

**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

## PIEMONTE

- AURIEL
- CASCINA GASPARDÀ
- NADIA CURTO

## LOMBARDIA

- ANDI FAUSTO
- STUVENAGH

## LIGURIA

- POSSA
- PRIMATERRA

## TRENTINO

- POJER E SANDRI

## VENETO

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

## TOSCANA

- BUONDONNO
- IL MOLINACCIO
- PODERE CASACCIA – SINE FELLE
- LA CASTELLACCIA
- TERRE NERE
- PODERE ANIMA MUNDI
- GALIGNANO
- MARCO TANGANELLI
- TERRE A MANO
- CALAFATA

## MARCHE

- SOCCI
- COL DI CORTE

## CALABRIA

- LE QUATTRO VOLTE

## PUGLIA

- TENUTA DE MAIO

# SLOVENIA

## KARTS REGION

- VINA COTAR
- SLAVCEK

## STYRIA REGION

- ACI URBAJS

# TURKEY

## CAPPADOCIA

- GELVERI MANUFACTUR – AMPHORA

# GEORGIA

- NIKA BAKHIA



# La Collina

Reggio Emilia

Emilia Romagna

Owner: Enea Burani

Viticulture: Organic/Biodynamic

cooplacollina.it

Bottles produced: 30.000



## LAMBUSCO

'Lunaris Secco' - Malvasia di Candia Aromatica

Lambrusco 'Rosa Luna Rosato' - Salamino

Lambrusco 'Il Quaresimo' - Grasparossa, Salamino, Maestri, Malbo Gentile

Lambrusco 'Fermentum' - Grasparossa, Salamino, Maestri, Malbo Gentile

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.

# 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

2018 Barbera del Monferrato DOC

2019 Grignolino del Monferrato DOC

# CASCINA GASPARDA

Monferrato  
Piemonte

Owner: Roberto and Mauro Salvaneschi

Viticulture: Natural

Cascinagasparda.com

Bottles produced: 12.000



## RED

2017 Da Nord - Barbera del Monferrato DOC **LOW**

2017 Nuda e Cruda - Freisa del Monferrato DOC

2017 Vecchie Radici - Grignolino del Monferrato Casalese DOC **LOW**

Cascina Gasparda is a farm in Olivola that has been producing wine with an artisanal production method for 3 generations.

Now the company produces three red wines from typical local vines: Barbera, Fraiza and Grignolino (native to the hills on which they have the lands). The latter is the flagship wine, and it is no coincidence that we advise you to taste it.

The philosophy of this farm in Olivola is all based on respect for nature and its rhythms, starting with respect for the territory.

It is therefore the love for one's land that guides the choices of Cascina Gasparda and makes the wine produced here not the usual wine but something truly exclusive.

Also for this reason the wines of Cascina Gasparda are not found everywhere because a selection is made upstream of bars, restaurants and wine bars that request them, precisely to guarantee quality in every step.

# NADIA CURTO

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

2019 Dolcetto d'Alba - Dolcetto DOC

2019 Barbera d'Alba - Barbera DOC **SOLD OUT**

2016 'La Foia' Barolo DOCG

2013 'Arborina' Barolo Riserva DOCG

La Foia- Barolo Chinato '**Barolo based liqueur**' 500ML

ANDY

FAUSTO

Oltrepo' Pavese

Lombardia

Owner: Andi Fausto

Viticulture: Biodynamic/Natural

Andifausto.com

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 della 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

2017 Giubilo - Pinot Nero, Barbera, Georgian varety 'DISGORGED'

#### ROSE

2019 La Poderosa - Barbera

#### RED

2020 Ardito - Croatina, Moradella, Barbera

2019 Ascaro - Barbera

2016 Estro - Croa', Moradella, Vermiglia, Uva di Cascina **LOW**

2015 Originaldo - Pinot Nero

2000 Crinale - Pinot Nero

# 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 12PK

## RED ALE

Sir Nigel Gibbs - Birra Rossa poco mossa 500ml 12PK

## WEISS MULTICEREAL

Lady Von Baiten - Birra Arancione con cereali di stagione 500ml 12PK

**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

2020 Parmaea - Vermentino, Trebbiano, Albarola **FROM PALMARIA ISLAND**

2017 '5 Terre' - Bosco, Picabon, Rossese Bianco

#### **ROSE'**

2019 Rose D'amour - Bonamico, Moscato Rosso

#### **RED**

2017 'U Neigru' - Cannaiolo, Bonamico

#### **MEDITATION WINE**

2016 DOC 5 Terre Sciacchetra' in Amphora - Bosco, Rossese Bianco

# PRIMATERRA

Cinque Terre  
Liguria

Owner: Walter de Batte'

Viticulture: Natural

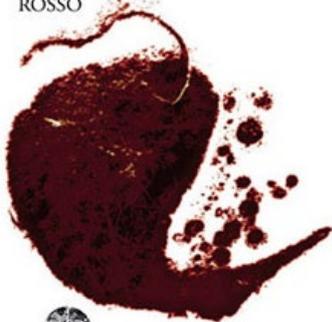
Primaterra.it

Bottles produced: 9.000



## [Çericò]

ROSSO



 [PRIMA] Terra  
azienda  
viticola

### ORANGE

2017 Carlaz - Vermentino **LOW**

2017 Harmoge - Bosco, Vermentino, Albarola

### RED

2013 Cerico - Granaccia, Sirah

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.

P O J E R E

S A N D R I

Faedo

Trentino

Owner: Fiorentino Sandri & Mario Pojer

Viticulture: Organic

Pojeresandri.com



#### GRAPPA - ACQUAVITE - BRANDY

Grappa di Muller Thurgau

Grappa di Traminer

Grappa di Chardonnay

Acquavite di Mele Cotogne

Acquavite di Pere Williams

Acquavite Ciliegie in Ciliegiolo

2001 Divino BRANDY

Pojer e Sandri are internationally respected, as an innovative, trend-setting winery with every aspect of viticulture and wine making in perpetual search for new ideas to improve quality. They produce a broad spectrum of wines and distillate.

After a long experience gained on a Zadra model bain-marie plant and after frequent visits to "fellow distillers" in Austria, Switzerland, Germany, and France, in 1992 the design of the current distillation plant started, combining the bain-marie method with some precautions that allow to reach the key objective: purity and absolute cleanliness of the final distillate. The process of separating the grape seeds from the marc allows to improve the quality of the grappa.

Pojer and Sandri work to obtain a distillate that fully reflects the origin and is proposed at 45 ° -48 ° alcoholic beverages, according to the history and tradition that distinguish the Dolomite territory. The only external "ingredient" added is in fact water, used to lower the alcohol content in post-distillation (close to 70 ° -75 °). Spring water (Surgiva) that flows from a granitic rock (the Adamello), poor in mineral salts, and ideal for diluting distillates.

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'

2018 Bianco sui Lieviti 'SUR LIE' - Glera 'PET NAT'

#### **WHITE - ORANGE**

2020 Bianco Costiera - Tai, Moscato

2017 Terreni Bianchi - Garganega, Marzemina bianca, Moscato

2017 Trachite Bianco - Moscato, Pinella, Garganega

#### **RED**

2020 Rosso Costiera - Merlot, Cabernet S, Carmenere

Rosso Costiera - Bag & Box 5 Lt

2016 Vo Vecchio - Merlot, Cabernet S., Raboso

2017 Trachite Rosso - Merlot, Cabernet Sauvignon

CA'

OROLOGIO

Baone

Veneto

Owner: Maria Gioia Rossellini

Viticulture: Organic/Biodynamic

Caorologio.com

Bottles produced: 25.000



Maria Gioia Rossellini is the lady of the wine. An intelligent, active, cultured woman, she loves dedicating herself to the kitchen with instinctive passion and loves to accompany her preparations with excellent wines. This is the golden rule of Rossellini.

In love with her plants of Raboso and Barbera, Maria Gioia has decided to produce better but in accordance with the principles set by nature, therefore she trains for two years at the school of biodynamic agronomist Leonello Anello.

The vines grow on volcanic soil and are treated with copper sulfate, sulfur, and biodynamic preparations. The soil is fertilized with green manure and leguminous plants. These wines are produced by a woman firmly anchored in the historical viticulture of her own territory ready to compete with continuous improvements.



## ORANGE

2019 Salarola 'bianco IGT' - Moscato giallo, Pinot Bianco

## RED

2015 DOC Calaone ' Colli Euganei Rosso' - Merlot, Cabernet, Barbera

2015 Relogio 'Rosso IGT' - Carmenere, Cabernet Franc

2016 Lunisole 'Rosso IGT' - Barbera **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 Groppello, as well as Pinot Nero and Merlot.

## PET NAT

2019 Vespaio - Vespaiolo, Tai Bianco

## RED

2016 Cabernere - Cabernet S., Merlot, Pinot Nero **SOLD OUT**

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

2018 Groppero - Groppello

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

2019 Cassiara - Garganega, Moscato

2020 Vigneto Carantina - Garganega **SEPTEMBER**

#### RED

2018 Cabernet Franc

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



## WHITE

2019 Quercia Laboriosa - Garganega Veronese

## RED

- 2020 Tempesta - Corvina, Rondinella
- 2019 Piccola Peste - Corvina, Rondinella, Molinara
- 2016 Vigna del Peste - Valpolicella Superiore
- 2013 Mesal - Valpolicella Superiore **SOLD OUT**
- 2012 Rabiosa IGT Veronese Rosso - Marselan
- 2011 DOCG Rosso Amarone della Valpolicella

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.

# 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

## ROSE'

2018 Rosato - Syrah, Sangiovese IGT

## RED

2018 Rosso di Toscana - Sangiovese, Syrah IGT

2018 Chianti Classico - Sangiovese DOCG

2018 Chianti Classico - Sangiovese 1Lt 'Fiasco bottle' DOCG

2018 Chianti Classico - Sangiovese 1.5Lt 'Fiasco bottle' DOCG

2016 Chianti Classico RISERVA - Sangiovese DOCG

2016 Lemme Lemme - Sangiovese, Canaiolo, Colorino, Malvasia Nera 1000 Btl x year



# IL MOLINACCIO

Montepulciano

Toscana

Owner: Marco Malvasi & Alessandro Sartini

Viticulture: Organic

Ilmolinaccio.com

Bottles Produced: 12.000



**RED**

2019 Il Golo 'Rosso di Montepulciano' - Sangiovese

2015 La Spinosa 'Nobile di Montepulciano' - Sangiovese DOCG

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



## RED

2013 Chianti Colli Fiorentini RISERVA DOCG - Sangiovese, Canaiolo, Malvasia Nera

2016 Canaiolo **1300 BTL PER YEAR**

2016 Malvasia Nera **780 BTL PER YEAR**

2016 Pugnitello **460 BTL PER YEAR**

2017 Foglia tonda **360 BTL PER YEAR**

Roberto and Lucia working in their company since 2004 with great passion and attention to the land, in harmony with all the elements of nature through biodynamic agriculture.

Roberto has recovered abandoned 40-50 years old vines of Sangiovese, Malvasia and Canaiolo and created new vineyards, only with native vines Tuscan Pugnitello and Foglia Tonda and old clones of Canaiolo and Malvasia Nera to keep the ancient Tuscan germplasm.

The harvest is manual, the spontaneous fermentation with indigenous yeasts, without filtration or clarification and bottling takes place on the farm.

Rare unbelievable wines from rare people.

# 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 favorably 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'

## WHITE

2019 Ciprea - Vernaccia di San Gimignano DOCG

## ORANGE

2019 Il Torbo - Vernaccia di San Gimignano '7 months on skins'

# 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



## RED

2018 Rosso di Montalcino - Sangiovese Grosso DOC

2015 Brunello di Montalcino - Sangiovese Grosso DOCG

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.

P O D E R E

A N I M A M U N D I

Lari  
Toscana

Owner: Marta Sierota

Viticulture: Natural

Bottles Produced: 15.000



#### WHITE

2020 Kiss&Fly - Vermentino

#### RED

2020 Face to Face - Sangiovese

2019 Gavagai - Canaiolo

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.

# GALOGNANO

Colle Vale D'Elsa  
Toscana

Owner: Erika Ciappelli

Viticulture: Organic

Bottles Produced: 13.000



## WHITE

2020 Galo' - Trebbiano, Manzoni Bianco

## RED

2019 'La Foresta' Chianti Colli Senesi - Sangiovese, Cabernet S, Merlot DCG

2019 'Il Rosso' - Sangiovese

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.

# MARCO TANGANELLI

Castiglion Fiorentino  
Toscana

Owner: Marco Tanganelli

Viticulture: Natural

Bottles Produced: 30.000



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 elevage 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.

## WHITE

2019 Papiro - Trebbiano Toscano

## ORANGE

2019 Anatrino - Trebbiano Toscano

2015 Anatrasso - old vine Trebbiano Toscano, old vine Malvasia

## RED

2018 Cibreo - Sangiovese

# T E R R E A M A N O

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

2020 Fattoria di Bacchereto 'Vino Rosso' - Sangiovese

2016 Carmignano DOCG - Sangiovese, Canaiolo, Cabernet Sauvignon

2015 Carmignano DOCG - Sangiovese, Canaiolo, Cabernet Sauvignon **1500ML**

## ORANGE

2018 Sassocarlo IGT - Trebbiano

## SWEET WINE

2011 Pian de Sorbi 375ml - Sangiovese **SOLD OUT**

# CALAFATA

Lucca  
Toscana

Owner: Mauro Montanaro  
Viticulture: Organic/Biodynamic  
Calafata.it  
Bottles Produced: 25.000



"Mastri Calafati": those who managed to make safe boats for navigation at sea, waterproofing them with the use of a simple rope and pitch. Hence the origin of the company name: Calafata is an agricultural and social cooperative which, with disadvantaged people, restores production and enhances land otherwise destined for neglect and abandonment. The idea was born in 2011 from a group of young friends who saw in Lorenzo Citti's proposal to sell his historic vineyards, the opportunity to create a virtuous model of respect for people and lands. The founding members had in common the desire to turn the page to project themselves into the harder but more dignified agricultural work, which soon also became their way of life.

From the first day, thanks to the tireless help of other Lucchese companies (which today form the LuccaBioDinamica network), the biodynamic method was the only one adopted in the vineyard. Clean wines have always been produced in an artisanal way in full respect of traditions and places. The company, which today cultivates about 30 hectares and employs more than 20 young people, develops in the municipality of Lucca.

The recovery of some centuries-old vineyards gave birth to Majulina and Gronda which are the two most representative wines, and which reflect the terroir in an excellent way.

## WHITE

2016 Gronda - Vermentino, malvasia, trebbiano, moscato **LOW**

## ORANGE

2018 Almare - Trebbiano, vermentino, malvasia

## RED

2018 Scapigliato - Ciliegiolo, aleatico and other grapes

2016 Iarsera - Sangiovese **LOW**

2016 Majulina - Sangiovese, ciliegiolo, canaiolo nero, colorino, aleatico

2015 Figlioduncane - Cabernet Sauvignon **MAGNUM** '246 btl made'

**S O C C I**

Castelplanio

Marche

Owner: Socci Family

Viticulture: Organic

Verdicchio.it

Bottles produced: 20.000



Azienda Vitivinicola  
**SOCCI**

Azienda Agricola Socci is a family-run winery situated in Castelplanio.

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 their 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 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 lucky with a good atmospheric temperature range, our vineyards are on calcareous clay soil which is ideal to produce high-quality wines.

## **WHITE**

2018 Martina - Verdicchio dei Castelli di Jesi DOC '**COLD MACERATION**'

2017 Deserto - Verdicchio dei Castelli di Jesi DOC Classico Superiore

2016 Marika - Verdicchio dei Castelli di Jesi DOC '**ICE GRAPES**'

COL di

CORTE

Montecarotto

Marche

Owner: Claudio Caldaroni, Giacomo Rossi

Viticulture: Organic/Biodynamic

[coldicorte.it](http://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!

**RED**

2017 Esino Rosso - Montepulciano

# LE QUATTRO VOLTE

San Marco Argentano  
Calabria

Owner: Daniela De Marco, Giampiero Ventura,  
Dario Brunori, Emilio Di Cianni

Viticulture: Organic/Biodynamic

Bottles Produced: 25.000



## ORANGE

2019 Vivavi Bianco - Mantonico

2020 Bifaro Bianco - Mantonico, Malvasia

## ROSE

2020 Manca del Rosso - Magliocco

## RED

2018 Vivavi Rosso - Magliocco

2019 Vivavi Rosso - Magliocco

2020 Bifaro Rosso - Magliocco, Guarnaccino, Greco Nero, Malvasia bianca

The taste of rebirth. From the fraternal friendship between Daniela De Marco and Giampiero Ventura (formerly Masseria Perugini) and the singer-songwriter Dario Brunori (Brunori Sas) and Emilio Di Cianni, "The four times" was born. The farm lives in a lively area rich in biodiversity, geographically located between the Sila and Pollino National Parks, in a hilly area between 200 and 400 meters above sea level where the soil is mainly clayey-calcareous and micro ventilation always present in the vineyards it is fundamental for the quality of the grapes. Daniela and Giampiero have always grown organically, considering this path as the only one to undertake to enhance the territory and raise awareness, as well as respect, the final consumer. Their production methods are fresh and youthful. Together they produce the wines that we can still taste today. The vines planted are those typical of the area: Mantonico, Magliocco, Malvasia Bianca, Guarnaccinoe Greco grown naturally without the aid of chemicals, pesticides, herbicides; the harvest is strictly manual, to respect the fruit from the plant to the glass, the fermentation is spontaneous, and the sulfur is used only when needed (always below 30 mg/l). Taking a cue from the song of the same name, the small Calabrian winery is transformed, however, leaving the philosophy, tradition and taste of the wines produced over the years by the two young Calabrian winemakers (Vivavi, Bifaro, Manca Del Rosso and Pimi) unchanged, the dance of the seasons, the cycles of the vineyard, respect for time, silences and pauses of nature are one with the poetic and musical vision of the Cosentino singer-songwriter. "... And the days will pass, the years will pass, and we'll toast again for two hundred New Years. You can be born again; you can be born again if you like! ".

T E N U T A

D E M A I O

San Severo

Puglia

Owner: Antonio Demaio

Viticulture: Organic/Biodynamic

[tenutademaio.it](http://tenutademaio.it)

Bottles Produced: 35.000



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.

#### WHITE

2020 Bombino Bianco - Bombino IGT

2019 Giu'Box Bianco Bag in Box 5lt - Bombino IGT

#### ORANGE

2019 Bombino Macerato - Bombino

#### ROSE

2020 Rosato - Nero di Troia

#### RED

2019 Nero di Troia Rosso - Nero di Troia IGT

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

# V I N A C O T A R

Komen

Slovenian Karst

Owner: Branko & Vasja Cotar

Viticulture: Natural

Bottles Produced: 30.000



## ORANGE

2018 Malvazija

2018 Vitovska

A few kilometers from the Italian border, in the small village of Gorjansko, stands the Cotar company, of Branco & Vasja, in the Slovenian Karst. The karst is a middle ground, embraced by Italy, Slovenia, and Croatia, consisting of a limestone plateau of the Dinaric Alps, overlooking the Adriatic Sea. In 1974, the family built the first part of the cellar carved into the rock and thus produced their first wine. In 1990 they bottle their first wines, which they later sell in 1998. The typical varieties of the area are grown on this sweet and bitter land, with the utmost respect for nature: Refosco, Cabernet Sauvignon, Merlot, Istrian Malvasia, Sauvignon, Vitovska. In an area characterized by the Mornik winds, which blows from the sea, from the Bora, which blows from the north and from a red earth, brought back by the karst depressions (dolines), the 7.5 hectares of land extend, divided into eight parcels, cultivated according to the practices of biodynamic agriculture. On the labels the fingerprints of Branko and Vasja: a signature guaranteeing the quality of the two lines produced: Drazna and Cotar, which differ only in the longer aging of the Cotar line. The spearhead is Vitovska, in which all the aromas and flavors of the red earth of the Karst are found. They are all unique and charismatic wines, which only a land such as the Karst can give.

# 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

2019 Belo - Ribolla, Chardonnay, Sauvignon Blanc, Malvasia Istriana, Friulano

## ORANGE

2017 Rebula Klasika - Ribolla

## RED

2018 Crno - Cabernet Sauvignon, Merlot, Barbera **1 LITER**

ORGANIC

ANARCHY

Rifnik

Slovenia

Owner: Aci Urbajs

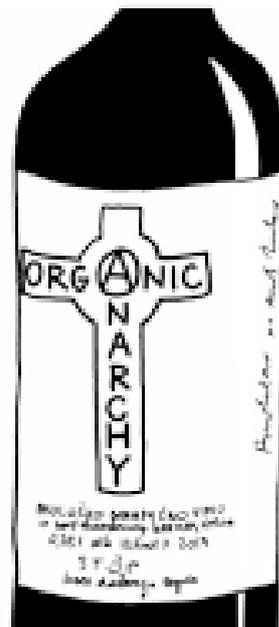
Viticulture: Natural

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

#### ORANGE

2019 OA Cuvee - Chardonnay, Kerner, Rizling

2017 OA Radicall 'O' - Chardonnay, Kerner, Rizling **LOW**

#### RED

2019 OA Modri + Sivi Ponot - Pinot Grey & Noir

# GELVERI

# MANUFACTURER

Güzelyurt

Cappadocia - Turkey

Owner: Udo Hirsch, Hacer Özkaya

Viticulture: Natural

Guezelyurt-gelveri.com

Bottles Produced: 6.000



## ORANGE

2016 Keten Gümlek

2017 Hasan Dede

## RED

2016 Kalecik Karasi

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

2019 Dato Noah - Rkatsiteli

#### RED

2018 Saperavi Amor - Saperavi

#### FORTIFIED

2016 Saporto - Saperavi

## **TERMS OF TRADING**

Minimum order is 12 bottles.

Additional half cases may incur additional delivery fee.

Mix cases are welcome, with a minimum of 3 bottles per type of wine.

5% pouring discount.

Free Freight for full case orders to

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Credit application required for new customers.

Payment must be made within 30 days from date of invoice.

All wines remain the property of Sat Artisan Wines until payment has been received.

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