

Located in the heart of Piceno, in the valley of the river Tronto, **Vigneti Vallorani** produces quality wines with grapes coming exclusively from its own vineyards. The vineyard's agronomic techniques are targeted and carried out manually. The meticulous process of choosing and picking of the grapes, the traditional winemaking techniques and a cellar, stocked with every technical device, leads to the production of top-tier wines that are an expression of the territory Piceno and their passion for this craft that has been handed down for three generations.

Vigneti Vallorani was birthed in 1963 when Filomena Fazzini and Livio Vallorani decided to dedicate their future to the land and wine that he loved as a child. Prior to 1963 the family Fazzini had chosen the path of oil and wine. The first harvest and olive oil production of the family Fazzini can be traced to the year 1905.

Over the years Livio and his son Giancarlo, continued to produce wine and olive oil for the local market following the old traditions, which from father to son have come today. Giancarlo decided to pursue organic management of the company and in 2005, the idea of producing in harmony with the surrounding environment became stronger.

Within a few years of hard work the vineyards, olive groves, and winery have become the meeting point between the traditional production techniques and quality standards, safety and hygiene of our day. Today, Giancarlo's sons Rocco and Stephen join him in continuing history.

Vigneti Vallorani grows only grape varieties indigenous to the Piceno area, such as Sangiovese, Montepulciano, Pecorino, Passerina, Malvasia and Trebbiano. The density of the vineyards range from 3000 to 5000 plants per hectare. The totality of the vineyards and olive groves are cultivated according to the techniques of organic dall'Isituto Mediterranean Certification.

The winery, recently renovated and equipped with every latest technical device, has been designed in order to comply at all stages of winemaking with the integrity of matter prima. Thanks to the innovative winemaking techniques used at Vigneti Vallorani, they have stabilized naturally thus avoiding use of techniques that inevitably lead to an impoverishment of the wine and the loss of the characteristic aromatic character of the grapes.

The company's total production is about 20,000 bottles, making it possible at every stage of production (from vineyard management to the bottle cure) to meticulously ensure every detail makes the highest quality wine. In order to reduce the environmental impact of the company, it is powered by a photovoltaic system that allows us over the year to self-produce about 80% of the energy we use.

The result of all these aspects is a collection of Italy's highest rated wines at affordable prices, brought to you in the United States by Vallorani Vineyards, LLC (Kennesaw, Georgia).

**Vallorani Vineyards, LLC is proud to present to you the following
Vigneti Vallorani bottled wines, imported from
Italy Fall of 2015:**

Avora – Falerio PDO

Only 6,660 bottled annually

White Wine – 13% by Vol.

Vintage 2012

Serve at 13 C (55 F)

Rediscover a classic wine of Piceno! Made from grapes chilled by the sea breeze, tradition and innovation marry to create an exceptional and exclusive wine.



Polisia – Red Piceno PDO

Only 5,400 bottled annually

Red Wine – 14% by Vol.

Vintage 2011

Serve at 18 C (65 F)

A unique wine blending structure and elegance, the result of a weighted combination of Sangiovese and Montepulciano grapes, named for a local legend.

Zaccari – Offida Passerina

Only 500 bottled annually

White Wine – 12% by Vol.

Vintage 2012

Serve at 13 C (55 F)

Hand-harvested grapes are fermented and aged no less than 16 months in French oak tonneau before bottle-rested for no less than 6 months. Zaccari is a nickname that has accompanied the family for 5 generations.

Koné – Rosso Piceno PDO

Only 3,500 bottled annually

Red Wine – 14% by Vol.

Vintage 2011

Serve at 18 C (65 F)

The aroma of the best Sangiovese and Montepulciano grapes given complexity from 14 months of aging in French oak barrels makes Koné the most prestigious expression of the territory. In the dialect of Piceno, Koné indicates something of great value.

