of Piero Bussi has been producing for four generations high quality local wines, expression of our territory, with a traditional viticulture. Since 1950 Agostino abandoned the custom of his father Nicholas to sell the grapes to the merchants and began to make wine; this was continued by Germano, who since 1968 began making Moscato wine. Currently, each stage, is personally followed by Piero and his son Federico, aiming for excellence, first in the vineyard and then in the cellar.

BARBERA D'ASTI DOCG - 2015

DOCG Barbera d'Asti

Grapes: Barbera 100%

Tasting Notes: _____

BARBERA D'ASTI SUPERIORE DOCG "RUJON" - 2014

DOCG Barbera d'Asti

Grapes: Barbera 100%

Tasting Notes: _____

MONFERRATO ROSSO "BRICCO CASTAGNA" - 2013

DOCG Monferrato

Grapes: Nebbiolo 100%

Tasting Notes: _____

VINO ROSSO "GAMBADPERNIS" - 2015

Grapes: Gamba di Pernice or Gamba Rossa 100%

Tasting Notes: _____

MOSCATO D'ASTI DOCG - 2016

DOCG Moscato d'Asti

Grapes: Moscato 100%

Tasting Notes: _____

CASTINO LUIGI DOMENICO AZ. AGR.

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Contact Name: Luigi Castino

TABLE N. 19

Looking for UK Importer

The Castino family has been growing grapes and making wine since 1854 in the winery situated on the Moncucco hill in Mombercelli Asti. Today the winemaker Luigi Castino and his wife Larissa, are still dedicating their efforts to continue the family tradition. The success of the wine produced by Luigi Castino comes from the experience of the past generations to the advanced standards of winemaking of these days.

L & L - 2014

Spumante

Grapes: Pinot Nero 100%

Tasting Notes: _____

BARBERA D'ASTI - 2014

DOCG Barbera d'Asti

Grapes: Barbera 100%

Tasting Notes: _____

BARBERA D'ASTI SUPERIORE - 2011

DOCG Barbera d'Asti

Grapes: Barbera 100%

Tasting Notes: _____

CORTESE DELL'ALTO MONFERRATO - 2015

DOC Cortese dell'alto Monferrato

Grapes: Cortese 100%

Tasting Notes: _____

GRIGNOLINO D'ASTI - 2015

DOC Grignolino d'Asti

Grapes: Grignolino 100%

Tasting Notes: _____

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www.rinaldivini.com



Contact Name: Andrea Rinaldi

TABLE N. 20

Rinaldi's wine growing and producing farm is located on the hills of Alto Monferrato, near Acqui Terme, in the heart of one of the most precious areas of South Piedmont. The family business was founded in 1961 by Oreste Rinaldi; now the activity is carried on by his son Andrea. Thanks to their own vineyards (20 hectares), situated on gifted positions Rinaldi's can produce lovely wines, ambassadors of a land, the Monferrato, where the myth of the quality wine can live.

MOSCATO - 2016

DOCG Moscato d'Asti

Grapes: Moscato 100%

Tasting Notes: _____

BRICCO RIOGLIO - 2015

DOCG Acqui

Grapes: Brachetto 100%

Tasting Notes: _____

RIOGLIO - 2015

DOCG Barbera d'Asti

Grapes: Barbera 100%

Tasting Notes: _____

LA BRICCA - 2012

DOCG Barbera d'Asti

Grapes: Barbera 100%

Tasting Notes: _____

CARLA E ORESTE - 2015

DOCG Monferrato

Grapes: Barbera 50%, Cabernet 50%

Tasting Notes: _____

CENTRO ESTERO ALPI DEL MARE

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www.cn.camcom.gov.it/ceam



Contact Name: Gianni Aime

Centro Estero Alpi del Mare (CEAM) is a special unit of the Cuneo Chamber of Commerce, established in 1981 as an entity in charge of economic activity promotion for the province of Cuneo. Since it was founded CEAM has expanded its promotional activities for the benefit of the main production sectors of the provincial economy substantially. For the Borsa Vini 2017 event in London, CEAM is coordinating the participation of the following companies:

BEL COLLE

CASCINA SORBA

BORGO VALENTINO 1789

GRIMALDI LUIGINO E C. SNC

GIACOMO VICO

LE GINESTRE AZ. AGR.

VIANO MICHELE

BEL COLLE

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Tel. +39 0172 470196
luca@belcolle.it
www.belcolle.eu



Contact Name: Luca Trivellato

TABLE N. 21

Importer: Raeburn Fine Wines, Edinburgh
The Jeroboams Group, London

40 years ago brothers Franco Pontiglione, Carlo Pontiglione and Giuseppe Priola, established the Belcolle winery; it was a dream that became true, it was a bet won: 15ha of vineyard...180,000 bottles a year... several wine awards... Gambero Rosso, Decanter, Wine Spectator, Wine Enthusiast.. and many costumers in the world: Italy, Germany, Ireland, Switzerland, Denmark, Holland, Belgium, Poland, Czech Republic, Russia, USA, Canada, China. Now the future are the Bosio family: Walter and his son Luca, with all young staff... Our work is our passion...and we do it only with love and enthusiasm.

ROERO ARNEIS - 2016

DOCG Roero Arneis
Grapes: Arneis 100%
Tasting Notes: _____

LANGHE FAVORITA - 2016

DOC Langhe Favorita
Grapes: Favorita 100%
Tasting Notes: _____

SIMPOSIO - 2012

DOCG Barolo
Grapes: Nebbiolo 100%
Tasting Notes: _____

MONVIGLIERO - 2012

DOCG Barolo
Grapes: Nebbiolo 100%
Tasting Notes: _____

PELAVERGA - 2015

DOC Verduno Pelaverga
Grapes: Pelaverga 100%
Tasting Notes: _____

CASCINA SORBA

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Cascina Sorba

Contact Name: Manuela Kunkl

TABLE N. 22
Looking for UK Importer

Cascina Sorba sits upon the hills of Diano d'Alba one of the most beautiful and characteristic villages in the region of Langhe which is famous worldwide not only for its long tradition of cuisine but also its rich soil from which ruby red, full bodied, dry yet gentle on the palate wines are produced. The company's name G.E.M.A stands for the initials of the names of the grandchildren of the founder Mr Pippo Kunkl. It is now run by the astute and tenacious women of the Kunkl family who invest in and replenish the vineyards with new varieties of grapes with the aim to expand and satisfy more tastes. Every aspect of the production chain is carefully monitored and great attention is paid to making sure the 'Terroir' characteristics of our vineyards make high quality wines rich in flavours and pleasure.

SORI' DELLA SORBA SUPERIORE - 2014

DOCG Dolcetto di Diano d'Alba

Grapes: Dolcetto 100%

Tasting Notes: _____

SORI' DELLA SORBA SUPERIORE - 2015

DOCG Dolcetto di Diano d'Alba

Grapes: Dolcetto 100%

Tasting Notes: _____

BARBERA D'ALBA - 2013

DOC Barbera d'Alba

Grapes: Barbera 100%

Tasting Notes: _____

NEBBIOLO D'ALBA - 2013

DOC Nebbiolo d'Alba

Grapes: Nebbiolo 100%

Tasting Notes: _____

GRAPPA DISTILLATO

LIQUORE Dolcetto di Diano d'Alba

Grapes: Vinacce di Dolcetto 100%

Tasting Notes: _____

BORGIO VALENTINO 1789

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info@borgovalentino.it
www.borgovalentino.com



Contact Name: Claudio Cugno

TABLE N. 23 **Looking for UK Importer**

Piedmont is rich in history, art, good food and truffles, but it is also a land of enchanting landscapes and vineyards. Among these precious vineyards (Unesco World Heritage) the best wines in the world are produced. Borgo Valentino 1789 is based in the heart of these hills, a few kilometres from Alba, Barolo, Barbaresco. This company selects wines and vintages with utmost care and offers them to its customers to let them appreciate the colours, smells and characteristics of this special land. With Borgo Valentino 1789 you will feel the atmosphere of the vineyards and hills of Langhe and Roero.

BAROLO - 2011

DOCG Barolo
Grapes: Nebbiolo 100%
Tasting Notes: _____

BARBARESCO - 2013

DOCG Barbaresco
Grapes: Nebbiolo 100%
Tasting Notes: _____

NEBBIOLO D'ALBA - 2014

DOC Nebbiolo d'Alba
Grapes: Nebbiolo 100%
Tasting Notes: _____

MOSCATO D'ASTI - 2016

DOCG Moscato d'Asti
Grapes: Moscato Bianco 100%
Tasting Notes: _____

FAVORITA - 2016

DOC Langhe
Grapes: Favorita 100%
Tasting Notes: _____

GRIMALDI LUIGINO E C. SNC

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12055 Diano d'Alba (CN) - *PIEMONTE*
Tel. +39 0173 231790
grimavini@libero.it
www.grimaldivini.com



GRIMALDI

Contact Name: Luigino Grimaldi

TABLE N. 24 Looking for UK Importer

The Groppone winery is situated on a hillside in Diano d'Alba. The Grimaldi family has always taken pride and passion in the care of their vineyards, distributed throughout the specified production area of the classic Alba wines. The family company owns 12 separate vineyards, covering a total area of about 35 acres of land. This allows us to produce approximately 300,000 bottles of wine each year. The grape varieties are: Nebbiolo, Dolcetto and Barbera for the red wines; Arneis, Chardonnay and Moscato for the white wines.

BAROLO BRICCO SAN BIAGIO- 2012

DOCG Barolo
Grapes: Nebbiolo 100%
Tasting Notes: _____

BARBARESCO MANZOLA - 2012

DOCG Barbaresco
Grapes: Nebbiolo 100%
Tasting Notes: _____

DOLCETTO DI DIANO D'ALBA 2015 SORI' DEL MONTAGRILLO

DOCG Dolcetto di Diano d'Alba
Grapes: Dolcetto 100%
Tasting Notes: _____

BARBERA D'ALBA 2015 SUPERIORE VECCHIA GROPPONE

DOC Barbera d'Alba
Grapes: Barbera 100%
Tasting Notes: _____

ROERO ARNEIS - 2015

DOCG Roero
Grapes: Arneis 100%
Tasting Notes: _____

GIACOMO VICO

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www.giacomovico.com



GIACOMO VICO

Contact Name: Corrado Vico

TABLE N. 25

Looking for UK Importer

Our cellars date back to the end of the 19th century, when “Giacomo Vico”, started producing and selling wine under his own name. Amidst the green of the hills sloping gently down towards Canale, just a few hundred metres from the old town centre, lies our winery. In this setting – today as in the past – tradition and technology merge to create a unique, unmistakable wine. Our red wines are Roero, Barolo, Nebbiolo d’Alba and Barbera d’Alba. White wines are Roero Arneis, Favorita and Chardonnay.

ROERO ARNEIS - 2015

DOCG Roero Arneis

Grapes: Arneis 100%

Tasting Notes: _____

LANGHE CHARDONNAY - 2014

DOC Langhe Chardonnay

Grapes: Chardonnay 100%

Tasting Notes: _____

BARBERA D’ALBA SUPERIORE - 2013

DOC Barbera d’Alba

Grapes: Barbera 100%

Tasting Notes: _____

NEBBIOLO D’ALBA VALMAGGIORE - 2012

DOC Nebbiolo d’Alba

Grapes: Nebbiolo 100%

Tasting Notes: _____

ROERO BRICCO PATARRONE - 2012

DOCG Roero

Grapes: Nebbiolo 100%

Tasting Notes: _____

LE GINESTRE AZ. AGR.

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www.leginestre.com



Contact Name: Barbara Audasso

TABLE N. 26 Looking for UK Importer

"Le Ginestre" is a wine-growing company located in the village of Grinzane Cavour, 6km from Alba, in the Langhe hills in Piedmont. Grinzane Cavour is one of the only two villages where Barolo can be produced. In the XVIII century, during the reign of Emmanuel II, most of the land around Grinzane Castle belonged to Count Camillo Benso of Cavour, the political architect of the Unification of Italy, and Mayor of our commune for 17 years. When the estate was sold, the land was purchased by local farmers, including our forebears. When Franco Audasso took over this smallholding in 1980, he began to sell his wines with the help of his wife Giulia Vacchetti. Later their children, Gian Luca and Barbara, started working in the company. Over the course of the years the property has been extended, with the acquisition of other vineyards, which have been partly replanted using the clones that are best-suited to the type of soil.

BAROLO DOCG 2012

SOTTOCASTELLO DI NOVELLO

Grapes: Nebbiolo 100%

Tasting Notes: _____

BAROLO DOCG 2011

SOTTOCASTELLO DI NOVELLO

Grapes: Nebbiolo 100%

Tasting Notes: _____

BARBERA D'ALBA DOC 2014

Grapes: Barbera 100%

Tasting Notes: _____

DOLCETTO D'ALBA DOC 2015

Grapes: Dolcetto 100%

Tasting Notes: _____

VIANO MICHELE

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www.vianomichele.com



Contact Name: Michele Viano

TABLE N. 27
Looking for UK Importer

Through the sand and steep hills of Roero, which has always been considered the cradle of great wines, you will find the winery Viano Michele: for over three generations it has engaged in the continuous quest for the best quality results in the vineyard and winery. Today, as well as in the past generations the company has wonderfully and successfully engaged in the production of high quality Langhe and Roero. In the village of Vezza d'Alba in the heart of the Roero country, there are the wineries of the company that historically fosters the traditional vineyards of the area: Arneis, Barbera, Dolcetto, Nebbiolo, Barolo, Barbaresco and Moscato that mature and refine in the premises of the winery.

BAROLO DOCG - 2011

DOCG Barolo
Grapes: Nebbiolo 100%
Tasting Notes: _____

BARBARESCO DOCG RISERVA - 2011

DOCG Barbaresco
Grapes: Nebbiolo 100%
Tasting Notes: _____

ROERO ARNEIS DOCG - 2015

DOCG Roero
Grapes: Arneis 100%
Tasting Notes: _____

BARBERA D'ALBA - 2014

DOC Barbera d'Alba
Grapes: Barbera 100%
Tasting Notes: _____

NEBBIOLO D'ALBA DOC - 2014

DOC Nebbiolo d'Alba
Grapes: Nebbiolo 100%
Tasting Notes: _____



PUGLIA

Puglia's average annual wine production of 700 million litres (2nd in volume among the regions) includes about 12% DOC and 19% IGT. Red and Rose' wines account for slightly more than half of Puglia's production.

Puglia is now bringing its wines to a new high standard of quality. Known as the 'cellar of Italy', it produces wines that have been well known since ancient times (circa 7-8th century B.C.), the time of Magna Graecia.

Under the Romans, Apulia wines were exported around the civilised world. In the days of the Renaissance, Lorenzo il Magnifico found them most acceptable, and after the French occupation of Italy, huge quantities were shipped to France.

In recent years the region has seen a large-scale renovation of its wine sector. Steady improvement in quality along with an increase in quantity of classified wine (including the six IGT categories) has led to a growing reputation for wines widely appreciated for value abroad.

Puglia can be divided roughly in two viticultural sectors by a hypothetical line crossing the region between Brindisi and Taranto. To the north, the terrain consists of plains and rolling hills where the climate is temperate. Dry wines from this area tend to have moderate strength, with impressive fruit, good acidity and ample bouquet. Red wines generally derive from the native Uva di Troia or Bombino Nero, as well as Montepulciano and Sangiovese. White wines are dominated by the Verdeca variety, though Bianco d'Alessano, Malvasia, Trebbiano and Bombino Bianco are also evident.

South of the Brindisi – Taranto line lies Salento, a peninsula of low, rolling hills that extends between the Adriatic and Ionian seas to the easternmost point of Italy. Though hot, Salento is not quite torrid, thanks to the play of sea currents and breezes that waft across the Adriatic from the Balkans. Salento's traditional wines were the powerful, inky reds from Primitivo, Negroamaro and Malvasia Nera, but increasing attention is being given to fresher reds and rosés, as well as to some unexpectedly bright and fruity white wines.

AZIENDA AGRICOLA SAN RUGGIERO

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76111 Barletta (BT) - PUGLIA
Tel. +39 347 5860305
rutudott@gmail.com
www.aziedaagricolasanruggiero.it



Contact Name: Ruggiero Tupputi

TABLE N. 28 Looking for UK Importer

Azienda Agricola “San Ruggiero” is located where the Greek hero Diomedes is said to have founded the new Troy using the stones left after the war that led to the fall and the destruction of the mythical City; as an eternal reminder of his gestures, Diomedes planted some vines in those same fields. The Winery was built in 2012 according to the principles of bioarchitecture and the respect of surrounding environment; likewise, grape-picking and wine producing follow the ancient traditions. The vineyard was originally planted about 60 years ago, and it has now been inherited by Dr. Ruggiero Tupputi, a radiologist with a passion for high quality vine growing, who has taken up producing this noble indigenous grape variety in a winery that his family have owned since early 1800s. It is a vineyard unirrigated, Guyot trained . Grapes are picked manually, the fermentation is processed in steel vats, in a thermo-conditioned environment.

13 LAME - 2013

IGT Rosso Barletta
Grapes: Nero di Troia 100%
Tasting Notes: _____

CAPOCCIO – 2014

IGT Rosso Barletta
Grapes: Nero di Troia 100%
Tasting Notes: _____

SINE VERBA ROSE' - 2015

IGT Rosso Barletta
Grapes: Nero di Troia 100%
Tasting Notes: _____

AVELDIUM - 2015

IGT Moscato di Trani
Grapes: Moscato Canelli 100%
Tasting Notes: _____

CAIAFFA VINI

Azienda Agricola Le Torri SRL
Via dei Gerani, 2
71042 Cerignola (FG) - PUGLIA
Tel. +39 329 3449555
info@caiaffavini.it
www.caiaffavini.it



Contact Name: Marco Caiaffa

TABLE N. 29 Looking for UK Importer

Loving your own land means to take care of it. All we do is farm organically, trying not to alter the extraordinary synergistic balance established with insects who work with us day by day, helping to get a higher soil quality and supporting the nature in its proper path, in order to get healthy plants and extraordinary grapes. This is how the Caiaffa family shares with you the authentic flavour of the land. Over 25 hectares of vines located in Cerignola (Apulia), surrounded by the sea and the Murge hills, where the peculiar climate, the soil and the nature dictate their own growth rates. This is how grapes become wine, and how the cycle of nature gives back to man proof of its love.

VIBRANS - 2015

IGT _____,

Grapes: Nero di Troia 100%

Tasting Notes: _____

FIANO - 2016

IGT _____

Grapes: Fiano 100%

Tasting Notes: _____

CARRABUS - 2016

IGT Puglia

Grapes: Traminer 50%, Trebbiano 50%

Tasting Notes: _____

TROIA ROSATO - 2016

IGT _____

Grapes: Nero di Troia 100%

Tasting Notes: _____

SPUMANTE - 2016

Spumante Di Qualità Brut

Grapes: Traminer 50%, Trebbiano 50%

Tasting Notes: _____

CANTINE IMPERATORE

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commerciale@cantineimperatore.com

www.cantineimperatore.com



Contact Name: Vincenzo Latorre

TABLE N. 30

Looking for UK Importer

We produce wine Primitivo in four different nuances: -Il Sogno: Reserve 36 months of aging in cave, -Vini Decumano: natural wine with amazing spicy notes as oregano rosemary and eucalyptus. Prepared to join a new dimension of wine: -Passito sweet wine: perfumed and elegant, -Sonya: delicate and elegant aging 12 months in cave. Many awards: Oscar Gambero Rosso, Excellence Italian Sommelier Association, Bibenda, Slow wine.

IL SOGNO DOP GIOIA DEL COLLE - 2010

DOC Primitivo di Manduria

Grapes: Primitivo 100%

Tasting Notes: _____

SONYA PRIMITIVO DOP GIOIA DEL COLLE - 2014

DOC Primitivo di Manduria

Grapes: Primitivo 100%

Tasting Notes: _____

VINO DECUMANO PRIMITIVO IGP PUGLIA - 2013

IGT Primitivo di Manduria

Grapes: Primitivo 100%

Tasting Notes: _____

PASSITO IGP - 2012

IGT Primitivo di Manduria

Grapes: Primitivo 100%

Tasting Notes: _____

FIANO PUGLIA SPARKLING WINE - 2015

IGP Puglia Fiano

Grapes: Fiano Minutolo 100%

Tasting Notes: _____

CANTINE PARADISO

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info@cantineparadiso.it
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CANTINE PARADISO

PUGLIA, ITALIA

Contact Name: Daniele Manfrini

TABLE N. 31
Looking for UK Importer

Cantine Paradiso's history commenced in 1954 with Grandfather Angelo. During the estate's 60-year history, the Paradiso family have always given the utmost importance to their close ties to this unique terroir, promoting the area's winemaking culture and constantly improving the quality of their production.

DARIONE PODERE BELMANTELLO - 2015

IGT Puglia
Grapes: Primitivo 100%
Tasting Notes: _____

FURFANE PODERE BELMANTELLO - 2015

IGT Puglia
Grapes: Negroamaro 100%
Tasting Notes: _____

SECONDPASSO PODERE BELMANTELLO - 2015

IGT Puglia
Grapes: Nero di Troia 100%
Tasting Notes: _____

SANT'ANDREA PRIMITIVO - 2015

IGT Puglia
Grapes: Primitivo 100%
Tasting Notes: _____

1954 - 2014

IGT Puglia
Grapes: Primitivo 100%
Tasting Notes: _____

CIGNOMORO

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www.cignomoro.it



Contact Name: Ciro Matichecchia

TABLE N. 32

Looking for UK Importer

CignoMoro winery rises in the heart of Apulia, within the boundaries of Primitivo DOC area where flavours and terroir are enhanced by the sea and the great intensity of the sunlight. The vineyards are grown according to integrated agriculture methods. Our philosophy has always been geared towards promoting and giving new life to indigenous grape varieties. Our aim has always been to preserve the old wine-making traditions along with the human, historical, cultural and environmental heritage of this land.

80 VECCHIE VIGNE - 2014

DOC Primitivo di Manduria

Grapes: Primitivo 100%

Tasting Notes: _____

6 ANIME - 2015

IGT Puglia

Grapes: Primitivo 40%, Negroamaro 30%, Nero di Troia 30%

Tasting Notes: _____

CIGNOMORO PRIMITIVO - 2015

DOC Primitivo di Manduria

Grapes: Primitivo 100%

Tasting Notes: _____

PEPE NERO PRIMITIVO - 2015

IGT Salento

Grapes: Primitivo 100%

Tasting Notes: _____

PEPE NERO ROSSO – 2015

IGT Salento

Grapes: Primitivo 40%, Negroamaro 30%, Malvasia Nera 30%

Tasting Notes: _____

ELDA CANTINE

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www.eldacantine.it



Contact Name: Rosalia Ambrosino

TABLE N. 33
Looking for UK Importer

A passionate adventure by Marcello Salvatori, an entrepreneur who has been in the winemaking trade since the beginning of the new millennium. He hails from Troia, an elegant town known for its art and architecture, set on the rolling hills of the Monti Dauni. An engineer and expert in renewable energy, Marcello decided to throw himself into oenology thanks to his contact with the current production of this area. It is situated to the east of Foggia, one of the most important areas of the tradition of Nero di Troia.

CALANDRA - 2015

IGT Puglia
Grapes: Bombino Bianco 100%
Tasting Notes: _____

PESCAROSA - 2015

IGT Puglia
Grapes: Nero di Troia 100%
Tasting Notes: _____

IL PRIMO - 2015

IGT Puglia
Grapes: Nero di Troia 100%
Tasting Notes: _____

ELDA NEGROAMARO - 2015

IGT Puglia
Grapes: Negroamaro 100%
Tasting Notes: _____

ETTORE - 2014

IGT Puglia
Grapes: Nero di Troia 100%
Tasting Notes: _____

MATA SRL (MATÀ CRAFT BEER)

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71042 Cerignola (FG) - PUGLIA

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valeriomarinaro@libero.it

www.matabirra.com

Contact Name: Valerio Marinaro



TABLE N. 34

Looking for UK Importer

Founded by two ambitious and vivacious brothers from Puglia these audacious microbeers with a vivid gusto of hop and yeast will leave your taste buds entranced in the moment. Travelling through both the United States and Europe and having tasted countless craft beers, our passion for microbeers grew from a passion to a mission.

And here it is...introducing...Matà

A production of craftbeers brewed in Puglia in Southern Italy. A land rich in not only natural beauty and saturated culture, but effervescent with food and wine.

AMERICAN PALE ALE

BEER

Tasting Notes: _____

BELGIAN BLOND ALE

BEER

Tasting Notes: _____

SANTI DIMITRI

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73013 GALATINA (LE) - PUGLIA

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SANTI DIMITRI

Agricoltori dal 1690

Contact Name: Edoardo Vallone

TABLE N. 35

Looking for UK Importer

The origins of the Vallone family's estate can be traced back to the end of the 17th Century when Angelo Vallone began acquiring land in Terra d'Otranto, the area known nowadays as Salento. Three centuries later, Vincenzo Vallone establishes the Santi Dimitri brand with the aim of preserving the cultural and entrepreneurial heritage of the old family business by focusing all efforts on quality production through extensive research and a careful selection of grape varieties. Recently the vineyards have been re-zoned in order to make sure only the best grapes ultimately make it to the bottle. New agricultural protocols have been introduced to fine-tune production, respect the plants necessities – in other words “listen” to them and further reduce chemicals in all stages of production. Over three hundred years of passion and commitment and the work goes on.....

CINCIALLEGRA - 2015

IGT Salento

Grapes: Chardonnay __%, Sauvignon Blanc __%

Tasting Notes: _____

NEGROAMARO - 2015

IGT Salento

Grapes: Negroamaro 100%

Tasting Notes: _____

PRIMITIVO - 2015

IGT Salento

Grapes: Primitivo 100%

Tasting Notes: _____

NEGROAMARO ROSATO - 2015

IGT Salento

Grapes: Negroamaro 100%

Tasting Notes: _____

SHARAV - 2013

IGT Salento

Grapes: Primitivo __%, Negroamaro __%

Tasting Notes: _____

TENUTA MARANO

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Contact Name: Natasa Zdravkovic

TABLE N. 36

Looking for UK Importer

Tenuta Marano is a new company born in Guagnano, in the heart of the so-called "Land of Negroamaro". The company mission is the production of quality wines through careful controls as well as certificated productive processes. The company properties include vineyards of about 15ha, mostly located in the heart of "Terre del Negroamaro". Among them, two "gems", two very old "alberello pugliese" vineyards: "Il Marchesani" near Guagnano, planted with Negroamaro vines over 55 years old which gives life to our first Cru, called Tama, Salice Salentino DOP Riserva; the other old vineyard located between Manduria e Avetrana, with an average age of 60 years, produces Primitivo di Manduria grapes which give life to our second Cru, called Centovite, Primitivo di Manduria DOP.

BALDASSARY BRUT NV

SPUMANTE Salento

Grapes: Negroamaro 100%

Tasting Notes: _____

RARITAS - 2012

IGT Salice Salentino

Grapes: Negroamaro 80%, Malvasia Nera 20%

Tasting Notes: _____

AMENO - 2012

IGT Salento

Grapes: Primitivo 100%

Tasting Notes: _____

TAMA - 2013

DOC Salice Salentino

Grapes: Negroamaro 100%

Tasting Notes: _____

PURO

IGT Salento

Grapes: Verdeca 100%

Tasting Notes: _____

TENUTA PATRUNO PERNIOLA

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Contact Name: Paolo Fabio Patruno

TABLE N. 37 Looking for UK Importer

Tenuta Patruno Perniola was founded at the beginning of 19th century near Gioia Del Colle in the center of the Murgia terroir, in the center of Apulia. The beating heart of the estate, 100% certified as organic is represented by the historic family "masseria" (manor farm) recently refurbished and turned into an agro touristic hotel. The passion for winemaking handed down through several generations, preserves and enriches the features of the most important local wine variety: the Primitivo di Gioia del Colle. The vineyard, cured with traditional techniques is exposed to sun, wind flow, important thermic excursions. These are the so called "Red Lands", calcareous soil rich of ferrous minerals which give the typical rusty color to the soil. Grapes are carefully selected and the cellar treatments are never invasive and don't interfere with full aromatic expression of the wines we produce. Apiculture, rich biodiversity and strictly organic farming and production techniques confirm our full respect for the environment.

STRIALE - 2015

IGT Puglia

Grapes: Verdeca 100%

Tasting Notes: _____

LENOS - 2014

IGT Puglia

Grapes: Primitivo 100%

Tasting Notes: _____

MARZAGAGLIA - 2011

DOC Gioia del Colle

Grapes: Primitivo di Gioia del Colle 100%

Tasting Notes: _____

1821, RISERVA - 2011

DOC Gioia del Colle

Grapes: Primitivo di Gioia del Colle 100%

Tasting Notes: _____

TENUTE MOTOLESE

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TENUTE MOTOLESE

Contact Name: Nicola Motolese

TABLE N. 38 Looking for UK Importer

The Motolese family has always been engaged in agriculture, going back all the way to ancient times. The agricultural history of the Motolese family has its roots in the 19th century, even earlier than 1850, and since then, through 8 generations, the passion for cultivation of grapes and olives has been passed along. The business is currently made up of three fortified “Masserie”, or farms, with over 200ha of land in the heart of the Puglia region. The properties of Masseria Angiulli Grande and Masseria Rosario are located in the Salento district while Masseria la Cattiva is located in the hilly Murgia Barese district. Since 1998 the company has been carrying out a process of renewal from both the agronomic and technological standpoint, involving over 50ha of vineyards and over 12,000 olive trees. This has enabled the company to present itself on the national and international markets with products strongly characterized by the quality of the raw materials, without neglecting the typical characteristics of the region of origin.

PRIMITIVO DEL SALENTO - 2015

IGT Salento

Grapes: Primitivo 100%

Tasting Notes: _____

NEGRAMARO DEL SALENTO - 2015

IGT Salento

Grapes: Negramaro 100%

Tasting Notes: _____

FIANO DEL SALENTO - 2015

IGT Salento

Grapes: Fiano 100%

Tasting Notes: _____

VIGNETI REALE

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www.vignetireale.it



Contact Name: Amedeo Reale

TABLE N. 39

UK Importer: Vini Italiani

Vigneti Reale produces a range of fine wines from the deep south of Italy, in the "heel" of the Italian peninsula: Apulia an area well known since the ancient Greeks for its rich, fruity and full-bodied wines. At the moment production focuses on eight labels: seven wines and one Extra-virgin Olive Oil: Primitivo-Zinfandel; Negroamaro; Chardonnay; White Malvasia; Black Malvasia; Malvasia Rosè. All are made to IGT standards and correspond 100% to the type of grape. The winery cru is the Santa Croce - Salice Salentino Riserva (DOC) - made from a blend of Negroamaro and Black Malvasia grapes (80%-20%). It is aged for 12 months in French oak barrique and then 6 months in bottle before release.

MALVASIA BIANCA - 2015

IGT Salento

Grapes: Malvasia Bianca 100%

Tasting Notes: _____

MALVASIA ROSATO - 2015

IGT Salento

Grapes: Malvasia Nera 100%

Tasting Notes: _____

RUDIAE - 2015

IGT Salento

Grapes: Primitivo 100%

Tasting Notes: _____

SANTA CROCE - 2013

DOC Salice Salentino

Grapes: Negroamaro 80%, Malvasia Nera 20%

Tasting Notes: _____



SICILIA

Sicily's average annual wine production of 635 million litres (4th in volume among the regions) includes about 4% DOC/DOCG and 25% IGT. White wine accounts for some 70% of Sicily's production.

Contrasts are not the least of those things in which Sicily abounds. So perhaps it is not surprising that this ancient island boasts one of Italy's most dynamic wine industries or that a region noted chiefly in the past for

strong and often sweet amber Marsala and Moscato has put new emphasis on dry, modern wines – both red and white.

Sicily's rising status is reflected in the promotion of Cerasuolo di Vittoria to DOCG. That pale but potent red from Nero d'Avola and Frappato is recognised as Cerasuolo di Vittoria Classico from around the town of Vittoria.

A major share of Sicily's DOC production is represented by Marsala, a wine originated by English merchant traders two centuries ago. The other DOC wine made in quantity is the pale white, bone dry Bianco d'Alcamo, part of the broader Alcamo appellation. Moscato di Pantelleria, from the remote isle off the coast of Tunisia, is among the most esteemed of Italian sweet wines. Malvasia delle Lipari, from the volcanic Aeolian isles, is a dessert wine as exquisite as it is rare. Production of the other traditional DOCs – the dry, red Faro and the sweet Moscatos of Noto and Siracusa – has been slight in recent times, but the volume of premium wines has increased with the addition of DOCs from various parts of the island.

The greatest surge in volume of quality wine has not come with DOC/DOCG – which still represents only about 5% of total production – but with the rapid expansion of IGT, primarily under the region wide Sicilia appellation.

Many fine wines come from native varieties, notable Nero d'Avola (or Calabrese), Nerello Mascalese and Perricone (or Pignatello) among the reds, and Inzolia and Grecanico among the whites. Also prominent are such international varieties as Chardonnays, Cabernet Sauvignon, Merlot and Syrah.

ANTONINO DESTRO

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www.destrovini.com



Contact Name: Antonio Destro

TABLE N. 40 Looking for UK Importer

The estate of the Destro Family is located within the prestigious area of Etna DOC, in one of the most historic areas of eastern Sicily. Following tradition, handed down from generation to generation, the Destro family has brought this historic enterprise back to life transforming it into a modern wine-producing company. A merger of technology and tradition where the warehouses and beautifully renovated country houses accommodate the most advanced wine-producing equipment and tools.

SCIARAKE' ETNA ROSSO DOC - 2009

DOC Etna
Grapes: Nerello Mascalese 100%
Tasting Notes: _____

ASPIDE ETNA ROSSO DOC - 2010

DOC Etna
Grapes: Nerello Mascalese 100%
Tasting Notes: _____

ISOLANUDA ETNA BIANCO DOC - 2015

DOC Etna
Grapes: Carricante 70%, Catarratto 30%
Tasting Notes: _____

AITHÒS ETNA ROSSO DOC - 2010

DOC Etna
Grapes: Nerello Mascalese 100%
Tasting Notes: _____

SAXANIGRA BRUT SPUMANTE METODO CLASSICO - 2011

SPUMANTE Etna
Grapes: Nerello Mascalese 100%
Tasting Notes: _____

CANDIDO

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Contact Name: Remigio Candido

TABLE N. 41 Looking for UK Importer

The 20ha of vineyards owned by the Candido family are located in the Agro Camporeale and Monreale countryside, two kilometres away from Camporeale. The wine varieties are red grapes: Nero d'Avola, Cabernet Sauvignon, Merlot and Petit Verdot. White grapes such as: Catarratto, Grecanico, Grillo and Inzolia are also grown. The love of nature pushes the Candido family to use methods of grape processing that respect the aromas and flavours of the fruit of the earth as much as possible. The winery is committed to organic cultivation and processing of grapes is reminiscent of the ancient rural culture of wine of this island.

INZOLIA - 2015

IGT Sicilia
Grapes: Inzolia 100%
Tasting Notes: _____

NERO D'AVOLA - 2014

IGT Sicilia
Grapes: Nero d'Avola 100%
Tasting Notes: _____

MUCINO - 2015

IGT Sicilia
Grapes: Grillo 50%, Inzolia 50%
Tasting Notes: _____

UTRU - 2013

IGT Sicilia
Grapes: Nero d'Avola 50%, Cabernet Sauvignon 50%
Tasting Notes: _____

VI' ROSATO - 2015

IGT Sicilia
Grapes: Petit Verdot 100%
Tasting Notes: _____

AZIENDA AGRICOLA MARZUCO

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Contact Name: Gaetano Marzuco

TABLE N. 42 Looking for UK Importer

The Marzuco's family farm is located in the heart of Valle del Belice in Sicily, 10km from Selinunte, the largest archaeological park in Europe. In our estate you will find olive groves and vineyards with traditional native and international grapes. Our philosophy can be summarised by a word: "essential". Essential for us means to offer the best product rich of aromas.

VERMENTINO - 2015

IGT Sicilia

Grapes: Vermentino 100%

Tasting Notes: _____

ZIBIBBO - 2015

IGT Sicilia

Grapes: Zibibbo100%

Tasting Notes: _____

SYRAH - 2015

DOCG Sicilia

Grapes: Syrah100%

Tasting Notes: _____

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Contact Name: Girolamo Consiglio

TABLE N. 43
Looking for UK Importer

Our company is specialized in the cultivation of grapes and in wine production, a passion of our ancestors stretching back over 100 years. It is situated in the Province of Agrigento in Sicily, in one of the most suitable areas for growing grapes. In 1987 the winery Casà chose the organic farming method without the use of synthetic chemicals.

ABACUS - 2015

IGP

Grapes: Nero d'Avola 100%

Tasting Notes: _____

BEAUCENT - 2015

IGP

Grapes: Inzolia 100%

Tasting Notes: _____

CANTINE GULINO

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www.cantinegulino.it



Contact Name: Simona Conti

TABLE N. 44

Looking for UK Importer

The Winery is situated in the enchanting territory of Syracuse, rich of history and traditions, precisely in Fanusa area, in the south of the city. It was founded in 1793 and thanks to her 25 hectares of vineyards raised to Muscat of Syracuse and the well known Nero D'Avola, our Winery proposes some wines of unmistakable quality and intense perfumes. The vineyards insist in the grounds of our Winery up to the 1850 epoch in which the epidemic of fillossera destroyed such cultivar. The grapevine was replanted on graft of American grapevine to the beginnings of 1900 and raised to Muscat and Nero D'Avola. In 1950 The Firm was reconverted in vegetables and only in 1995 the actual owners reconverted the Winery in cultivar of Nero D'Avola and Muscat of Syracuse, restoring the old tradition and already restructuring the old block of houses, about 700 square meters preserving a historical patrimony of the city of Syracuse.

DON NUZZO - 2015

DOCG Moscato di Siracusa

Grapes: Moscato 100%

Tasting Notes: _____

DRUS - 2014

IGT Sicilia

Grapes: Nero d'Avola 100%

Tasting Notes: _____

FANUS - 2015

IGT Sicilia

Grapes: Syrah 50%, Nero d'Avola 50%

Tasting Notes: _____

FANIA - 2015

IGT Sicilia

Grapes: Fiano 60%, Insolia 40%

Tasting Notes: _____

PRETIOSA - 2015

IGT Sicilia

Grapes: Albanello 100%

Tasting Notes: _____

CANTINE PEPI

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www.cantinepepi.it



Contact Name: Daniele Crisafulli

TABLE N. 45
Looking for UK Importer

AN INTENSE AND SINCERE PASSION GIVES ORIGIN TO SOMETHING SPECIAL.

This is the principle: the emotional wave upon which the foundress, Rosa Pepi, has based her wine company, Cantine Pepi. This passion was handed down by her father, and grew with her during autumn times of grape harvesting, of pungent aromas, of direct contact with nature. The experience achieved in time, together with the development of vinification techniques, have enabled the growth of this traditional family activity. The company produces various ranges, including ideal wines for informal encounters as those more fashionable, devoted to an unending research for the essential features of taste through balanced perfumes.

EORE - 2015

DOCG Cerasuolo di Vittoria
Grapes: Nero d'Avola 60%, Frappato 40%
Tasting Notes: _____

EX - 2015

IGT
Grapes: Nero d'Avola 100%
Tasting Notes: _____

AGATE - 2015

IGT
Grapes: Frappato 100%
Tasting Notes: _____

GAME' - 2016

IGT
Grapes: Catarratto 100%
Tasting Notes: _____

SIGNATURA - 2015

IGT
Grapes: Nero d'Avola 50%, Syrah 50%
Tasting Notes: _____

CASTELLO SOLICCHIATA E FEUDO DEL BOSCHETTO, AZ. VITIVINICOLE

C.da Solicchiata SNC

95031 Adrano (CT) - SICILIA

Tel. +39 347 3648004

info@castellosolicchiata.it

www.castellosolicchiata.it



Contact Name: Arnaldo Spitaleri

TABLE N. 46

Looking for UK Importer

Founded in 1850 by Baron Felice Spitaleri di Muglia, CASTELLO SOLICCHIATA is one of Italy's oldest family estates, with its cellar built into the black lava basin at the base of Mountain Etna, while its vineyards are perched on the volcanic soils of the slopes. The historic property has been producing award winning wines since 1888 and was the first in Italy to produce a Bordeaux blend.

CASTELLO SOLICCHIATA - 2011

IGT Sicilia

Grapes: Cabernet Franc 70%, Merlot 20%, Cabernet Sauvignon 10%

Tasting Notes: _____

SOLICCHIATA – 2012

IGT Sicilia

Grapes: Cabernet Franc 70%, Merlot 20%, Cabernet Sauvignon 10%

Tasting Notes: _____

SECONDO DI CASTELLO SOLICCHIATA - 2010

IGT Sicilia

Grapes: Cabernet Franc 70%, Merlot 20%, Cabernet Sauvignon 10%

Tasting Notes: _____

DAGALA DEL BARONE - 2009

IGT Sicilia

Grapes: Pinot Noir 100%

Tasting Notes: _____

BOSCHETTO ROSSO - 2012

IGT Sicilia

Grapes: Pinot Noir 100%

Tasting Notes: _____

CONTE UVAGGIO

Via Kennedy, 62/A

95024 Acireale (CT) - *SICILIA*

Tel. +39 0952 935176

Fax. +39 095 2937368

info@conteuvaggio.it

www.conteuvaggio.it



Contact Name: Cristian Gieri

TABLE N. 47

Looking for UK Importer

CONTE UVAGGIO, located at about 700m on sea level in the area of Solicchiata, country of Etna, a few steps from Castiglione di Sicilia is an important professional winemaking reality of the area, wich passionately pursues a project: the exploitation of Etna wine excellence. The volcanic soils, their topography and the cool climate give the wine freshness, aroma and finesse. Each bottle summarizes the characteristics that identify the Etna volcano, extraordinarily beautiful and majestic at the same time. The vines are grown with the utmost care, their yield per hectare is very low, this to ensure top quality. The link with the territory, the quality of the grapes, the holder's passion form a winning combination.

IL NERELLO DEL CONTE - 2015

DOC Etna

Grapes: Nerello Mascalese 100%

Tasting Notes: _____

IL ROSATO DEL CONTE - 2015

DOC Etna

Grapes: Nerello Mascalese 100%

Tasting Notes: _____

IL CARRICANTE DEL CONTE - 2015

IGT Sicilia

Grapes: Carricante 100%

Tasting Notes: _____

FEUDO DISISA

Via Roma, 392

90139 Palermo (PA) - SICILIA

Tel. +39 091 6127109

Fax. +39 091 6127109

info@vinidisisa.it

www.vinidisisa.it



Contact Name: Mario Di Lorenzo

TABLE N. 48

UK Importer: Laytons, 7-9 Elliot's Place, London N1 8HX

FEUDO DISISA today comprises about 400ha of which approximately 150ha are vineyards and 100ha olive groves. Gently sloping 350–500m on sea level., typical of the Monreale (DOC) countryside landscape. DISISA estate stretches from the valleys of the Belice to the Jato. The estate has belonged to the Di Lorenzo family for nearly 200 years. In 1920 they founded Azienda Agricola Disisa and in 2000 in conjunction with plans to build the new cellars, the company was re-constituted as DISISA SRL SOCIETA' AGRICOLA and since then they have been able to further combine the ancient traditions with the most up to date technology, passion, commitment and expertise to produce the high quality recognized wine and olive oil products. The grape varieties cultivated are (Whites) Catarratto, Grillo, Inzolia, Chardonnay and Viognier and (Red) Nero d'Avola, Perricone, Syrah, Cabernet Sauvignon and Merlot.

GRILLO - 2015

DOC Sicilia

Grapes: Grillo 100%

Tasting Notes: _____

CHARA - 2015

IGT Sicilia

Grapes: Catarratto 50%, Inzolia 50%

Tasting Notes: _____

VUARIA - 2012

DOC Monreale

Grapes: Nero d'Avola 100%

Tasting Notes: _____

TORNAMIRA - 2012

IGT Sicilia

Grapes: Syrah 50%, Merlot 25%, Cabernet Sauvignon 25%

Tasting Notes: _____

KRYSOS - 2008

IGT Sicilia

Grapes: Grillo 100%

Tasting Notes: _____

FEUDO RAMADDINI

CDA. Lettieria

96018 Marzamemi (SR) - *SICILIA*

Tel. +39 0931 1847100

info@feudoramaddini.com

www.feudoramaddini.com

Contact Name: Carlo Scollo



FEUDORAMADDINI
vini in sicilia

TABLE N. 49

Looking for UK Importer

Feudo Ramaddini lies at the very heart of the vineyards between Noto, the home of renowned wines, such as Moscato and Nero d'Avola, and the countryside around Pachino, a land of centuries-old vineyards and knowledge acquired over ages within the walls of ancient wine-presses. In the Feudo Ramaddini vineyards, which slope gently from the upland around Noto to the sea of Marzamemi, the fertile and somewhat calcareous soil, the mild climate, and above all the unbeatable quality of the sunlight are the most important factors for the production of their wines.

PATRONO - 2013

DOC Noto

Grapes: Nero d'Avola 100%

Tasting Notes: _____

NOTE NERE NERO D'AVOLA - 2014

DOC Sicilia

Grapes: Nero d'Avola 100%

Tasting Notes: _____

NASSA - 2015

IGT Sicilia

Grapes: Grillo 100%

Tasting Notes: _____

AL HAMEN - 2014

DOC Noto

Grapes: Moscato Passito 100%

Tasting Notes: _____

IPPOLITO VINI

Via Trieste n. 22

91020 Salaparuta (TP) - SICILIA

Tel. +39 0924 75946

Fax. +39 0924 75946

info@ippolitovini.com

www.ippolitovini.com



Contact Name: Giuseppe Ippolito

TABLE N. 50 Looking for UK Importer

Since four generations The Ippolito Family cultivates vineyards. Each generation introduced a new passion and different methods of cultivations of the vine and new features for wine production. The family has a sacred respect for the earth and for its fruits. The Vineyard covers more than 20 hectares of land and is located in the hills of Salaparuta. Here the soil is rich and climate blessed with warm sunshine and very little rain, an ideal combination for excellent grape production.

GRILLO - 2016

IGT Terre Sicilia

Grapes: Grillo 100%

Tasting Notes: _____

CATARRATTO - 2016

IGT Terre Sicilia

Grapes: Catarratto 100%

Tasting Notes: _____

CATARRATTO/CHARDONNAY - 2016

IGT Terre Sicilia

Grapes: Catarratto 50%, Chardonnay 50%

Tasting Notes: _____

NERO D'AVOLA – 2015 - 2016

IGT Terre Sicilia

Grapes: Nero d'Avola 100%

Tasting Notes: _____

NERO D'AVOLA / SYRAH - 2015 - 2016

IGT Terre Sicilia

Grapes: Nero d'Avola 50%, Syrah 50%

Tasting Notes: _____

ISICILY ITALIAN CORNER

Corso 6 Aprile, 264
91011 Alcamo (TP) - SICILIA
Tel. +39 366 4451210
n.rubino@exposicily.com
www.isiciyitaliancorner.com



Contact Name: Nicolo Rubino

TABLE N. 51 Looking for UK Importer

iSicily Italian Corner is a project of a worldwide exporting company with its headquarters located in Sicily. The company represents the excellence of Sicily, southern island of Italy, connecting Sicilian-made products to international markets. The Food industry is an area of expertise and is managed by a qualified and professional team. The company works in collaboration with the finest chefs, winemakers, and bakeries of Sicily. No matter what product you desire, we guarantee authentic Sicilian – style delicacies ranging from wine, olive oil, pasta, sauces, cheese, and more.

LA PERNICE - PAOLETTI

DOC

Grapes: Sauvignon 100%

Tasting Notes: _____

BERLINGHIERI ORGANIC – DI LEGAMI

IGT Sicilia

Grapes: Chardonnay 100%

Tasting Notes: _____

ZAFARÀNA ORGANIC – DI LEGAMI

IGT Sicilia

Grapes: Sirah 100%

Tasting Notes: _____

FASTAIA - CEUSO

IGT Sicilia

Grapes: Cabernet Sauvignon 60%, Merlot 40%

Tasting Notes: _____

MEDOLA – MATER SOLI

IGT Sicilia

Grapes: Nero d'Avola 100%

Tasting Notes: _____

PIANO DEI DAINI

S.P. 64 Solicchiata

Frazione di Castiglione di Sicilia

95012 (CT) - SICILIA

Tel. +39 095 7086583

info@pianodeidaini.it

www.pianodeidaini.it



PIANO DEI DAINI

VIGNA DELL'ETNA

Contact Name: Lisa Sapienza

TABLE N. 52

Looking for UK Importer

Sofia and Concetto Bosco recovered the old property of Piano dei Daini in 2010. The estate sits on the northern side of Mount Etna at 700m asl, between the slopes of Solicchiata and Passopisciaro. The first written evidence of the estate's history is found in an old manuscript dating back to 1669. Abate Coniglio from Castiglione describes this old domain, Piano dei Daini, as an area cultivated with vineyards and palmenti. The winery's vision is dedicated to the father of this ancient land: the volcano. Inspired by the natural beauty and respect for this terroir, and a perfect balance between ancient traditions and modern technology, the Bosco family has dedicated all of its passion in the production of top quality wines of unique character and elegance, that are the true expression of this terroir.

PIANO DEI DAINI ETNA BIANCO - 2015

DOC Etna

Grapes: Carricante 90%, Catarratto, Grecanico and Inzolia 10%

Tasting Notes: _____

PIANO DEI DAINI ETNA ROSATO - 2015

DOC Etna

Grapes: Nerello Mascalese 100%

Tasting Notes: _____

PIANO DEI DAINI ETNA ROSSO - 2014

DOC Etna

Grapes: Nerello Mascalese 90%, Nerello Cappuccio 10%

Tasting Notes: _____

VIGNA VICO ETNA ROSSO - 2013

DOC Etna

Grapes: Nerello Mascalese 90%, Nerello Cappuccio 10%

Tasting Notes: _____

TENUTA BASTONACA AZ. AGRICOLA

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Tel. +39 0932 686480
Fax. +39 0932 686480
info@tenutabastonaca.it
www.tenutabastonaca.it



Contact Name: Silvana Raniolo

TABLE N. 53
Looking for UK Importer

We are in Contrada Bastonaca, in the heart of production area of Cerasuolo di Vittoria, Frappato and Nero D'Avola. Tenuta Bastonaca is a young and modern winery, but with deep traditional roots. The head office of winery is the old winery building from 17th century, which has been completely restored. All around there are over fifteen thousand vines, rigorously planted by head training, to renew a glorious past. The main varieties are Frappato, Grillo and Nero D'Avola, but also Grenache and Tannat, bringing passion and curiosity mixed together with tradition and innovation. We cultivate our vines with the view of organic conversion, nearly all picked up by hand. We don't irrigate the vines to ensure that in every grape we can get the maximum concentration of the warmth of our land and his marvellous sun.

CERASUOLO DI VITTORIA - 2014

DOCG Cersauolo di Vittoria
Grapes: Nero d'Avola 50%, Frappato 50%

Tasting Notes: _____

NERO D'AVOLA - 2015

IGT Sicilia
Grapes: Nero d'Avola 100%

Tasting Notes: _____

FRAPPATO - 2015

IGT Sicilia
Grapes: Frappato 100%

Tasting Notes: _____

GRILLO - 2015

IGT Sicilia
Grapes: Grillo 100%

Tasting Notes: _____

OLIO DI OLIVA EXTRAVERGINE "CAROLEA"

Cultivar: Carolea

Tasting Notes: _____

TENUTE TERRE DI BRUCA

Via Roma, 114

91014 Castellamare del Golfo (TP) - *SICILIA*

Tel. +39 0924 32183

commerciale@terredibruca.it

www.terredibruca.it



Contact Name: Vincenzo Giammalvo

TABLE N. 54

Looking for UK Importer

In 2009 the brothers Matteo and Daniele Barbera together with their friend Giuseppe Blunda, bought the farm called Bruca, in a beautiful setting at the foot of the archaeological area in Segesta, where they decided to start producing their own wines. Their priority, based on agronomy and winemaking experiences acquired over the years, was to produce something which could truly express the atmosphere of the region where these wonderful vineyards grow. Also thanks to technical support from winemaker Vincenzo Bambina, as well as to the basic and natural production techniques used, the company aims to use its wines as a way to express its feeling. In other words enhance the taste and pleasure of good wine, "simply producing high quality". "Our days follow the rhythms of the vineyard, of the leaves brushed by the wind which intertwine with our hands, music to our ears. Telling about a vineyard, the sites and soils in which it has grown, through its wine, it our life's purpose"

QUARANTA - 2013

IGT Sicilia

Grapes: Nero d'Avola 100%

Tasting Notes: _____

ORIGINE - 2013

IGT Sicilia

Grapes: Merlot 100%

Tasting Notes: _____

SYRANO - 2013

IGT Sicilia

Grapes: Sirah 100%

Tasting Notes: _____

VEZZO - 2015

IGT Sicilia

Grapes: Grillo 100%

Tasting Notes: _____

PIETRE AL VENTO - 2015

IGT Sicilia

Grapes: Chardonnay 100%

Tasting Notes: _____



TOSCANA

Tuscany's average annual wine production of 292 million litres (6th in volume among the regions) includes 62% DOC/DOCG and 26% IGT. Red wine accounts for about 85% of Tuscany's production.

Florence's region remains the nation's most dynamic producer of premium wines. Tuscany's modern renaissance in wine began in Chianti, in the central hills around Siena and Florence, but it rapidly spread to take

in the strip along the Mediterranean coast that was not previously noted for vineyards.

Tuscans continue to excel with classical reds based on the native Sangiovese vine – Chianti, Brunello di Montalcino, Vino Nobile di Montepulciano, Carmignano and Morellino di Scansano – all DOCG. But success with other reds (especially those known as “Super Tuscans”) has been augmented by new styles of whites to enhance the region's reputation.

Chianti, still the dominant force in Tuscan viticulture, is produced in seven distinct zones and adjacent areas that cover a vast territory of central Tuscany around the original core of Chianti Classico, which has a DOCG of its own. What Chianti has in common with all of the traditional red wines of Tuscany is its major grape variety Sangiovese.

The production of upscale alternative wines, which began as a trend, became an essential factor in the general improvement of Tuscan reds. Cult wines known as “Super Tuscans” continue to prosper and rank among the most esteemed and expensive red wines of Italy.

Until recently, Tuscan whites rarely enjoyed prestige, probably because most of them consisted of the pedestrian varieties of Trebbiano and Malvasia. Recently, whites of depth and complexity have been produced in Tuscany, made from such varieties as Chardonnay, Sauvignon Blanc and Pinots, all of which are finding comfortable environments in cooler parts of the regions' hills.

The pride of many a Tuscan winemaker is the rich Vin Santo, which has become DOC in many zones around the region. Most Vin Santo is made from white varieties, mainly Malvasia and Trebbiano, though the type called Occhio di Pernice comes from red wine grapes.

AGRICOLA TAMBURINI

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50050 Gambassi Terme (FI) - *TOSCANA*

Tel. +39 339 766343

emanuela@agricolatamburini.it

www.agricolatamburini.it



AGRICOLA
TAMBURINI

Contact Name: Emanuela Tamburini

TABLE N. 55

Looking for UK Importer

Agricola Tamburini property covers an area of fifty hectares, including vineyards in Chianti and Montalcino (30 hectares), olive groves, and forestland. The historic site of Agricola Tamburini firm is in Gambassi Terme, in the Chianti region; a new winery has recently been inaugurated in Montalcino. The Chianti location, housed in a medieval monastery, is outfitted with tasting rooms, offices, a lodge for visitors, and a modern winery dedicated to the making of quality wines through the use of the most advanced equipment available. Agricola Tamburini produces wines, grappa, and organic extra-virgin olive oil, and its products are widely distributed and sold outside of Italy.

IL MASSICCIO - 2012

IGT Toscana

Grapes: Sangiovese 85%, Merlot 15%

Tasting Notes: _____

THEBOSS - 2013

DOCG Chianti

Grapes: Sangiovese 90%, Canaiolo 10%

Tasting Notes: _____

ITALO - 2013

DOC Chianti

Grapes: Sangiovese 90%, Canaiolo 5%, Colorino 5%

Tasting Notes: _____

IL MORACCIO - 2011

IGT Toscana

Grapes: Sangiovese 90%, Merlot 10%

Tasting Notes: _____

SOMNIO - 2011

DOCG Brunello di Montalcino

Grapes: Sangiovese 100%

Tasting Notes: _____

BARTALI CASA VINICOLA

Strada dell'Abate, 3
53035 Castellina Scalo (SI) - *TOSCANA*
Tel. +39 0577 304049
Fax. +39 0577 304714
bartali@bartalivini.it
www.bartalivini.it



Contact Name: Filippo Volpini

TABLE N. 56 Looking for UK Importer

In 1927, Alberto Bartali and his wife Leda Pucci founded the estate in the heart of the Chianti zone, on the slopes of the hill on which stands the town of Monteriggioni. Under the management of their son Rivo, the estate took on a more important role in the wine market, extending know-how and commitment to a high quality production. The passion and love for the Tuscan land were passed down from Rivo to his children Alberto, Wanda and Maria, and Wanda's husband Marco, whose joint efforts consolidated and developed the estate. Today, the family tradition continues with their children Filippo, Linda and Andrea.

CHIANTI DOC BARTALI - 2015

DOCG Chianti
Grapes: Sangiovese 80%, Canaiolo 20%
Tasting Notes: _____

CHIANTI CLASSICO DOCG BARTALI - 2014

DOCG Chianti Classico
Grapes: Sangiovese 100%
Tasting Notes: _____

VECCHIA CORONA - 2011

IGT Toscana
Grapes: Sangiovese 100%
Tasting Notes: _____

KYMERA

V.D.T.
Grapes: Montepulciano d'Abruzzo 50%, Primitivo del Salento 50%
Tasting Notes: _____

ANTICO BLASONE

V.D.T.
Grapes: Sangiovese 80%, Canaiolo 20%
Tasting Notes: _____

CANTINE GUIDI 1929

Via Liguria snc
53036 Poggibonsi (SI) - *TOSCANA*
Tel. +39 0577 936356
Fax. +39 0577 937311
info@guidi1929.com
www.guidi1929.com



Contact Name: Nicola Guidi

TABLE N. 57 Looking for UK Importer

The Guidi winery was founded in 1929, when it already showed that distinctive nature, in other words the traits of a family-run business, which is still its distinguishing mark, with a longstanding know-how that has been handed down from generation to generation. Today, the experience of the fathers is joined by the innovative creativity of their offspring: a winning mix that has led the Guidi winery to renew itself, year after year, and to present today a line of wines that are the expression of the Tuscan territory. From the hills of the Chianti Classico and of San Gimignano, distinctive and refined wines, made by expert hands and characterised by a great focus on the search for the best quality. All of the wines are the expression of the family's thought and taste and are characterised by elegance, drinkability, freshness, clean nature and respect for local traditions.

SAN GIORGIO ALLO SPADAIO - 2014

DOCG Chianti Classico
Grapes: Sangiovese 80%, Merlot 10%, Malvasia Nera 10%
Tasting Notes: _____

GUIDI - 2015

DOCG Chianti
Grapes: Sangiovese 90%, Canaiolo 5%, Colorino 5%
Tasting Notes: _____

AUREA - 2015

DOCG/DOC Vernaccia di San Gimignano
Grapes: Vernaccia di San Gimignano 100%
Tasting Notes: _____

RUGGENTE - 2015

IGT Toscano
Grapes: Sangiovese 100%
Tasting Notes: _____

RISERVA GUIDI - 2013

DOCG Chianti
Grapes: Sangiovese 90%, Canaiolo 5%, Colorino 5%
Tasting Notes: _____

CANTINE RAVAZZI SNC

Via Delle Cantine, 2

53040 San Casciano dei Bagni (SI) - *TOSCANA*

Tel. +39 057 856008

info@ravazzi.it

www.ravazzi.it



Palazzone - 53040 San Casciano Bagni (Siena) - Italia
tel. +39 0578 56008 - fax +39 0578 56231 - www.ravazzi.it - info@ravazzi.it

Contact Name: Alberto Ravazzi

TABLE N. 58

Looking for UK Importer

The Ravazzi property is situated in Siena Province in Tuscany in the territory of San Casciano dei Bagni. The Ravazzi wine cellars, included the Chianti D.O.C.G. denomination, have produced quality wines for over 50 years. Today the 15ha of vineyards are headed by Alberto Ravazi and his wife. Their work is very enterprising and respects the fundamental criteria for a product of quality offering great value for money.

BORIOSO - 2013

DOCG Chianti

Grapes: Sangiovese 75%, Canaiolo 25%

Tasting Notes: _____

BIOLOGICO - 2014

IGT Toscano

Grapes: Sangiovese 80%, Canaiolo 10%, Ciliegiolo 10%

Tasting Notes: _____

IROSO - 2014

IGT Toscano

Grapes: Sangiovese 50%, Merlot 25%, Cabernet Sauvignon 25%

Tasting Notes: _____

PREZIOSO - 2012

IGT Toscano

Grapes: Sangiovese 50%, Merlot 50%

Tasting Notes: _____

CASTELLO MONTERINALDI

Localita' La Pesanella, 75
53017 Radda in Chianti (SI) - *TOSCANA*
Tel. +39 0577 733533
Fax. +39 0577 733609
mail@monterinaldi.it
www.monterinaldi.it



Contact Name: Fabrizio Benedetti

TABLE N. 59
Looking for UK Importer

Castello Monterinaldi is Chianti Classico's Slow Wine. Castello Monterinaldi's carapace is between Panzano and Radda in Chianti. Eighteen Single Vineyards in fifty hectares, as self contained as a turtle: Sangiovese of different clones, Canaiolo, Colorino, Malvasia Nera, Petit Verdot, Syrah, Gamay, Merlot, Cabernet Sauvignon, Malvasia Bianca, Trebbiano, Chardonnay. And an Antebellum Nursery. The winery was founded in 1961, and it is owned by the Ciampi family.

CASTELLO MONTE RINALDI - 2013

DOCG Chianti Classico
Grapes: Sangiovese 90%, Canaiolo 10%
Tasting Notes: _____

RISERVA CASTELLO MONTERINALDI - 2013

DOCG Chianti Classico
Grapes: Sangiovese 95%, Canaiolo 5%
Tasting Notes: _____

RISERVA CASTELLO MONTERINALDI - 2014

DOCG Chianti Classico
Grapes: Sangiovese 95%, Canaiolo 5%
Tasting Notes: _____

"CAMPOPAZZO" - 2013

DOCG Chianti Classico
Grapes: Sangiovese 95%, Canaiolo 5%
Tasting Notes: _____

CASTELLO MONTERINALDI - 2010

DOC Vin Santo del Chianti Classico
Grapes: Malvasia Bianca 60%, Trebbiano 40%
Tasting Notes: _____

CASTELLO TRICERCHI

Localita' Altesi

53024 Montalcino (SI) - *TOSCANA*

Tel. +39 347 2501884

info@castellotricerchi.com

www.castellotricerchi.com



Contact Name: Tommaso Squarcia

TABLE N. 60

Looking for UK Importer

The Tricerchi Estate is situated on the northern slope of Montalcino hill town. It extends for 400ha, 13 of which are covered with Brunello di Montalcino and Rosso di Montalcino vineyards. In the centre of the Estate stands the Castle, built in the 13th century by the Altesi family and completed in 1441 by the Tricerchi family. The “dungeons” of the Castle were turned into the vinification cellars and back in the 15th century the Tricerchi family considered it to be the best place for wine maturing. To preserve the tradition, huge Slavonian oak barrels are still used to make Brunello di Montalcino wine age perfectly. Pursuant to the Ministerial Decree of 1982, the Tricerchi Castle (also known as the Altesi Castle) was declared an artistic and historical heritage of Italy.

BRUNELLO DI MONTALCINO CASTELLO TRICERCHI - 2011

DOCG Brunello di Montalcino

Grapes: Sangiovese Grosso 100%

Tasting Notes: _____

BRUNELLO DI MONTALCINO C - 2012

DOCG Brunello di Montalcino

Grapes: Sangiovese Grosso 100%

Tasting Notes: _____

ROSSO DI MONTALCINO CASTELLO TRICERCHI - 2015

DOCG Rosso di Montalcino

Grapes: Sangiovese Grosso 100%

Tasting Notes: _____

IULI'O - 2015

IGT Sangiovese Toscana

Grapes: Sangiovese Grosso 100%

Tasting Notes: _____

FATTORIA LA LECCIAIA

Loc. Vallafriaco

53024 Montalcino (SI) - *TOSCANA*

Tel. +39 0583 928366

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lecciaia@pacinimauro.com



Contact Name: Mauro Pacini

TABLE N. 61 Looking for UK Importer

Mauro Pacini has been managing Fattoria La Lecciaia, situated in the heart of Brunello's production area, for 30 years. He has dedicated to his work with passion, dividing his energy between the two premises of the company: the 16ha of Vineyards in Montalcino and the 16ha in the area DOC Montecucco in Campagnatico, in the heart of Maremma, planted in 2003. Forefront equipment in a modern cellar over 6,000sqm, harmonizes itself with the surrounding territory thanks to the architecture recalling the rustic style of Montalcino, with maximum respect for the surrounding environment. Most of the yearly production is represented by Brunello with 90,000 bottles of which, during the best years, 30-40,000 are classified as Riserva.

BRUNELLO LECCIAIA - 2012

DOCG Brunello di Montalcino

Grapes: Sangiovese 100%

Tasting Notes: _____

BRUNELLO LECCIAIA RISERVA - 2010

DOCG Brunello di Montalcino

Grapes: Sangiovese 100%

Tasting Notes: _____

BRUNELLO MANAPETRA RISERVA - 2011

DOCG Brunello di Montalcino

Grapes: Sangiovese 100%

Tasting Notes: _____

ROSSO DI MONTALCINO LECCIAIA - 2015

DOC Rosso di Montalcino

Grapes: Sangiovese 100%

Tasting Notes: _____

TOSCANA ROSSO SANGIOVESE - 2014

IGT Toscana

Grapes: Sangiovese 100%

Tasting Notes: _____

LANCIOLA

Via Imprunetana per Pozzolatico, 210

50023 Impruneta (FI) - *TOSCANA*

Tel. +39 055 208324

Fax. +39 055 208063

info@lanciola.it

www.lanciola.it



Contact Name: Marco Valiani

TABLE N. 62 Looking for UK Importer

The origin of this estate dates back to 400 years ago when the Ricci family owned the estate and started the production of wine and olive oil. In 1978 the Guarnieri's family bought the estate and began a new important project. Now we have 45ha. of vineyards; 35ha of which are located in Impruneta, where we have also the Villa and the cellars, and 10ha in Greve, where we produce three different kinds of Chianti Classico from one unique lot of vineyards. Lanciola's wines are present in a lot of countries and our mission is to increase our presence around the world.

LE MASSE DI GREVE - 2013

DOCG Chianti Classico

Grapes: Sangiovese 100%

Tasting Notes: _____

LE MASSE DI GREVE RISERVA - 2013

DOCG Chianti Classico

Grapes: Sangiovese 100%

Tasting Notes: _____

RICCIOTTO - 2014

IGT Toscana

Grapes: Sangiovese 100%

Tasting Notes: _____

LE MASSE DI GREVE GRAN SELEZIONE - 2011

DOCG Chianti Classico

Grapes: Sangiovese 100%

Tasting Notes: _____

TERRICCI - 2011

IGT Toscana

Grapes: Sangiovese 80%, Cabernet Sauvignon 15%, Cabernet Franc 5%

Tasting Notes: _____

LE BERTILLE

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www.lebertille.com



Contact Name: Olimpia Roberti

TABLE N. 63
Looking for UK Importer

Le Bertille is a young and dynamic family company based in Montepulciano. It was established in 2001 and covers an area of 22ha, 12 of which are planted to vineyards. The grape varieties cultivated represent the most traditional of the area: Prugnolo Gentile, Ciliegiolo, Colorino and Canaiolo, besides a small part of Merlot. Accurate management of the vineyards, summer pruning, bunch thinning and selective harvesting allow for a limited production of high quality. The estate includes centuries-old olive groves and a lake, oasis for migrating herons. The historical buildings have been carefully renovated and now include the beautiful Agriturismo San Gallo (www.agriturismosangallo.com)

VINO NOBILE DI MONTEPULCIANO LE BERTILLE - 2013

DOCG Vino Nobile di Montepulciano
Grapes: Sangiovese 90%, Canaiolo and Colorino 10%
Tasting Notes: _____

CHIANTI COLLI SENESI - 2013

DOCG Chianti Colli Senesi
Grapes: Sangiovese 75%, Canaiolo 10%, Merlot 10%, Colorino 5%
Tasting Notes: _____

ROSSO DI MONTEPULCIANO - 2014

DOC Rosso di Montepulciano
Grapes: Sangiovese 80%, Canaiolo 10%, Ciliegiolo 10%
Tasting Notes: _____

L'ATTESA - 2010

IGT Toscana
Grapes: Sangiovese 65%, Merlot 20%, Colorino 10%, Ciliegiolo 5%
Tasting Notes: _____

PIEMAGGIO

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piemaggio@outlook.it

www.piemaggio.com



piemaggio

Contact Name: Gabrizia Cellai

TABLE N. 64

Looking for UK Importer

Piemaggio is an estate located in Castellina in Chianti, in the heart of the Chianti Classico appellation. The most historical part of the estate dates back to the XII-XIII century and some documents show the presence, in the old times, of a small church (a pieve). Today the estate has a total of 58ha between vineyards, woods, olive trees, wine cellars and the office. The 12ha of vineyards are in the area of Le Fioraie, one of the most prestigious areas of the Chianti Classico appellation, where Sangiovese stands out for its elegance and ageing potential.

LE FIORAIE - 2008

DOCG Chianti Classico

Grapes: Sangiovese 90%, Colorino 5%, Canaiolo 5%

Tasting Notes: _____

PIEMAGGIO - 2006

IGT Colli della Toscana Centrale

Grapes: Sangiovese 65%, Cabernet Sauvignon 25%, Merlot 10%

Tasting Notes: _____

RIETINE

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www.rietine.com

Rietine®



Contact Name: Galina Gaffuri-Lazarides

TABLE N. 65

UK Importer: La Mia Italia Ltd., 25 Copperfield Gardens, Brentwood, Essex CM14 4UB

The Fattoria di Rietine is a small privately-owned winery with 12 hectares of vines, which means it is small but manageable. Mario Gaffuri and Galina Lazarides bought this dilapidated mass-production winery in 1988/89 and came here to make wines in 1992. Mario makes the wines himself, we have an advising oenologist - Andrea Mazzoni - who gives him technical advice but the palate is Mario's. This is a very big advantage - he makes personal, character wines, not fashion wines. Mario believes that good quality wines are made on the field and for this reason we invest a lot of money in manual labour. eg. for defoliating, green harvest (voluntary crop reduction) and of course the main harvest itself. The whole vineyard has been completely renewed and is now in full production.

CHIANTI CLASSICO RIETINE - 2013

DOCG Chianti Classico
Grapes: Sangiovese 80%, Merlot 20%
Tasting Notes: _____

RISERVA CHIANTI CLASSICO RIETINE - 2011

DOCG Chianti Classico
Grapes: Sangiovese 100%
Tasting Notes: _____

TIZIANO DI RIETINE - 2011

IGT Chianti Classico
Grapes: Merlot 90%, Ancellotta 10%
Tasting Notes: _____

VINSANTO CHIANTI CLASSICO - 2003

DOC Chianti Classico
Grapes: Malvasia 100%
Tasting Notes: _____

OLIO EXTRA VERGINE DI OLIVA 2016

Chianti Classico
Tasting Notes: _____



VENETO

Veneto's average annual wine production of 810 million litres (1st in volume among the regions) includes about 30% DOC/DOCG and 60% IGT. White wine accounts for about 55% of Veneto's production.

Four of Veneto's wines rank in the top ten for volume among DOC/DOCG appellations: Conegliano-Valdobbiadene (Prosecco) fourth, Soave fifth, Valpolicella sixth and Bardolino tenth.

Veneto's region has solidified its position as Italy's largest producer and exporter, as well as the leader in volume of classified wines. Heading the flow is Verona's famous trio of Soave, Bardolino and Valpolicella, augmented by the rapid rise in prominence of bubbly Prosecco.

Veneto has three main areas of premium wine production:

- the western province of Verona in the hills between Lake Garda and the town of Soave;
- the central hills in the provinces of Vicenza, Padova and Treviso;
- the eastern plains of the Piave and Tagliamento river basins long the Adriatic coast northeast of Venice.

Verona's classic wines are bona fide natives. Soave from Garganega and Trebbiano di Soave, is usually dry and still, though sparkling and sweet Recioto versions are also prescribed. Valpolicella, made from a blend of Corvina, Rondinella and Molinara grapes, is noted as a hearty red to drink relatively young, though grapes from its vineyards in the hills north of Verona can also be partly dried and made into the richly dry Amarone della Valpolicella or the opulently sweet Recioto della Valpolicella, both DOCG. Valpolicella Ripasso is a new DOC for wine produced by the so called ripasso method in which Valpolicella is refermented with the pomace of Amarone or Recioto to gain body and strength.

Veneto shares six DOC zones with other regions: Garda, Lugana and San Martino della Battaglia with Lombardy, Lison-Pramaggiore and Prosecco with Friuli-Venezia Giulia and Valdadige with Trentino-Alto Adige.

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AI GALLI

Contact Name: Renato Piccolo

TABLE N. 66
Looking for UK Importer

Established in the 1970's, the Aigalli winery has around 50 hectares of land entirely given over to vineyards located in the Lison-Pramaggiore DOC production area. The organisational and production principles underlying the goals that the company sets itself are a reduction in yield per hectare, the thickening of already existing vines and planting new vines with high density per hectare. Control of the vinification processes and subsequent maturation of the wines obtained make use of the most advanced technology available to the winemaking industry. The outcome of this is a production of a vast range of wines that increasingly attract the attention of wine connoisseurs. The company does not see the recognition achieved over recent year as an end in itself, but a confirmation that the road embarked upon is the right one.

PINOT GRIGIO DOC - 2015

DOC Venezia

Grapes: Pinot Grigio 100%

Tasting Notes: _____

CHARDONNAY DOC - 2014

DOC Lison-Pramaggiore

Grapes: Chardonnay 100%

Tasting Notes: _____

LISON CLASSICO DOCG - 2015

DOC Lison-Pramaggiore

Grapes: Tai 100%

Tasting Notes: _____

PROSECCO DOC - 2015

DOC Veneto

Grapes: Glera 100%

Tasting Notes: _____

ROSSO PROBUS DOC - 2015

DOCG Lison-Pramaggiore

Grapes: Merlot 60%, Cabernet 40%

Tasting Notes: _____

AZIENDA AGRICOLA BIASIOTTO

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BIASIOTTO

Contact Name: Tatiana Biasiotto

TABLE N. 67

Looking for UK Importer

The name Biasiotto has been connected for four generations to the noble tradition of the production and sale of high-quality still and sparkling wines. The philosophy of the company has never-changed: the key concepts which we believe are necessary to the running of a company are quality and service with a high quality to price ratio. This is reachable because we produce everything internally: "...from the vineyards to... the bottle".

SPUMANTE ANDREA BIASIOTTO – MILLESIMATO - 2016

DOC Prosecco

Grapes: Glera 100%

Tasting Notes: _____

ZERO15 SPUMANTE EXTRA BRUT SUI LIEVITI - 2016

SPUMANTE

Grapes: Glera 100%

Tasting Notes: _____

PROSECCO FERMO - 2015

DOC Prosecco

Grapes: Glera 100%

Tasting Notes: _____

LE MAGNOLIE DI LORENZON FRANCESCO

Via San Romano, 122 - Negrisia
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www.vinilemagnolie.com



Contact Name: Francesco Lorenzon

TABLE N. 68
Looking for UK Importer

The estate "Le Magnolie" was founded at the end of the XIX century and for three generations vine-growing has been its activity. Modern technologies and the respect of the tradition let this firm to grow up an offer high quality wines. The vineyard is located on the fabulous plain of Treviso. The wonderful climate and the state of the atmosphere allow to obtain the best grapes in the vineyard. The chemical composition of the soil gives character and wonderful bouquet.

PROSECCO "DE TONI" - 2016

DOCG Valdobbiadene
Grapes: Glera 100%
Tasting Notes: _____

LE MAGNOLIE PROSECCO DOC TREVISO - 2016

DOC Prosecco
Grapes: Glera 100%
Tasting Notes: _____

ROSE' PATRY - 2016

SPUMANTE
Grapes: Raboso 100%
Tasting Notes: _____

LE MAGNOLIE PINOT GRIGIO - 2016

IGT Delle Venezie
Grapes: Pinot Grigio 100%
Tasting Notes: _____

VINITA' ITALIA GROUP

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direzione@veronavinita.it
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Contact Name: Piero Casarotti

TABLE N. 69

UK Importer: Vinita Wines UK Ltd., 2 Langley Crescent, Middx HA8 9SZ

Vinità Italia is a network of companies officially founded in 2014 thanks to the hard work of (four) wine producers who, for many years, have dedicated themselves to the tradition of good taste and good winemaking while promoting Vinità Italia's mission and excellence around the World. Vinità Italia accompanies its loyal importers and distributors step-by-step, from the initial creation of the product to the eventual sale to the consumer. Vinità Italia firmly believes in the sell-out method. In 2016, the group has grown with the entry of Cantina Bassoli and his sparkling vivacity.

AMARONE DELLA VALPOLICELLA CLASSICO, VILLA CAPLET - 2011

DOCG Amarone della Valpolicella Classico

Grapes: Corvina 40%, Rondinella 30%, Molinara 15%, Negrara 10%, Croatina 5%

Tasting Notes: _____

MORELLINO DI SCANSANO RISERVA, LA PESCHIERA - 2013

DOCG Morellino di Scansano

Grapes: Sangiovese 85%, Merlot 5%, Cabernet Sauvignon 5%, Alicante Bouchet 5%

Tasting Notes: _____

BAROLO, DEMARIA BARTOLOMEO - 2008

DOCG Barolo

Grapes: Nebbiolo 100%

Tasting Notes: _____

CHIANTI RISERVA FEDERICO II, LA CAMPIGIANA - 2013

DOCG Chianti

Grapes: Sangiovese 90%, Canaiolo 5%, Colorino 5%

Tasting Notes: _____

CANALE DEI MULINI, CANALVECCHIO, CANTINA BASSOLI - 2016

IGT Lambrusco di Sorbara

Grapes: Sorbara 100%

Tasting Notes: _____



UMBRIA

Umbria's average annual wine production of 100 million litres (13th in volume among the regions) includes 31% DOC/DOCG and 40% IGT. Production of red wine slightly surpasses that of white in Umbria.

Umbria was historically renowned for white wine, thanks mainly to the prominence of Orvieto. But the scenic hills of the "green heart of Italy" have an undeniable aptitude for red wine, as exemplified in the

region's two DOCGs: Montefalco Sagrantino and Torgiano Rosso Riserva.

Orvieto was once the most celebrated of Italian whites as a semisweet or abboccato wine, but as tastes changed Orvieto was modified from a soft, golden wine into a pale, pure, crisp creature of modern oenology. Modern Orvieto is a commercial success as one of Italy's best-selling DOC whites. Orvieto's abboccato and amabile versions have made a comeback as dessert wines. Although Procanico (a local species of Trebbiano) and Malvasia prevail in Orvieto, growers in the zone have been working successfully with varieties as Chardonnay, Sauvignon Blanc and the Pinots as well as the admirable local Grechetto.

Red wine from the area is covered by the DOCs of Rosso Orvietano and Lago di Corbara.

The Umbrian wine that has made the greatest recent impact is Sagrantino di Montefalco. Sagrantino, an ancient variety grown only around the hill town of Montefalco, is an intriguing native that makes both dry and sweet wines of unusual power and finesse.

Among the many outside varieties planted in Umbria, Merlot and Barbera have been prominent for more than a century. More recently, Cabernet Sauvignon and Chardonnay have shown promise in varietal wines and blends. Even Pinot Nero has given indications of more than the usual class here.

Umbria has numerous curiosities among its vines and wines, though few of the local rarities ever leave the region. Vin Santo, pressed from semidried Grechetto or Malvasia Grapes, is usually sweet and most prized by Umbrians as a wine for any occasion.

CASTELLO MONTE VIBIANO VECCHIO

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www.montevibiano.it



Contact Name: Esteban Garcia Pascual

TABLE N. 70

Looking for UK Importer

Castello Monte Vibiano Vecchio has being elected and awarded as best sustainable winemaker of the year 2013 by renowned wine magazine Gambero Rosso - the first certified zero CO2 emissions farm in the world certificate #00001/2009 DNV-ISO 14064. Castello Monte Vibiano Vecchio, dating back to the 1st century b.c., overlooks hundreds of hectares of Mercatello valley in Umbria, dominating historical hamlets as well as rural settings, a magic place from which you can enjoy an amazing view on most of the 37ha company vineyard. It is in the international limelight thanks to its excellent wines made from Sangiovese, Cabernet Sauvignon, Merlot, Shiraz and Sagrantino grapes; it serves with pride its wines and its 100% genetically certified extra-virgin olive oil (CNR-IBBR) to a large number of leading airlines, top hotels and restaurants around the world.

L'ANDREA - 2010

DOC Colli Perugini

Grapes: Sangiovese 55%, Sagrantino 15%, Cabernet 15%, Merlot 15%

Tasting Notes: _____

MONVI - 2011

DOC Colli Perugini

Grapes: Sangiovese 55%, Cabernet Sauvignon 25%, Merlot 20%

Tasting Notes: _____

MV ZERO - 2010

DOC Colli Perugini

Grapes: Sangiovese 55%, Cabernet Sauvignon 10%, Cabernet Franc 20%, Merlot 15%

Tasting Notes: _____

MARIA CAMILLA - 2015

IGT Umbria

Grapes: Trebbiano 40%, Grechetto 40%, Sauvignon Blanc 20%

Tasting Notes: _____

VILLA MONTE VIBIANO - 2015

IGT Umbria

Grapes: Sangiovese 100%

Tasting Notes: _____

