





**WHITE**



VINI BUONI  
IMPORTS

## Inzolia DOC Sicilia

SICILY



**ALTITUDE OF VINEYARD:** 500 mt Asl

**VINEYARD:** Western, Sicily

**GRAPES:** 100% Inzolia

**HARVEST:** Hand-harvested in August/September

**SOIL COMPOSITION:** silicon-limestone mixture

**VINIFICATION:** After fermentation at 14°C in stainless steel containers, the wine is left “sur lies” for 45 days before of bottling.

**ALCOHOLIC GRADE:** 12.5% Vol

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**TASTING NOTES:** Also known as Ansonica or Inzolia, it is the oldest native Sicilian grape variety. Light yellow in color with light green shades, on the nose it presents itself with notes of citrus fruits, tropical fruits, white flowers and almonds. On the palate it is light with an elegant saline note and a pleasant freshness.

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**FOOD PAIRINGS:** Ideal as an aperitif, with grilled vegetables, with fish-based dishes, Seafood, white meat and cheese. Service temperature: 8-10° C

## Milo Reserve Blanc De Blancs

ARGENTINA



**ALTITUDE OF VINEYARD:** 1500 mt Asl

**VINEYARD:** Gualtallary, Tupungato, Uco Valley

**GRAPES:** 45% Sauvignon Blanc 45% Chardonnay  
10% Torrontes

**HARVEST:** Hand-harvested

**FERMENTATION:** Pressing of whole grapes with pneumatic press. Must is left for 34 hours at 46 F with no use of pectolitic enzymes.

**ALCOHOLIC GRADE:** 12.8% Vol

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**TASTING NOTES:** Color is brilliant straw yellow, with a bouquet of peaches, pears, pink grapefruit and white flowers on the nose. Initial flavors of pink grapefruit and vanilla are followed by a slight salinity with notes of apricot in the background. As the wine dries out it maintains its crispness, with a great texture and smooth mouthfeel. Wonderful balance and persistence with moderate acidity.

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**FOOD PAIRINGS:** Enjoy with roast chicken, creamy pasta dishes, seafood, gouda and pecorino cheeses. Best served chilled.



# Concetto Pecorino IGT Terre Di Chieti

Made with Organic Grapes

JAMES  
SUCKLING  
AWARD  
TOP 100 WINES  
2021 & 2022

ABRUZZO



**ALTITUDE OF VINEYARD:** 380 mt Asl

**VINEYARD EXPOSURE:** North-East

**GRAPES:** 100% Pecorino

**CROP YIELDS:** 90 q/ha

**HARVEST:** Hand-picked first decade of September

**FERMENTATION:** 50 hl stainless steel tanks

**AGING:** 3 months in steel tanks

**ALCOHOLIC GRADE:** 13% Vol

**FIRST VINTAGE:** 2011

**TASTING NOTES:** Color is brilliant straw yellow with a bouquet of elderberry, grapefruit & yellow pulp fruit on the nose. Initial flavors of fresh citrus and stone fruit are followed by a slight salinity, and a well-balanced, lasting finish. This medium-high acidic wine is not only well-balanced, but also showcases the quality of the Abruzzo hillside where the vineyards reside.

**FOOD PAIRINGS:** Enjoy with any pork dishes or sausages, pecorino or cheddar cheeses, fish or shellfish. Best served between 46-50°F.



# Lupus Trebbiano D'Abruzzo DOC

Made with Organic Grapes



ABRUZZO



**ALTITUDE OF VINEYARD:** 420 mt Asl

**VINEYARD EXPOSURE:** South, South-West

**GRAPES:** 100% Trebbiano d'Abruzzo

**SOIL COMPOSITION:** Clay, consisting of stone

**NUMBER OF VINES PER HECTARE:** 4000

**CROP YIELDS:** 110 q/ha

**HARVEST:** Hand-picked from 10 to 20 October

**VINIFICATION:** Soft pressed, controlled temperature fermentation (55°F-61°F) in 50 hl stainless steel tanks

**AGING:** 3 months in steel tanks

**ALCOHOLIC GRADE:** 13.5% Vol

**TASTING NOTES:** Color is brilliant straw yellow with a bouquet of tropical fruit and traces of orange blossom, grapes and wild flowers on the nose. Initial flavors of fresh tropical fruit yield to a rich salinity and a clean, crisp, highly acidic wine. This well-balanced, slightly complex wine dries out nicely, finishing with notes of almond on the palate.

**FOOD PAIRINGS:** Enjoy with hard Italian cheeses, seafood pastas, white pizza, roast chicken and pesto dishes. Best served between 46-50°F.

## Grillo Sicilia DOC

Made with Organic Grapes

SICILY



**CLASSIFICATION:** DOC Sicily

**PRODUCTION AREA:** Western countryside of Sicily – near Alcamo

**GRAPES:** 100% Organic Grillo

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**HARVESTING METHOD:** Hand-harvested the second week of September

**PRUNING METHOD:** Cordon Spur and Guyot

**AVG PRODUCTION PER PLANT:** 2.0kg

**VINEYARD POSITION:** North East

**VINE AGE:** 12 years

**FERMENTATION:** Fermentation at a controlled temperature of 57°F in stainless steel

**ALCOHOLIC GRADE:** 12.5% Vol

**TASTING NOTES:** This signature ancient native wine to Sicily has an opaque golden yellow color. Aromas of fresh peaches on the nose are followed by peaches, pears and grapefruit, all well-balanced on the palate with just the right amount of acidity. The wine is light on the tongue and produces a smooth, lingering finish.

**FOOD PAIRINGS:** Enjoy with salads, shrimp, salmon and all fish dishes. Best served slightly chilled, 50-52° F.



## Solcanto Catarratto DOP Alcamo

Made with Organic Grapes

SICILY



**CLASSIFICATION:** DOP Alcamo

**PRODUCTION AREA:** Sicily – in Alcamo at 300 meters above sea level

**GRAPES:** 100% Organic Catarratto grapes

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**DENSITY OF PLANTATION:** 4200 Vines per Hectare

**AVG PRODUCTION PER PLANT:** 2.0kg

**VINE AGE:** 8 years

**HARVEST:** Hand-picked in crates the second week of September

**FERMENTATION:** Short maceration with soft pressure on the grapes at a controlled fermentation temperature of 57°F

**ALCOHOLIC GRADE:** 12.5% Vol

**TASTING NOTES:** Color is brilliant straw yellow with flecks of green hue, with an intense bouquet of fruit on the nose. Initial flavors of ripe grapes and peaches develop fully on the palate. Acid is medium, flavor is balanced, with a lasting finish- a wonderful catarratto.

**FOOD PAIRINGS:** Enjoy with fish and seafood, white meats, grilled vegetables and soft goat cheeses. Best served 50-54° F.





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IMPORTS

Antonello  
Cajara

## Jacaranda Terre Siciliane IGP Sauvignon Blanc

SICILY



**CLASSIFICATION:** IGP Terre Siciliane

**PRODUCTION AREA:** Western countryside of Sicily – near Alcamo

**GRAPES:** 100% Sauvignon Blanc

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**DENSITY OF PLANTATION:** 4200 Stumps per Hectare

**AVG PRODUCTION PER PLANT:** 2.0kg

**VINEYARD POSITION:** North East

**VINE AGE:** 8 years

**HARVEST:** Hand-harvested first 2 weeks of September

**FERMENTATION:** Short maceration of the selected grapes on the vine, soft pressure and fermented at a low temperature of 57°F in stainless steel tanks

**ALCOHOLIC GRADE:** 13% Vol

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**TASTING NOTES:** Color is brilliant straw yellow with a bouquet of freshly-cut grass, peaches and grapefruit on the nose. Initial flavors of ripe green apple and grapefruit develop into an intense, complex wine which is ever so savory, drying out wonderfully on the palate. Although this Sauvignon Blanc has a medium to high acid level, it is very well balanced.

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**FOOD PAIRINGS:** Enjoy with chicken, seafood, fresh fruits, desserts, gouda and rich, buttery cheeses. Best served 50-54° F

## Les Cuvées Plaisir, Viognier, IGP Méditerranée

FRANCE



**VINEYARD:** Méditerranée, France

**ALTITUDE OF VINEYARD:** 300 MT ASL

**GRAPES:** 100% Viognier

**TERRIOR:** Plots of land with clay and limestone soil located at an altitude of more than 300 m.

**HARVEST:** The grapes are harvested at night.

**FERMENTATION:** Skin maceration for 12 hours at low temperature to bring out the richness of the Viognier aromas. Fermentation of the juice at low temperatures as well.

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**TASTING NOTES:** Pretty yellow color with golden reflections. The nose is typical of Viognier aromas, with dried apricots, stewed fruits, and hawthorn aromas. In the mouth, the wine is well balanced with a sensation of freshness carried by a good acidity.



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## Les Cuvées Plaisir, Chardonnay, IGP Méditerranée

FRANCE



**VINEYARD:** Méditerranée, France

**ALTITUDE OF VINEYARD:** 300 MT ASL

**GRAPES:** 100% Chardonnay

**TERRIOR:** Calcareous marl, sandy loam soils located at an altitude of over 300m

**HARVEST:** The first 15 days of September at night

**FERMENTATION:** Skin maceration between 6h to 12h.

Alcoholic fermentation at low temperature.

**AGEING:** Enjoy all year long

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**TASTING NOTES:** With a nice bright pale yellow color, this Chardonnay offers a very aromatic nose of exotic fruits (pineapple) and citrus (lemon pie). Round and fresh, this balanced wine has a good length on the palate.



RED



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## Chemin des Loups Rouge, AOP Luberon



FRANCE



**VINEYARD:** Vallée du Rhône, France

**GRAPES:** 70% Syrah, 30% Grenache Noir

**TERRIOR:** Selected parcels on the characteristic terroir of the Luberon, composed of clay-limestone soils and stony scree. The vines are over 30 years old.

**HARVEST:** Harvested at the end of September, the grapes are destemmed and not crushed.

**FERMENTATION:** 3-5 week vatting time.

**AGEING:** Aged without racking in French oak barrels, in 30% new barrels for 70% of one wine.

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**TASTING NOTES:** The wine has a beautiful intense ruby-violet color, typical for a strong concentration. The nose is expressive, gourmandizing and very flattering with notes of ripe fruits, jam and blond tobacco. On the palate, soft and long with a dominance of fresh fruits. The mouth becomes more complex with the melting of the woody notes which mix with leather and black olives. Beautiful amplitude due to the aromatic intensity, supported by the concentration of the tannins, well structured and integrated, which do not present any kind of aggressiveness. Overall rich and silky.



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## Chemin des Ogres, AOP Ventoux

FRANCE



**VINEYARD:** Vallée du Rhône, France

**GRAPES:** 90% Grenache Noir, 10% Syrah

**TERRIOR:** Gravelly-clay plots with high stony content on the south facing slopes of Mont Ventoux. Late ripening areas with a high day/night thermal amplitude and an average yield of 28hl/ha.

**CROP YIELDS:** 28hl/ha

**HARVEST:** Harvested in Mid October

**FERMENTATION:** Alcoholic fermentation at a controlled temperature. Long vatting time, between 20 and 30 days. Soft extractions. Free-runjuice only.

**TASTING NOTES:** Wine built on power and finesse. Mature nose with aromas of blond tobacco and morello cherry. Rich in the mouth, with notes of ripe fruits, carried by aromas of fresh berry liqueur (black currant/raspberry). The tannins of the wood are melted and accompany the wine in mouth. The finish is very long, fresh and complex (garrigue, torrefaction)



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## Il Était Une Fois, AOP Luberon

FRANCE



**VINEYARD:** Vallée du Rhône, France

**ALTITUDE OF VINEYARD:** 300-400 MT ASL

**GRAPES:** 80% Syrah, 20% Grenache Noir

**TERRIOR:** Grapes from selected plots in the heart of the Luberon on clay-limestone soils. vineyards located at an altitude of 300 to 400m.

**HARVEST:** The grapes are harvested at the end of long maturation periods, on the stump.

**FERMENTATION:** Alcononic Fermentation between 68-75° F sort extractions and maceration between 12 and 20 days.

**AGEING:** Long and respectful maturation under the meticulous eye of our oenologists

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**TASTING NOTES:** Ruby red color. In the nose aromas of garrigue, roasted hazelnut and some subtle touches of mocha. Smooth on the palate, on a coulis of ripe red fruits (raspberry, black currant). Some notes of black zan, roasted hazelnuts and pepper. A well present structure in mouth underlines a very ripe matter. Long finish.



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## Les Cuvées Plaisir, Grenache Noir, IGP Méditerrané

FRANCE



**VINEYARD:** Vallée du Rhône, France

**GRAPES:** 100% Grenache Noir

**TERRIORS:** Most of the vineyards are located at the high altitude terroirs of the Luberon, in the heart of the Mediterranean country. Clay and marl soils.

**HARVEST:** The grapes are harvested at night

**FERMENTATION:** Direct pressing and alcoholic fermentation at low temperatures

**AGEING:** Ageing in vats, storage on the fine lees.

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**TASTING NOTES:** Pale color with discreet purple reflections. The nose expresses notes of red fruits and citrus fruits. The mouth combines an impression of sweetness, opulence with a background of freshness and vivacity. Very coated texture.



## Milo Entry Malbec

ARGENTINA



**CLASSIFICATION:** Malbec

**ALTITUDE OF VINEYARD:** 750 MT ASL

**VINEYARD:** Finca Chapanay, San Martín, Mendoza

**GRAPES:** 100% Malbec

**CROP YIELDS:** 5000 plants per ha

**HARVEST:** Hand-picked grapes

**FERMENTATION:** Cold pre-fermentative maceration. Tank fermentation at 25 C. Post Termentative maceration durine 14 days.

**ALCOHOLIC GRADE:** 13% Vol

**TASTING NOTES:** Color is intense purplish red, with a bouquet of dark cherry and plum jam on the nose. Initial flavors of cherry and black pepper remain persistent on the tongue, yielding to a velvety mouthfeel. Flavors develop wonderfully and linger on the palate. Body is medium with great balance.

**FOOD PAIRINGS:** Enjoy with roast meats, steak, cheddar and asiago cheeses. Best served at room temperature, 64-66° F.



## Milo Estate Malbec

ARGENTINA



**CLASSIFICATION:** Malbec

**ALTITUDE OF VINEYARD:** 1050 MT ASL

**VINEYARD:** Finca Perdriel, Luján de Cuyo, Mendoza

**GRAPES:** 100% Malbec

**CROP YIELDS:** 5000 plants per ha

**HARVEST:** Hand-picked grapes

**FERMENTATION:** Cold pre-fermentative maceration at 25° C.

**AGING:** 9 months in French oak

**ALCOHOLIC GRADE:** 13.8% Vol

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**TASTING NOTES:** Color is black, inky purple with a bouquet of intense blueberries on the nose. Initial flavors of dark cherry and plum remain persistent on the tongue as slight smokiness is introduced. The velvety mouthfeel and flavors develop wonderfully and linger on the palate. Body is medium to full with great balance and structure.

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**FOOD PAIRINGS:** Enjoy with roast meats, steak, manchego and blue cheeses. Best served at room temperature, 64-66° F.

## Milo Reserve Malbec

ARGENTINA



**CLASSIFICATION:** Malbec

**ALTITUDE OF VINEYARD:** 1050 MT ASL

**VINEYARD:** Finca Perdriel, Luján de Cuyo, Mendoza

**GRAPES:** 100% Malbec

**CROP YIELDS:** 4500 plants per ha

**HARVEST:** Hand-picked grapes

**FERMENTATION:** 18 days of maceration in concrete wine tanks with controlled temperature. Malolactic fermentation and barrel ageing in new, second and third use barrels.

**AGING:** 12 months in French oak

**ALCOHOLIC GRADE:** 13.9% Vol

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**TASTING NOTES:** Color is black, inky purple with a bouquet of blueberries, plum and vanilla on the nose. Initial flavors of vanilla and dark cherry smooth out wonderfully with the well-balanced tannins. The finish is smooth, velvety and persistent. The smokiness is there but does not linger, although the velvety mouthfeel does. Body is medium to full with great balance and structure.

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**FOOD PAIRINGS:** Enjoy with roast meats, steak, bbq, manchego, cheddar and blue cheeses. Best served at room temperature, 64-66° F.



## Gran Reserve Malbec

ARGENTINA



**CLASSIFICATION:** Malbec

**ALTITUDE OF VINEYARD:** 1050 MT ASL

**VINEYARD:** Finca Perdriel, Luján de Cuyo, Mendoza

**GRAPES:** 100% Malbec

**CROP YIELDS:** 4500 plants per ha

**HARVEST:** Hand-picked grapes

**FERMENTATION:** 18 days of maceration in concrete wine tanks with controlled temperature. Malolactic fermentation in new french oak barrels.

**AGING:** 18 months in French oak

**ALCOHOLIC GRADE:** 14.5% Vol

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**TASTING NOTES:** Color is black, inky purple with a bouquet of leather, dark cherry and plum on the nose. Initial flavors of dark cherry and coffee smooth out wonderfully, yielding to a velvety, smoky, cherry finish, with a smooth mouthfeel and persistence . Body is full with great balance and structure.

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**FOOD PAIRINGS:** Enjoy with roast meats, steak, bbq, manchego, cheddar and blue cheeses. Best served at room temperature, 64-66° F.

## Syrah Terre Siciliane IGP

Made with Organic Grapes

SICILY



**CLASSIFICATION:** Sicilian Lands IGP

**PRODUCTION AREA:** Western countryside of Sicily – near Alcamo

**GRAPES:** 100% Organic Syrah

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**DENSITY OF PLANTATION:** 4500 Plants per Hectare

**AVG PRODUCTION PER PLANT:** 2.5kg

**VINEYARD POSITION:** North East

**VINE AGE:** 11 years

**HARVEST:** Hand-harvested the first 2 weeks of September

**FERMENTATION:** Maceration of the grape skins at a temperature of 68°F -72°F for 10-12 days

**ALCOHOLIC GRADE:** 13.5% Vol

**TASTING NOTES:** Color is intense ruby red and violet, with a bouquet of asian spices and red fruits on the nose. Initial flavors of ripe red berries and chocolate are followed by wellrounded tannins and a lasting finish. Body is medium to full with great balance and complexity.

**FOOD PAIRINGS:** Enjoy with beef, pork, lamb and stews. Pairs nicely with hard cheeses like pecorino or Parmigiano-Reggiano. Best served 64-66° F.



## Concetto Merlot

Made with Organic Grapes

ABRUZZO



**ALTITUDE OF VINEYARD:** 390 mt Asl

**VINEYARD EXPOSURE:** South, South-West

**GRAPES:** 100% Merlot

**CROP YIELDS:** 90 q/ha

**HARVEST:** Hand-picked on the first decade of October

**FERMENTATION:** 50 to 90 hl stainless steel tanks with daily pumpover at a controlled temperature for 15-18 days

**AGING:** 14 months in steel tanks

**ALCOHOLIC GRADE:** 14.5% Vol

**FIRST VINTAGE:** 2011

**TASTING NOTES:** Color is intense purplish-red, with a bouquet of red fruits and berry jam on the nose. Initial flavors of blackberries and spice are followed by well-rounded tannins and a chocolaty finish. Body is medium-full with great balance.

**FOOD PAIRINGS:** Enjoy with grilled or roast meats, blue cheese, chicken, mushroom dishes like marsala, lamb and pork. Best served between 64-66°F. For best enjoyment, open bottle 2-3 hours before pouring.



## Perricone Sicilia DOC

Made with Organic Grapes

SICILY



**CLASSIFICATION:** DOC Sicily

**PRODUCTION AREA:** Western countryside of Sicily – near Alcamo

**GRAPES:** 100% Organic Perricone

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**DENSITY OF PLANTATION:** 4200 Stumps per Hectare

**AVG PRODUCTION PER PLANT:** 1.5kg

**VINEYARD POSITION:** South-East

**VINE AGE:** 8 years

**HARVEST:** Hand-harvested the first 2 weeks of September

**FERMENTATION:** Maceration of the grapes, fermentation at a temperature of 68°F, soft press and 18 months refinement in stainless steel tanks and aged 12 months in french barrels.

**ALCOHOLIC GRADE:** 13.5% Vol

**TASTING NOTES:** Color is intense ruby red, with a bouquet of cherry and vanilla on the nose. Flavor is intense red berries and red fruits with noticeable acidity. Tannins level out wonderfully, producing an almond flavor at the finish. This complex wine has good structure and is made in the Old World style.

**FOOD PAIRINGS:** Enjoy with aged cheeses, roasts, stews and charcuterie. Best served at room temperature, 64-66° F.



# Lupus Montepulciano d'Abruzzo

Made with Organic Grapes



ABRUZZO



**CLASSIFICATION:** Montepulciano d'Abruzzo DOC

**ALTITUDE OF VINEYARD:** 410 MT ASL

**VINEYARD EXPOSURE:** South, South-West

**GRAPES:** 100% Montepulciano d'Abruzzo

**CROP YIELDS:** 115 q/ha

**HARVEST:** Hand-picked from 15 to 30 October

**FERMENTATION:** 50 to 90 hl stainless steel tanks with daily pumpover at a controlled temperature for 15-18 days

**AGING:** 14 months in steel tanks

**ALCOHOLIC GRADE:** 13.5% Vol

**FIRST VINTAGE:** 2009

**TASTING NOTES:** Color is intense ruby red and violet, with a bouquet of red fruits on the nose. Initial flavors of blueberries and black cherries are followed by well-rounded tannins and a lasting finish. Body is a medium to full with great balance.

**FOOD PAIRINGS:** Enjoy with pizza, smoked or grilled meats, hamburgers, and hearty, savory meat dishes like beef brisket or beef bolognese. Best served between 64-66°F. For best enjoyment, open bottle 2-3 hours before pouring.





## Kilim Rosso Terre Sicilian IGP

SICILY



**CLASSIFICATION:** Sicilian Lands IGP

**PRODUCTION AREA:** Western countryside of Sicily – near Alcamo at 250 meters above sea level

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**GRAPES:** 60% Cabernet Sauvignon, 40% Merlot

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**DENSITY OF PLANTATION:** 5000 Stumps per Hectare

**AVG PRODUCTION PER PLANT:** 1.5kg

**VINEYARD POSITION:** North-East

**VINE AGE:** 10 years

**HARVEST:** Hand-picked in crates the first week of September

**FERMENTATION:** Maceration of the grapes at a temp of 68°F- 72°F for 7-9 days, soft press followed by a long period of refinement in small French Rover Barrels.

**ALCOHOLIC GRADE:** 14.5% Vol

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**TASTING NOTES:** Color is intense ruby red and garnet, with a bouquet of raspberries and cherries on the nose. Initial notes of cherry on the palate develops wonderfully into vanilla, baking spices and chocolate in this well-balanced wine. The finish is smooth with subtle licorice lingering on the palate. An amazing big and bold red wine.

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**FOOD PAIRINGS:** Enjoy with beef tenderloin, chicken, pasta and cheese dishes. Best served at room temperature, 64-66° F.



## Solcanto Nero D'Avola Alcamo DOP

SICILY



**CLASSIFICATION:** Alcamo DOP

**PRODUCTION AREA:** Sicily – near Alcamo at 300 meters above sea level

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**GRAPES:** 100% Nero D'Avola

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**DENSITY OF PLANTATION:** 4200 Vines per Hectare

**AVG PRODUCTION PER PLANT:** 2.0kg

**VINEYARD POSITION:** North-East

**VINE AGE:** 8 years

**HARVEST:** End of September

**FERMENTATION:** Maceration with the skins for 10-12 days

**ALCOHOLIC GRADE:** 13.5% Vol

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**TASTING NOTES:** Color is intense ruby red, with a bouquet of cherry and vanilla spice on the nose. Initial dark cherry flavor is intense with well- rounded tannins. Flavors develop wonderfully and linger on the palate. Body is medium to full with great balance.

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**FOOD PAIRINGS:** Enjoy with risotto, pizza, meatballs, pecorino or Comte cheeses. Best served at room temperature, 64-66° F.



## Nero D'Avola DOC Sicilia

Made with Organic Grapes

SICILY



**CLASSIFICATION:** DOC Sicilia

**VINEYARD EXPOSURE:** North

**PRODUCTION AREA:** Western countryside of Sicily, near Alcamo

**SOIL COMPOSITION:** Clayey

**GRAPES:** 100% Organic Nero D'Avola

**NUMBER OF VINES PER HECTARE:** 4500

**AVG PRODUCTION PER PLANT:** 2.0kg

**PRUNING METHOD:** Cordon Spur and Guyot

**VINEYARD POSITION:** North

**HARVEST:** Hand-harvested the third decade of September

**FERMENTATION:** Maceration of the grape skins at a temperature of 68°F -72°F for 10-12 days in stainless steel tanks with a final maturation in French Oak Barrels for 6 months

**VINE AGE:** 7 years

**ALCOHOLIC GRADE:** 13.5% Vol

**TASTING NOTES:** Color is intense ruby red and violet, with a bouquet of red fruits and vanilla on the nose. Initial flavors of vanilla and black cherry are followed by well-rounded tannins and a chocolaty finish, which lingers on the palate. Body is medium to full with great balance that rounds out the complexity.

**FOOD PAIRINGS:** Enjoy with lasagna, grilled or roasted meats, lamb, pork and blue cheese. Best served at room temperature, 64-66° F.



ROSÉ



## Concetto Rosato IGT Terre Di Chieti

Made with Organic Grapes



ABRUZZO



**ALTITUDE OF VINEYARD:** 400 mt Asl

**VINEYARD EXPOSURE:** South, South-West

**SOIL COMPOSITION:** Clay consisting of stone

**GRAPES:** 100% Montepulciano d'Abruzzo

**CROP YIELDS:** 115 q/ha

**HARVEST:** Hand-picked from 15 to 30 October

**FERMENTATION & VINIFICATION:** The must resulting from grapes soft pressing, after a short contact with the skins at a low temperature is left in fermentation with its own indigenous yeasts at controlled temperature for about 30 days. Clarification obtained through decantation.

**AGING:** In stainless steel tanks, followed by aging in bottle

**ALCOHOLIC GRADE:** 12% Vol

**TASTING NOTES:** Color is bright cherry and pink with a bouquet of fresh fruit on the nose. Initial flavors of fresh citrus and apple are followed by a noticeable salinity, and high acid. The wine dries out but retains its crispness. Very well-balanced.

**FOOD PAIRINGS:** Enjoy with light salads or appetizers, light pasta and rice dishes, raw or lightly cooked shellfish. Amazing with grilled fish and goat cheeses. Best served between 54-59°F.



VINI BUONI  
IMPORTS

## Il Était Une Fois, AOP Luberon, Rosé

FRANCE



### COMING SOON

**VINEYARD:** Vallée du Rhône, France

**GRAPES:** Grenache Noir and Syrah

**SOIL COMPOSITION:** Sand and Silt

**HARVEST:** The grapes are harvested at night at the end of September, beginning of October

**FERMENTATION:** Short skin maceration. Only the first press fractions are used.

**TASTING NOTES:** Pale pink colour, nose of red fruits with a fresh and greedy mouth.



**SPARKLING**



VINI BUONI  
IMPORTS

Antonello  
Cajaro

## Spumante Lux Terre Siciliane IGP

SICILY



**CLASSIFICATION:** IGP Terre Siciliane

**PRODUCTION AREA:** Western Sicily, near Alcamo

**CLIMATE:** Moderately cold and rainy winters with hot and ventilated summers.

**GRAPES:** 100% Catarratto

**SOIL COMPOSITION:** Medium mixture with clayey tendency

**CULTIVATION:** Espalier

**PRUNING METHOD:** Cordon Spur and Guyot

**HARVEST:** Hand-picked in crates

**VINIFICATION:** Stainless steel tanks at a controlled temperature and pressure for 1-6 months, yeasts are added to permit the production of carbon dioxide

**ALCOHOLIC GRADE:** 11.5% Vol

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**TASTING NOTES:** Color is pale golden yellow. Aromatic bouquet of peaches and melon on the nose. Fruit is forward on the palate, drying out nicely in this well-balanced sparkling wine. This Brut sparkling wine is produced by the Charmat method.

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**FOOD PAIRINGS:** Enjoy with charcuterie meats and cheeses, also with shellfish. Best served cool, 41-43° F.