

SAT

ARTISAN WINES

OUR PHILOSOPHY

SAT is a Sanskrit word that literally means "pure", ontologically "existent," ethically "good," and epistemologically "true."

SAT researches and selects natural, artisan and territorial wines, respectful of seasonal cycles, vines, and traditions. We believe in suitable places and indigenous vines, where it is possible. We choose the wines, together with their terroir and the men and women who produce them.

We like wines with character, out of the rules and that could surprise.

We are excited to appreciate its evolutionary capacity in the bottle, in the glass, and when it happens, in the re-tasting a few days after uncorking.

If you are looking for perfect wines, inserted in pre-established schemes, with constant aromas, colors and flavors, Sat is not for you.

ITALY

EMILIA ROMAGNA

- LA COLLINA
- SAN BIAGIO VECCHIO

PIEMONTE

- AURIEL
- FORTI DEL VENTO
- NADIA CURTO

LOMBARDIA

- ANDI FAUSTO
- NICOLA GATTA
- STUVENAGH

LIGURIA

- POSSA
- PRIMATERRA

TRENTINO

- POJER E SANDRI

FRIULI VENEZIA GIULIA

- DENIS MONTANAR

VENETO

- ALLA COSTIERA
- CA' OROLOGIO
- IL MORALIZZATORE
- MONTEFORCHE
- TERRE DI PIETRA

TOSCANA

- BUONDONNO
- IL MOLINACCIO
- PODERE CASACCIA
- LA CASTELLACCIA
- TERRE NERE
- PODERE ANIMA MUNDI
- GALIGNANO
- MARCO TANGANELLI
- TERRE A MANO
- TORRE ALLE TOLFE

LAZIO

- PAOLUCCI LIQUORI

MARCHE

- COL DI CORTE
- SOCCI

CALABRIA

- SERGIO ARCURI

PUGLIA

- TENUTA DEMAIO

CAMPANIA

- PODERE VENERI VECCHIO

SICILIA

- SERGIO DRAGO

SLOVENIA

KARTS REGION

- GUERILA
- SLAVCEK

STYRIA REGION

- ACI URBAJS

TURKEY

CAPPADOCIA

- GELVERI MANUFACTUR - AMPHORA

GEORGIA

KAKHETI REGION

- NIKA BAKHIA

GREECE

CHIOS ISLAND

- ARIOUSIOS



La Collina

Reggio Emilia

Emilia Romagna

Owner: Enea Burani

Viticulture: Organic/Biodynamic

cooplacollina.it

Bottles produced: 30.000



It is the hope and the conviction of believing in the possibility of combining life, work and acceptance of social hardship that brings the "La Collina Agricultural Cooperative" to life.

La Collina was born in 1975 by a group of 12 young people from Reggio Emilia, who became 21 over the years, who started the agricultural activity based first on vines, fodder, cereals and cattle and pig breeding, later extended to the cultivation of vegetables.

After the first years experimented with conventional agriculture, in 1985, it was decided to adopt an organic farming method and then in 1996, we moved on to cultivation following the principles of biodynamics.

These methodologies are followed not only for the protection of the environment, but also for the well-being of man, respecting the production limits of biodiversity and soil fertility.

Of the 5 hectares planted with native vines such as Maestri, Lambrusco Grasparossa, Ancellotta, Salamino and Malbo Gentile, about 30,000 bottles are produced a year.

SPARKLING

LUNARIS SECCO - Malvasia di Candia Aromatica [6 PK] **SEPTEMBER**

ROSA LUNA - Salamino [6 PK]

IL QUARESIMO 'LAMBRUSCO' - Grasparossa, Salamino, Maestri, Malbo Gentile [6PK]

FERMENTUM 'LAMBRUSCO' - Grasparossa, Salamino, Maestri, Malbo Gentile [6 PK]

S a n B i a g i o

V e c c h i o

Faenza

Emilia Romagna

Owner: Andrea Balducci, Lucia Ziniti

Viticulture: Organic

Cantinasanbiagiovecchio.it

Bottles produced: 14.000



The San Biagio Vecchio winery is a young, small producer in the Romagna region of Italy, located on the beautiful hill from which it takes its name, about halfway between the towns of Faenza and Forlì.

Andrea Balducci, having abandoned his studies in Law, decided to return to the world he had known as a child thanks to his grandfather and took over the reins of the business in 2004, taking over from Don Antonio Baldassari, who was the parish priest and winemaker of San Biagio.

Since 2008 Andrea has been running the winery with the help of his wife Lucia Ziniti and has breathed new life into a historic plot of land on the hills of Oriolo dei Fichi, carrying on the old family traditions.

The vineyards of San Biagio Vecchio extend over 11 hectares on soils composed of yellow sands, which are typical of the area. The vines cultivated are mainly Albana, Malvasia Aromatica, Trebbiano Romagnolo, Sangiovese and Centesimino. These grapes are mostly native and characteristic of the area, and in this corner of the land they have found the best conditions to give birth to unique expressions of great territorial attachment. The vines are trained to the Guyot system and, facing the sea, provide the backdrop for a seductive landscape. The breezes that rise from the Adriatic, the pleasant Romagna sun and the good range between night and day create a terroir that seems to have been designed by Mother Nature to cultivate grapes.

For the harvest, the grapes are selected by hand and transported in boxes to the cellar. Only indigenous yeasts are used for vinification and the general approach is to reduce the use of chemicals to a minimum both in the vineyard and in the cellar. According to Antonio, man must accompany the processes without intervening and without hindering the course of nature.

WHITE

2020 CACCIA BRUCO - Malvasia di Candia Aromatica, Trebbiano Romagnolo [6 PK]

RED

2019 PORCA LOCA! - Sangiovese Superiore [6 PK]

Auriel

Monferrato Casalese

Piemonte

Owner: Felice Cappa & Marta Peloso

Viticulture: Organic/Biodynamic

Aurielmonferrato.it

Bottles produced: 10.000



The Agricultural Company Auriel was born in 2005. In 2007 and 2008 the vineyards were planted in Barbera and Grignolino on the hills of the Monferrato Casalese, in the almost uncontaminated context of the winery of over 60 hectares of woods and arable land.

The winemaking is conducted according to the principles of modern biodynamics. In summary: no chemical product is used in the vineyard; only healthy and fully ripe grapes are taken to the cellar; the action of natural elements is promoted; yeasts or bacteria selected for fermentation are not used; no foreign substance is used, only small doses of potassium metabisulfite (we report the total content of sulphur dioxide on the collar); no physical or chemical treatment is applied to must and wine (no direct temperature conditioning, no filtration, separation from sediments only by pouring).

"The state of tension between two opposing processes (life vs non-life, movement vs. immobility) is equilibrium: not that of mechanics, but a dynamic condition, an active event. This is the vitality that with a constant and respectful work, in the vineyard and in the cellar, we try to bring in our wine".

RED

2019 Barbera del Monferrato DOC [12 PK]

2020 Grignolino del Monferrato DOC [12 PK]

2019 Grignolino del Monferrato DOC [12 PK]

2018 Barbera del Monferrato Superiore DOCG [6 PK]

FORTI del VENTO

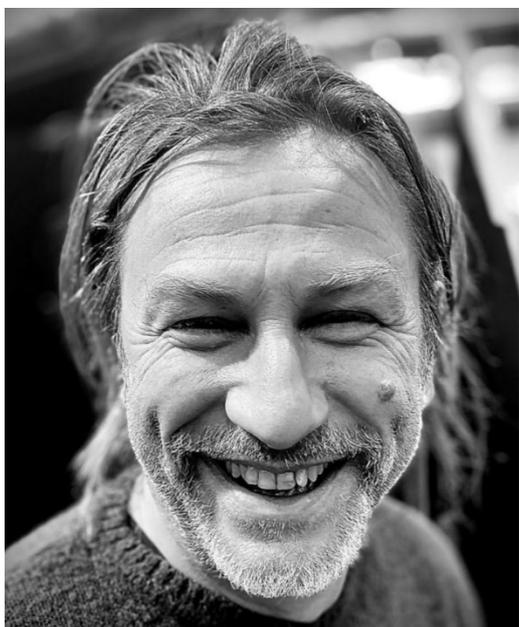
NEW PRODUCER - SEPTEMBER

Monferrato
Piemonte

Owner: Tomaso Armento & Marco Tacchino

Viticulture: Organic/Biodynamic

Fortidelvento.com
Bottles produced: 22.000



WHITE

2021 MAIA - Cortese [6 PK]

2021 AN PIOTA - Chardonnay (Amphora) [6 PK]

RED

2019 LA VOLPE - Dolcetto [6 PK]

2018 OTTOTORI - Dolcetto (Old Vines) [6 PK]

This estate is in the Upper Monferrato area, in an imaginary triangle formed by the towns of Ovada, Rocca Grimalda and Castelletto d'Orba, which provides the perfect setting.

Right from the start of its activity, the winery decided to embrace the principles of biodynamic agriculture, associating itself with Vinnatur, a reference point for grape certification. Tomaso and Marco believe in ancient agricultural methods and desire to preserve the environment around the winery, protecting woods and hedges, which are ideal habitats for insects that guarantee the survival of biodiversity. Work, respect for the land, identity, and territoriality: this is what the wines of the Forti del Vento winery convey.

There are five hectares of vines on a hilly terrain about 300 metres above sea level. This is the environment in which Marco and Tomaso work every day, with the primary objective of maintaining the fertility of the soil. Green manure and grassing are important ways of achieving this, limiting the erosive action of rain. Between the rows of vines various white and red grape varieties are cultivated, among which Dolcetto stands out. This is a variety on which Marco and Tomaso have concentrated their efforts from the beginning, being careful to recover and restore old vines.

In the cellar, fermentation takes place spontaneously, and there are even some fascinating amphoras destined for the vinification of the Chardonnay label produced by Forti del Vento. Finally, it is worth noting that no sulphites are added during bottling.

N A D I A

C U R T O

La Morra

Piemonte

Owner: Nadia Curto

Viticulture: Organic/Biodynamic

Vinicurto.it

Bottles produced: 20.000



The small Curto estate of about 4 hectares in the hamlet of Annunziata, which is part of La Morra in the heart of the Barolo production area, is owned by a traditional Langhe family.

Marco Curto's younger daughter, Nadia, who has recently taken over the reins, has provided a new energy and extra winemaking expertise, partly influenced by her uncle, Elio Altare, who was and still is an important influence in the region.

Nadia follows her father's natural approach in the vineyard.

In the field they use only natural manure for the soil, do not use herbicides or pesticides and the main job is done by hands.

Also, in the winery she makes the fermentation with spontaneous yeast, does not filter, or clarify the wines and does not add anything else at the grape than a little sulphite: bottling with around 40 mg litre of total sulphites.



RED

2020 DOLCETTO D'ALBA - Dolcetto DOC [6 PK] **SEPTEMBER**

2020 BARBERA D'ALBA - Barbera DOC [6 PK]

2020 BARBERA D'ALBA - Barbera DOC MAGNUM 1.5LT **SEPTEMBER**

2017 'LA FOIA' Barolo DOCG [6 PK]

2015 'LA FOIA' Barolo Riserva DOCG [6 PK] **SEPTEMBER**

2015 'LA FOIA' Barolo Riserva DOCG MAGNUM 1.5LT **SEPTEMBER**

2017 'ARBORINA' Barolo DOCG [6 PK]

2017 'ARBORINA' Barolo DOCG JEROBOAM 3LT **SEPTEMBER**

2013 'ARBORINA' Barolo Riserva DOCG [6 PK] **LOW**

LA FOIA - Barolo Chinato '**Barolo based liqueur**' 500ML

A N D Y

F A U S T O

Oltrepo' Pavese

Lombardia

Owner: Andi Fausto

Viticulture: Biodynamic/Natural

Bottles produced: 60.000



Family run Business, lying in the "Oltrepò Pavese" district, for a total area of 6 hectares (14,826 acres) of vineyards, after the second half of the 19th century, it turns into a wine growing Business. Since the 70s has chosen a restructuring project aiming at the safeguard of the traditional wine growing to comply with the environment and the end user.

Manual labour, territory management and environmental protection are the basis for a responsible agriculture.

The regaining of indigenous vineyards (such as Moradella, Barbera, Croatina, Vermiglio, Croà) and historical vineyards, complying with the territory propensity, and the use of the "Bottaia Didattica" (didactic barrels) (made in 2007 thanks to the skills of Garbelotto), has been a decisive factor to deal with the issues concerning wood and the wine influence have been the essential elements to reach for our own concepts as for respect and balance.

In 2006 Fausto and his family launched 'Fuori dalla Mischia' a laboratory, aimed at promoting the social integration of people with disabilities, experiencing sociality and autonomy, in a small community and non-passive welcome dimension.

The 'Fuori dalla Mischia' laboratory makes disadvantaged people participate in some activities of the farm, promoting an experience of community life, such as the labels, who they made.

Every single wine made by Fausto is magic!

SPARKLING

2018 TORBIDELLO Brut Nature Rose' - Barbera [6 PK]

2017 GIUBILO - Pinot Nero, Barbera, Georgian variety 'DISGORGED' [6 PK]

WHITE

2012 STRANO - Colombaia (historical grape) **SEPTEMBER - LIMITED**

ROSE

2019 LA PODEROSA - Barbera [6 PK]

RED

2019 ORIGINALDO - Pinot Nero [6 PK]

2019 ASCARO - Barbera [6 PK]

2019 FRODO PININ - Moradella [6 PK] **LIMITED**

2017 ESTRO - Croa', Vermiglio, Moradella [6 PK] **SEPTEMBER**

2016 SOTTOSERA - Barbera [6 PK] **SEPTEMBER**

2015 ORIGINALDO - Pinot Nero [6 PK]

NICOLA GATTA

NEW PRODUCER

Gussago

Lombardia

Owner: Nicola Gatta

Viticulture: Biodynamic/Natural

nicolagatta.com

Bottles produced: 40.000



Nicola was born in Gussago, in the very centre of the Franciacorta sparkling wine region.

He grew up in a wine producing family, but after being introduced to the natural wine world he decided to start producing wine with as little manipulation and intervention as possible.

Nicola practices biodynamic farming and he takes this philosophy into the wine cellar with spontaneous fermentation, very low sulphite levels and minimal intervention.

The soil of Gussago is very similar to the most important French Champagne regions, and that is why Nicola's mission is to produce the very best sparkling wine all the while taking his own wine making path.

That path led Nicola to renounce the Franciacorta D.O.C.G as they tried to restrict and control how he could produce his sparkling wine.

For the last 5 years Nicola has produced wine under his own label using his exceptional talents to produce the highest quality sparkling by using natural methods and his very own style.



SPARKLING [6 PK]n

NV OMBRA Cuvee Brut - Chardonnay 80%, Pinot Noir 20% (30 moon on the lees)

BLANC DE BLANCS 50 Lune - Chardonnay 100% (50 moon on the lees) [6 PK]

BLANC DE NOIRS 70 Lune - Pinot Noir 100% (70 moon on the lees) [6 PK]

ROSE DE NOIRS 60 Lune - Pinot Noir 100% (60 moon on the lees) [6 PK]

STUVENAGH

Oltrepo' Pavese

Lombardia

Owner: Jacopo Baruffaldi, Ambrogio Bellorini

Artisanal brewery

stuvengah.com

Annual production: 250 hl

The name Stüvenagh derives from the Celtic word for Stefanago, a small hamlet on the hills of Oltrepo Pavese.

The brewery, obtained from the restoration of an old stable, is located just below the Stefanago castle. Meadows, woods, fields, vineyards, and many animals are the setting for our organic farm where we grow the barley, cereals, and coriander with which we produce Stüvenagh beers.

'We are inspired by the philosophy of "high drinkability" to produce beers with a moderate alcohol content, fresh and thirst-quenching'.



KOLSH

DUCA DI CAVEDANIA - Birra Gialla da bere a palla 500ml [12 PK]

RED ALE

SIR NIGEL GIBBS - Birra Rossa poco mossa 500ml [12 PK] **SOLD OUT**

WEISS MULTICEREAL

LADY VON BAITEN - Birra Arancione con cereali di stagione 500ml [12 PK]

P O S S A

Cinque Terre
Liguria

Owner: Samuele Heydi Bonanini

Viticulture: Natural

Possa.it

Bottles produce: 15.000



Along one of the most suggestive paths of the Cinque Terre, which goes from the Possaitara (Riomaggiore) valley to Canneto, there is the Possa farm, owned by Heydi Samuele Bonanini. If until a few decades ago, despite the difficulties given by the extreme topography of the land, this area was entirely intended for viticulture, today it has become a "desert" at hydrogeological risk and with very few farmers to raise the vine on the steep slopes.

In this landscape of poignant beauty, all agronomic processes become long, tiring, and complicated, from the construction of the terraces, with dry stone walls for more than two kilometers in length, to the harvest, where the grapes are transported by boat or with a monorail up the side, up to the destemming, which in the case of the sciacchetra is made by hand grape after grape withering.

Even though he has dedicated himself for some time to the construction of Possa and to resume the tireless work of his predecessors, Heydi has only been able to quit his work as a truck driver for a few years, devoting himself heart and soul to agriculture.

The wines of Possa are unique and highly original, they tell the story of a heroic challenge made of sacrifices, willpower, and tradition, which Heydi harvest after harvest proves to have fully won!



WHITE - ORANGE

2019 ER GIANCU - Albarola, Bosco [6 PK]

2020 PARMAEA- Vermentino, Trebbiano, Albarola [6 PK] **LIMITED**

ROSE'

2019 ROSE D'AMOUR - Bonamico, Moscato Rosso [6 PK]

RED

2017 U NEIGRU- Cannaiolo, Bonamico [6 PK]

DESSERT WINE

2016 CINQUE TERRE SCIACCHETRA' in Amphora - Bosco, Rossese Bianco

PRIMATERRA

Cinque Terre
Liguria

Owner: Walter de Batte'
Viticulture: Natural

Primaterra.it

Bottles produced: 9.000



We are in Manarola, in the province of La Spezia, within a highly Mediterranean terroir, where the Apuan Alps face the sea, and where the vineyards are impervious, assuming the typical terraced silhouette.

Here Walter decided to give life, in 2003, to Primaterra.

The wines that are born with the signature of Primaterra want above all to respect the territory from which they come, making a concept dear to Walter, that of "aesthetics of wine", understood as a union between man, grape, and terroir, beyond fashions of the moment and what the market requires.

A small part of the total six hectares owned by Primaterra are in the Colli di Luni area, near the border with Tuscany. Among the rows of vines, both white and red grapes are grown, such as Bosco, Vermentino, Albarola, Granaccia, Sirah, Sangiovese, Merlot and Vermentino Nero.

The soils are mainly rocky, and contribute to giving minerality to the grapes, which are affected by great biodiversity that surrounds them, where the Mediterranean maquis dominates unchallenged. In the cellar maceration on the skins is preferred, both for white wines and for reds, to ensure that the grapes release all their most intrinsic characteristics into the must.

ORANGE

2017 HARMOGE - Bosco, Vermentino, Albarola [6 PK]

P O J E R E

S A N D R I

Faedo

Trentino

Owner: Fiorentino Sandri & Mario Pojer

Viticulture: Organic

Pojeresandri.com



Perched on the steep Eastern side of the canyon-like valley of the Adige River in the Trento region, Pojer e Sandri is one of the most remarkable wineries and distillery of the Trento region.

The dynamic team of Mario Pojer and Fiorentino Sandri have owned the estate since 1975, when Fiorentino as the landowner teamed up with Mario who had just graduated from enological school.

Instead of producing wines in the international style as the rest of the world was doing, they set out to protect and revive the many local grapes of the area and produce wines which were almost forgotten. Their respect of the environment and traditions along with their outgoing personalities and hospitality soon set them on a class of their own. Today, they are widely respected as one of the most unique and trend-setting wineries in Italy.



WHITE

2021 NOSIOLA DELLE DOLOMITI **SEPTEMBER**

2021 SAUVIGNON DELLE DOLOMITI **SEPTEMBER**

2019 MONOGRAMMA - Riesling DOC **SEPTEMBER**

RED

2021 PINOT NERO DELLE DOLOMITI **SEPTEMBER**

FORTIFIED

MERLINO 1906 - Lagrein 500ML **SEPTEMBER**

MERLINO 1906 - Lagrein 1500ML **SEPTEMBER**

GRAPPA - ACQUAVITE

Grappa di Muller Thurgau / Traminer / Chardonnay 500ML

Acquavite di Mele Cotogne / Pere Williams 500ML

Acquavite di Albicocche 500ML **SEPTEMBER**

Acquavite Ciliegie in Ciliegiolo 500ML

D E N I S

M O N T A N A R

Villa Vicentina

Friuli Venezia Giulia

Owner: Denis Montanar

Viticulture: Natural

Bottles produced: 20.000



The Montanar Denis farm is in Borc Dodòn, in the province of Udine.

There are 4 generations of farmers that preceded Denis dedicated to the care of the fields between soy, spelled, wheat and obviously grapes.

In 1989 Denis inherited the vineyards from his grandfather and rents other surrounding ones, starting his first company production. In 1995 the winery officially took the name of Denis Montanar, conquering consumers in a few years for the authenticity of its wines. Today, thanks to the Borc Dodon project, he has come to obtain many hectares of cultivation and more than 10 hectares of Refosco dal peduncolo rosso, Cabernet Franc, Merlot, Verduzzo Friulano, Tocai Friulano, Pinot Bianco, Chardonnay, and Sauvignon grapes.

The sandy soil, composed of a mixture of silt and clay, gives the wine a typical fresh and mineral note.

Since 1996 it has decided to adopt organic farming and to adhere to the "Renaissance du Terroir" protocol: any treatment with chemical compounds or synthetic substances is banned in the vineyard. Spontaneous vinification, with prolonged maceration in open fiberglass or wood vats; no addition of selected yeasts, no clarification, no filtration; Aging can take place in steel tanks or wooden barrels. This is the dogma of the Friulian producer, capable of expressing his territory in an eclectic and wild way. We remember wines such as "Sandrigo", "Uis Blancis" and Verduzzo "Scodavacca".

WHITE

2019 BIANCO SANTRIGO - Friulano [6 PK]

2018 UIS BLANCIS DODON-Pinot Bianco, Sauvignon B., Friulano, Verduzzo [6 PK] **SOLD OUT**

RED

2017 Merlot [6 PK]

2015 UIS NERIS - Cabernet Franc, Merlot [6 PK] **SOLD OUT**

2016 Refosco dal Peduncolo Rosso [6 PK]

A I I a

C O S t i e r a

Vo', Euganean Hills

Veneto

Owner: Filippo Gamba

Viticulture: Biodynamic

allacostiera.it

Bottles produced: 70.000



The "Alla Costiera" winery extends over a land of volcanic origin that covers a total area of five hectares. The name "Alla Costiera", in addition to being inspired by the fact that the vines are exposed to the sun, derives from the word "coast", which in local jargon identifies the place where the company is located. The "Alla Costiera" agricultural company is led by Filippo Gamba, who inherited the passion to produce wine handed down to him from his father Gerardo. Filippo has always dreamed of being able to manage his own company using only natural methods and techniques, and today that dream has become a concrete reality. In fact, as far back as 1998, Filippo began experimenting in his vineyards, with love and dedication, the method of organic farming, and then, over time and experience, he began to use the biodynamic method. The main objective of biodynamic agriculture is to activate life in the earth, enriching it with nourishment. Once the earth itself has absorbed the necessary, it can then give the surplus nourishment to the plants, thus favoring their growth and development. According to biodynamic agriculture, the earth and man are integral parts of the cosmos, and therefore sensitive to its rules and influences. The respect for the environment and the ecosystem that Filippo Gamba pursues using natural methods means that the company "Alla Costiera" can produce dynamic wines, which each year are characterized by new aromas and typical tastes, and express maximum all the characteristics of the territory from which they come.

SPARKLING

2019 ROSA SUI LIEVITI- Raboso 'PET NAT' [6 PK]

2018 BIANCO SUI LIEVITI 'SUR LIE' - Glera 'PET NAT' [6 PK]

WHITE - ORANGE

2020 BIANCO COSTIERA - Tai, Moscato [12 PK]

2020 TERRENI BIANCHI - Garganega, Marzemina bianca, Moscato [6 PK] **NEW VINTAGE**

2017 TRACHITE BIANCO - Moscato, Pinella, Garganega [6 PK]

RED

2020 ROSSO COSTIERA - Merlot, Cabernet S, Carmenere [12 PK]

ROSSO COSTIERA - Bag & Box 5 Lt [4 PK]

2020 CARMENERE [6 PK] **NEW**

DESSERT

2011 PASSITO di Moscato Giallo 375ML [6 PK]

CA'

CAOROLOGIO

Baone

Veneto

Owner: Maria Gioia Rossellini

Viticulture: Organic/Biodynamic

Caorologio.com

Bottles produced: 25.000



While the villa now serves as a comfortable residential and guest house as well as a winery, the focus is on the vineyards that are located within the DOC Colli Euganei.

The small DOC is in the province of Padua, on the Euganean hills at an altitude of 600 meters.

The Euganean Hills are of volcanic origin. Hard rock paired with calcareous sedimentary rock give the wines a certain saltiness and freshness. The landscape is characterized by conical elevations on which primarily red Bordeaux grape varieties such as Cabernet and Merlot thrive. In addition, the plants benefit from the loose, mineral-rich soil, which can be traced back to countless volcanic eruptions.

The vines are not sprayed at all. The focus is on a healthy soil and the promotion of biodiversity in the vineyard. The wines are created through natural, spontaneous fermentation with subsequent aging in French wooden barrels.

The filling into the bottles takes place without filtration. The Calaone is remembered by many, because some of the grapes are dried on the roof trusses of the farm buildings, following the example of the neighboring Valpolicella.



ORANGE

2019 SALAROLA - Moscato giallo, Pinot Bianco [6 PK]

RED

2015 CALAONE ' Colli Euganei Rosso' - Merlot, Cabernet, Barbera DOC [6 PK]

2015 RELOGIO - Carmenere, Cabernet Franc [6 PK] **SOLD OUT**



IL MORALIZZATORE

Mason Vicentino

Veneto

Owner: Enrico Frisone & Andrea Dalla Grana

Viticulture: Natural

Ilmoralizzatore.it

Bottles produced: 20.000



Enrico and Andrea founded the agricultural company Il Moralizzatore in 2010: they rent a couple of vineyards and treat them maniacally, doing all the work by hand.

The work in the cellar is precise and integralist, with a careful selection of the grapes and a characteristic that distinguishes them, or the manual destemming of all the grapes, to obtain more cleanliness and elegance.

Today it is a company of three hectares in the high Vicenza area: a part on the hills of Mason Vicentino, cultivated with Cabernet Sauvignon, and another in Fara Vicentino, where we find the indigenous Vespaiola and Gropello, as well as Pinot Nero and Merlot.

PET NAT

2019 VESPAIO' - Vespaiolo, Tai Bianco [12 PK]

RED

2018 CABERNERE - Cabernet S, Merlot, Pinot Nero **MAGNUM 1.5 LT**

2018 GROPPERO - Gropello [6 PK]

M O N T E

F O R C H E

Zavon di Vo', Euganean Hills

Veneto

Owner: Alfonso Soranzo

Viticulture: Natural

Bottles produced: 15.000



Alfonso Soranzo makes wines from vineyards surrounding his home and cantina in the tiny hamlet of Zovon di Vò in the beautiful hills of the Colli Euganei.

Like many great vineyards in the Veneto, this was previously an area of significant volcanic activity and the fossilised soils that remain are perfect for growing its native grapes.

Like his ancestors before him, Alfonso tends his four and a half hectares of vines organically, undertaking all the vineyard work himself.

The approach in the cantina is old-school and unfussy.

The wines are fermented on the skins with wild yeasts and rest on their lees in concrete vats until bottling.

It is a humble, straightforward approach that yields wines that do not scream and shout, but rather are honest, nourishing, and delicious.



WHITE - ORANGE

2021 CASSIARA - Garganega, Moscato [12 PK] **SEPTEMBER**

2021 CARANTINA - Garganega from 50-year-old vineyard [12 PK] **SEPTEMBER-NEW**

RED

2018 PONTARA -Cabernet Franc [12 PK]

2019 VECCHIE VARIETA' -Marzemina Nera Bastarda, Cavarara, Pataresca, Recantina

T E R R E D I P I E T R A

Torbe di Negrar

Veneto

Owner: Cristiano Saletti

Viticulture: Natural

Terredipietra.it

Bottles produced: 22.000



Terre di Pietra was born in Torbe di Negrar in 2007 where, by fitting three small steel tanks into the house garage, the first fermentations begin which are real experiments for those who have never had a technical training. In 2010 the construction of the cellar in Marcellise begins, from which the first spontaneously fermented wine comes out in 2011.

The approach to viticulture as natural as possible comes from its own tradition and culture, so from the very beginning synthetic products are not used in the management of the vineyard. The vineyards are in three different areas: in Marcellise, in the new area of Valpolicella east of Verona where the winery is also located, in Montorio the vineyard valley closest to the city and in Torbe di Negrar, in the classic area of Valpolicella, to the north. of Verona, in the high hills, between 450 and 600 meters above sea level.

The vines planted are the historical ones of the area: Corvina, Corvinone, Rondinella, Molinara with a few rows of Croatina, a bit of Garganega and Marselan: a curious and unusual experiment, a French grape planted in a mountain area that is difficult to cultivate.

Since the 2013 vintage all the wines are spontaneously fermented, no chemical or oenological corrective agents are used (apart from the use of sulfur) and filtration and clarification have been eliminated.

Terre di Pietra is a dream that continues, a deep and sincere passion of which Cristiano, Anna and Alice have taken up the baton to give new life and vitality to a project that not even a bitter destiny has been able to interrupt.

WHITE

2019 QUERCIA LABORIOSA - Garganega Veronese [6 PK]

RED

2020 TEMPESTA - Corvina, Rondinella [6 PK]

2019 PICCOLA PESTE - Corvina, Rondinella, Molinara [6 PK]

2016 VIGNA DEL PESTE - Valpolicella Superiore [6 PK]

2014 MESAL - Valpolicella Superiore [6 PK]

2012 RABIOSA Veronese Rosso - Marselan [6 PK]

2011 ROSSON Amarone della Valpolicella DOCG [6 PK]

BUONDONNO

Castellina in Chianti

Toscana

Owner: Gabriele e Valeria Buondonno

Viticulture: Organic/Biodynamic

Buondonno.com

Bottles produced: 50.000



Gabriele Buondonno and Valeria Sodano bought this farm in 1988 and since then they have dedicated themselves body and soul to the production, with organic farming, of a Chianti of the highest level.

Since 1992 the company has begun replanting the vines, 90% of Sangiovese, with a small part of Canaiolo, Colorino, Syrah and Merlot.

The Chianti Classico of Buondonno is one of the most representative of this area and has obtained the qualification of Triple A organic wine, as the operations both in the vineyard and in the cellar are all carried out with the utmost respect for nature, just as Gabriele himself claims: "you have to tiptoe into a natural environment to try to be as less invasive as possible".



ORANGE

2018 BIANCO ALLA MARTA - Trebbiano Toscano IGT [6 PK]

RED

2019 ROSSO DI TOSCANA - Sangiovese, Syrah IGT [12 PK]

2018 CHIANTI CLASSICO - Sangiovese DOCG [12 PK]

2019 CHIANTI CLASSICO - Sangiovese **1Lt 'Fiasco bottle'** DOCG [6 PK]

2018 CHIANTI CLASSICO - Sangiovese **1.5Lt 'Fiasco bottle'** DOCG [6 PK]

2019 CHIANTI CLASSICO RISERVA - Sangiovese DOCG [6 PK]



IL MOLINACCIO

Montepulciano

Toscana

Owner: Marco Malvasi & Alessandro Sartini

Viticulture: Organic

Ilmolinaccio.com

Bottles Produced: 12.000



RED

2020 IL GOLO 'Rosso di Montepulciano' Sangiovese [6 PK]

2017 LA SPINOSA 'Nobile di Montepulciano' - Sangiovese DOCG [6 PK]

2016 LA POIANA 'Nobile di Montepulciano RISERVA' - Sangiovese DOCG **MAGNUM**

The Il Molinaccio farm is in the Montepulciano area. The estate rises from the ashes of an ancient mill and today the hectares of property include oaks, olive trees, orchards, and vineyards.

The vineyards add up to 3.6 hectares, cultivated with Sangiovese for 70%, Merlot for 20% and other local vines for the remaining 10%. Marco Malvasi and Alessandro Sartini have also obtained the organic certification of their wines in 2018. Today the labels produced are 3, the Rosso and the Vino Nobile di Montepulciano, also in the Riserva version.

P O D E R E

C A S A C C I A

Scandicci

Toscana

Owner: Roberto Moretti & Lucia Mori

Viticulture: Organic/Biodynamic

agricolamoretti.it

Bottles Produced: 12.000



Podere Casaccia is a biodynamic heaven in Scandicci, just a few km from Florence, comprised of a total of 12 hectares of woods, olive groves and vineyard.

Roberto Moretti, later joined in the endeavor by his wife Lucia Mori, purchased the farm in 1999 and, inspired by their deep love for their land and natural wine, began recuperating old vines, some over 60 years old, and almost forgotten Tuscan varieties. From these revered ancient vineyards, they used old clones of Malvasia Nera, Pugnitello and Foglia tonda among others to plant new vines.

They personally follow every step of the painstaking work in the vineyard, where a verdant biodiversity reigns supreme, and the natural vinification. The depth of emotional breadth and sense of terroir of these delightful wines is difficult to put into words. All wines see no addition of SO₂. Rare unbelievable wines from rare people.

ROSE

2020 SINEFELLE ROSATO - Sangiovese [6 PK]

RED

2019 PRISCUS - Sangiovese [6 PK]

2018 ALITER - Sangiovese, Malvasia, Canaiolo, Pugnitello [6 PK] **LIMITED**

2016 Canaiolo [6 PK]

2017 Chianti Colli Fiorentini Riserva-Sangiovese, Canaiolo, Malvasia Nera [6 PK]

2018 Malvasia Nera [6 PK] **LIMITED**

2016 Pugnitello [6 PK] **VERY LIMITED**

2017 Foglia tonda [6 PK] **VERY LIMITED**

LA CASTELLACCIA

San Gimignano

Toscana

Owner: Alessandro Tofanari

Viticulture: Natural

Bottles Produced: 20.000



Podere la Castellaccia, managed by Alessandro Tofanari, an agricultural expert who has always been eager to experience the Tuscan countryside, and his wife Simona.

The hectares on which the property extends are about 54, where cereals, olives and grapes are cultivated exclusively following biological practices, respectful of the surrounding nature; in particular, there are 8 hectares devoted to the cultivation of vines and are favourably affected by both the composition of the terroir, mainly composed of sands and limestone, and the climate, which is perfectly ventilated.

Different vines are worked: Sangiovese and above all Vernaccia, without a doubt the variety on which Podere La Castellaccia has, since the first harvests, aimed in a decisive and important way. The entire range of the company includes eight wines, rich, full-bodied, and elegant, capable of unexceptionable recounting the great harmony that unites them with the terroir of origin: among these the three Vernaccia di San Gimignano DOCG stand out, where aromas and perfumes destined to assert themselves with increasing success in the national wine scene.

SPARKLING

2019 L'ANCESTRALE - Vernaccia 'PARTIAL DISGORGED' [6 PK]

WHITE

2020 CIPREA - Vernaccia di San Gimignano DOCG [6 PK]

2019 CIPREA - Vernaccia di San Gimignano DOCG [6 PK]

2013 LA FUTURA - Vernaccia di San Gimignano IGT [6 PK] **NEW**

ORANGE

2019 IL TORBO - Vernaccia di San Gimignano '7 months on skins' [6 PK]

T E R R E N E R E

Castelnuovo dell'Abate

Toscana

Owner: Vallone's family

Viticulture: Organic/Sustainable

Terreneremontalcino.it

Bottles produced: 50.000



The Terre Nere estate stretches over 37 acres, at an elevation of 840 feet, 6 miles south-east of Montalcino.

All the vineyards are in hilly areas and enjoy excellent sun exposure while being embraced by a constantly blowing breeze provided by Monte Amiata and Monte Nero.

The Orcia river flows in the valley below the vines, moderating the temperature of a hot season.

The dark terrain is composed of galestro, a mixture of loose marl and limestone.

Galestro guarantees good drainage and forces the vines to sink their roots deep into the soil which results in healthy maturation of the grapes.

The special dark galestro soil gives the winery its name, Terre Nere.

RED

2019 ROSSO DI MONTALCINO - Sangiovese Grosso DOC [6 PK]

2015 BRUNELLO DI MONTALCINO - Sangiovese Grosso DOCG [6 PK]

PODERE ANIMA MUNDI

Lari
Toscana

Owner: Marta Sierota

Viticulture: Natural

Bottles Produced: 15.000



The estate "Podere Anima Mundi" of Marta Sierota, is situated in Usigliano, in the heart of the hills of Lari, a small Tuscan borgo, just few kilometres from Pisa.

'Purity' means being natural and respecting the *terroir*. Marta wines are pure because they are produced from of one variety of grape, without mixtures or additions.

They tell us about the region, the climate, the soil, and the air - they express this unique and perfect combination.

To produce her wines, she follows the rules of biodynamic farming and the rhythms of nature: the seasons, the climate and the natural balance between the soil and the plants.

In the whole production process, she respects the nature, and she act up on biodynamic principles, to express the quintessence of the *terroir*.

Marta aim is to obtain quality and elegance in the glass. She has decided to redevelop the area, by means of high-quality wines originated from native grape varieties, such as Pugnitello, Foglia Tonda, Canaiolo and Ciliegiolo.

WHITE

2020 KISS & FLY - Vermentino [6 PK]

RED

2020 FACE TO FACE - Sangiovese [6 PK]

2019 GAVAGAI - Canaiolo [6 PK]

GALOGNANO

Colle Vale D'Elsa
Toscana

Owner: Erika Ciappelli

Viticulture: Organic

Bottles Produced: 13.000



The Fattoria di Galognano is located about 250m above sea level on the hills south of the Valdelsa, in the immediate vicinity of the Chianti Classico wine area, characterized by gentle hills, with clayey silt soils, with a limestone tendency deriving from marine sediments. Erika Ciappelli is the young and strong female producer that runs the winery. Her father was the first to personally lead the company as a direct farmer but after he died in 2013, Erika has taken over the estate, revolutionizing various aspects and converting it too organic. The vineyards are managed in a natural way, making use of very few phytosanitary products, and trying to use above all-natural products, the processing is minimal.

The same goes for the cellar. The company's vineyards are largely dating back to the 70s. Only a small part date back to 2003, 2013-2014. So, the main feature is the small quantity of grapes produced, but the quality is constant over the years. They are vineyards, the older ones that do not require much from a nutritional point of view, are now stable in their small and excellent productions. Another characteristic of the cellar is the lack of temperature control, and the alcoholic fermentations are all spontaneous, as well as the malolactic ones.

WHITE

2020 GALO' - Trebbiano, Manzoni Bianco [12 PK]

RED

2020 LA FORESTA Chianti Colli Senesi-Sangiovese, Cabernet S, Merlot DOCG [12PK]

2021 LA FORESTA Chianti Colli Senesi **2 LITRES**

MARCO TANGANELLI

Castiglion Fiorentino
Toscana

Owner: Marco Tanganelli

Viticulture: Natural

Bottles Produced: 30.000



WHITE

2019 PIPIRII - Trebbiano Toscano [12 PK]

ORANGE

2019 ANATRINO - Trebbiano Toscano [12 PK]

2015 ANATRASO - old vine Trebbiano Toscano, old vine Malvasia [6 PK]

RED

2019 CIBREO - Sangiovese, Merlot, Malvasia Nera [12 PK] **SEPTEMBER**

2018 PIANELLI DI MAMMI - Sangiovese, Malvasia, Colorino [6 PK] **SEPTEMBER - NEW**

Hidden on the outskirts of Castiglion Fiorentino, in the eastern corner of Tuscany is the tiny farm of Marco Tanganelli.

Marco is first and foremost an agriculturalist, garnering a regional reputation as the best source of advice when it comes to tending vines.

Carlo Tanganelli, Marco's father, established an agricultural nursery over 40 years ago to preserve and propagate the local grape, olive, and orchard varieties.

The Tanganelli family always made wine, mostly for themselves and locals but didn't start to bottle and sell their wine until the late 90's. Today Marco farms some 5 hectares of incredibly old Trebbiano, Malvasia, and Sangiovese vines, with some new plantings being made in the past few years on some high-altitude terraces far above the village.

Marco's wines are made in the mold of the old-school Tuscan peasant style wines, yet they show the care and skill of a true craftsman. Natural fermentations, long élevage and zero or minimal sulphur are paramount methods of Tanganelli. Two of the white wines, Anatrino and Anatrasso both come from one incredibly old vineyard that is about 3 hectares in size. It is believed, both by Marco and the University of Siena, that these are the oldest parcels of Trebbiano and Malvasia in Tuscany; many vines are nearly 110 years old, and the entire plot has never been touched by chemicals or pesticides...a rare find anywhere in Tuscany or Italy for that matter.

TERRE A MANO

Montalbano

Toscana

Owner: Rossella Bencini Tesi

Viticulture: Biodynamic

Bottles produced: 20.000



Fattoria di Bacchereto, was born on the Tuscan hills of Montalbano, a few kilometers from Carmignano.

The estate originated in the 15th century with the Medici family. From 1925 the company became the property of the Bencini Tesi family, and the turning point took place in the 1960s with the production of oil and wine.

Today the reins have passed to Rossella Bencini Tesi, which since 2002 begins to practice biodynamics by revolutionizing the agricultural system that preceded it.

The estate expands on 167 hectares located at an altitude between 200 and 500 meters above sea level, which include woods, orchards, chestnut groves, olive groves and finally vineyards, which occupy about 8 hectares. Here there are vines of Trebbiano, Sangiovese, black Canaiolo and Cabernet Sauvignon. On these soils, green manure, sulphur, and copper are practiced for diseases and the eradication of weeds exclusively by hand.

In the cellar a wine is produced from indigenous yeasts, without any aid of chemistry. The wine is stored in large wooden barrels and bottled without any filtration. The cornerstone of the estate is Carmignano, a wine obtained from a blend of Sangiovese, Canaiolo nero and Cabernet Sauvignon, which perfectly reflects the principles of biodynamics and capable of expressing a great personality.

RED

2019 Fattoria di Bacchereto 'Vino Rosso' - Sangiovese [6 PK]

2018 CARMIGNANO DOCG - Sangiovese, Canaiolo, Cabernet Sauvignon [6 PK]

2018 CARMIGNANO DOCG - Sangiovese, Canaiolo, Cabernet Sauvignon **1500ML**

ORANGE

2018/2019 SASSOCARLO IGT - Trebbiano, Malvasia **VERY LIMITED** [6 PK]

DESSERT

2014 VIN SANTO DI CARMIGNANO DOC - Malvasia, Trebbiano 375ML **VERY LIMITED**

T O R R E a l l e

T O L F E

Siena
Toscana

Owner: Mania Spalding

Viticulture: Organic/Biodynamic

Latorrealletolfe.com

Bottles Produced: 30.000



La Torre alle Tolfe estate is located near Siena, in Chianti Colli Senesi. The hamlet of La Torre alle Tolfe with its historical castle is surrounded by woods, vineyards, and olive groves. The estate covers 100 hectares, of which 13 hectares are cultivated with vineyards and 15 hectares with olive trees, while the remainder is constituted by woods and fields. The winery adopts the organic methods and is controlled and certified by Q Certificazioni srl. We produce Chianti Colli Senesi and Chianti Colli Senesi Riserva and Extra Virgin Olive Oil. The characteristics of the soil, which results from the disintegration of sandstone, and the excellent sun exposure of the vineyards, allow the production of very complex and elegant wines. Harvesting operations are performed manually and each variety is harvested at a determined time - Sangiovese, Canaiolo, Colorino, Ciliegiolo, Mammolo, Merlot - so to ensure the optimal degree of maturation. Grapes are then accurately selected. The four varieties of olives - Frantoio, Leccino, Moraiolo, Pendolino - allow us to produce an Extra Virgin Oil of fineness and character.



RED

2019 CHIANTI COLLI SENESI - Sangiovese DOCG [12 PK]

2019 COLORINO **LIMITED** [6 PK]

Olio

Fanciulli

Siena
Toscana

Owner: Fanciulli Enrico & Luigi

Viticulture: Organic

Oliofanciulli.com



Olio Fanciulli dating back to 1800, bear the proof of how lands "with sterile olive trees" became prosperous and fruitful olive groves.

The constant improvements introduced by successive generations throughout the ages projected the company into the future.

Olive growing in the Siena territory has ancient origins dating back to the Middle Ages. The presence of the oil is documented in works of art and paintings of the time. This olive oil has valuable properties, so much to earn it the Protected Designation of Origin. It is produced in Tuscany, specifically throughout the province of Siena.

For a product to maintain its levels of excellence, as well as its peculiarities, it is essential to follow a very precise methodology, both in terms of production as well as in its transformation. The Terre di Siena Olive Oil is obtained from the fruits of olive trees of at least two of the following varieties: Frantoio, Correggiolo, Leccino and Moraiolo. The olive harvest must follow a very precise method: the olives are gathered manually during the period between the month of October and December 31 of each year. The pressing takes place within 72 hours of harvest.



OLIO EXTRA VERGINE DI OLIVA DOP BIO 'TERRE DI SIENA'

Frantoio, Correggiolo, Leccino, Moraiolo

BOTTLE 500 ML [6 PK]

CAN 5 LITRES [3 PK]

CAN 100ML AGRUMOLIO (with Organic Lemons) / ROSMOLIO (with Tuscan Rosemary)

P A O L U C C I

L I Q U O R I

Sora

Lazio

Owner: Francesco & Alessandro Paolucci

Paolucciliquori.it



Always experimenting with amaro, fruit liqueurs and other traditional Italian drinks he grew up with; Vincenzo Paolucci was never far away from creating his latest recipe.

However, in 1873, he grew so frustrated by the availability and quality of ingredients available in his local markets that he decided to move to Sora in the region of Lazio, central Italy, where his skills soon gained recognition and his products prized.

In 1918 following the end of World War I, Vincenzo's son Donato joined him in the business, and they embarked on building the Paolucci brand which became synonymous with quality and innovation throughout central Italy. Today, Paolucci Liquori is run by Vincenzo's great grandsons Francesco and Alessandro, who maintain their great grandfather's passion.

Following very ancient recipes, natural and attentively selected ingredients are used to produce Italian liqueurs and distillates, those typical of Central Italy. Tradition and state-of-the-art technologies are fused in the production methods of this fourth-generation company, whose target market is the whole world.

AMARO

CioCiario

LIQUEUR

Limoncello

C O L d i

C O R T E

Montecarotto

Marche

Owner: Claudio Caldaroni, Giacomo Rossi

Viticulture: Organic/Biodynamic

coldicorte.it

Bottles Produced: 40.000



The Col di Corte winery is in the province of Ancona in the municipality of Montecarotto, one of the several Castles of Jesi where Verdicchio "rules". The project was carried out by four friends from different backgrounds who in 2012, united by their passion for wine, decided to get together and take over the former Laurentina winery. Today it is Giacomo Claudio Rossi, former film producer and director of Jonathan Nossier's film "Natural Resistance", who takes care of the estate full time, followed by Claudio Caldaroni, oenologist who coordinates the activities in the vineyard and in the cellar. Col di Corte covers about 12 hectares: 4 dedicated to Verdicchio, 3 to Montepulciano, 2 to Lacrima di Morro d'Alba, 2 to Sangiovese and 1 to Cabernet Sauvignon. Col di Corte embraces a landscape that seems painted for the cultivation of vines. The latter were raised using conventional methods until the transfer of ownership, after which the four boys decided to adopt a respectful and sensitive approach to the environment using certified organic practices with also biodynamic treatments. In the main body, which winds around the cellar at about 200 meters above sea level, stands a vineyard of about 30 years, destined to produce the house's Riserva. The soils have steep slopes and are composed of layers of clay and sand. Starting from 2017, the small parcel of Lacrima di Morro d'Alba was also added, rented near the medieval village of Belvedere Ostrense. In the cellar, vinification takes place separately, parcel by parcel and fermentations are spontaneous thanks to the action of indigenous yeasts. Col di Corte wines tell all the moods of these rolling hills of Ancona in the Marche region with all the rustic and marine nuances of the area. A line that is mainly colored white, thanks to the production of different interpretations of Verdicchio, but also presents frank and fresh reds with a straight, direct, and fruity sip. Simple, straight, and genuine: a hymn to the craftsmanship of the Marche!

WHITE

2020 ANNO UNO - Verdicchio dei Castelli di Jesi DOC [6 PK]

RED

2019 ESINO ROSSO - Montepulciano DOC [6 PK]

2015 SANT'ANSOVINO - Montepulciano, Cabernet Sauvignon [6 PK]

S O C C I

Castelpiano

Marche

Owner: Umberto & Marika Socci

Viticulture: Organic

verdicchio.it

Bottles Produced: 30.000



The Socci Winery was founded in 1973 because of Umberto Socci's passion for cultivation this plant.

Socci's winery is situated in Castelplanio, at 350 metres above sea level and all winegrowing and wine-making stages are personally overseen by the owner. All grape bunches are individually inspected and picked by hand. Bottling takes place on the family's "production line" and we can say that we handle each bottle.

"We are proud to say that our production is the result of our work; Limited quantities of wines that are available to a select clientele and not to large distribution chains. As the saying goes "Good wine starts from the grapevines" and our vineyard is the obstinate expression of this noble concept".

Socci winery's 3 hectares of land are planted almost exclusively with VERDICCHIO DEI CASTELLI DI JESI CLASSICO D.O.C. except for 15% planted with Malvasia of Candia.

The rows of their vineyards are full of the quality grapes that characterise the local territory.

The real strong point of their vineyards is a combination of quality soil, exposition, altitude, and care to vines. The vineyard is on a hill. This guarantees vine leaves ideal exposition to sun and light. The higher up the hill, the fresher and crisper the air becomes. Humidity is thus reduced, and the breeze helps to create the right level of air humidity, preventing the formation of mould. In addition to being

SPARKLING

2018 PETERLUIS BRUT - Verdicchio (18 months on the lees) **NEW**

WHITE

2021 MARTINA - Verdicchio dei Castelli di Jesi DOC

S E R G I O

A R C U R I

Ciro' Marina

Calabria

Owner: Sergio Arcuri

Viticulture: Organic/Biodynamic

Bottles Produced: 20.000



The Sergio Arcuri company was born in Cirò in 1880 with Peppe Arcuri, founder of the company, who, thanks to a strong passion for growing grapes and a great spirit of sacrifice, worked the land with horses and donkeys. He then succeeded his son Peppe who, already at the age of 9, supported his father and learned his experience and technique, later becoming a qualified producer of a genuine red wine. In 1973 he opened his own production and sales cellar. It is 2009 to see the introduction of the great-grandson Sergio and his brother Francesco who begin the bottling of their wine. The main grape of the winery is Gaglioppo, the best-known red berried variety of the region, grown on about four hectares of company vineyards worked according to the dictates of organic farming with a sapling and spurred cordon system. hot allows a strong ripening of the grapes. The soil, made up of the famous red soils, has not seen the use of synthetic chemicals for almost a century. As in the vineyard, even in the cellar the creed is the same: spontaneous fermentation with indigenous yeasts and no use of exogenous substances. The vinification and aging are carried out inside millstones (open concrete tanks). A few hectares and a small production make it possible to obtain four labels that represent the maximum expression of the territory: "Aris", "Il Marinetto", "Più Vite Cirò Riserva", and "Libera the senses". They are moving wines that taste of Calabria and that recall the aromas and flavours of the Ionian. Straightforward and pure, without tricks, where sulfur dioxide is used to the bare minimum and fermentations are always spontaneous without ever adding selected yeasts.

ROSE

2021 Il Marinetto - Gaglioppo **NEW SEPTEMBER**

RED

2019 Ciro' Aris - Gaglioppo **SEPTEMBER**

2013 Ciro' Riserva Piu Vite - Gaglioppo **SEPTEMBER**

T E N U T A

D E M A I O

San Severo

Puglia

Owner: Antonio Demaio

Viticulture: Organic/Biodynamic

tenutademaio.it

Bottles Produced: 35.000



SPARKLING

ON THE MOON - Bombino IGT

WHITE

2020 BOMBINO BIANCO - Bombino IGT

2019 GIU' BOX Bianco Bag in Box 5lt - Bombino IGT

ORANGE

2019 BOMBINO MACERATO - Bombino IGT

2020 GRUCCIONE - Fiano **NEW - SEPTEMBER**

ROSE

2020 ROSATO - Nero di Troia IGT

RED

2019 NERO DI TROIA ROSSO - Nero di Troia IGT

2019 GIU' BOX Rosso Bag in Box 5lt - Nero di Troia IGT

The Demaio estate is in San Severo, on the Puglia board, a land of native vines such as Bombino or Uva di Troia.

The company is run by Antonio Demaio, who inherited the passion for agriculture from his grandfather, to whom he gave a hand in his work with olive trees and vineyards from an early age.

The love for his land and for nature inspired Demaio to follow, from the beginning of his adventure, biological and traditional methods: in the vineyard the interventions are minimal as well as the use of chemicals and pesticides, fermentations are strictly spontaneous, with the use of indigenous yeasts only, no clarification or filtration, practices that Antonio learned from his father and that he will pass on to his children.

The estate has 35 hectares of vineyards to produce four labels: Bombino bianco, Bombino macerato (orange wine), Nero di Troia rosato, Nero di Troia red, pure, and uncontaminated expressions of the territory.

S E R G I O D R A G O

NEW PRODUCER

Alcamo

Sicilia

Owner: Sergio Drago

Viticulture: Natural

Bottles Produced: 20.000



WHITE

2020 Catarratto [6 PK]

ORANGE

2020 MACERATO - Catarratto [6 PK]

ROSE

2020 ROSA - Nero d'Avola [6 PK]

RED

2020 ROSSO - Nero d'Avola, Syrah [6 PK]

After the Viola brothers (Aldo and Alessandro), so close but equally antithetical in their interpretations, it is Sergio Drago who again attracts interest in this north-western area of Sicily.

Studies in oenology, consultancy, and work at other more structured wineries in the area, he soon decides to devote himself entirely to his own vineyard-delight never abandoned even when engaged on other fronts.

The transition from domestic production and consumption to that for a few friends is short.

A couple of years ago he took courage and with a small investment he started producing the first 1500 bottles of red.

The comparison and strong friendship with Alessandro Viola are an undoubted stimulus: fellow students, companions in the vineyard, they share tastings and reflections and will end up sharing the same winemaking cellar.

Today Sergio produces just over 3000 bottles of Catarratto, the grape he loves the most and which best represents him, and around 3000 bottles of Rosso, a blend of Syrah and Nero d'Avola. He runs a small 15-year-old white vineyard just over 2 hectares at 300-350 m asl which falls within the vast municipality of Monreale and maintains a very close collaboration with a small and very serious local farmer from which he obtains the red grapes fruit of a plot led by both. The wines we should expect are delicate, fresh, and drinkable (in this he seems to find an approach of elegance like that of Alessandro Viola).

A clean, direct, and immediate identity prevails thanks to vinification exclusively in steel. In the reds no sulphur is added, and the glass is rich and intense.

P O D E R E

V E N E R I

V E C C H I O

NEW PRODUCER

Benevento

Campania

Owner: Raffaello Annicchiarico

Viticulture: Natural

Venerivecchio.com

Bottles Produced: 20.000



Raffaele Annichiarico arrived in Castelvenere for the first time in 1999.

At that time, he worked in an important company as a microbiologist "I was dealing with nature, through the laboratory".

But after visiting this magical place, Raffaele felt the need to relate to nature in the first person.

The purchase of a small farm consisting of an ancient ruin with an adjoining vineyard was the beginning of the Podere Veneri Vecchio project. Today the company has an extension of 8 hectares of which 4 are vineyards, the soils are clayey with an important presence of tuffaceous rock, therefore fertile and rich in organic matter. A completely uncontaminated ecosystem resists on these hills: woods and the small river at the bottom of the valley ensure the right humidity and protection from strong winds, a sort of enclave.

The varieties grown today are the native grapes of the area, which Raffaele is saving from oblivion with stubbornness and tenacity: Agostinella, Greco, Cerreto, Barbera del Sannio, Sciascinoso. Preserve and not treat, this is the watchword for Podere Veneri Vecchio.



SPARKLING

2021 NOTTURNI PASSAGGI - Aglianico, Agostinella, Camaiola, Cerreto...

WHITE/ORANGE

2020 BIANCO TEMPO - Cerreto, Falanghina, Grieco

2020 BELLA CIAO - Agostinella

RED

2019 OH OH CAMAJO' - Camaiola

2019 PERDERSI E RITROVARSI - Aglianico, Camaiola, Piediroso

G u e r r i l l a

NEW PRODUCER SEPTEMBER

Vipava Valley

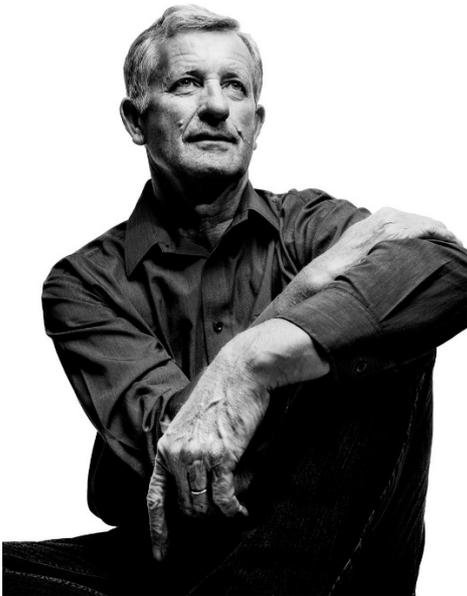
Slovenia

Owner: Zmago Petric

Viticulture: Organic/Biodynamic

Guerrilla.si

Bottles Produced: 40.000



Zmago Petrič's family's winery is in Vipavska Dolina and from the very beginning, they have worked organically and biodynamically, devoting their energies to local grape varieties and respecting the natural environment around them.

Concentrating on the varieties of Zelen and Pinela which are only grown in this region and nowhere else on the planet, they have built a genuinely unique proposition. Everything is hand-picked, naturally fermented, and then bottled unfiltered with just a minimal sulphur addition, creating wines that are delicate, mineral, and full of freshness.

Viticulture procedures follow the biodynamic calendar and is simple, with the focus on allowing the plants to yield only what it can naturally produce, other than by addition of green manure, biodynamic compost, and biodynamic pesticides. All grapes are handpicked.

Fermented with their natural yeasts. Malolactic fermentation is also spontaneous, and the wines are bottled un-filtered with just minimal sulphur addition.



SPARKLING

2018 CASTRA BRUT NATURE - Zelen, Pinela, Rebula [6 PK] **NEW**

WHITE

2021 ZELEN [6 PK] **NEW**

2021 PINELA [6 PK] **NEW**

2020 MALVAZIJA [6 PK] **NEW**

ORANGE

2018 REBULA EXTREME - Rebula [6 PK] **EXTREMELY LIMITED**

Slavček

Vipava Valley

Slovenia

Owner: Franc Vodopivec

Viticulture: Natural

slavcek.si

Bottles Produced: 21.000



"To best express the terroir, the tradition and the essence of the cultural values of our family through the help of the winemaking techniques of our ancestors"

From ancient documents it is revealed that the Slavček farm was born in 1769: always owned of the ancestors of the Vodopivec family, the farm takes the name Slavček - nightingale - name attributed to the presence of a multitude of nightingales nearby. Today, the father Franc, his wife Alenka and their two sons Andrej and Tomaž manage the company. The lands, mainly cultivated with wine, extend over 10-11 hectares, and have vines of: Ribolla giallo, Klarnica Malvasia, Pinot Grigio, Merlot, Barbera, Refosco, Cabarnè Sauvignon, Muscat giallo, Rizling Italico. The vineyards are spread out on the edge of the hills, on a steep slope, whose soils have rocky and marble components, which give the wine a characteristic mineral flavor. Manual harvesting and use of sulfur and copper in minimal doses are the basis for agriculture conducted in a biological way. The heart of the company philosophy lies in the optimal processing of the grapes, giving importance to the precision and wisdom typical of the ancestors, to achieve harmony and respect for the peculiarities of each wine. The company's most representative wines are: Ribolla giallo, Pinot Grigio, Klarnica, Barbera, Merlot and the classic method sparkling wine called Vitoria.

WHITE

2020 BELO - Ribolla, Chardonnay, Sauvignon Blanc, Malvasia Istriana, Friulano

2020 BELO - Ribolla, Chardonnay, Sauv B., Malvasia Istriana, Friulano **1 LITER SEP**

2017 REBULA KLASIKA - Ribolla [6 PK] **SEPTEMBER**

ORANGE

2018 REBULA RESERVA - Ribolla [6 PK] **SEPTEMBER**

RED

2018 CRNO - Cabernet Sauvignon, Merlot, Barbera [6 PK] **1 LITER**

2017 Barbera [6 PK] **SEPTEMBER**

ORGANIC

ANARCHY

Rifnik

Slovenia

Owner: Aci Urbajs

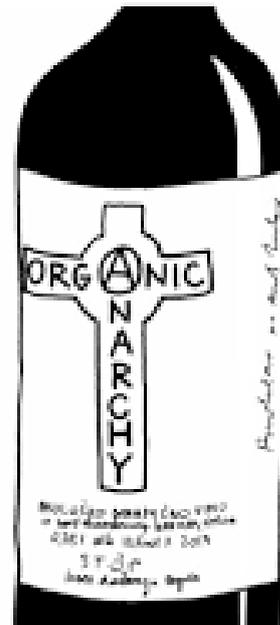
Viticulture: Natural

info-urbajs.si

Bottles Produced: 3.000-4.000

A strong advocate for nature-friendly viticulture, Aci does not use any chemicals. Instead, he enhances biodiversity by keeping horses and using only natural resources to protect the vineyard.

Aci discovered the methods of biodynamics in 1998 through his agriculture research. As a result, he started making wine without sulphur. Working only by hand with the help of his family, he cultivates old vines of Kerner, Pinot Gris, Chardonnay, Riesling, Pinot Noir and Blaufrankisch. He believes his hands-off approach to making wine, is the only way in which nature is brought to life.



WHITE

2015 OA CHARDONNAY - Chardonnay, Kerner, Rizling **VERY LIMITED**

ORANGE

2019 OA CUVEE - Chardonnay, Kerner, Rizling **VERY LIMITED**

2017 OA RADICALL 'O' - Chardonnay, Kerner, Rizling **VERY LIMITED**

RED

2019 OA MODRI + SIVI PINOT - Pinot Grey & Noir **VERY LIMITED**

G E L V E R I

M A N U F A C T U R

Güzelyurt

Cappadocia - Turkey

Owner: Udo Hirsch, Hacer Özkaya

Viticulture: Natural

Guezelyurt-gelveri.com

Bottles Produced: 6.000



ORANGE

2016 Keten Gomlek [6 PK]

2017 Hasan Dede [6 PK]

RED

2016 Kalecik Karasi [6 PK]

Gelveri Manufactur is in Guzelyurt, in central Anatolia, where Udo Hirsch & Hacer Özkaya founded the winery in 2008, after having restored an old greenhouse to produce wine for self-consumption.

It is a real heritage hidden in a small village located on a plateau at 1500 meters, at the foot of the Hasan Dag volcano. Rather than vineyards as we understand them in Europe, here we are talking about orchards and private gardens of small farmers, where different varieties of indigenous grapes grown as alberello of 200/300 years on a free foot, coexist together with fruit trees; what we once called "promiscuous agriculture".

For Udo, in fact, first-class natural wines can only come from vineyards of high biodiversity.

Today the harvest is carried out strictly by hand and the vinification takes place in amphorae above ground (Kup in Turkish) some of which date back to 2000 years ago of Roman, Armenian, Ottoman and Byzantine origin and of different capacities: from 300 up to 2000 liters. It is essential to specify that amphorae in Turkey are used above ground, unlike their neighboring Georgian cousins.

In production they do not add anything to their wine and do not manipulate it in any way, to be able to give a liquid that is the purest and most authentic expression of the place where they live, the vintage and their know-how. The names of the wines produced are those of the local varieties: Kalecik Karasi, Keten Gümlek, Hasan Dede, Koku üzüm, Kizil üzüm. This produces wines which, coming from rare grapes, are macerated, and aged up to two years.

N i K a

B a K h i a

Kakheti

Georgia

Owner: Nika Bakhia

Viticulture: Natural

Bottles Produced: 5.000



To discover the reality of Nika Bakhia, one must go to Georgia, where the art of long maceration in amphora reigns supreme. We are located more precisely in the East, in the Kakheti area, in the village of Ananga. Nika is an eclectic person, architect, and sculptor by training, with a great passion for wine which he then transformed into a profession. Perhaps it is precisely his training that allowed him to fall in love with that incredible container that is the amphora, in Georgian Qvevri, creating the Qvevri Association, thus giving birth to the movement of wines in amphora, which goes beyond Georgian borders, becoming famous all over the world. In 2006 he founded the company becoming a neighbor of the "Our Wine" winery, another important Georgian production reality, with which he shares the main Cru Tsarapi and Akhoebi and today cultivates 6-7 hectares with the main Georgian indigenous grapes: Saperavi, Rkatsiteli, Tavkveri, Khikhvi and Mstvane. In her great respect for the environment, Nika decides not to treat her vineyards with any chemical additives and to use only human energy and the strength of horses. In addition to being a productive choice, his is a self-affirmation: he decides to make wine to be fully responsible for his land, using his name as the spokesperson for a completely natural production. In winemaking Nika is fully hidden behind the Georgian tradition; with a very elegant and light hand he can give harmonic wines from an early age. In short, his cellar becomes the artistic laboratory and the wines as products of his art.

ORANGE

2019 TOCO POCO - Rkatsiteli [6 PK]

2019 DATO NOAH - Rkatsiteli [6 PK]

RED

2018 SAPERAVI AMOR - Saperavi [6 PK]

FORTIFIED

2016 SAPORTO - Saperavi 500ML [6PK]

ARIOUSIOS

NEW PRODUCER SEPTEMBER

Chios Island

Greece

Owner: Dimitri & Panagiotis Kefalas

Viticulture: Organic

ariousios.gr

Bottles Produced: 80.000



WHITE/ORANGE

2021 ARIOUSIA CHORA - Assyrtiko, Athiri [12 PK] **NEW**

2019 ASSYRTIKO - Assyrtiko **NO SO2** [12 PK] **NEW**

RED

2015 CHIOTIKO - Chiotiko Krassero **NO SO2** [12 PK] **NEW**

It was the dream and vision of Dimitris Kefalas and some friends, in 1998, that revived the production of wine on the island of Chios, specifically in Ariousia Chora, in the north-western area of the island. This land is mentioned as the most famous and important wine area of the ancient world; for about 2500 years the area had the reputation that Bordeaux has today. The construction of the winery as we know it today was completed in 2008. The company's will be to keep rare varieties of local vines alive and cultivate new ones with traditional methods, preserving the environment from any pollution, without using of chemical fertilizers, using only organic chicken manure. This process is carried out for all the wines that are produced, both conventional and natural. On the 9 hectares of vineyards, cultivation and harvesting are done by hand since the mountainous landscape and the terraces do not allow easy access to technical means. Today, thanks to Luca Gargano's input towards a more natural production, Dimitris intends to increase production more and more in this direction. The most representative wines are the natural dry red "Chiotiko" and the natural dry white "Assyrtiko". Old amphorae are also used to allow fermentation and approach the production method of the old ancestors.