

# W I N E S

ARGIOLAS: **Turriga**, IGT Isola dei Nuraghi 2013

BERTANI: **Amarone della Valpolicella** Classico DOC 2007

JACOPO BIONDI SANTI: IGT Toscana **Schidione** 2010

CASTELLO DI QUERCETO: IGT **La Corte** 2007

COL D'ORCIA: **Brunello di Montalcino** DOCG 2012

DONNAFUGATA: **Mille e una Notte** 2012

FONTANAFREDDA: Serralunga d'Alba, **Barolo** DOCG 2013

GAJA: **Barbaresco** DOCG 2013

LUNGAROTTI: Vigna Monticchio, **Rubesco** Riserva DOCG 2009

MARCHESI ANTINORI: **Tignanello** 2014

MASTROBERARDINO: Naturalis Historia, **Taurasi** DOCG 2009

PLANETA: **Santa Cecilia**, Noto DOC 2010

ROCCA DELLE MACIE: Ris. di Fizzano, Gran Selezione, **Chianti**

**Classico** Riserva DOCG 2013

SELLA E MOSCA: **Marchese di Villamarina** DOC 2010

TASCA CONTI D'ALMERITA: **Rosso del Conte** DOC 2012

TRAVAGLINI: **Gattinara** Riserva DOCG 2011

VESPA VIGNAIOLI: Raccontami, **Primitivo di Manduria** DOC 2014

## Wines selected by the Italian Wine & Food Institute

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# ARGIOLAS

**The History:** The story of the Argiolas winery is basically the story of a family. It started in the early 1900s in Sardinia, home of farmers, olive groves and vineyards. It was there that in 1906, Antonio, the patriarch, was born. He was the first to plant vine rows, to join vineyards together, to seek quality in winemaking. Today, the winery is run by Antonio's grandchildren, among them Valentina Argiolas. Recognized as Sardinia's leading producer of wine, Argiolas uses innovative techniques and processes that are tied to the traditions of Sardinia and its indigenous grapes. Argiolas owns five wine estates on the island: Serdiana, Sisini, Selegas - Sa Tanca, Selegas - Bingias Beccias and Porto Pino.

## The Wine: Argiolas, Turriga, IGT Isola dei Nuraghi 2013



Turriga is the benchmark red wine of Sardinia and the Argiolas's premium wine. A blend of Cannonau, Malvasia Nera, Carignano and Bovale Sardo. Following fermentation and maceration, the wine is aged 18-24 months in new French oak barriques and then refined for 12-14 months in bottle. Turriga is a powerful red wine that requires time in bottle to show its full complexity. Upon release, Turriga is densely packed with powerful tannins and tightly wound fruit. While ageing in bottle, Turriga reveals multiple layers of Mediterranean herbs, roasted coffee, spices and licorice with generous core of black and red fruit. This wine is grown in the Selegas - Sa Tanca vineyard. Alcohol: 14.5% vol.



**The History:** With over 200 hectares of vineyards in the Verona province, today Bertani is a solid winery with a constantly increasing distribution in Europe and the rest of the world. There are two historic wineries, one in Grezzana, the current base and pulsing heart of the company, where vinification, bottling and shipment are carried out, and Tenuta Novare in Arbizzano di Negar, in the heart of the Valpolicella Classica area, the cradle of great reds like Amarone and Valpolicella Classico Superiore. As an icon of Italian wine in the world, Bertani combines typicity of native grape varieties with continuous improvement in the vineyards and attention to the terroir. Respect for tradition is balanced by innovation and great business acumen in order to achieve the highest quality.

#### **The Wine: Bertani, Amarone della Valpolicella Classico DOC 2007**



Made with 80% Corvina Veronese and 20% Rondinella grapes grown in the Valpolicella Classico area. The grapes are set aside to dry on the aréle (racks made from bamboo canes), according to the traditional production method. Fermentation in concrete vats and ageing in large barrels for at least six months give it a stable structure, making it one of the longest-lived red wines in the world. This wine has an intense ruby color, with garnet nuances. Firstly there are the typical notes of plum, cherry and morello cherry on the nose, followed by a great variety of tones: nuts, tea leaves, licorice and spices. On the palate there are hints of red berry fruits, softened by plush vanilla notes, in perfect harmony with the acidity of the tannins. Alcohol: 15% vol.



## BIONDI SANTI

**The History:** Jacopo Biondi Santi, the latest generation of the family who invented Brunello di Montalcino, purchased in the 1990s the estate of Castello di Montepò, located in Maremma in southern Tuscany, to begin a new tradition of wines with a contemporary flair made through innovative interpretations of autochthonous and international grapes. The composition of the soil, the variety of microclimates and the proximity of the sea make the estate ideal for production of wines of the highest level, fully expressive of the great potential of wines from Maremma.

### The Wine: Jacopo Biondi Santi, IGT Toscana Schidione 2010



Made with 40% Sangiovese Grosso, 40% Cabernet Sauvignon and 20% Merlot. A Supertuscan of aristocratic personality, Schidione is the name of the medieval spears used for roasting wild game. After fermentation, the wine is aged in Tronçais barriques for 24 months. Thereafter, the wine is mixed and aged in stainless steel tanks for 6 months. The wine's color is intense ruby red with garnet tones, and its nose is elegant and complex with notes of spices and vanilla. On the palate, the wine is dry, ample, very persistent, with vanilla tannins. The finish is long and sustainable. Alcohol: 13.5% vol.



**The History:** Atop a hill in the Comune di Greve in Chianti sits the Querceto estate, named after the nearby oak forest. Amidst the oaks and olive groves lie the vines that are the source of the superior wines of Castello di Querceto. These fields are known for the key role they played in Tuscany's "new wave," introducing the use of international varietals in what would come to be known as Super Tuscans. Such an accomplishment is hardly surprising from the family and winery that helped to found the Consorzio del Chianti Classico at the beginning of the 20th century. For the François family, Castello di Querceto is not only a family legacy, led by Alessandro François, but a family passion. A respect for the land and a dedication to quality resides in every bottle of this prestigious wine line.



### **The Wine: Castello di Querceto, IGT La Corte 2007**

Made with 100% Sangiovese. Following fermentation, the wine is aged at least 12 months in oak barrels from the forests of Allier, Troncais and Limousin, and refined in bottle for at least 6 months. Elegant and dry, the wine has great character and a deep and balanced ruby red color. There are scents of red fruits and herbal aromas with a slight presence of balsamic notes, and a long and smooth finish. The wine has an ageing potential of 20-25 years. Alcohol: 13.5% vol.



## COL D'ORCIA

**The History:** Col d'Orcia literally means the hill overlooking the Orcia River, which marks the South West border of the Brunello di Montalcino territory. The name of the winery is intrinsically linked to the physical location where the vineyards are planted. The winery first expanded in the 1970s-80s under the leadership of Count Marone Cinzano, and, when Cinzano's son Francesco took over the company in 1992, continued to increase to 140 hectares, of which 108 are Brunello-designated vineyards, making Col d'Orcia the largest owner of Brunello vineyards in Montalcino. The winery is one of the oldest and most established in Montalcino and is an important part of the history of Brunello. In 2010, Col d'Orcia became the largest organic wine producer in Tuscany.

### The Wine: Col d'Orcia, Brunello di Montalcino DOCG 2012



Made with particular clones of Sangiovese Grosso, selected by Col d'Orcia, in Montalcino, Siena. After fermentation in stainless steel tanks (designed and built to extract tannins and color efficiently but delicately) the wine is aged for 4 years followed by at least 12 months of refinement in bottles. The wine has a ruby color with violet hues and a bouquet that is intense, ample and lasting. The typical notes of ripe red berry fruits are well balanced with the spice from the oak. This is a well-structured and complex wine with soft ripe tannins and a long and pleasant aftertaste. Alcohol: 14.5% vol.



## DONNAFUGATA®

**The History:** Founded by Giacomo and Gabriella Rallo in 1983 and guided by the fifth generation of the Rallo family, Donnafugata produces wines that are distinguished by both pleasantness and complexity and that represent an innovative and forward-thinking Sicily. The name Donnafugata refers to the novel by Tomasi di Lampedusa entitled "Il Gattopardo" (The Leopard). A name that means "donna in fuga" (woman in flight) and refers to the story of a queen who found refuge in the part of Sicily where the company's vineyards are located today. An adventure that inspired the corporate logo: the image of a woman's head with windblown hair that dominates every bottle.



### The Wine: Donnafugata, Mille e una Notte 2012

Made with Nero d'Avola, Petit Verdot, Syrah and other grapes. Donnafugata's flagship red, this wine has an ample and enveloping bouquet characterized by fruity notes of mulberry, blackberry and plum, and balsamic and spicy scents (nutmeg). In the mouth it is soft and intense, with the great finesse of its tannins. Long persistence on the finish. The label displays the palace where Queen Maria Carolina took refuge when fleeing from Naples, and which was also the favorite house of the writer Tomasi di Lampedusa. This image is captured and embedded into the sky from "Arabian Nights," full of stars and full of promise. Alcohol: 14% vol.



## FONTANAFREDDA

**The History:** In the heart of wine-growing Piedmont - in the hills of the Langhe - Fontanafredda was born: chronicles of the time relate that "by order of 17 June 1858" approx. 54 hectares was registered under the private estate of Vittorio Emanuele II King of Sardinia. The king, who had fallen hopelessly in love with the commoner Rosa Vercellana, also known as "La Bela Rusin," gave the entire parcel of land to her, making her Countess of Mirafiori and Fontanafredda. The history of Fontanafredda had begun, but it did not start operating as a business venture until 20 years later, in 1878, thanks to the farsightedness of Emanuele Guerrier, Count of Mirafiore, son of the king and Bela Rusin. The estate's noble past is still evident at Fontanafredda today in the hunting lodge, hamlet, extensive cellars and vineyards. Fontanafredda is a benchmark for authentically styled Barolo and Barbera wines that deftly balance intense aromas and deep concentration of fruit with outstanding finesse and elegance.

### The Wine: Fontanafredda, Serralunga d'Alba, Barolo DOCG 2013



Made with 100% Nebbiolo grapes. After fermentation the wine is aged one year in barriques from Allier and two year in oaks casks, also from Allier. The wine is then bottled for a further period of maturation in the bottle for at least 12 months. The wine's color is garnet-red with ruby highlights that take on a slightly orange tone over time, while the nose is intense with overtones of vanilla, spices, withered roses and underbrush. The taste is dry but soft, full-bodied with velvety texture and great balance. The wine will reach its peak 6-8 years after harvest, and is very long-tasting. Alcohol: 14% vol.

# GAJA

**The History:** The Gaja name represents a legacy of quality that has evolved since the family immigrated from Spain over 300 years ago. Five generations of Gajas have been producing wines in Piedmont's Langhe hills since 1859, the year Giovanni Gaja, a local grape grower, founded the Gaja Winery in Barbaresco. Named for his grandfather, the son of winery founder Giovanni Gaja, Angelo Gaja began working at the family winery in 1961. Inspired by contemporary and traditional winemaking approaches in France, in the 1960s he began to apply his experiences to the family winery. Angelo introduced barrique ageing, hybrid French bottle formats and longer corks, and clonal and massal selection in the vineyard. In the process, Angelo single-handedly established Barbaresco as one of the great appellations of the world.



## The Wine: Gaja, Barbaresco DOCG 2013

Made with 100% Nebbiolo grapes. The flagship of the Gaja family, this wine is named for its village of origin. The grapes, coming from each single vineyard, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further aged in oak for another 12 months. Initial citrusy notes lead to a sweet fruit expression of wild strawberry, tropical notes of guava and passion fruit. The finish is distinctly floral with nuances of rose, elderflower, violet, musk and white pepper. The palate shows juicy and smooth tannins along with a pure and lean body. This wine is still young, and will develop even more complexity over the next 10-15 years. Alcohol: 14% vol.



**The History:** Founded in the early 1960s by Giorgio Lungarotti, this estate is closely linked to the development of Umbrian wine. Today, his daughters Chiara and Teresa carry on the family mission to elevate Umbrian wines in not only the historic Torgiano estate but an organic estate in Montefalco. Lungarotti owns 250 hectares (600 acres) of vineyards, in which it implements innovative cultivation techniques based on sustainability and respect for the environment. In the early 1970s, Giorgio and Maria Grazia Lungarotti created the MUVIT Wine Museum of Torgiano to enhance their company with a world-class cultural center that collects and displays the vast culture of wine while respecting the territory's unique artistic heritage. Lungarotti thus transformed Torgiano into a destination entirely devoted to the culture of wine.



#### **The Wine: Lungarotti, Vigna Monticchio, Rubesco Riserva DOCG 2009**

Made with Sangiovese and Canaiolo from the Monticchio vineyard. The name Rubesco derives from the Latin verb "rubescere" (to blush with joy). The color is an intense ruby red with violet nuances. The bouquet is elegant and complex, recalling sour cherries and violets, with refined woody notes (cocoa and coffee) and a spicy finish of pepper and cloves. The flavor is warm and velvety, with solid structure and complex, slightly balsamic fruitiness; lovely and pleasantly fresh acidity, intriguing tannins. The finish is long, with spicy closing notes. Thanks to its complexity, it is suited for average ageing of 30-35 years. Alcohol: 14% vol.



**The History:** The Antinori family of Florence, one of the world's oldest and most distinguished wine producers, has lived in Tuscany since the 14th century. The family's Tenuta Tignanello estate is located between the Greve and Pesa river valleys in the heart of the Chianti Classico appellation. In these 127 hectares of vineyards, the Antinori family, more than anywhere else, has expressed its principles and working philosophy: reconcile tradition and modernity with wines which are strictly and authentically tied to their territories of origin. Solaia and Tignanello, the two iconic wines of the estate, have been defined by the international press as "among the most influential wines in the viticultural history of Italy" and are a constant symbol for the Antinori family of a continuous challenge, one driven by pure passion.

### The Wine: Marchesi Antinori, Tignanello 2014



Made with a blend of Sangiovese, Cabernet Franc and Cabernet Sauvignon. Tignanello was the first Sangiovese wine to be aged in small oak barrels, the first modern red wine to use such non-traditional varieties as Cabernet in the blend, and among the first red wines from the Chianti Classico area to be produced without white grapes. Tignanello is produced exclusively from the vineyard of the same name. Ruby red in color with purple highlights, the wine shows an intense nose of red fruit along with hints of sweet spices and underbrush. On the palate, the flavors are fresh and vibrant with supple and balanced tannins. The finish and aftertaste are long and sustained. Alcohol: 14% vol.



**The History:** The first traces of the Mastroberardino enterprise at its present location in Atripalda date back to the mid-18th century; since then, ten generations of the family have followed. The Mastroberardino family, a landmark of the Italian viticulture, has always been recognized as the leading guardian of indigenous grapes in Irpinia and in Campania. The family, in fact, has always paid great attention to the safeguard and valorization of grape varieties such as Aglianico, Fiano, Greco, Falanghina, Piedirosso, and Coda di Volpe. Mirabella Eclano, the main estate owned by the Mastroberardino family, is the center of excellence for enotourism and for the diffusion of the vine culture from Irpinia.

### The Wine: Mastroberardino, Naturalis Historia, Taurasi DOCG 2009



Made with 100% Aglianico grapes. Named after Pliny the Elder's historical tome, Naturalis Historia is a cru made with grapes from an old vineyard in the Mirabello Eclano estate. With great structure and longevity, it is the perfect testimony of Irpinia, a territory described by Virgil as a "land jealous of its many mysteries." The color is deep, ruby red and the bouquet is complex, full, intense and persistent, offering aromas of violets, black currant, blackberry, and strawberry, black cherry, vanilla and chocolate. On the palate, the wine is warm, enveloping, with great structure and softness, as well as aromas of plum, bitter cherry, raspberry, strawberry jam and spices. The wine has an ageing potential of 50 years or more. Alcohol: 13.5% vol.

# PLANETA

**The History:** For 5 centuries and through 17 generations, the Planeta family has been involved with the course of agricultural evolution in the complex land of Sicily, with an approach always inclined to openness and innovation. When the Planeta family planted their first rows next to the fortress of Ulmo in 1985, they already nourished in their hearts and minds the project of how they wished the company to grow; young but with ancient roots, longsighted but vigilant guardians of the land and its traditions. The winery expanded across Sicily with estates in Menfi, Vittoria, Noto, Etna and Capo Milazzo, with the idea of producing each wine in its territory. Planeta founded its estate in Noto in 1998, the land of "Buonivini," to produce Nero d'Avola in the grape varietal's area of origin.



## The Wine: Planeta, Santa Cecilia, Noto DOC 2010

Made with 100% Nero d'Avola grapes. Its name derives from that of the family: Planeta di Santa Cecilia. A very spicy, fruity wine, brilliant and clear, perfumed with carob, bergamot and orange peel. The compact ripe fruit and balsamic notes on the palate dissolve in a sweet and vigorous manner to accompany tannins of dense texture but also open and calibrated to the structure of this wine of deep baritone tones. Traces of graphite confer elements of a high tasting lineage while cleverly elicited wild blackberry and cherry maintain the wine on a register of rigorous style and taste. This wine can be drunk at once or aged up to 8-10 years. Alcohol: 14% vol.



## Rocca delle Macie

**The History:** Rocca delle Macie properties in Castellina in Chianti was purchased in 1973 by the late Italo Zingarelli, a highly-acclaimed Italian film producer best known for his classic spaghetti westerns, and has since then become one of Tuscany's leading wine estates. Quality is a priority. Organic fertilization, careful pruning, the introduction of small oak barriques for ageing, and harvesting by hand are just some of the practices the Zingarelli family instituted at the estate. By 1978, Rocca delle Macie had become one of the best-selling Chianti Classicos in Italy and, in the present day, exports to 41 countries worldwide. Today, Italo's son, Sergio, stands at the helm of the winery where he lives with his wife, Daniela, and their two children.



### The Wine: Rocca delle Macie, Riserva di Fizzano, Gran Selezione, Chianti Classico Riserva DOCG 2013

Made with 95% Sangiovese and 5% Merlot grapes grown in one of the family's most prized vineyard, the Fizzano estate in Chianti. After fermentation, most of the wine matures in 35hl French oak barrels, while a small amount is aged in 225-liter barriques. After the blending, the wine rests in the bottle for another year. The wine's color is an intense ruby red. On the nose, the wine is intense with hints of wild berries and well-balanced spice. The taste is warm with ripe red fruit aromas and a long finish. The newly designed label features the vineyard plots where the grapes for this wine are grown. Alcohol: 13.5% vol.



**The History:** Over a century has passed since two adventurous Piedmontese men - the engineer Sella and the lawyer Mosca - started to drain the land that is now occupied by over 541 hectares of Sella & Mosca vineyards. At the turn of the 20th century, Sella & Mosca transformed from a pastureland into fertile vineyards, commencing the most prestigious wine production in Sardinia. Respect for the place and culture of the wine, and closeness to the land and its traditions are rules handed down by the founders, which have always inspired all Sella & Mosca's work and determined success. The founders were also keen amateur Egyptologists; the winery's logo depicts a wine-pressing scene inspired by the Ancient Egyptian Kingdom in which five men are using long poles to press the grapes contained in a sack, so that the juice filters through the fabric and falls into the jar below.

### The Wine: Sella e Mosca, Marchese di Villamarina DOC 2010



Made with 100% Cabernet Sauvignon. This is Sella & Mosca's most prestigious wine and is dedicated to the noble Villamarina family. Following fermentation and malolactic fermentation, the wine is matured in barriques bordelaises of Tronçais oak for 14 months. It is then racked into larger traditional barrels for 12 months. After bottling, there is a further period of ageing for 18 months. Ruby red in color, the wine has an intense nose with lingering delicious wafts of red berry fruits mingling attractively with notes of vanilla and burgeoning suggestions of spiciness. As the wine matures, it reprises alluring warm notes of hay that meld harmoniously with the Tronçais oak, a reminder of unhurried ageing in small oak casks. Alcohol: 13.5% vol.



# TASCA

CONTI D'ALMERITA

**The History:** The story of Tasca d'Almerita is written in the land of Sicily, the same land that for 8 generations the Tasca d'Almerita family has cultivated with great attention and respect while keeping an eye on the future. And this vision, still today, allows the family to have thriving vineyards and rich, fertile land to farm. Over the years, a precise project to enhance and develop native varieties and territories with greater wine-growing vocation led the winery to expand. In addition to the historical estate, Regaleali, Tasca d'Almerita now has Capofaro on Salina, in the Aeolian islands; Tascante on Mount Etna; Whitaker on Mozia, in the province of Trapani; and Sallier de La Tour in the DOC Monreale area. Each of these estates has a story to tell, each one recounts a different Sicily.



## The Wine: Tasca Conti d'Almerita, Rosso del Conte DOC 2012

Made with 54% Nero d'Avola, 26% Perricone, and 20% other local grapes. The history of this wine goes back to the late 1960s, when founder Count Giuseppe Tasca decided to create a special reserve Regaleali Rosso. He wanted to make a truly Sicilian wine that could age like the great international red blends. Thus Rosso del Conte was born. Deep ruby-red in color, this wine offers enticing aromas of Marasca cherries and herbs with undertones of vanilla and tobacco. On the palate, silky tannins and a rich body culminate in a long, flavorful finish. Alcohol: 14.5% vol.



# TRAVAGLINI

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## GATTINARA

**The History:** Located in the heart of Gattinara, Travaglini was established in the 1920s by Clemente Travaglini. In 1958, Arturo Travaglini followed in his father's footsteps and took over the helm at the winery. The family's passion and commitment to winemaking has not diminished through the generations: Cinzia Travaglini, great-granddaughter of Clemente, manages day-to-day operations at the winery, and her husband Massimo Collauto is the chief winemaker, a role he inherited from his late father-in-law and beloved mentor, Giancarlo Travaglini. Throughout the years, Travaglini has established itself in Gattinara as the most esteemed producer of traditional, limited-production wines from the Nebbiolo grape that illustrate the full range of expressions Nebbiolo can achieve.



### The Wine: Travaglini, Gattinara Riserva DOCG 2011

Made in 100% Nebbiolo grapes. Following traditional red fermentation, the wine is aged for three years in large Slavonian oak casks and then further refined in bottle for one year. The wine has a deep garnet red color, with delicate scents of violets and cherries and traces of black pepper. On the palate, the wine is rich and refined, filled with red fruit, spices, raisins and smooth tannins. The wine has a long-lasting and juicy finish. Travaglini wines are easily recognized by their distinctive bottle shape, featuring a unique curve that fits naturally in the palm of the hand and serves to catch sediment during decanting. Alcohol: 13.5% vol.



**The History:** Vespa Vignaioli per Passione is the name by which the company Futura 14 was presented to the Italian and international markets in 2014. Bruno Vespa, a television personality, had been in love with the wine world since the 1970s, when the great Luigi Veronelli treated him to love also the men and women who were part of this world. For decades Vespa told the story through his articles and one day decided to become a winemaker, associating his sons Alessandro and Federico to the company. The Vespa family owns the beautiful Masseria Li Reni located in Manduria, Puglia. The center of the winery is the production of wines of great quality, wines that are interpreters of a territory and the great power that Puglia has on its wines, wines that are of great balance and pleasantness that can be offered in a goblet to fans around the world.

### **The Wine: Vespa Vignaioli, Raccontami, Primitivo di Manduria DOC 2014**



This wine is one of the most impressive expressions of the typical Primitivo di Manduria, one of the most famous grapes in the entire southern part of Italy and is very well appreciated all over the world for its full-bodied character and powerful organoleptic qualities. 100% black fruit oriented, this is the reinterpretation of a new way of producing wine in Apulia. The wine's visual richness announces its decisive character and velvety impact. Its berry and spicy aroma discloses its remarkable and smooth drinkability. Alcohol: 15% vol.