



Salesa

fine wines

Salesa is our vision of the world of wine, expressed by a rigorous selection of products from all over the world that can best express the potential of the different *terroirs*.


Our desire for discovery is what drives us to explore the world to identify the most interesting Estates and Wineries producing unique wines that are immediately recognisable on the current wine scene.

Our passion for wine is what drives us to investigate every single area and to learn more about every single winemaker selected by us. Direct interactions testify to our determination to offer intense wines that are sure to lift the spirits from producers who stick with tradition.

SR, AT and ASA





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Champagne



H. BLIN Vincelles - The Marne Valley - 1947

Vincelles, in the heart of the Marne Valley, is a charming small town that has become the ancestral home of Pinot Meunier. This is where Henri Blin, who comes from a long line of vintners stretching back to the 17th century, produces his wines.

In 1947, he himself decided to join another 29 winemakers to found "H. Blin & C." cooperative which, today, consists of 120 members and a total area of 118 hectares where mainly Pinot Meunier (70%), Chardonnay (16%) and Pinot Noir (14%) grapes are grown with sustainable techniques.

Cellar master: Sébastien Barbier, Pinot Meunier specialist.

Brut Tradition



Blend: 80% Pinot Meunier, 20% Chardonnay

Dosage: 7 g/l

Disgorgement: 3 months before release

Maturation: no less than 24 months.

Millésime 2011 Brut



Blend: 50%, Pinot Meunier, 50% Chardonnay

Dosage: 7 g/l

Disgorgement: 3 months before release

Maturation: 7 years on lees.



L'Esprit Nature BIO
Extra Brut



100% Chardonnay BIO

Dosage: 4 g/l
Disgorgement: 3 months before release
Maturation: no less than 24 months,
20% in wooden barrels.

Rosé de Saignée
Extra Brut
LIMITED EDITION



100% Pinot Meunier

Dosage: 4 g/l
Disgorgement: 3 months before release
Maturation: no less than 24 months,
no malolactic fermentation.

Blanc de Noir Millésime 2011
Extra Brut
LIMITED EDITION



100% Pinot Meunier

Dosage: 2.5 g/l
Disgorgement: 3 months before release
Maturation: no less than 5 years.



JACQUESSON

Dizy – The Marne Valley - 1798

Founded in 1798 in Dizy, near Ay and Avize, by Claude and Memmie Jacquesson, Jacquesson had even Napoleon among its most discerning customers. Adolphe, their son, played a key role in the history of the company: after taking over the winery, in 1835 he developed the vineyard row training system together Dr Jules Guyot; in 1844, he invented and patented the “muselet”, and, a little later, working with the pharmacist Jean-Baptiste François, he extracted the formula to calculate the exact amount of sugar required for the second fermentation. In 1860, the winery, with 800,000 bottles produced every year, was one of the five major champagne houses.

Currently managed by Jean-Hervé and his brother, Laurent Chiquet, Jacquesson is still producing quality and fine Champagne (about 300,000 bottles), according to traditional methods, with long periods of aging on lees, very low dosages and no filtration or clarification.

80% of the grapes come from the 30 ha vineyard owned by the company – the Grand Cru and Premier Cru in the Marne Valley, and the Côte de Blancs – while the rest of the grapes are purchased from suppliers using 100% organic methods.

Aging takes place in old oak barrels; the "Cuvées" are numbered to date them and to highlight their different characteristics.

Cuvée No. 743 Extra Brut



Blend: 57% Chardonnay, 22%
Pinot Meunier, 21% Pinot Noir.

Wine blending in 2015 with 31%
reserve wines

Dosage: zero

Maturation: no less than 3 years
on lees.

215,330 bottles produced,
including 10,013 magnums and
302 jéroboams.



ANDRÉ JACQUART Vertus - The Marne Valley - 1958

A small winery managed by a family of *récoltant-manipulant* in Vertus, which already existed in 1908. In 1958, André Jacquart produced his first Champagne from his family vineyard located in Le Mesnil-Sur-Oger Grand Cru. Since 2004 the winery has been managed by Marie Doyard, a young fifth generation winemaker but with extensive experience acquired by both her father and mother. Hers is, in fact, one of the most important Champagne families (Maurice Doyard was the co-founder of CIVC), while her mother's surname (Jacquart) belongs to a family of major wine-growers from Le-Mesnil. With a total of 24 hectares of vineyards (200 plots) inherited from both parents (most of them in Le-Mesnil), she took over her mother's company (André is her grandfather), and launched her project, which can be summarized as follows: long periods of maturation on lees (5 years for *sans année*, 8-9 for vintage wines); low dosages (from 0 to 4 g/l); fermentation in old Burgundy barriques. With the exception of a rosé Champagne – which is a blend of Pinot Noir and Chardonnay – all types of Champagne produced by André Jacquart are made entirely of Chardonnay from their own Grand Cru and Premier Cru vineyards. Today, the company produces around 100,000 bottles each year, and although the *Maison* has the vineyards and the ability to double its production without giving up quality, Marie sells her grapes to other producers to keep production constant.

Vertus Experience Blanc de Blancs Extra Brut 1er Cru



100% Chardonnay from Vertus
Dosage: 4 g/l
First fermentation in steel tanks; 30%, in barriques used four times.
No malolactic fermentation; blending with a reserve wine for 1/3 of the total and secondary fermentation in the bottle according to the Champenoise Method.
Maturation: 4 years on lees.

Rosé Experience Rosé de Saignée Extra Brut 1er Cru



80% Pinot Noir vinified in red, 20% Chardonnay
Dosage: 4 g/l
Pinot Noir grapes are selected from a very old plot, and harvested at a specific degree of ripeness to promote their concentration and vinosity. Maceration lasts 36 to 48 hours, then vinification takes place in Seguin-Moreau barriques. Prior to bottling, the wine is blended with some Chardonnay (Le-Mesnil), also vinified in barriques. There are no *vins de réserve* (undeclared vintage wine).
Maturation: 5 years on lees.

Le Mesnil Expérience Blanc de Blancs Grand Cru Brut Nature



100% Chardonnay Grand Cru from Le Mesnil-sur-Oger, Côte des Blancs.
Dosage: zero
Blanc de Blancs is the result of a selection of grapes from vineyards over 50 years old, mostly (80%) fermented in used Burgundy barriques, without undergoing malolactic fermentation.
Maturation: 4 years on lees.

Millésime Blanc de Blancs Brut Nature Grand Cru



100% Chardonnay Grand Cru from Le Mesnil-sur-Oger, Côte des Blancs.
Dosage: zero
Blanc de Blancs Millésime made exclusively from Grand Cru grapes coming from over 50 years old vineyards in Le Mesnil-sur-Oger. It undergoes a first fermentation in Burgundy barriques.
Maturation: 10 years on lees.



OLIVIER HORIOT

Les Riceys - Côte des Bar and Aube - 2000

Olivier Horiot produces his wines from 8.5 ha vineyards in Les Riceys, a town with the most important viticultural area in the entire Champagne region, and once also included in the Burgundy area, where, in addition to the Champagne AOC, two other wine appellations coexist (white and red Coteaux Champenois and Rosé des Riceys). His vineyards are basically dominated by Pinot Noir (75%), followed by Chardonnay and Pinot Meunier varieties, but Horiot is also known for having rediscovered some old varieties, such as Pinot Blanc, Arbanne, Petit Meslier and Pinot Gris, vinified by “*lieu-dit*” to enhance the different characteristics of each plot. Since 2004, with the “Olivier Horiot” brand, production – with 30,000 bottles each year – has remained constant. An original range of vintage Champagne wines, vinified and matured in oak barrels for 1 year on fine lees which are stirred in order to preserve the quality of the fruits of the year. In 2013, the vineyards were completely converted to organic and got the biodynamic certification (Biodyvin).

Métisse Extra Brut



Blend: 80% Pinot Noir, 20% Pinot Blanc from organic and biodynamic viticulture

Dosage: 2 g/l
Disgorgement: 6 months before release.
Maturation: 18 months on lees, vinified in steel tanks and then in wooden barrels.

Soléra Brut Nature



Blend: Pinot Noir, Chardonnay, Pinot Blanc, Petit Meslier, Arbanne, Pinot Gris, Pinot Meunier

Dosage: 0 g/l
Disgorgement: 6 months before release.
Maturation: Solera method
Champagne produced with the popular Solera Method, clearly inspired by the production of Andalusian Sherry.

Séve En Barmont Rosé de Saignée Extra Brut



100% Pinot Noir from En Barmont (Les Riceys)

Dosage: 0 g/l
Disgorgement: 10 months before release.
Maturation: 60 months on lees.
Vinified in steel tanks and then in wooden barrels.

5 Sens Brut Nature



Blend: 20% Pinot Noir, 20% Pinot Meunier, 20% Chardonnay and 40% Arbanne, all vinified separately.

Dosage: 0 g/l
Disgorgement: 12 months
Maturation: 48 months on lees.
Vinified in wooden barrels.





Burgundy



DOMAINE DE LAMBRAYS

Morey Saint Denis – Côte des Nuits - 1365

Located in Morey-Saint-Denis, along the Route des Grands Crus of the Côte de Nuits, Clos des Lambrays is one of the oldest and most valuable vineyards in Burgundy. The estate was mentioned for the first time in the registers of the abbey of Cîteaux in 1365.

The vineyard, which covers an area of 8.7 hectares in the heart of the Côte des Nuits, was divided between 74 owners during the French Revolution, and was reunified only at the end of the 19th century.

In 2014, the LVMH Group bought the *Domaine*, maybe to send a signal to small winemakers in Burgundy that the future would be different.

Over the years, Domaine des Lambrays has produced excellent quality wines, which is why it is also known as the “jewel of the Côte de Nuits”, as its clay and limestone soil and its location at an altitude of 320m above sea level (the highest altitude in the Morey-Saint Denis Grand Crus), allow it to grow a variety of Pinot Noir considered among the best in the world. The vinification method is very traditional (stalk is also used), while, in general, 50% of the quantity is aged in new wooden barrels.

Clos des Lambrays Grand Cru



100% Pinot Noir

Aging: in barrels for at least 2 years, 50% of the quantity in new wooden barrels.

This label comes from the heart of northern Burgundy, with a production of about 40,000 bottles every year.

The first bottle was marketed in 1970.



DOMAINE ALAIN JEANNIARD

Morey-Saint-Denis - Côte des Nuits - 1755

The Jeanniard family has been in Burgundy since 1755, but it was not until 1999 that Alain Jeanniard quit his job in the industrial sector to take over his family's half-hectare vineyard in order to build his own *Domaine* based in Morey St Denis, a small town located between Chambolle-Musigny and Gevrey-Chambertin, the cradle of the great Pinot Noir in the Burgundy region.

Today, Alain owns a total of 4 hectares in Morey-Saint-Denis, divided into Hautes Côtes de Nuits, Gevrey-Chambertin, Chambolle-Musigny, Fixin and Pommard appellations. Herbicides are never used; the land is regularly ploughed and sulphur is used in small amounts. It is, in some way, a unique winery in the Côte de Nuits, as it employs the Cordon Royat pruning system (and not the Guyot system). This greatly reduces yields, but produces berries with thicker, riper skins and lower pH. Some years, due to poor flowering – which is quite common for this method – the company has almost harvested no crop. In addition, Alain opts for almost 100% whole-cluster vinification (*grappe entière*), like for Romanée-Conti and Lambrays. The wines are aged in oak barrels, with a proportion of a quarter of new barrels, while the annual production is around 20,000 bottles.

From 2000 to 2006, Jeanniard was in charge of viticulture on behalf of the Hospices de Beaune for their Mazis and the Clos de la Roche.

Morey-Saint-Denis Vieilles Vignes



100% Pinot Noir from 80-year-old vines

Manual defoliation. Harvest at the onset of the ripening. Limited yields (40 hl). Manual harvest in perforated crates, sorting in the vineyard. Small amounts of SO₂. 100% destemming. Indigenous yeasts. Traditional pressing, twice a day, in covered tanks. Aged in barriques, of which 30% new. No clarification or filtration. Manual bottling at the company, after the wine is aged for 18 months.

Gevrey-Chambertin



100% Pinot Noir from 40-year-old vines (Roncevie and Creux Brouillard)

Manual defoliation. Harvest at the onset of the ripening. Limited yields (40 hl). Manual harvest in perforated crates, sorting in the vineyard. Low amounts of SO₂. Indigenous yeasts. Traditional pressing, twice a day, in covered tanks. Aged in barriques, of which 25% new. No clarification or filtration. Manual bottling at the company after the wine is aged for 14 months.



Morey-Saint-Denis 1^{er} Cru Les Chenevery



100% Pinot Noir from 80-year-old vines.

Manual defoliation. Harvest at the onset of the ripening, with manual harvest in perforated crates, sorting in the vineyard. Limited yields (40 hl). Low amounts of SO₂. 100% destemming. Indigenous yeasts. Traditional pressing, twice a day, in covered tanks. Aged in barriques, of which 30% new. No clarification or filtration. Manual bottling at the company after the wine is aged for 18 months.

Chambolle-Musigny



100% Pinot Noir from 45-year-old vines.

Harvest at the onset of the ripening, with manual harvest in perforated crates, sorting in the vineyard. Limited yields (40 hl). Low amounts of SO₂. 100% destemming. Indigenous yeasts. Traditional pressing, twice a day, in covered tanks. Aged in barriques, of which 20% new. No clarification or filtration. Manual bottling at the company after the wine is aged for 14 months.

Bourgogne Hautes-Côte de Nuits Chardonnay



100% Chardonnay from 35-year-old vines

The grapes come from the town of Chevannes (Hautes-Côtes de Nuits), and more precisely from the “Les Vignes Blanches” plot, which is very steep and south-facing.

Coteaux Bourguignons Rouge

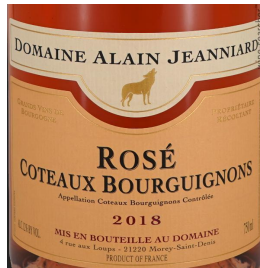


Blend: 50% Pinot Noir and 50% Gamay from 40-year-old vines

The Coteaux Bourguignons appellation was created in 2011 for red, white and rosé wines.



Coteaux Bourguignons Rosé



100% Pinot Noir from 60-year-old vines.

Saignée method.
Slow fermentation in 500L barrels with indigenous yeasts.
Aged in barriques for 12 months and in vats for 6 months. The Coteaux Bourguignons

appellation was created in 2011 for red, white and rosé wines.

Quintessence Bourgogne Pinot Noir



100% Pinot Noir from 45-year-old vines located in Chambolle-Musigny (Les Maladières), and 30-year-old vines from Chevannes (Les Vignes Blanches).

Quintessence is a blend of grapes from the best vineyards in the estate, and combines the power of the typical texture of the Chambolle area with the minerality of Hautes-Côtes-de-Nuits.

Bourgogne Hautes-Cotes de Nuits Chardonnay Vin Orange



100% Chardonnay from 30-year-old vines located in a 0,7 hectare vineyard in Chevannes (Les Vignes Blanches).

Manual harvest. The must undergoes maceration during fermentation for 4 weeks in open vats, only with its natural

yeast. Aged in 500L oak barrels for 12 months, then in steel tanks for another 6 months. Very little sulphur is added before bottling. Unfiltered wine.

Marsannay-la Côte



100% Pinot Noir

The only Village appellation that is applied to red, white and rosé wines. A typical Côtes de Nuits wine, with characteristics similar to the nearby Fixin and Gevrey-Chambertin appellations, produced on low hills located at an altitude of 260 to

320m above the sea level.

The Marsannay AOC covers the municipalities of Chenôve, Marsannay-la-Côte and Couchey. In recent years, many local producers who believe in the potential of some *lieux-dits*, have filed an application with Inao, in order to elevate the most suitable plots in the municipality to 1er Cru status.



DOMAINE VINCENT JEANNIARD

Pommard - Côte de Baune - 2011

Domaine Vincent Jeanniard, which covers an area of almost 5 hectares, was founded in 2011 in Pommard with the aim of respecting the terroir and traditions of Burgundy while adding value to the production. The ploughing of the land, the use of non-chemical products and the desire to preserve the distinctive characteristics of each plot and each vintage are some of the principles of the estate's philosophy. In order to preserve the nature and authenticity of each appellation, no additions are made during vinification.

All Jeanniard red wines are aged in oak barrels for 12 months (20% in new barrels and 80% in 1 to 3 year old barrels), in order to maintain a good balance and reduce the effects of the wood component. Alcoholic fermentations last from 7 to 10 days to extract the tannins and colouring substances contained in the skin, and take place at low temperatures in order to preserve the fineness of Pinot Noir.

Fixin la Mazière

100% Pinot Noir



Le Clos des Mazières faces east and is characterised by major marl and limestone outcrops, which partly explain the harshness of some wines in their early years. Fixin by V. Jeanniard fails to obey this law: the vines are still young, but the grapes are juicy, not very concentrated, yet definitely fruity. After a short period of maceration in concrete or fiberglass vats, the wines are aged in used oak barrels. This way, the wines benefit from oxygenation, as usual, but you can barely taste the oak and the tannins.

Chambolle-Musigny

100% Pinot Noir from vineyards in Les Porlottes, Les Creux Bessants and Les Clos, all on the slopes at the foot of the mountain, for a total of 0.44 ha and with an average age of 20 years.



The Chambolle-Musigny appellation is located between Morey-Saint-Denis and Vosne-Romanée appellations in the Côte de Nuits, Burgundy. Aged in barrels used 1 to 3 times for 12 months. About 2,000 bottles are produced every year.

Gevrey-Chambertin La Justice

100% Pinot Noir from vineyards covering an area of 0.13 ha with an average age of 35 years.



La Justice comes from a calcareous clay sandy soil making it particularly airy. Aging takes place in barrels, 50% of which used once while the other 50% used twice, for 12 months. About 900 bottles are produced every year.

Morey-St. Denis 1er Cru Le Village

100% Pinot Noir from vines with an average age of 35 years



Morey Saint Denis is separated from Clos de la Roche by the Route des Grands Crus, north of the city towards Gevrey-Chambertin. The wines come from a slightly steep terroir, characterised by clay-calcareous marls that are perfect for the Pinot Noir variety. Aged in barrels used 1 to 3 times for 12 months. About 2000 bottles are produced every year.





Pays de la Loire



THIERRY GERMAIN - DOMAINE DES ROCHES NEUVES Verrains - Saumur Champigny - 1993

We are in Verrains, not far from Saumur, one of the most suitable places in the entire Saumur-Champigny appellation, where the best Pays de la Loire wines are produced.

Born into a family of winemakers, Thierry Germain realised very early that his dream was to run a winery. After searching for plots, traveling from Bordeaux to Hungary, he found what he was looking for in Anjou, in the Loire Valley, in the Domaine des Roches Neuves, a 26-hectare estate with the Saumur and Saumur-Champigny appellations. When he managed to buy it, it already had a good reputation but, with a biodynamic approach, he was able to improve the results.

Divided into thirty distinct plots, the vineyards on which the Domaine des Roches Neuves currently can rely are all managed with manual systems, and the grapes they produce are vinified separately based on their plot of origin. With a yield per hectare of about 30hl, corresponding – more or less – to half the average of the other local winemakers, the winery can produce even 15hl per hectare, so, it is clear that the objective pursued by the company is the highest possible quality, at the expense of quantity.

Bulles de Roche Saumur AOC Pas Dosé



Blend: 95% Chenin Blanc, 5% Cabernet Franc

Dosage: 0 g/l.

The grapes are hand-harvested and are gently pressed before fermentation.

The base wine is aged in wooden barrels (225-400L barriques) previously used for Insolite (100% Chenin Blanc).

After *assemblage*, it re-ferments in the bottle according to the traditional method and is bottled without adding liqueurs. Lees aging lasts 18 months.





Piedmont



SCARZELLO

Barolo - Langhe - 1947

A five and a half hectare vineyard and a small family winery located in the charming town of Barolo, with the ambitious aim of producing wines that can reproduce the excellence and authenticity of that area. Scarzello has been making wine since the end of the Second World War, and, in the 70s, it began its first bottling experiments, which were a great success. Although Giuseppe Scarzello is still partially involved in the management of the vineyard and his wife is still engaged in the administrative management, the winery is now run by their young and talented son, Federico, who graduated from the School of Oenology in Alba, and in Oenology and Viticulture at the University of Turin. His approach is the traditional approach of a family of hard workers, madly in love with and always faithful to their idea of classic Barolo. Nebbiolo grapes are grown in various Crus in the municipality of Barolo, of which the most valuable are Pajagallo and Terlo, while Sarmassa is definitely the family's most loved cru. Traditional Barolo is elegant and fresh, and is characterised by fine and smooth tannins, the result of long periods of aging exclusively in large Slavonian oak barrels.

Barolo DOCG



100% Nebbiolo (Barolo) from Vigna Merenda in the Sarmassa cru and from the Terlo vineyard.

Vigna Merenda altitude: 250m above sea level – Terlo 300m above sea level. Exposure: south/south-east. Soil: clay, calcareous with a small amount of sand (Terlo). Training system and plant density: espalier with Guyot pruning system – 5000 plants per hectare. Yield per hectare: 70q. Average age of the vines: Vigna Merenda 10/15 years – Terlo 20 years. Harvest: manual. Total bottles: 5000. Maceration: 30 days, aged in 25hl Slavonian oak barrels for 24 months, then in the bottle for 1 year. First vintage produced: 1946.

Barolo DOCG Sarmassa Vigna Merenda



100% Nebbiolo (Barolo) from 4 plots of Vigna Merenda, in the heart of Sarmassa Cru (2 ha in total).

Altitude: 250m above sea level. Exposure: south/south-east. Soil: clay, calcareous. Training system and plant density: espalier with Guyot pruning system – 5000 plants per hectare. Yield per hectare: 65/70 q. Average age of the vines: 10/15 years. Harvest: manual. Maceration: 30/40 days, aged in 25hl Slavonian oak barrels for 30 months, then in the bottle for 2 years. First vintage produced: 1978. Total bottles produced: 6000.

Langhe Nebbiolo DOC



100% Nebbiolo from Sarmassa

Altitude: 250m above sea level. Exposure: west. Plot: 0.5 hectares, with clay-calcareous soil. Training system and plant density: espalier with Guyot pruning/5000 plants per hectare. Yield per hectare: 7 tons. Average age of vines: 10 years. Harvest: manual. Maceration: 15 days. Aging: in 25hl Slavonian oak barrels for 12 months and in the bottle for 6 months. First vintage produced: 1970. Total bottles produced: 4000.

Barbera d'Alba DOC Superiore



100% Barbera from Sarmassa and Pajagallo vineyards

Altitude: Sarmassa 250m above sea level, Pajagallo 350m above sea level. Exposure: Sarmassa south/south east - Pajagallo southwest. Soil type: clay and calcareous. Training system and plant density: espalier with Guyot pruning/5500 plants per hectare. Yield per hectare: 65q. Average age of the vines: 15 years. Harvest: manual. Maceration: 20 days. Aging: Slavonian oak barrels for 18 Months and in the bottle for 1 year. First vintage produced: 1997. Total bottles produced: 7000.



AZIENDA AGRICOLA RAINERI Novello - Langhe - 2005

The company was founded in 2005 by Gianmatteo Raineri, Fabrizio Giraudo and Luciano Racca, who grew up in the vineyards of the Langhe. Production began with a few bottles of Dolcetto in the Dogliani area, but passion for good wine and respect for tradition drove them to work hard to produce Barbera, Nebbiolo and Barolo wines from vineyards in Monforte d'Alba as early as 2006. The main objective of the company's founders is to produce genuine and classic wines with the help of their families of origin and the precious teachings of the wise winemakers of the Langhe.

The cellar, located in the Panerole di Novello hamlet, is divided into three areas: vinification, which takes place in steel tanks, aging, in large and small French oak barrels, and controlled temperature bottle storage.

Their philosophy is the same as that of the great master winemakers in Piedmont: great respect for every single vine with the exclusive use of manual systems, accurate selection of the oak used for aging, regular tastings to monitor the evolution of wine.

Langhe Nebbiolo DOP Snaat



100% Nebbiolo

Yield per hectare: 65-70 quintals.

Exposure, altitude: south-west, 400m above sea level.

Soil composition: sand and calcareous marl, clay.

Average age and training system: 35 years, Guyot.

Maceration: in steel tanks for about 8-10 days at a monitored temperature (28°-29°C).

After about 2 months of malolactic fermentation, the wine is aged in steel tanks for about 8 months, then bottled with no filtration or clarification.

Average annual production: 8.000 bottles.

Barolo



100% Nebbiolo (Barolo) from Perno in Monforte d'Alba

Yield per hectare: 55 quintals.

Exposure, altitude: south-west, 350m above sea level.

Soil composition: sand and calcareous marl, clay.

Average age and training system: 25 years, Guyot.

Maceration: in horizontal steel tanks for about three weeks at a monitored temperature (28°-30°C).

After about 2 months of malolactic fermentation, the wine is aged in large Slavonian oak barrels for 24 months.

No filtration or clarification.

Average annual production: 13.000 bottles.



CASCINA ALBERTA Treiso - Langhe - 1927

Cascina Alberta is a farm located in Treiso, in the Langhe, and consists of 19 hectares of land in total: 7 hectares are occupied by vineyards, while the remaining 12 hectares by meadows, orchards and woods. Love and passion for the Langhe area and respect for tradition are the main principles of its philosophy. The work carried out in the vineyard is meticulous; without substantially reducing the production, depending on the year the yield varies from 55 to 70 quintals per hectare. From the beginning, the company has practiced sustainable viticulture without the use of pesticides or chemical herbicides. In 2019, the company obtained the organic certification both for the vineyard and the cellar. Its version of Barbera is quite traditional, and the wine is aged – in Slavonian oak barrels with a capacity of 25/50hl – not for long, so as to avoid that the classic aromas and tannins of Nebbiolo are covered by the aromas released by small wooden barrels and by long term aging.

Barbera d'Alba DOC



100% Barbera from the Municipality of Treiso

Average age of the vines: 10-20 years
 Exposure: South, South-West
 Soil: calcareous, slightly sandy
 Average altitude: 350 m above sea level
 Yield per hectare: 70hl/ha
 Fermentation: in stainless steel tanks at a monitored temperature with indigenous yeasts.
 Once the malolactic fermentation is completed, the wine is aged in 50hl Slavonian barrels for 6 months.
 Bottles produced: 7,500.

Barbaresco Giacone DOCG



100% Nebbiolo from the Municipality of Treiso

Average age of the vines: 40 years
 Exposure: South, South-West
 Soil: calcareous, slightly sandy
 Average altitude: 350 m above sea level
 Yield per hectare: 55hl/ha
 Fermentation with indigenous yeasts in stainless steel tanks at a monitored temperature and with daily pumping over for 30 days.
 After racking, the wine is aged in large Slavonian oak barrels where the malolactic fermentation also takes place.
 Bottles produced: 5,500.



VIBERTI GIOVANNI

Fraz. Vergne - Barolo - Langhe - 1923

It all began when Cavalier Antonio Viberti decided to buy the *Locanda del Buon Padre* in Barolo. In 1923, he himself began to produce wine in the basement of the *Buon Padre* with the sole purpose of providing wines to the guests of his inn. Since 2008, the family winery has been managed by Claudio, his grandson, who graduated from the Oenology School in Alba and has continued to focus on Barolo and Barbera d'Alba appellations. The vineyards are the heart of production; they are mainly located in the western area of the Municipality of Barolo, and altitude is the key element they have in common, as they are located 400 to 500 metres above sea level. The work carried out in the vineyard aims to reduce the yield per unit of area through a rigorous and exclusively manual selection of the best grapes as they ripen. Moderate use of technology and the right compromise between tradition and innovation are, on the other hand, the main principles in the cellar, where short-term maceration and fermentation are preferred, and where the wines are aged in vats. Vats are truncated cone-shaped barrels made of untoasted oak wood staves, which promote a well-defined development of varietal aromas and are particularly suitable for long-term aging. Backed up by its experience, and with a total area of 21 hectares, Viberti can count on a production of 130,000 bottles per year.

Buon Padre Barolo DOCG



100% Nebbiolo from vineyards of 8 different Crus (Bricco delle Viole, San Pietro, San Ponzio, La Volta, Fossati, Albarella, Terlo, Ravera, Perno, Monvigliero).

The grapes coming from different areas are vinified separately. After destemming-crushing, maceration and alcoholic fermentation take place in contact with skins for 18 to 20 days. The wine is aged in non-toasted truncated cone-shaped oak vats with an average capacity of 50hl for 36-40 months. Finally, the different wines are blended prior to bottling, with no filtration.

Bricco delle Viole Barolo DOCG Riserva



100% Nebbiolo from Bricco delle Viole Cru, plot dating back to 1964

Grape cluster thinning and selection during harvest. The grapes are collected in 20Kg crates. 14-21 day floating cap fermentation. After malolactic fermentation in steel tanks at 20 °C, the wine is aged in truncated cone-shaped vats for 46 to 50 months. The wine is transferred back to steel tanks before bottling, and marketed after a total of 60 months in the cellar. Long-term cellared vintage production.

Ravera Barolo DOCG Riserva



100% Nebbiolo from Ravera Cru

Grape cluster thinning and selection during harvest. The grapes are collected in 20Kg crates. After destemming-crushing, maceration and alcoholic fermentation take place in contact with skins in vertical containers (floating cap), followed by malolactic fermentation at 20 °C. The wine is aged in truncated cone-shaped oak vats with a capacity of 50 hl for up to 46 months, transferred back to steel tanks where it remains for 2 months before bottling. Aged in the bottle for 12 months before release.





Tuscany



LISINI

Loc. Casanova Lisini - Montalcino – XVI Secolo

Azienda Agraria Lisini covers an area of 154 hectares, and is located in the southern part of Montalcino. Evidence of a connection between the noble Lisini-Clementi family and the area dates back to the mid-16th century. Elina, the great-granddaughter of the founder and the last person to bear the family name, died in 1983. She was the one who founded, together with 24 other companies, the *Consorzio del Brunello di Montalcino*, of which she was President for a while. Her grandchildren and heirs, Carlo, Lorenzo and Ludovica are currently managing the company in the name of tradition and of its past work and achievements, in a wine-growing scenario where few companies and families have such a long history of continuous ownership. The privileged position enjoyed by the vineyards – almost 24 hectares in total – associated with the high quality of the soils is the secret behind the exceptional quality of the grapes, from which the best Brunelli di Montalcino wine is produced. In particular, the vineyards exposed to the Maremma sea currents enjoy a special microclimate, extremely different from other areas in the municipality, as there is little chance of precipitation and no fog. Alternating with woods and olive groves, the vineyards are grown while respecting the environment, by minimising the use of phytosanitary treatments, so as to harvest the best grapes able to express every smallest organoleptic nuance.

Rosso di Montalcino DOC



100% pure Sangiovese grosso (Brunello) from massal selection within the company. The grapes come from the hamlets of Sant'Angelo in Colle and Castelnuovo dell'Abate, south of Montalcino.

Training system: low spurred cordon (70cm). Total area: 1.5ha. Altitude: 300 to 350m above sea level. Soil: tuff dating back to the Eocene. Harvest: manual, in small plastic crates, with a selection of the single bunches. Vinification: in glass-lined concrete tanks for 18 to 24 days, including the period of maceration on the skins. Fermentation: at a monitored temperature ranging between 28 °C and 30 °C, with manual daily *pigeage*. Racking with soft pressing, malolactic fermentation and spontaneous clarification without filtration. Maturation: in Slavonian oak barrels with a capacity ranging from 11 to 40hI for 6 months. The wine is aged in the bottle for 3 months. Production: 8,000 to 10,000 bottles.

Brunello di Montalcino DOCG



100% pure Sangiovese from massal selection within the company.

Training system: low spurred cordon (70cm from the ground). Altitude: 300 to 350m above sea level. Soil composition: tuff dating back to the Eocene. Harvest: manual, with a selection of the single bunches. Vinification: in steel tanks for 20 to 26 days, including the period of maceration on the skins. Fermentation: at a monitored temperature ranging between 24° and 26°C. Manual daily *pigeage*. Racking with soft pressing. Malolactic fermentation, spontaneous clarification without filtration. Maturation: in Slavonian oak barrels with a capacity ranging from 20 to 50hI, for 42 months. The wine is aged in the bottle for 6/8 months. Production: 30,000 bottles.



JURIJ FIORE E FIGLIA Fraz. Lamole - Greve in Chianti – Chianti Classico - 2017

Together with his daughter, Sara, Jurij Fiore – son of the great oenologist Vittorio Fiore – launched a challenging food & wine project in one of the most suitable and peculiar areas in the Chianti Classico: Lamole. An extraordinary location overlooking the hill of the Upper Greve Valley, where the vineyards, some of which are terrace vineyards, alternate with the cultivation of iris.

This hill – whose vineyards are located about 600 metres above sea level, halfway between the towns of Greve in Chianti and Panzano – is perhaps the most popular cradle of Sangiovese.

The experience acquired in Burgundy and his unstoppable desire to get in the game led Jurij to focus on the most authentic expression of vineyards that, after years of negotiation, he managed to buy, after gaining the trust of the local population, known to be very protectionist. These vineyards – covering a total area of about 1.8ha – have, in fact, all the peculiarities of the Lamole area: the right altitude, a skeletal sandy soil, and excellent exposure. Moreover, the company uses the traditional local training system, the so-called “*alberello lamolese*”. With a production of about 2,000 bottles, its objective is definitely not quantity, but quality.

Nonloso Lamole Chianti Classico DOCG



100% Sangiovese

From 12- to 18-year old small terraces, where vines are trained with the spurred cordon system, and other Chianti Classico vineyards located 590m above sea level.
Maceration on the skins.
Aged in barriques.

Puntodivista Lamole Chianti Classico DOCG



100% Sangiovese

A 50-year old plot where vines are trained with the local (Lamole) *alberello* system, and other Chianti Classico plots located 585m above sea level.
Maceration on the skins.
Aged in barriques.

Porcacciamiseria Lamole Chianti Classico DOCG



100% Sangiovese

From 70-year old hybrid vines in Le Masse, 635m above sea level.
Maceration on the skins.
Aged in barriques.



PODERE LE BONCIE

Fraz. San Felice - Castelnuovo Berardenga - Chianti Classico - 1990

Podere Le Boncie is located in the hamlet of San Felice in Castelnuovo Berardenga (Siena), one of the seven municipalities in the Chianti Classico region. The landscape is amazing, and it was here that, in the 80s, Giovanna Morganti inherited a farm surrounded by woods, olive groves and vineyards from her father, Enzo. Today, the vineyards cover a total area of 4 hectares, occupied not only by Sangiovese, the main variety of the area, but also by some minor native varieties such as Ciliegolo, Colorino, Foglia Tonda, Mammolo and Prugnolo. The so-called "alberello" system, is the only training system used for all vineyards – as in the best tradition of the Chianti region – on stony soils, where the silty component makes Sangiovese wine incredibly fine, and gives it a peculiar calcareous acidity. The company opted for natural systems, both in the vineyards and in the cellar, according to the principles of biodynamics. The vinification process is quite traditional, with spontaneous fermentation – in order to preserve the complexity and the life cycle of the vines – taking place in small open vats, without monitoring the temperature and with not very long periods of maceration.

The wines produced by Giovanna Morganti are true, authentic and, above all, they are the symbol of an area that needs to be protected. Giovanna gave up on claiming the Chianti Classico DOCG for her wines many years ago, and today they are simply classified as IGT Toscana.

Le Trame Toscana IGT



Blend: Colorino, Foglia Tonda, Mammolo, Sangiovese from 25-year-old vines.

Spontaneous fermentation in open Allier oak barrels with maceration on the skins for about 20 days.

Aged in used wooden barrels of different capacities for 2 years.

Production: about 16,000 bottles.





Valdobbiate



SIRO MEROTTO

Fraz. Col San Martino - Farra di Soligo -1960

Siro Merotto was founded in 1960 by Giovanni and his son, Siro. Today, the company is run – in the name of tradition – by his grandchildren, Mirko and Nicola who grow their own vineyards located on the hills of Col San Martino, in the province of Treviso. Their wines are produced exclusively from Prosecco grapes and other old varieties typical of the area. The grapes are hand-harvested to preserve their quality, obtained by using the most natural and organic systems available. The cellar uses very traditional methods with long-term aging of the wines on their own yeasts, in order to obtain the right balance between acidity, minerality and structure. Re-fermentation takes place at low temperatures to enhance the wine elegance and create the perfect fine “perlage”. The entire company uses the energy produced by photovoltaic systems to be energy independent and respect the environment.

In un Sol Bianco Rifermentato in Bottiglia



100% Glera

A white wine undergoing secondary fermentation in the bottle. Alcoholic fermentation takes place in April when temperatures reach 18 °C, after the wine has been bottled with its own suspended yeasts. For this reason, its alcohol content is 11%, while residual sugar is 0 g/l.

Spumante Brut Valdobbiadene Prosecco Superiore DOCG



100% Glera from a clay plot at the bottom of the valley which contributes to its unique characteristics.

The result of a complex *terroir* and the mild climate enjoyed by the rigorously selected vines it comes from. *Bâtonnage* and long-term fermentation make it the authentic expression of the area. The wine undergoes secondary fermentation with the Martinotti method (60 days), and has an alcohol content of 11.50%, while residual sugar is 5 g/l.

Rive di Col San Martino Valdobbiadene Prosecco Superiore DOCG



100% Glera from grapes grown on a hilly *terroir* with excellent southern exposure.

The work carried out in the vineyard is particularly meticulous, which is why this wine is one of the highest qualitative expressions of Prosecco. Alcohol content: 11%. Residual sugar: 4 g/l.





Colli Piacentini



TENUTA BORRI

Travo - 2011

Graziella Borri's family had been producing wine for at least five generations, although it was not their main activity, given the size of the property. But, today 3,5 ha are fully exploited to make wine, while another 1,5ha will soon be ready for production, for a total of 5ha. The vineyards, facing south-southwest, are all located in Travo (PC), in the hamlet of Margherita, in Media Val Trebbia, 400 to 700 metres above sea level, on calcareous-marl soils that have always been particularly suitable for growing grapes. Andrea Pradelli, an agronomist who defines himself as an Independent Winemaker, is currently managing the company full time. In 2008, the historic vineyards owned by the company were restored, and in 2011 Andrea produced his first bottles. Today, production is around 16,000 bottles/year. Use of chemical fertilizers is minimised, and the company does not resort to weeding. It chose not to get the organic certification, as *Flavescence dorée* is widespread in this region. All grapes are hand-harvested after being selected directly in the vineyard. The vinification methods used are the traditional ones, and fermentation is exclusively spontaneous, which means that naturally occurring yeasts do the job of fermentation, and the process is not controlled. The use of sulphur dioxide, mainly during pressing to direct fermentation, is minimised; for some types of wine, no sulphur dioxide is added.

I Gerbidi**Ortrugo dei Colli Piacentini DOC**

100% Ortrugo from the Galantini vineyard in Travo, hamlet of Margherita, facing south and located on calcareous-marl soils, 400m above sea level.

Grapes harvested exclusively by hand. Maceration in the wine must for 2 to 3 days, to extract colour and aroma compounds; gravity racking and spontaneous free-run must fermentation with vinification in stainless steel tanks, where also second fermentation and refermentation take place, after a period of 4 to 5 months on yeasts and fine lees. Aged in the bottle for 3 months.

I Rovi Bianchi**Colli Piacentini Trebbianino Val Trebbia DOC**

Blend: Ortrugo, Malvasia di Candia Aromatica, Moscato Bianco, Trebbiano Romagnolo and Sauvignon Blanc from the Filagnoni vineyards in Roncole di Sopra (Travo) facing southwest and located on calcareous/arenaceous and ophiolithic soils, 500m above sea level.

Grapes harvested by hand. Maceration for 2 to 3 days, gravity racking and spontaneous free-run must fermentation with vinification in stainless steel tanks, where also secondary fermentation takes place, after a period of 4 to 5 months on yeasts and fine lees. Aged in the bottle for 3 months.

**Campo ai Preti
Emilia Rosso IGT**

Blend: 60% Croatina, 40% Barbera from the Vigna dei Galantini in Travo, hamlet of Margherita, 400m above sea level, facing south and located on calcareous-marl soils.

Manual harvest. 18-day maceration with spontaneous fermentation. Vinified and aged on yeasts and fine lees in stainless steel tanks for 8 months. Second fermentation in the bottle with natural re-fermentation of the wine, which is neither filtered nor stabilised. Aged in the bottle for 6 months. Sediments in the form of yeasts and tartrate crystals can be appreciated.

**Le Tinaie
Colli Piacentini Barbera DOC**

Blend: 100% Barbera Barbera from Galantini and Pezza vineyards in Travo, hamlet of Margherita, 460m above sea level facing south and located on calcareous-marl soils.

Manual harvest. 18-day maceration to extract colour and aroma compounds, with spontaneous fermentation. Vinified in stainless steel tanks, where aging also takes place on yeasts and fine lees for at least 12 months. Part of the wine rests in Allier tonneaux for 3 months. The wine is neither filtered nor stabilised. Aged in the bottle for 3 months.





Liguria



OTTAVIANO LAMBRUSCHI

Castelnuovo Magra - La Spezia - Colli di Luni

Ottaviano Lambruschi is a farm founded in the 1970s by Ottaviano, who, in a period characterised by rural flight, decided to go against the grain and quit his job as a quarryman to invest in agriculture. So, he first bought a 1-hectare vineyard in Costa Marina, a lovely and panoramic plot on the hills of Castelnuovo Magra, and later, he acquired other vineyards located in the most valuable viticulture areas in Liguria, including Sarticola, a plot that was already known for its qualities at the time of the ancient Romans. In the mid-1980s, Fabio, Ottaviano's son, completed his studies in agricultural technology and started working full time in the company, both in the vineyard and in the cellar. Since then, the farm has continued to grow while remaining a family-run company. Its philosophy, in fact, has been defined from the beginning: territoriality is the key point, preserved by maintaining the right balance between tradition, technology and innovation. Today, its vineyards cover an area of 6 hectares, and are grown with the integrated pest control approach, aimed at reducing the number of plant protection treatments, which are allowed only three times a year. The main variety grown is Vermentino, followed by Sangiovese, Merlot and Canaiolo. The vine training system used is the Guyot system, which guarantees an orderly and precise arrangement of the vineyards, 80% of which are on the hills: from the lowest vineyards, with young plants, Colli di Luni Vermentino is produced, while the two Crus of the company, Costa Marina and Il Maggiore, come from the highest vineyards. The grapes are vinified separately, depending on their origin, in order to enhance the different characteristics of the area as much as possible, and then are assembled. In the cellar, vinification and aging take place exclusively in steel tanks at a monitored temperature, so as to preserve the aromas of Vermentino and other varieties. Every year, the company produces about 40,000 bottles.

Costa Marina Colli di Luni Vermentino DOC



100% Vermentino from the 4-hectare Costa Marina Cru vineyard facing south-east, located on the hill behind Castelnuovo Magra, 220m above sea level.

Stony soil, with grey and red clays, rich in minerals and iron. Plants: 1973/2000/2010. Training system: single overturned (Guyot). White vinification with soft pressing at a monitored temperature of 15/18 °C. Aged in stainless steel tanks at 15 °C. Annual production: about 20,000 bottles.

Il Maggiore Colli di Luni Vermentino DOC



100% Vermentino from the Costa Maggiore Cru facing south/south-east, located on the hill in front of Costa Marina, 220m above sea level.

It takes its name from its altitude, being in fact the highest plot of land owned by the company. Stony and schist soil, rich in iron and other minerals.

Plants: 2009. Training system: single overturned (Guyot). White vinification with soft pressing at a monitored temperature of 15°/18°C for about 15 days. Aged in stainless steel tanks at 18 °C. Annual production: about 7,000 bottles.



AZIENDA AGRICOLA POSSA

Riomaggiore - La Spezia - Cinque Terre - 2004

Possa is a winery overlooking the sea in the steep Possaitara valley, in Riomaggiore, in the province of La Spezia. Among the rocks that characterise the valley, shaped by bad weather and atmospheric agents, plots of arable land were obtained. We are in the heart of the Cinque Terre, where Samuele Heydi Bonanini has been producing local wine according to traditional methods and from plots covering a total area of 4.5 hectares since 2004. Viticulture is particularly difficult in this area, and winemakers are considered as heroes, but Samuele has never given up and continues to work with the same passion and philosophy to which he has always been faithful. His ancient rows of local grapevines, such as Albarola, Bosco, Canaiolo, Bonamico and Piccabon contribute to create a spectacular and colourful landscape: the vineyards blend into nature, with its fruit trees, vegetable gardens, caper plants, lavender bushes, poppies and palm trees. With a soil rich in stone chippings and the nearby sea providing an excellent microclimate in the summer and in winter, Possa can truly benefit from a unique *terroir*. The average age of the vines is 40 years, the grapes are hand-harvested, and fermentation is always spontaneous, without adding any selected yeasts and with small quantities of sulphur. With a production that sometimes and for some labels does not even exceed 500 bottles, the products offered by Azienda Agricola Possa can really be considered as niche wines. Total annual production is around 15,000 bottles.

Cinque Terre DOP



Blend: 80% Bosco, 20% Albarola from 55-year-old vines cultivated on a low pergola on marine soils rich in sand and sandstone chippings.

Area covered by the vineyards: 2ha

Plant density per hectare: 6,000

Vinification: destemming, mechanical pressing for 5 days with pumping over every six hours and spontaneous fermentation in stainless steel vats.

Aging: 50% in small oak and acacia barrels, 50% in stainless steel tanks for 8 months prior to bottling.

Unfiltered wine.

Annual production: about 6,700 bottles.

Parmaea Vino Bianco



Blend: 60% Vermentino, 20% Albarola and 20% Trebbiano from vines with an average age of 45 years facing north, located 35-40m above sea level and arranged in rows on a calcareous soil.

The grapes come from the only vineyard on the island of Palmaria, the largest in the La Spezia archipelago, which is located in front of Portovenere.

Area covered by the vineyards: 0,6ha. Plant density per hectare: 2,000
 Vinification: destemming, pressing and maceration on the skins for 24 hours. Spontaneous fermentation. Aging: in stainless steel tanks on lees prior to bottling. No filtration or clarification.

Annual production: about 1,200 bottles thanks to a collaboration between Grand Hotel Portovenere and Possa.

Annual production: about 7,000 bottles.





Spain



BODEGAS RODRIGO MENDEZ

Rías Baixas - Galicia - 2003

Rodrigo Méndez comes from a family of winemakers from Meaño, Galicia, and belongs to the new generation of *viñadores* who focus, in particular, on the land. After renovating Forjas del Salnes, his family “bodega”, a process that began in 2003 and was implemented with the support of his fellow countryman Raúl Pérez, in 2012 he felt – once again – the need to give vent to his creativity and launched a small-scale project, which was more personal; indeed, it bears his name. His are not the typical Galician vineyards: they are hidden in the mountains, surrounded by pine forests. Here, Rodrigo grows native Galician vines and uses natural yeasts for the fermentation process. The wines produced by this winery show Albariño grape variety from a different perspective. All these wines undergo spontaneous fermentation, and are aged in old wooden containers without monitoring temperature. This is how Albariño has always been vinified since the early 1980s, when stainless steel technology was implemented by all wineries. Today the wines from this region are no longer produced according to this procedure, which is why Rodrigo's wines are so unique and special. Around 45,000 bottles are produced every year.

Toralla Vinos Atlanticos Blanco



100% Albariño from Rías Baixas DO from 40-85 year old vines grown on sandy and granite soils.

Aged for 16 months, 20% in used barrels and 80% in stainless steel tanks. Forjas de Salnés is a partnership between Raúl Pérez and Rodrigo Méndez. The project was launched in 2005 with the aim of creating an old-fashioned version of Albariño and red wines from varieties typical of the Galician coast.

Being born in this region, his local knowledge and connections have proven very useful in identifying and protecting the rights to grow some very old Albariño plants, many of which had been abandoned.

Cies Albariño



100% Albariño from Meaño Rías Baixas DO, from 55-65 year old vines grown on sandy-granite soils at sea level

Fermentation takes place with 100% indigenous yeasts without monitoring the temperature, in old wooden containers, while a small quantity in stainless steel tanks. 50% is aged in 2000l oak barrels for 12 months, while the other 50% in steel tanks. The wine does not undergo malolactic fermentation. Cies is a wine produced in O Salnés, a *comarca* in the north-western part this Atlantic region, and is named after an island in the Rías Baixas region. The climatic conditions of this area make it a real “Atlantic” wine.

Production: about 6,000 bottles.



LUIS PÉREZ

Cádiz - 2002 (1844)

The Bodegas Luis Pérez project was launched in 2002 by Luis Pérez Rodríguez – professor of Oenology at Uca and a former winemaker in Domezq – and his children. Originally, the project was focused on still wines, more precisely the adaptation of international vines to the soils of Jerez and its unique location, being the southernmost vineyard in Europe.

But the new generation that took over the winery completely revolutionised the idea behind the project. According to Willy Perez, Luis' son, Tintilla and Palomino vines are the ones that best represent the potential of Cádiz wines today. The vineyards are located in the four most renowned historic *pagos* in the Jerez area: Pago Balbaina, Pago Macharnudo, Pago Carrascal and Pago Añina.

The calcareous clay soil typical of this area gives the wines peculiar saline notes and great minerality. Each variety is hand-harvested, with a rigorous selection of the bunches in order to produce highly structured wines with balanced varietal expressions, the pleasant taste of its sweet tannins being absolutely remarkable.

La Escribana Vino de Pasto



100% Cádiz VT Palomino from Cerro del Obispo (a legendary hill in the Pago de Macharnudo) facing south-east and located 100m above sea level.

The winery opts for massive pruning to reduce production and decrease the alcohol content. The grapes are harvested prior to ripening to preserve their acidity, then the ripest bunches are harvested. After sun-drying for a short period of 5/6 hours, and after cold fermentation in stainless steel tanks, the wine is aged on lees under a veil of flowers in 80-year-old Jerez de la Frontera barrels for 12 months.



ENVÍNATE

Galicia - Ribeira Sacra and Canary Islands - 2005

Envínate is the brainchild of four friends (Roberto Santana, Alfonso Torrente, Laura Ramos and Josè Martínez). The gang formed when they were studying Oenology at Miguel Hernandez University of Alicante. The Envínate *terroir* winds its way through small plots in Ribeira Sacra (Galicia), Extremadura, Almansa (a region south-east of the Iberian Peninsula) and Tenerife. The latter, together with the Canary Islands, is a truly unique area for wine-making in Spain – and not just in Spain – as they are tropical islands characterised by volcanic soils and the Atlantic climate. Here we find 33 grape varieties and very old vines, which are often still ungrafted. The training methods are those used in the 1400s, and the genetic background of the grapes is the same as more than 5 centuries ago. Tenerife is a small jewel with great potential to Envínate; more than half of the production, in fact, comes from this island. The company currently owns 42 hectares of plots genetically suited to the *terroir* and authenticity to which the project is aimed. The wines come from blends of grapes from different vineyards, albeit from the same area, and are grown and processed in the cellar with different vinification processes which are mixed prior to bottling. No chemicals are used in the vineyards, the grapes are harvested by hand and stomped by foot and the wines are fermented exclusively with indigenous yeasts. Only 6-year and older barrels are used, so that the wood component can be barely perceived and the must tannins preserved, since both the structure and evolution of the grapes in this area are exceptional, and their natural peculiarities shall not be overshadowed by wood. Sulphur is rarely added, and when this happens the quantities are quite small. The final results are real works of art.

Benje Tinto



Blend: 95% Listán Prieto and 5% Tintilla from 70-120 year old vines grown in containers, located in Santiago del Teide in Tenerife 1,000m above sea level, on volcanic soils.

The grapes, which are not de-stemmed, undergo cold maceration before a 30-day spontaneous fermentation. Aged in French barriques for 8 months. No filtration or clarification. No added sulphur. Usually Envínate wines are not identified by any designation of origin, but these bottles bear the Designation of Origin of Ycoden-Isora, where the wine is produced.

Benje Blanco



Blend: Listán Prieto (red grapes) and Tintilla from very old, almost wild vines, grown in pots in the Santiago del Teide area, over 1,000m above sea level in the northern part of Tenerife.

The grapes are hand-harvested, then crushed and de-stemmed (some top quality green stalks are left during fermentation). The two varieties undergo separate fermentation: in concrete tanks and in open tanks, respectively. 10 to 30 maceration, depending on the mass and the year. Aged in French barriques for 8 months with no bâtonnage and no added sulphur. No filtration or clarification.



Táganan Vinos Atlantico Tinto



Blend: Listan Negro, Listan Gaucho, Malvasia Nera (plus other indigenous varieties not yet identified) from 50-150 year old vines, on mainly volcanic soils.

This wine takes its name from Taganana, the northern area of Tenerife, which, in the old language spoken by the indigenous people who lived there before the Spanish invasion, means “in the mountains.”

Spontaneous fermentation, with 30% of grapes left uncrushed in open concrete tanks, while 70% is crushed. Aged in old French oak barrels with a capacity of 225-500l for 8 months.

No filtration or clarification.

Táganan Parcela Margalagua Vinos Atlantico

Blend: 88% Negramoll and Listán Negro (red grapes), 12% Listan Blanco (local Palomino strain) from a micro plot in Táganan, Tenerife, 100 and 200m above sea level, on volcanic soils, where the vines are not pruned and tend to slope towards the sea.

100% whole cluster fermentation, with natural yeasts in small open tanks and daily pressing. Aged in 500l neutral oak barrels for 11 months, then in old French barrels with a capacity of 228 to 600l for about 11 months.



Migan Vinos Atlanticos Tinto



100% Listán Negro coming from two different areas in Tenerife: the first part, called “La Habanera”, 600m above the sea level with a purely volcanic sand soil, is entirely cultivated with the braided cord (*cordon trenzado*) and natural systems. The remaining 40% comes from one of the oldest plots, 300m above sea level, with purely clay soils.

Both grape varieties are hand-harvested, undergo fermentation, and then are crushed separately; the grapes coming from La Habanera undergoes whole cluster fermentation, while fermentation takes place for 15% of the grapes coming from the other plot. The wine is first aged in concrete tanks, then in old French barrels with a capacity of 228-600l for about 11 months.

Palo Blanco Vinos Atlantico Blanco

100% Listán Blanco from over 100 year old vineyards (1.5 hectares) 600m above sea level, cultivated with the *cordon trenzado* system.

The grapes are hand-harvested and collected in small crates, then whole clusters are pressed and fermented with the skins in concrete tanks, without malolactic fermentation. Aged in two large 25hl barrels from Friuli for 10 months.

No clarification or filtration. This is the first white wine from the Orotava Valley produced with this indigenous grape variety.



AUGALEVADA

San Clodio (Ourense) - Galicia, Ribeiro - 2009

Augalevada is a small farm located in the town of San Clodio (Ourense), in Galicia, owned and managed by Iago Garrido and his wife. After studying agricultural engineering, Iago, a young man and a former promise as a football player, discovered permaculture, and when he found an abandoned slope behind the ancient Monasterio de San Clodio, he decided to purchase just over 4ha, built a winery and planted 2.5ha of vines, spread over the granitic terraces, struggling against an invading forest. Augalevada was founded in 2009, and takes its name from a stream passing right through the middle of the farm, north of the Ribeiro DO, not far from the Avia River, in the Rioboó area, once renowned for its red wines. The stream (*levada*) is an undeniable advantage in this area – among the hottest in Spain – creating a cool airflow during the hot summers. The terraces outside his home were once exploited to grow Treixadura, Albariño and Godello varieties, but in an effort to plant varieties more suitable for the area, Iago decided to uproot his Albariño and Godello vines and replant varieties such as Caiño Longo, Caiño da Terra, Caiño Blanco and Agodelo. The vineyards are located 250 to 300m above sea level, and there is a difference in height of about 100m between the highest and the lowest part, which makes the wines quite complex. Iago built his cellar digging into the granitic hill over three floors allowing for gravity during winemaking; his wines, in fact, are aged in 500l and 600l barrels, as well as in clay amphorae – *tinajas* made by the master Juan Padilla from Villarrobledo – buried underground in the cellar basement. Each amphora and barrique develops its own free-run must, emphasizing the different peculiarities of the wines. Sulphur dioxide is only added at bottling reaching a minimum of 20-25 mg/l in total. Augalevada is the first certified biodynamic winery (Demeter) in the history of Ribeiro: Galician cows chew the lush grass, the hens wander around the vineyards, and several fruit trees and a vegetable garden provide the Garrido family with food. Today, Augalevada is one of the most progressive wineries in Spain working on the restitution of a historical and incredible *terroir*.

Mercenario Blanco



Blend: 50% Treixadura, 20% Albariño, 15% Palomino, 10% Caiño Branco and 5%

Torrontés from 10-40 year old vineyards located in the three Ribeiro valleys, Arnoia, Avia and Miño, on decomposed granite soils and clay gneiss.

Vinification: the different grape varieties are pressed together and undergo alcoholic fermentation with indigenous yeasts in stainless steel takes.

Aging: 70% in 400l amphorae for 10 months and 30% in used French oak barriques

(500 l) under a veil of flowers.

Production: about 3,200 bottles .

The wines produced by Iago bearing the Mercenario label are made from his own grapes and from grapes purchased in different Galician DOs from growers who practice sustainable agriculture.





Portugal



LUIS SEABRA VINHOS Douro Valley - 2012

Luis is now known to be one of the masters belonging to the new generation of Portuguese *vignerons* who since the mid-1980s have devoted themselves to the production of elegant unfortified wines in the land that was the ancestral home of Port wine, the Douro Valley, the oldest delimited appellation in Western Europe, founded in 1756. After spending a decade making wine at Dirk Niepoort, Luis quit his prestigious post to strike out on his own, with a terroir-based approach to vinification, also focused on the type of soil (yellow schist – or “xisto” – an acid and crystalline soil) and the climate that characterise the area. Surrounded by the hills of the Cima Corgo sub-region, almost 600m above sea level, Luis grows his vineyards with minimally invasive methods to respect the nature of the soil, particularly rich in minerals. His vines, indigenous red and white varieties naturally mixed, experience a drastic day to night temperature variation that extends the ripening period. No chemicals are used, and fermentation is always spontaneous. Seabra wines are today a sublime example of the *terroir* of the Douro Valley, their native land.

Xisto Cru Branco



Blend: 70% Rabigato, 10% Codega, 10% Gouveio and 10% Viosinho Dozelino Branco from 90-100 year old vineyards, in the southern part of the Douro Superior, in the eastern Douro near the border with Spain, 650-700m above sea level, on a mica-schist soil.

CRU means “raw” in Portuguese, as this wine is produced with non-invasive methods, resulting in a raw expression of the soil from which they come. Spontaneous fermentation in used tonneaux with indigenous yeasts found on the fruit (only sulphur dioxide is used) and in stainless steel tank for a very short period. Resting on lees for 9 months, then in used French oak barrels for 12 months, with no bâtonnage or malolactic fermentation.

Douro Xisto Ilimitado Branco



Blend: 50% Rabigato, 20% Codega, 15% Gouveio (Godello) and 10% Viosinho from low-yield 30-45 year old vines, 500 to 600m above sea level, on the schist (xistus) soils of Cima Corgo, a sub-region of the Douro Valley.

The entire fermentation process is spontaneous, and takes place in used barrels for 90% and in stainless steel for 10% with the use of wild indigenous yeasts. 90% is aged in used barrels,

while the remaining 10% in stainless steel tanks.

Resting on lees for 1 year with no bâtonnage.

This wine is considered as the most comparable version of Chablis outside Burgundy.





Valais



HISTOIRE D'ENFER

Corin-de-la-Crête - Rhone Valley - 2008

Histoire d'Enfer was founded in 2008 by three wine lovers: Alexandre Challand, James Paget and Dr Patrick Regamey. Three friends who shared passion and a strong desire to produce excellent wines on the amazing calcareous soils of the Canton of Valais, and, in particular, in Corin, Miège, Sierre and Salquenen. Histoire d'Enfer mainly produces great local wines from low-yield vineyards, which are the perfect combination of elegance, structure, finesse, intensity and sapidity. Pinot Noir, Syrah, Cornalin, Humagne Rouge, Diolinoir as well as Petite Arvine, Païen, Humagne Blanche, Chardonnay and Malvoisie are grown on its 7-hectare vineyard. Today, the company produces nearly 28,000 bottles every year.

Chardonnay Vieilles Vignes Réserve



100% Chardonnay from a 1975 plot on very poor and calcareous soils.

Direct and soft pressing. 24h static decantation. Controlled temperature fermentation in stainless steel vats. Small amount of So2 added due aging in the cold cellar.

No clarification or filtration prior to bottling, which follows the lunar calendar.

Pinot Noir L'Enfer du Calcaire

100% Pinot Noir from vines grown on the uplands in Salgesch, planted in 1982.

Cold maceration for 8-10 days and vinification for 10 days with 25% of stalks. Aged in 100% new fine grain barrels from Central France with a capacity of 600l for 12 months. Bottled after 14 months without aging, with a series of gentle filtrations and according to the lunar calendar.



Cornalin L'Enfer du Calcaire



100% Cornalin from low-yield plots.

Cold maceration for 8-10 days and 10-day vinification with no stalks. Aged in 75% new fine grain barrels from Central France for 12 months. Bottled after 15 to 18 months without aging, with a series of gentle filtrations and according to the lunar calendar.

Syrah L'Enfer de la Patience



100% Syrah from plots located in Miège and Corin on soils very rich in limestone.

The grapes are not destemmed and rest in 60% new French barrels for 12 months. The wine is bottled after 18 months without aging, with gentle filtration and according to the lunar calendar.

Pinot Noir Calcaire Absolu



100% Pinot Noir from the oldest vineyard owned by the company on Salgesch, planted in 1982.

Cold maceration for 8 to 10 days, and whole-cluster vinification for 10 days. Aged in new fine grain barrels from Central France with a capacity of 600l for 12 months. Bottled after 14 months without aging, with a series of gentle filtrations and according to the lunar calendar.

Diolinoir L'Enfer de la Passion



100% Diolinoir (from Pinot Noir and Rouge de Diol hybrid grapes).

Whole-cluster vinification. Aged in 40% new fine grain barrels from Central France for 12 months. Small amount of So2 added due to cold maceration in the cellar. Bottled after 18 months without aging, with gentle filtration and according to the lunar calendar.



Païen Reserve



100% Païen (also known as Heïda or Savagnin Blanc) grown in the Swiss Alps, near Crans-Montana in the Canton of Valais.

Direct and soft pressing. 24h static decantation.
Aged on its lees in new 600l Tronçais oak barrels for 12 months, without any racking, then in vats on lees for another 6 months.
No clarification and filtration prior to bottling, according to the lunar calendar.

Petite Arvine Reserve



100% Petite Arvine from the oldest vineyards in Corin and Sierre (1967 and 1987) on a very poor soil rich in limestone.

Direct and soft pressing. 24h static decantation.
Controlled temperature fermentation in stainless steel vats with no malolactic conversion.
No clarification and filtration.
Aged in 600l barrels.

Riesling L'Enfer du Schiste



100% Riesling from a plot very rich in limestone located in Corin.

Vinification in vats, with no malolactic fermentation.
Since 2016 all the Riesling wines produced by the winery have been vinified in different barrels.

Vin Orange Tentations Ultime



Blend: Fendant and Sylvaner, noble Valais grape varieties.

Whole-cluster grapes are not destemmed. Maceration takes place on the skins of Chasselas and Sylvaner for 6 weeks, without adding sulphur.
Aged in 600l barrels for 1 year. The lees were stirred according to the lunar calendar.





Ticino



TENUTA BALLY & VON TEUFENSTEIN

Vezia – Ticino - 1917

Tenuta Bally & Von Teufenstein was founded and the vines planted in 1917 by Ernst Otto Bally, a shoe manufacturer who was definitely a pioneer and a far-sighted man. The estate includes the moraines of the Crespera, on the south and south-west sides, on which the vineyards were planted and took root quickly. After grape phylloxera destroyed his vines, Ernesto Otto Bally refused to use one of the many other varieties proposed to rebuild the damaged vineyards, and had the intuition to plant native Merlot shoots. Today, the vineyard covers an area of 6.5 hectares and also includes the small plateau overlooking the slope in the shape of an amphitheatre. In the 1980s, the company adopted a new strategy. Traditional Cresperino Merlot was modified, thanks to a longer and more rigorous vinification process, which contributed to better define the structure of its tannins. The typical characteristics of the soil of the Crespera were better enhanced, and those pleasant and wild smoky notes that make this wine immediately recognisable, even with blind tasting, finally emerged.

Cresperino Merlot



100% Merlot from the Crespera plot, on a calcareous clay soil rich in skeleton. Average age of the vines: 35 years.

Classic vinification in concrete tanks with 14-day maceration. Aged in 300l barrels used two and three times.

La Sfinge Chardonnay

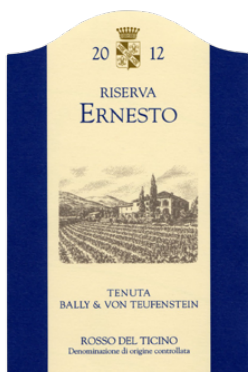


100% Chardonnay from La Piana vineyard, on a calcareous soil.

Vinification in French oak barriques after soft whole-cluster pressing. Aged in wooden barrels on its lees for 10 months with frequent bâtonnage.



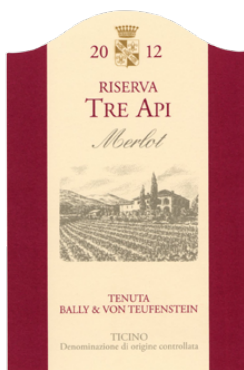
Riserva Ernesto Rosso del Ticino



Blend: 75% Merlot, 20% Cabernet Sauvignon and 5% Cabernet Franc from Ronco and Piana vineyards, over 35 years old.

Calcareous clay soil quite rich in skeleton. Classic vinification in concrete tanks with 25 to 30 day maceration.

Riserva Tre Api Merlot



100% Merlot from vines over 70 years old grown in the plot called Piana Vecchia, with a yield limited to a few grams per single plant, which contributes to the superb quality of this wine.

Vinification takes place in open steel tanks with 30-day maceration and frequent punching down. Aged in 3001 French oak barrels, with 25% of wooden barrels used once.

La Piana Sauvignon



100% Sauvignon Blanc from La Piana vineyard.

White vinification after soft whole-cluster pressing. Aged in steel tanks and in the bottle for about 6 months.

Sarabanda Bianco di Merlot



100% Merlot grapes from the youngest vineyards in the Estate.

White vinification after soft whole-cluster pressing.

No added colorants. Aged in steel tanks and in the bottle for about 6 month. Pleasant young wine.

Topazio Rosso del Ticino



Blend: 75% Cabernet Sauvignon, 20% Merlot and 5% Cabernet Franc from Ronco and Piana vineyards, over 35 years old.

Vinification takes place in open steel tanks with 30-day maceration and frequent punching down. Aged in 3001 French oak barrels, with 25% of wooden barrels used once, for 24 months.

Quarzo Spumante di Merlot Brut



100% Merlot from the Collina vineyard, where the soil is very rich in quartz.

Classic white vinification after soft pressing and subsequent second fermentation according to the classic bottle refermentation method. Aged on its lees for at least 12 months. Brut dosage.



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