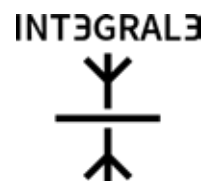


Book 2023





BRAND  ITALIA®



AMMASSO



impera
01



W
VILLA VENERE

VA PENSIERO



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ABOUT US

Brand Italia is an American importer of the Italian wine excellence. Thanks to an international network, **we bring the best Italian wines and spirits to the US market.**

Brand Italia positions each of the brands in its portfolio in the right segment to perform in the market. We define the perfect match between each product and its position.

We manage bureaucracy, obligations and all the complexities required by the market.

We are proud ambassador
of the finest Italian wine
culture in the USA.

With over 20 years of experience in the wine industry, we are not just importers; we manage to create an actual “bridge” connecting the historical Italian wine wisdom with the ever changing demand of the America market.

We believe in long-term vision and relationship, we strengthen our position by investing every day in the market, in the brands, in our partners and in our people, to become the ideal partner and marketer for many producers throughout the USA.



A WORLDWIDE COMPANY IN WINE BUSINESS

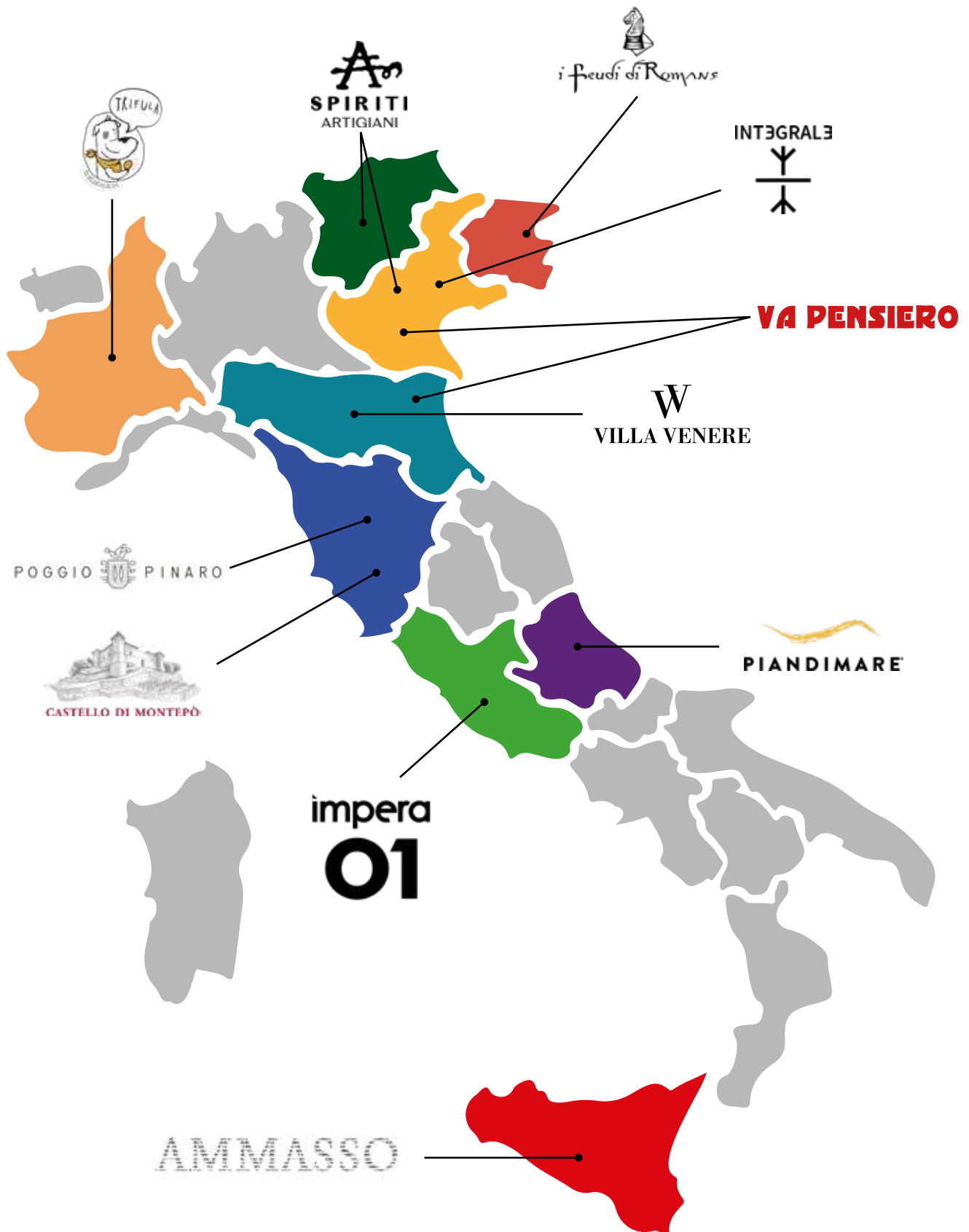
Brand Italia focuses on the development of Italian wineries wishing to invest in the US market and become a recognized brand.

In order to arrive at knowledge
of the motions of birds in
the air, it is first necessary
to acquire knowledge of the
winds, which we will prove by
the motions of water in itself,
and this knowledge will be a
step enabling us to arrive at the
knowledge of beings that fly
between the air and the wind.

Leonardo Da Vinci

PORTFOLIO

ITALY'S MAP



CASTELLO DI MONTEPÒ

JACOPO BIONDI SANTI





Castello di Montepò - Scansano, Tuscany

Tuscany

The wines:

- Schidione Toscana IGT
- Sassoalloro Toscana IGT
- Sassoalloro Oro Toscana IGT



Estate dimension
700+ hectares

In the heart of Maremma,
Jacopo Biondi Santi and
his sons are committed
to continuing a history of
excellence in Italian wine,
passing it on to the new
generations.



This incredible place, surrounded by olive trees and vineyards, has been an invincible fortress for centuries, giving the same feeling today. The unique terroir and its microclimatic characteristics are the key elements that make Biondi Santi wines so valuable and recognized worldwide. This place has the best features to create an amazing wine. Here, every element fits properly, in terms of altitude, microclimate, soil composition and wind exposure.

The estate's 50 hectares of vineyards are exclusively dedicated to 3 grapes varieties: Cabernet Sauvignon, Merlot and Sangiovese Grosso BBS11, the historical and unique clone discovered and developed by the Biondi Santi family. The winemaking style of the production of Castello di Montepò is very meticulous also due to the continuous scientific research support.



The environment of the Biondi Santi property becomes the place where to acquire experiential data, such as the inside moist required in roots and the thermal excursion between day and night. From the vineyard to the cellar, every aspect of the production is taken care in a very accurate and meticulous way. In the vineyards, a widespread network of weather detection units collects and stores all the data in real time for medium-long term comparative analyses, showing once again how important the research is for the Biondi Santi family.

The aging cellar is located in a particular area below the manor. The unique exposed bricks wall conformation maintains an average temperature around 16°C and constant humidity, ideal for the “great reds”. Castello di Montepò represents not only a famous brand of quality wine, but an enological model that refined the supremacy of Sangiovese among wines of absolute excellence. For Jacopo Biondi Santi, every wine is a unique product of the earth that possesses a strong identity of its own.





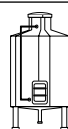


Schidione

IGT TOSCANA

Red Unoaked Fullbodied Wine

Grapes	60% Sangiovese Grosso 40% Cabernet sauvignon
Area	Scansano (Grosseto)
Soil	"Galestro" of eocentric origin.
Harvest	October
Vinification	In barriques of Tronçais wood for 24 months Blending for nearly 6 months in stainless steel.
Tasting	Intense ruby red with garnet tones, elegant and complex with notes of spices and vanilla dry, ample, vanilla tannins, very persistent pare.
Pairing	Important meat dishes and game, seasoned cheeses.
Serving temp.	64/68° F 17/20 C°
Alcohol	14,5%
Aging (months)	



6



24



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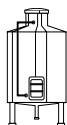
Sassoalloro

IGT TOSCANA

Red Unoaked Fullbodied Wine

Grapes	100% Sangiovese Grosso
Area	Scansano (Grosseto) from 300 to 450 meters a.s.l.
Soil	"Galestro" of eocentric origin
Harvest	End of September
Vinification	14 months in barriques of not toasted Tronçais oak.
Tasting	Brilliant ruby red with violet tones. Fruity fresh, intense, predominant of sweet violet Gentle and velvety, elegant, long lasting yet "ready".
Pairing	Selected meats and roast, salwater fishes.
Serving temp.	64/68° F 17/20 C°
Alcohol	13,5%

Aging (months)



-



14



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3





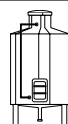
Sassoalloro Oro

IGT TOSCANA

Red Unoaked Fullbodied Wine

Grapes	100% Sangiovese Grosso
Area	Aia di Clemente surface 6 produced with higher plants over 15 years of age.
Soil	"Galestro" of eocentric origin
Harvest	End of September
Vinification	In traditional barriques
Tasting	Color ruby red, rich, bright and luminous. Nose hints of cherry and violet and a final note of boise. Palate harmonious, well balanced with silky and fresh tannins
Pairing	With traditional Tuscan cuisine, especially with roasted game meats and medium-aged cheeses.
Serving temp.	64/68° F 17/20 C°
Alcohol	13,5%

Aging (months)



-



14



-



3

PIANDIMARE





Villamagna - Abruzzo

Abruzzo

The wines:

- Piandimare Blue Label Montepulciano D'Abruzzo DOC
- Piandimare Monolith Montepulciano D'Abruzzo DOC - Riserva
- Pecorino Colline Teatine IGT



Estate dimension
200 hectares

Villamagna, one of the smallest cru in the world, in which organic Montepulciano d'Abruzzo has found its terroir par excellence, represents the heart of Piandimare winery.



Villamagna is located between the Adriatic Sea and the massive Majella mountain range in the Abruzzo region. The soil is mostly rich in calcareous marbled clay and the area has a high thermal excursion between day and night during the vineyard's vegetative stage, giving the grapes an extraordinary elegance and a polifenolic structure. Piandimare is one of the smallest cooperative of the Abruzzo region. We are completely devoted to the cultivation and the vinification of the grapes coming from the Villamagna area, creating some of the most structured and elegant wines from Abruzzo.

The name Piandimare derives from the ancient conformation of the hill on which our vineyards are placed, which was once completely covered by the sea ("mare" in Italian). In terms of grape peculiarities, this means minerality, structure and freshness.



The Piandimare agronomist team worked from the beginning to select the best clones, perfectly adapted to the area, to give the best and unique expression of the terroir. All vineyards are organically farmed and since 2011 all the new vineyards have been planted with the clone selection Montepulciano D'Abruzzo "Piandimare" to achieve the best expression and complexity in the wines.

Our story dates back to 1984. Since then, thanks to the intuition of our enologists and agronomic technicians, we have developed the cellar with the most modern technologies aiming at pursuing our cornerstones: maximum enhancement of organic grapes and minimum interventionism.







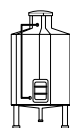
Piandimare Monolith

MONTEPULCIANO D'ABRUZZO DOC

Red Oaked Wine

Grapes	Montepulciano
Area	Villamagna (Chieti) Abruzzo - Italy
Vinification	Soaking of the skins with the must for long time at 25° -30° c. Fermentation in contact with the skins for 2 weeks. In steel tanks for 12 months, then in oak barrels for 12 months; and in bottles for about 6 months.
Tasting	Bright and deep ruby colour. Intense cherry at nose with tertiary aroms like vanilla, tobacco and liquorice. Persistent, rich and elegant finish.
Pairing	Pasta with mushrooms and truffles, mature cheese, salami and ham.
Serving temp.	61/64° F 16/17 C°
Alcohol	14%

Aging (months)



12



-



12



6

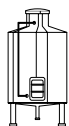
Piandimare BLUE label

MONTEPULCIANO D'ABRUZZO DOC

Red Oaked Wine

Grapes	Montepulciano
Area	Villamagna (Chieti) Abruzzo - Italy
Vinification	Long fermentation with the skins at 25° - 30° c. for 2 weeks. In steel tanks for 6 months and in bottles for 6 months.
Tasting	Intense ruby red colour; At nose primary aromas of red fruits and flowers. Typical and intense dark cherry. On the mouth great intensity and good balance.
Pairing	Great at any time, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.
Serving temp.	61/64° F 16/17 C°
Alcohol	13,5%

Aging (months)



6



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


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Pecorino

Colline Teatine IGT

Grapes	Pecorino
Area	Colline Teatine - CH - Abruzzo
Vinification	Hand harvesting of the grapes only in the early hours of the morning, during the second decade of September. Whole grapes in the press. Fermentation at controlled temperature in stainless steel tanks. It rests on the fine lees for 3 months before bottling.
Tasting	Straw yellow color with green reflections. On the nose white peach, pineapple, fuji apple, acacia flowers. Fresh and savory in the mouth, with the return of the typical hints of white peach and fuji apple.
Pairing	Perfect for an elegant aperitif with selection of mixed cheeses with mixed spiced vegetables, sea crudités and long pasta lobster.
Serving temp.	50/53° F 10/12 C°
Alcohol	12,5%
Aging (months)	<div>     </div> <div> 6 - - 3 </div>

INT3GRAL3





Valdobbiadene hills, Veneto

Veneto

The wines:

- Organic Prosecco DOC Millesimato
- Organic Unfiltered PETNAT Bianco
- Organic Unfiltered PETNAT Rosé



Estate dimension
30+ hectares

Unfiltered.
Unconventional.
Unordinary.
There are many ways to make
wine. We respect them all. We
just like the way we do it.



We are young but we know what we want. We've always been fascinated by the world of natural wines, which are the true expression of the producer. We believe that wine should always be drinkable and pleasing for anyone. That's why we make uncommon wines avoiding the rules and the complexity, wines with soul and spirit, rebellious and individualistic. We relied on the magic of the yeast, bedazzled by the common love for pet-nat and created a wine drinkable and pleasing to anyone, without overthinking. Just integral.

We started from the native autochthonous grapes from the area between Conegliano, Valdobbiadene and Asolo, in Veneto, where we had a bunch of organic vineyards, running a few attempts, taking inspiration from the tradition but facing the modern world. The area where our organic vineyards are located, is famous worldwide for the production of Prosecco.



Characterized by small hills and a unique climate given by the fresh winds coming from the Dolomites and the mild climate of the sea of Venice, this area has always been designated to viticulture. Glera, Raboso, Garganega, Tai, Merlot and White muscat are the main varieties cultivated here. Our target is to valorise these autochthonous grapes, typical from the territory, having fun while making what we love.

We produce good quality wines in a sustainable way. The respect of the territory and the desire to leave a better world to the future generations have always been a part of us, and that's why all our wines are certified by the highest standard of organic production. Wine shouldn't go according to standards or be adapted to the taste of the critics of the moment; it should be a reflection of the nature and an expression of the characteristics of the territory where the grapes are cultivated.





INT3GRAL3



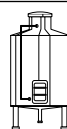
Organic Prosecco Millesimato

DOC
Sparkling Wine



Grapes	Glera (Prosecco)
Area	Asolo and Valdobbiadene
Soil	Calcareous
Vinification	Charmat method (30 days in inox tank).
Tasting	Straw yellow color. The aroma is elegant and armonious with notes of pear, white peach and white flowers. Light-bodied with crisp acidity and a clean, easy palate. Fresh and dry.
Pairing	Perfect for aperitifs, fries, savory pies, truffles and aged cheeses.
Serving temp.	42/46° F 5/7 C°
Alcohol	11,5%

Aging (months)



3



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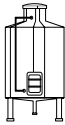



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PETNAT WHITE

Organic Unfiltered Wine

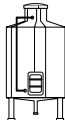



Grapes	Organic native white grapes.
Area	Asolo and Valdobbiadene
Soil	Calcareous
Vinification	Bottle refermented unfiltered.
Tasting	The color is a veiled straw yellow. The aroma is reminiscent of fresh pears, lemons and apple cider. Light bodied and crisp with a soft fizz and a fruity, fresh and simple palater.
Pairing	Perfect with sashimi or tempura appetizers.
Serving temp.	42/46° F 5/7 C°
Alcohol	10,5%
Aging (months)	 3  -  -  -





PETNAT ROSÉ

Organic Unfiltered Wine

Grapes	Organic native red grapes.
Area	Asolo and Valdobbiadene
Soil	Calcareous
Vinification	Bottle refermented unfiltered.
Tasting	The color is a veiled pale rosé. The aroma is reminiscent of rose petals, strawberries, cherries, raspberries and pomegranates. Light-bodied with a fruity, lightly fizzy palate. Fun pink wine. Dry and refreshing.
Pairing	Appetizers, fresh cheeses and fish soup.
Serving temp.	42/46° F 5/7 C°
Alcohol	10,5%
Aging (months)	<div>     </div> <div> 3 - - - </div>

POGGIO PINARO





Tuscany hills

Tuscany

The wines:

- Chianti DOCG
- Toscana Rosso IGT
- Vermentino IGT Toscana



Estate dimension
30+ hectares

Poggio Pinaro aims to create
great Tuscan wines.

Chianti, Toscana Rosso and
Vermentino are produced
according to organic farming,
an essential prerogative for the
achievement of the quality and
wholesomeness of the product.



Poggio Pinaro is born from a common passion for wine of three friends who decided to start a winemaking project in the most famous region in Italy, Tuscany, from organically farmed grapes.

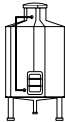



In Poggio Pinaro, the respect for nature is essential to leave a better world to the future generations. The winemaking method accurately follows the rules of organic farming, in order to bring healthy and fresh grapes to the cellar. Pesticides or synthetic fertilizers are never used, and just a small amount of specific and limited treatments, with copper and sulfur, is applied.

The health of the grapes is guaranteed by the evening winds, but also by careful and accurate pruning, which allows the grapes to be nicely exposed to the sun and air, in order to avoid the stagnation of the humidity. During the work in the cellar, a low-intervention philosophy is applied, and the vinification involves just the stabilization of the wine.



Chianti

DOCG

Grapes	Sangiovese, Canaiolo
Area	Province of Florence
Winamaking	After the harvest of the grapes, and the pressing, comes the alcoholic fermentation with the maceration, which happens in steel tanks at controlled temperature and with frequent pumpovers. At the end of the malolactic fermentation, the aging continues in wooden vats for a few months, before it is corked.
Features	Ruby red. Red Fruits and cherry aromas. Slightly spicy, with pepper and clove. Full-bodied taste and elegant tannicity, strong comeback of the cherry and a persistent finish.
Pairing	Bolognese pasta, ragout lasagnas, barbecued pork, fiorentina steak, pecorino cheese and Parmesan.
Serving temp.	60/64° F 16-18° C
Alcohol	12,5%
Aging (months)	<div>     </div> <div> 3- - - 1 </div>

Rosso Toscana

IGT

Grapes Sangiovese, Merlot, Cabernet organic production

Area Tuscany

Winamaking The harvested grapes are destemmed and softly pressed, and transferred in special temperature-controlled tanks. After the malolactic fermentation, which happen during October and November, the wine is moved in wooden vats.

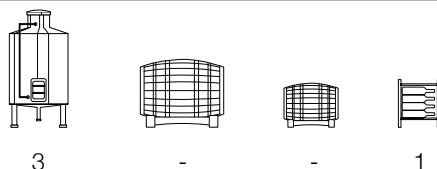
Features Intense ruby red color, at the nose scents of ripe and lightly toasted fruit, cherry, prune, blackberry. Fullbodied, intense, great structure and elegant finish.

Pairing Perfect with typical dishes from Tuscany, crostini (little toasted bread) with leaver, pappardelle with wild boar, cold cuts, and typical cheese.

Serving temp. 60/64° F 16-18° C

Alcohol 12,5%





Aging (months)





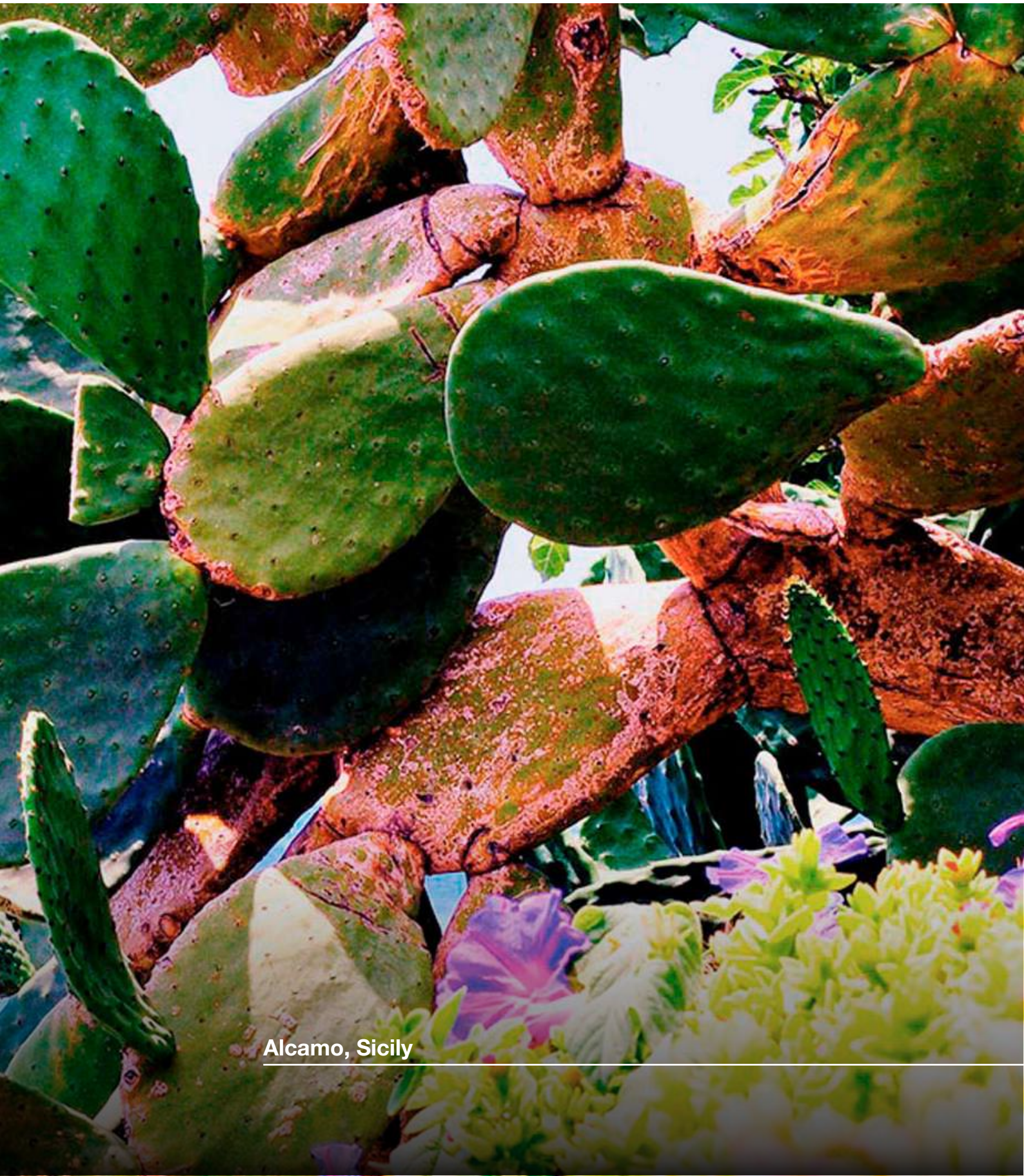
Vermentino

IGT
Toscana

Grapes	Vermentino
Area	Tuscany
Winamaking	After the harvest, the grapes are destemmed and softly pressed. The fermentation happens in temperature controlled steel tanks, where the wine ages for a few months.
Features	Pale yellow color, scents of citrus fruit and white pulp fruits, such as yellow peach. Full structure and good balance and freshness. Persistent and fruity finish.
Pairing	Perfect as aperitif, with zucchini flowers fried in batter, classical Adriatic frying, sea bass au-gratin, spaghetti "allo scoglio" with seafood.
Serving temp.	50/53° F 10-12° C
Alcohol	13%
Aging (months)	<div>     </div> <div> 3 - - 1 </div>

AMMASSO





Alcamo, Sicily

Sicily

The wines:

- Rosso Sicilia DOC



Estate dimension
150+ hectares



The story of Barone Montalto begins in 2000 in Santa Ninfa, Sicily. Our wines come from a great tradition, research, innovation and a genuine respect for the territory. Covering an area of 400 hectares of vineyards, we produce authentic modern style wines with a true Sicilian spirit.

Appassimento is an antique drying technique especially used for sweet red wines. It takes place when the grapes are brought to the perfect level of ripeness, thanks to a perfect climatic condition, helped by the exposure to the sun, the sea breeze and a meticulous selection. The grapes, harvested by hand, are put for four weeks in ventilated rooms at a controlled temperature and humidity, in order to obtain the best aroma.

AMASSO

In Barone Montalto this ancient procedure is supported by the use of a modern cellar equipment, bringing the tradition to a higher level of quality. Thanks to these careful proceedings, Barone Montalto has grown over the years, as demonstrated by the long list of awards obtained from 2016 to 2020.

Winemaking is a noble and ancient art which requires a great team and know-how. To reach this goal, we have set up a team driven by the passion for the land and respect for tradition, without forgetting to be open to innovation, in order to improve with enthusiasm and professionalism.





AMMASSO



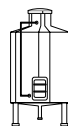
Rosso Sicilia

SICILIA DOC

Red Oaked Fullbodied Wine

Grapes	Nero d'Avola, Nerello Mascalese, Merlot, Cabernet Sauvignon
Area	Sicily - Santa Ninfa - Belice Valley
Soil	Soil predominantly consisting of limestone, clay and iron. Mediterranean climate
Vinification	The best grapes are hand-picked and placed in single layers of small cases of maximum 5kg each. Grapes are stored for 4 weeks in a controlled temperature fruit chamber room. The natural enzymatic processes develop the peculiar aromas and taste profile. Grapes are gently handled to preserve their delicate balance.
Tasting	The wine obtained from partially dried grapes results opulent but gently balanced. Candied notes and toasted hints ensure a flavorful and sensual palate.
Pairing	A fruit drive red best paired with savory meat dishes, baked pasta and matured cheeses.
Serving temp.	60/64° F 15/17C°
Alcohol	14,5%

Aging (months)



3



-



10



4

BRAND  ITALIA®

TRIFULA





Asti, Piedmont



Piedmont

The wines:

- Piemonte Rosso DOC



Estate dimension
100 hectares

Young, alternative, ironic. This is the unique style of Trifula, a new idea of wine, created for all those who love to follow their own way. The idea behind Trifula project is to combine the ancient vineyards tradition of Piedmont into a fresh product, addressed to a specific young audience who demands a quality wines at affordable prices.



Our story begins with a dog, who comes from Langhe, in Piedmont, an area full of incredible landscapes and precious natural products.

Trifula “the Truffle dog” is a mutt who doesn’t get respect from the other pure breed dogs, specifically selected and trained to search for truffles. Facing rejection, Trifula went its own way, coming to discover the largest and most prestigious white truffle ever found. Auctioned for 1 million dollars at the International Truffle Fair of Alba, its hometown, this find made him the most popular dog from the Langhe, so well-know that our wine was named after him.



Our wine comes from selected indigenous grapes from Langhe, a special terroir well known for the particular soil, ideal for making unique grape varieties. The grapes fermentation follows a specific process under the supervision of great winemakers. The original packaging shows the fresh approach of the brand. To undermine the idea that many people have of Piedmontese wines as something too serious and austere, in Trifula we invite all consumers to be as curious as our mascot dog, following their inner adventurer.







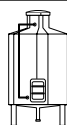
Piemonte Rosso

DOC

Red Unoaked Wine

Grapes	Barbera, Nebbiolo
Area	Piedmont Region
Soil	Generally fertile, calcareous marl and iron in the West; rich sand and limestone conglomerate in the East.
Tasting	Harmonious, good structure wine. Deep red colour with purple rim. Perfect combination of floral and muberry hints.
Pairing	It is a perfect combination to the typical specialities of the Piedmontese cuisine especially "Tajarin with truffle", agnolotti and steamed meat.
Serving temp.	60/64° F 15/17C°
Alcohol	13%

Aging (months)



3



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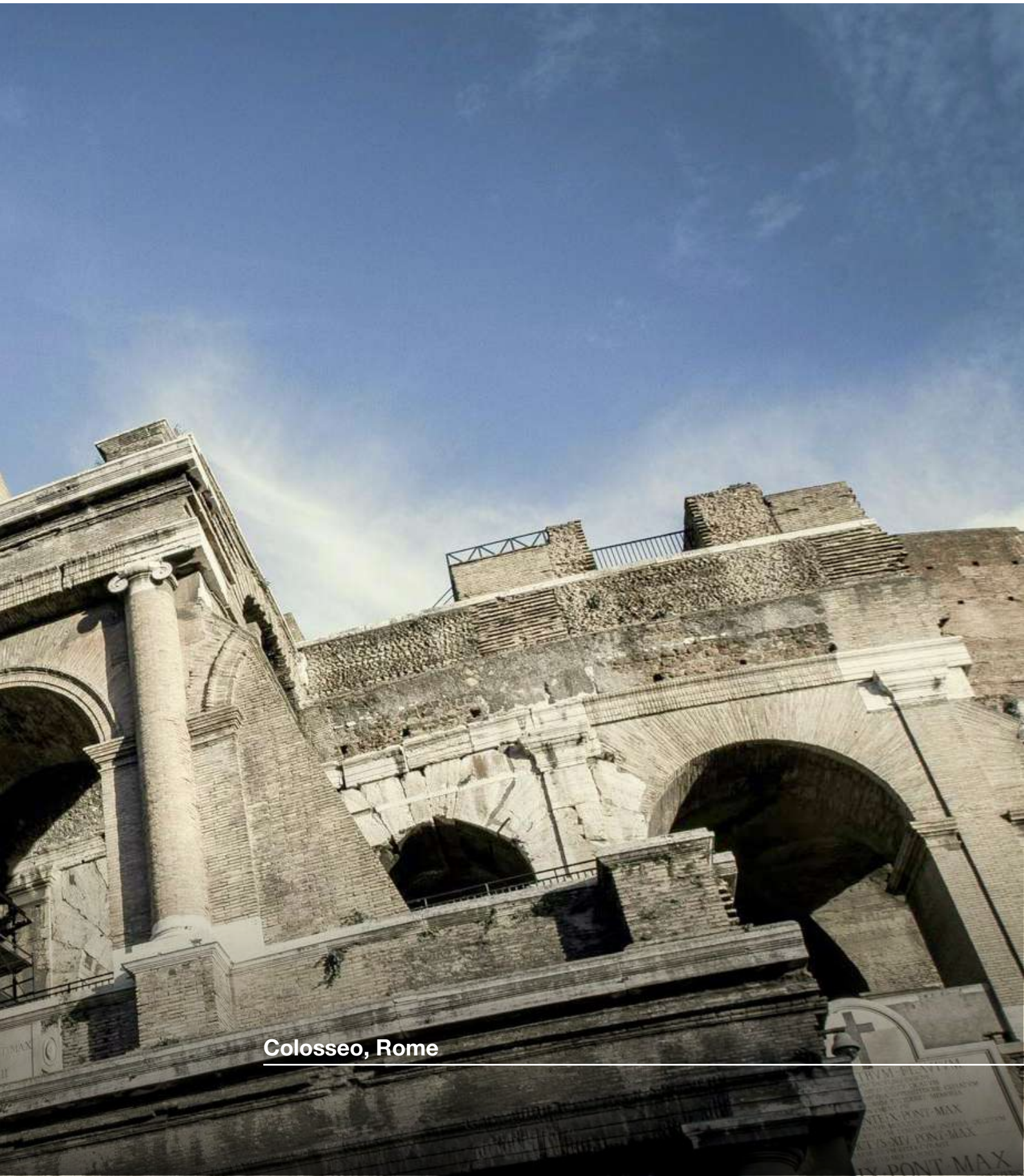
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IMPERA 01





Colosseo, Rome

Lazio

The wines:

- Roma DOC Rosso
- Chianti DOCG
- Pinot Grigio Delle Venezie DOC
- Montepulciano D'Abruzzo DOC
- Prosecco DOC extra dry



Estate dimension
30+ hectares

In Italian, Impera means “empire”. This name is a tribute to Roman Empire, to whom we owe the birth of Italian culture, the connection of trade in Europe and the spread of viticulture from the Mediterranean and the Caucasus to the rest of the Continent.



Impera is a winemaking project that aims to bring worldwide the most famous Italian grape varieties and appellation, at the right price, as everyday wines.

The first appellation chosen for this project could not be other than a Roma DOC. A unique selection of local and international varieties – Montepulciano, Cesanese, Sangiovese, Syrah – giving life to a red blend that enhances the real Italian tradition, through the most modern technology of vinification, bottled in a stunning packaging representing Julius Caesars, the most important and recognized emperor of all Roman history.

Roma

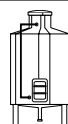
DOC

Red Oaked Fullbodied Wine



Grapes	Montepulciano, Cesanese comune, Sangiovese, Syrah
Area	Western part of the Roman Hills
Soil	Volcanic
Vinification	After the hand-picking harvest, the grapes are vinified separately and fermented at a controlled temperature in steel tanks. Aged 6 months in oak.
Tasting	Ruby red. Intense berry fruit character followed by spicy hints. Full bodied. Gently soft and tannic. Long persistence.
Pairing	It goes with traditional dishes of the Roman cuisine, such as Saltimbocca alla romana (veal cutlets with ham and sage). Grilled meat pairing, like ribeye or lamb chops, is a must try!
Serving temp.	60/64° F 15/17C°
Alcohol	13,0%

Aging (months)



3



6



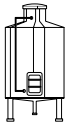



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Chianti

DOCG

Grapes	Sangiovese, Canaiolo
Winamaking	Fermentation in red with maceration on the skins for about 10days at a controlled temperature. Maturation in stainless steel. Ageing in the bottle for a month.
Features	Color: Ruby red, aroma: intensely winery with hints of violet and berry Taste: harmonious, dry, sapid, slightly tannic, which is refined by ageing to a smooth velvet.
Pairing	Bolognese pasta, ragout lasagnas, barbecued pork, fiorentina steak, pecorino cheese and Parmesan.
Serving temp.	60/64° F 16/18°C
Alcohol	12,5%
Aging (months)	    3 - - 1

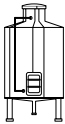







Pinot Grigio

Delle Venezie

DOC

Grapes	Pinot grigio
Winamaking	Traditional white wine vinification and fermentation in stainless steel tanks at controlled temperature around 16-18°C. Use of selected yeasts in accordance to the desired wine style.
Features	Straw yellow color with light golden reflections. The bouquet is elegant, fruity with scents of herbs, walnut husk and toasted almond.
Pairing	Ideal with light appetizers, seafood pasta, steamed shellfish, such as spider crab, prawn and scampi. Perfect with “cappelunghe” and scallops. Excellent with fish pasta and risotto in general.
Serving temp.	50/53 F° 10/12°C
Alcohol	12,5%
Aging (months)	<div>     </div> <div> 3- - - 1 </div>

Montepulciano D'Abruzzo

DOC

Grapes Sangiovese, Merlot, Cabernet organic production

Winamaking Grapes fermented at low temperatures, maximizing the extraction of the scents and the colour, and minimizing the presence of tannins. After the vinification, the wine refines for six months in steel tanks.

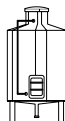
Features Intense ruby red with violet reflections, strong scents of red fruits on the nose, such as cherry, blackberry, blueberry, and strawberry. Flavour of red fruits in the mouth, with a nice freshness and easy to drink.

Pairing Perfect as an aperitif and pairs easily. From the classic cold cuts and cheeses to fresh pasta or sophisticated dishes.

Serving temp. 53/57 F° 12/14°C

Alcohol 12,5%

Aging (months)



3



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


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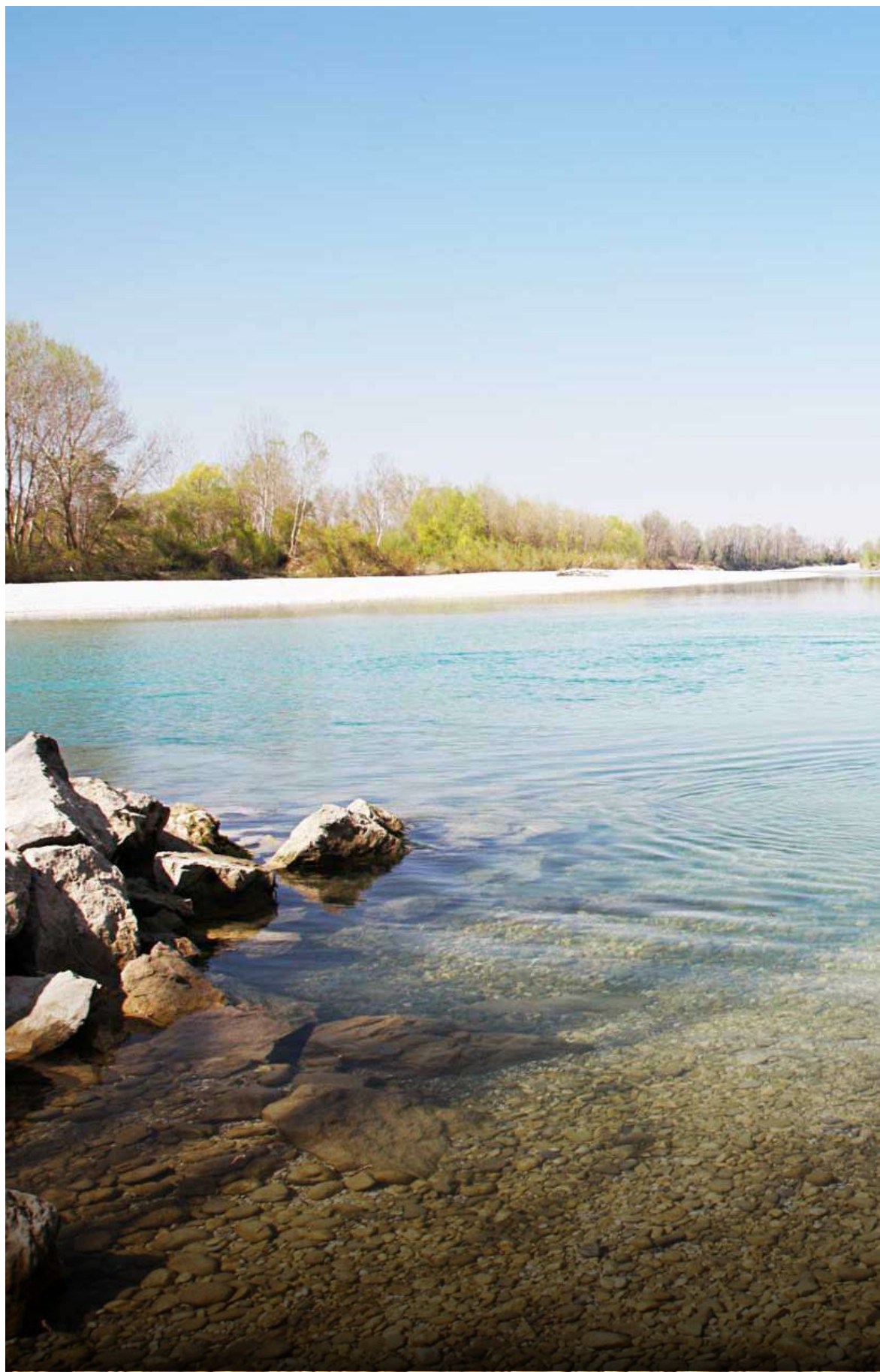


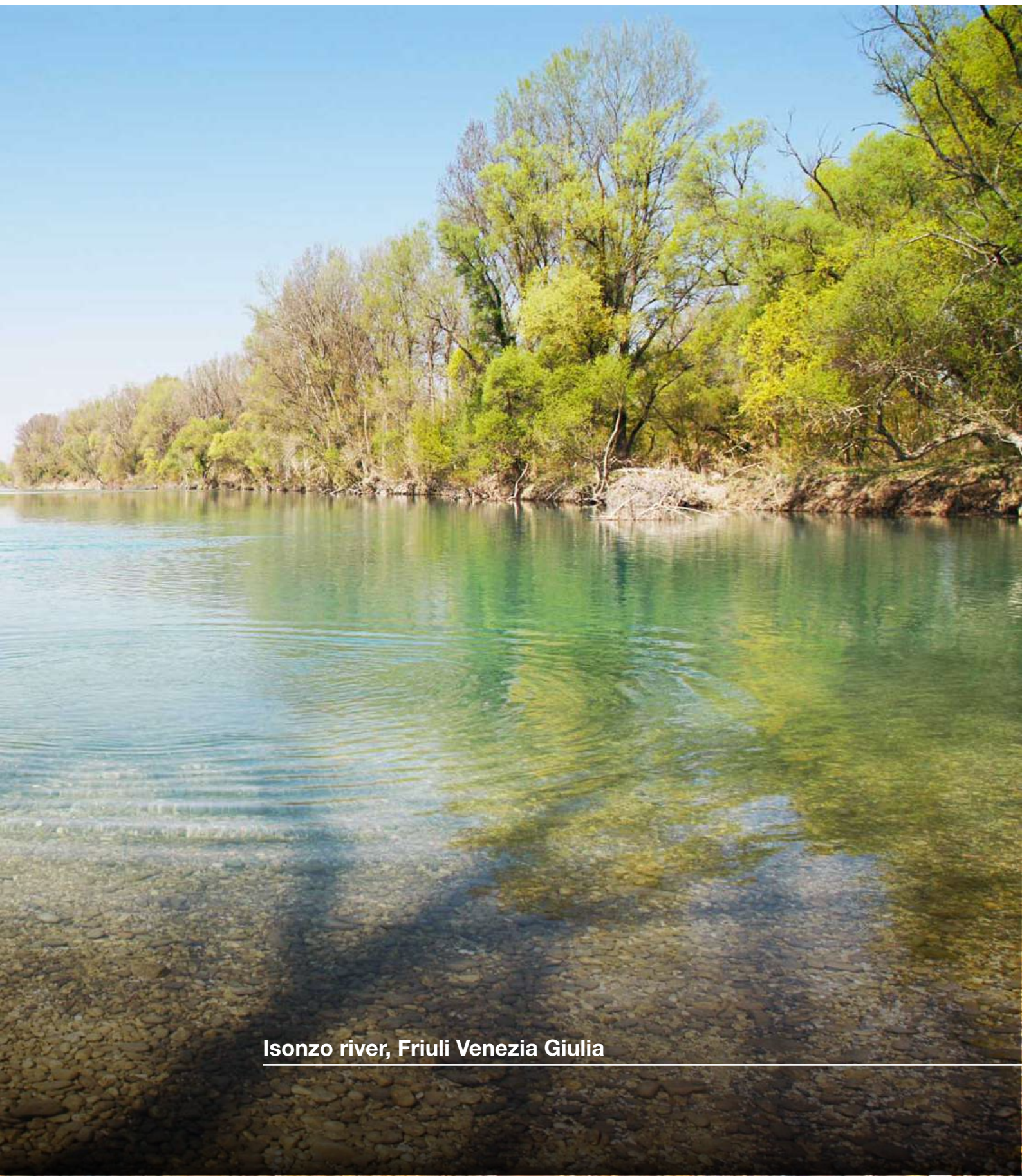
Prosecco

DOC
Extra dry

Grapes	Glera (Prosecco)
Winamaking	Early harvest at a slightly un-ripe point to help maintain a good level of acidity in the finished wine. Traditional white vinification in temperature-controlled steel vats. The wine is then put into stainless-steel pressure tanks, called “autoclave” to undergo the secondary fermentation (Charmat Method). The process typically takes around 60 days and selected yeasts are used.
Features	Light straw colour, with an elegant and persistent perlage. On the palate is dry and creamy, with a good acidity and a light citrus note that combines with a pleasant sapidity on the finish.
Pairing	The perfect wine to welcome to your guests as they arrive. It accompanies perfectly “antipasti boards”, seafood appetizers, fried calamari or chicken, seafood pastas, Parmesan risotto.
Serving temp.	42/46° F 5/7 C°
Alcohol	11,5%
Aging (months)	<div>     </div> <div> 3- - - 1 </div>

I FEUDI DI ROMANS





Isonzo river, Friuli Venezia Giulia

Friuli Venezia Giulia

The wines:

- Pinot grigio DOC Friuli Isonzo
- Pinot nero DOC Friuli Isonzo
- Sauvignon Blanc DOC Friuli Isonzo



Estate dimension
100 hectares

I Feudi di Romans was born in the fifties from the dream of Severino Lorenzon, its owner. His family started the business in Friuli Venezia Giulia, in Northern Italy, with only one plot of vineyard, in one of the less valued areas at that time. Nowadays, they own 100 hectares of vineyards and their wines are exported in more than 24 countries.



The territory in which the vineyards are grown is characterized by the influence of the Isonzo river. Its constantly changing course has produced a unique soil, rich in nutrients, and its emerald green water is the prime element of life for these vines.





The Lorenzon Family looks after every single bunch of grapes following only the best practices: no weed control treatments and subirrigation and bunch thinning are done by hand. The resulting grapes are rich in flavours and aromas, expressing at their best the appellation of Friuli Isonzo.

Severino's son, Enzo, and his nephews Nicola and Davide are currently running the family business in the same way as he did, believing in a strong relationship of trust and confidence with the staff and collaborators, cemented over the years.



Pinot Grigio

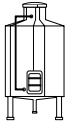



DOC
Friuli Isonzo

Grapes	Pinot Grigio
Area	Friuli Venezia Giulia
Soil	Enoble clays, gravel and sand.
Tasting	Straw yellow in color. The nose is true to the variety and pleasing. In the mouth it is dry and nicely orchestrated.
Pairing	It goes well with prosciutto, fresh creamy cheeses, tomato sauce pastas and risottos, and white meat dishes.
Serving temp.	50/53° F 10/12 C°
Alcohol	13%
Aging (months)	 6  -  -  2

Pinot Nero

DOC

Friuli Isonzo

Grapes	Pinot Nero
Area	Friuli Venezia Giulia
Soil	Enoble clays, gravel and sand.
Tasting	Pale ruby red in color. The nose is typical to the variety and in the mouth the wine leaves a slightly bitter aftertaste.
Pairing	Feathered game dishes, braised red meat dishes and roasts, hearty legume soups, semi-mature cheeses and smoked charcuteries.
Serving temp.	60/64° F 16/18 C°
Alcohol	13%
Aging (months)	 3  -  -  2



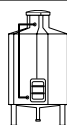


Sauvignon Blanc

DOC

Friuli Isonzo

Grapes	Sauvignon Blanc
Area	Friuli Venezia Giulia
Soil	Enoble clays, gravel and sand.
Tasting	Pale golden yellow in color. The nose is typical to the variety and in the mouth the wine is pleasing and dry.
Pairing	Pair it with spice-filled dishes, herb and vegetable cream soups, blue veined cheeses, semi-mature cheeses, eggs and asparagus dishes, sweet water fish dishes, in particular grilled eel.
Serving temp.	50/53° F 10/12 C°
Alcohol	13%
Aging (months)	



3



-



-



2

VILLA VENERE





Emilia Romagna

Emilia Romagna

The wines:

- Barbera Emilia IGT



Estate dimension
+30 hectares

In Villa Venere, traditions and modernity are strictly connected, giving life to unexpected wines that are the best expression of the great ductility and versatility of the Barbera grape variety.



As Venus, the goddess of beauty and love, emerges from the sea, so does Villa Venere, a historic villa built in the 19th century, arising from the hills of Parma in all its stunning beauty. The greatest part of Villa Venere estate is cultivated with Barbera grapes, giving birth to its renowned wines.

Villa Venere is a very unique Barbera, produced with the “appassimento” method of drying grapes, a technique prominent in the Veneto region, which is nowadays applied in other Italian region, giving birth to interesting wines.

In Villa Venere the overripe bunches of Barbera undergo a special drying process, a sort of ‘withering’ that aims to concentrate the colour and all the aromas, followed by an aging phase.

W VILLA VENERE

After the grapes are handpicked, they are gently laid in small cases for about 4-6 weeks in a dry, temperature controlled room with fans for ventilation. Fermentation happens after the drying of the grapes in inox tanks for 10-12 days. This process gives the wine a deeper concentration of flavors and compounds, while maintaining the typical acidity of the Barbera grape.

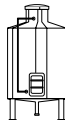



The result is a rich and intense wine that attracts international palates, representing a great taste of Italy for the most curious wine drinkers.





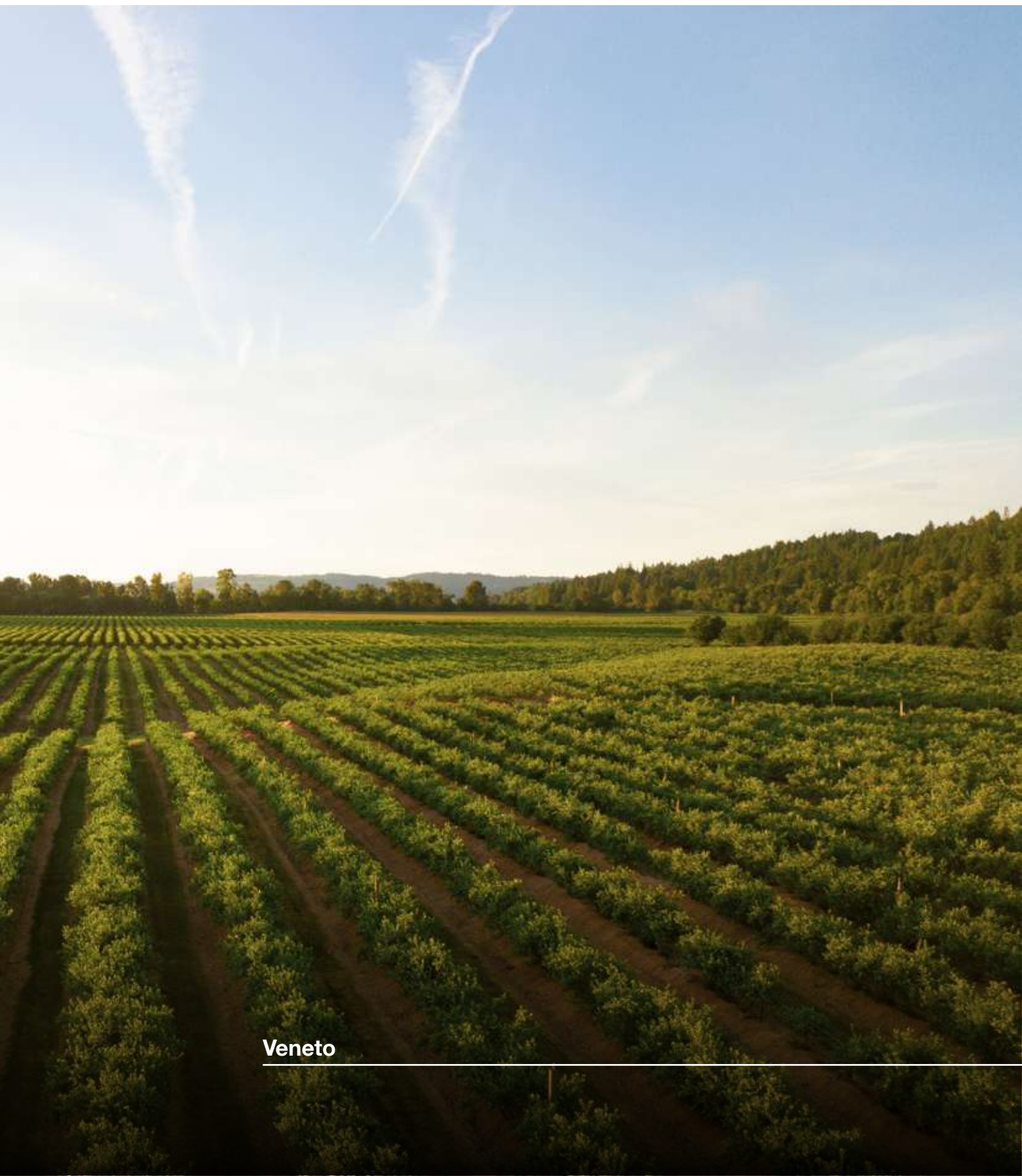
Barbera Emilia IGT



Grapes	100% Barbera
Area	Emilia Romagna
Harvest	October
Vinification	Over-ripe barbera grapes are dried according to “Appassimento” method to concentrate the colour and the flavours. Fermentation and maceration on the skin with daily pump-over to extract colour and tannins. Final reeving in barrel before the release.
Tasting	Rich wine with hints to ripe fruits, jammy style, cherry, plum. Velvety tannins and persistent taste, full-bodied wine.
Pairing	Grilled meat, lamb, cheese.
Serving temp.	62/68 F° 17/20° C
Alcohol	13,5 %
Aging (months)	<div>     </div> <div> - 12 - - </div>

VA PENSIERO





Veneto

Northern Italy

The wines:

- Moscato IGT Veneto
- Lambrusco IGT Emilia



Estate dimension
30+ hectares

Bubbles rising to the head,
freeing it from heaviness. Like
a song playing in your head,
each bubble replaces the heavy
thoughts, one at a time, leaving
you carefree.



This is Va Pensiero mission: helping you enjoy some thoughtless moments of pure lightness.

How? Through its easy drinkable sparkling wines - Moscato Veneto and Lambrusco - created to be the perfect match during the most enjoyable moments. Light and free, as an evening night during an Italian summer.

Va Pensiero wines are distinguished by a strong freshness, a slight alcohol content and a lively fruity character. They are the expression of a multitude of flavours and fragrances, combinations and emotions, enclosed in small bubbles. Va Pensiero Moscato is the perfect white wine that you can drink as aperitif or with a dessert, enjoying the company of your friends and family, helping you out in difficult times with sweetness.

Va Pensiero

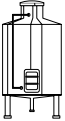



Va Pensiero Lambrusco is a good fruity red sparkler that can be drunk as an aperitif with friends, a wine that goes perfectly with your favourite Italian food, or a bubbly pleaser to celebrate desserts.

Red or white, it is up to you. Whichever you choose, be ready to be surprised by their drinkability.



Moscato

IGT Veneto

Grapes	Moscato giallo 100%
Harvest	September
Vinification	The must is obtained from soft pressing the grapes. Fermentation in tanks at a controlled temperature and selected yeasts give rise to this particularly pleasant and delightful fully sparkling wine.
Tasting	Fully sparkling wine, Straw yellow with delicate golden nuances, Typical and intense aroma, Sweet and persistent, reminiscent of grapes.
Pairing	Ideal with desserts and small pastries.
Serving temp.	46/50 F° 8/10° C
Alcohol	7%
Aging (months)	    <p>stainless-steel tanks</p>



VA PENSIERO

Lambrusco

IGT Emilia



Grapes	Lambrusco grasparossa e maestri
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Harvest	September
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Vinification	Free-run juice is vinified to white wine with alcoholic fermentation, followed by a second fermentation for at least 3 months using the Martinotti method.
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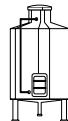
Tasting	Pale powder pink, with a very fine and persistent perlage white floral scents, red apple skin, wild strawberry, with aromas of raspberry and vanilla. Nice acidity and fresh finish, persistent and delicate with a fruity note. Sweet and pleasant.
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Pairing	As an aperitif, paired with oysters or a tartare of raw fish, with a platter of cold cuts, and Asian food.
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Serving temp.	46/50 F° 8/10° C
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Alcohol	8%
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Aging (months)	
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stainless-steel tanks

SPIRITI ARTIGIANI





Dolomiti, Veneto

Northern Italy

The wines:

- Amaro Spirito delle Dolomiti
- Not Another Vermut



Mountains, officinal herbs, myths and legends: these are the main ingredients of Spiriti Artigiani, a project designed to interpret in a modern way the ancient recipes and traditions of the Italian territory.



The idea behind Spiriti Artigiani is to revive in just one sip all the flavours that comes from old and precious gestures, now almost disappeared, enhancing them through a contemporary vision. In Spiriti Artigiani we combine the love for the Italian territory and its excellent products with the search for original recipes, appreciable both smooth and blended, giving each drink an innovative character. The knowledge of the Italian herbal heritage, readapted in a modern key, finds its fulfilment in the identifying phrase “Future Traditions”, referring to the double soul which characterizes our project.

The Amaro Spirito delle Dolomiti is a botanical blend recognizable by its balsamic hint of citrus touch, which includes many others ingredients such as mountain pine, apricot seeds and arnica. The origin of this mix comes from an ancient mountain distillery tradition, which is the strong point of Spirito delle Dolomiti.

Not Another Vermut is a red vermouth inspired by the Belle Époque period, when this alcohol dominates the literary salons of Turin. The idea behind this vermouth is to break with the past and its strong and formal patterns in a goliardic way, inspiring conviviality and fun. Composed by over 27 plant such as wormwood, cherry and licorice, our vermouth is suitable for different types of cocktails.

Italy is a land with a unique variety of botanicals for spirits. The technique of infusion and crafting of spirits originally comes from herbalists and pharmacists who used them to treat people. Time after time, technique and quality have been refined, In Spiriti Artigiani we distill our spirits taking inspiration from the most ancient recipes and mixing them with the modern technology, to enhance the most natural and wild botanicals available in Italy.



Amaro

SPIRITO DELLE DOLOMITI

Botanical herbs	30 botanical herbs such as: mountain pine, milk thistle, rosemary, marjoram, hyssop, gentian, angelica, rhubarb, dandelion, chamomile, bitter orange, apricot seeds, and mountain arnica.
Color	Ambre color with warm orange reflections.
Bouquet	Wide bouquet with balsamic notes of mountain pine from the Dolomites, bitter orange, white pepper.
Flavor	Strong Balsamic profile, sweet spicy notes, exciting bitter finish of gentian and dandelion.
Pairing	Perfect to finish the meal, served with ice in a wide and short glass. Versatile and easy to mix.
Analysis	30%

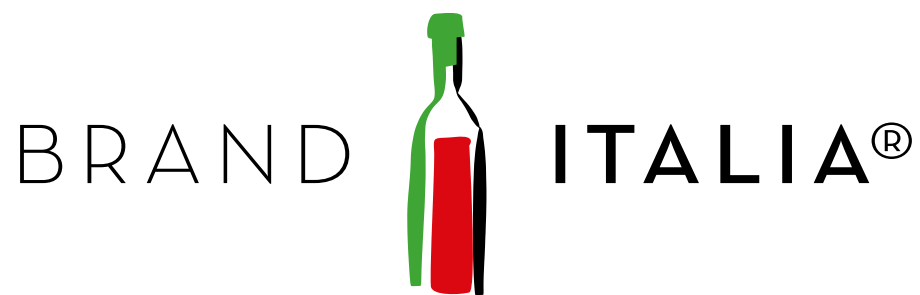




Red Vermouth

NOT ANOTHER VERMUT - N.A.V

Base Wine	Pinot Grigio
Botanical herbs	27 botanical herbs such as: chinotto, cherry, chamomile, dittany, yarrow, wormwood, tarragon, pink pepper, nutmeg, rhubarb, and licorice.
Color	Intense amber color.
Bouquet	Bergamotto and orange intense aromas. Rich bouquet of fruits and sweet spices.
Flavor	Full in the mouth, very elegant. Elegant acidity and slightly bitter finish.
Pairing	Suitable for the most classic mixes. Fascinating when drunk neat or with ice, as an aperitif or as a low alcohol after meal.
Analysis	17%



Importer of Fine Italian Wines