BOTROSECCO MAREMMA TOSCANA DOC
LE MORTELLE

GRAPE VARIETY
Cabernet Sauvignon, Cabernet Franc

PRODUCER
Located in the Maremma, Tuscany's rising star of a region, the eye- wateringly beautiful Le Mortelle estate has belonged to the Antinori family since 1999. It is named after the wild myrrh – mortella – found in this part of the Tuscan coast, and indeed the fostering of local flora and fauna is a central aim of the estate, which includes fifteen hectares of organic orchards in addition to the vineyards.

VINEYARD
160 hectares of the Le Mortelle estate is planted to vines. The soil is sandy loam, with clay, silica, and some more stony sections. The grapes were hand-picked into small crates.

WINERY
The grapes were destemmed and gently pressed before fermentation for fifteen days at 25°C in stainless steel tanks, with delicate extraction. The wine was then racked to stainless steel tanks for malolactic fermentation followed by twelve months' ageing in oak.

TASTING NOTE
Rich aromas of raspberries and strawberries along with spicy hints of oak and white pepper. The palate is well balanced with a persistent finish, heady with flavours of fresh fruit and chocolate.

PRESS ANECDOTES
The climate of the 2016 vintage was characterized by a rather dry winter and a mild spring, then followed by summer season with temperature peaks during the months of July and August. The bud break and flowering took place slightly earlier normal season averages, while the bud set terminated during a conventional period of time. The slight raininess of the month of September assisted the grapes to complete their ripening in optimal conditions, conferring the wine with both fruity aromas and balanced flavors. The Cabernet Franc harvest began during the second week of September, while the picking of the Cabernet Sauvignon continued until the end of the month.



PRODUCT CODE	560200-21	ABV	14.5%
VINTAGE	2021	TA	4.93 g/l (Tartaric)
COLOUR/STYLE	Red	CLOSURE	Natural cork
COUNTRY	Italy	BOTTLE SIZE	75cl
		BOTTLES PER CASE	6
		EAN	8001935005056

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

VILLA ANTINORI ROSSO TOSCANA IGT
ANTINORI

GRAPE VARIETY
Cabernet Sauvignon, Sangiovese, Syrah, Merlot, Petit Verdot

PRODUCER
The Antinori family have been producing wine in Tuscany for six centuries, and exporting it for four. The purchase of the Tignanello estate in 1900 marked the beginning of a remarkable period of expansion which shows no signs of abating. Through judicious acquisition of vineyards and an uncanny knack for developing iconic wines, Antinori has become Tuscany's – arguably Italy's – pre-eminent wine producer, with an important presence in Piedmont, Lombardy, Umbria and Puglia as well as their Tuscan heartland.

VINEYARD
Villa Antinori began life as a Chianti Classico Riserva, and is still grown on Antinori's Chianti estates, including Tenuta Tignanello, while enjoying increased blending flexibility from the more relaxed IGT rules.

WINERY
After destemming and gentle crushing, maceration lasted 8-12 days in stainless steel vats. During this phase the wine completed fermentation at differing temperatures for the various varieties. After malolactic fermentation, the wine was placed in a mixture of French, American and Hungarian oak barrels for twelve months before bottling.

TASTING NOTE
Intense ruby red colour with aromas of ripe fruits, plum, mint, chocolate, and tobacco. Complex, stylish palate with a soft mouthfeel.

PRESS ANECDOTES
From the meteorological point of view, the 2016 vintage was characterized by a spring with frequent rainfall which slowed slightly certain phases of the growth and development of the vines, particularly the flowering. This delay was easily recovered thanks to an excellent summer season, which assisted a balanced growth of the plants: the positive temperature swings from daytime heat to evening and nighttime coolness, above all towards the end of the month August, guaranteed a high-quality ripening.
The Merlot harvest began in early September and the picking then continued with the Syrah, Petit Verdot, Sangiovese, and Cabernet.



PRODUCT CODE	560335-21	**ABV**	14%
VINTAGE	2021	**RS**	0.5 g/l
COLOUR/STYLE	Red	**TA**	4.8 g/l (Tartaric)
COUNTRY	Italy	**CLOSURE**	Natural cork
		BOTTLE SIZE	75cl
		BOTTLES PER CASE	6
		EAN	8001935221401

CONTAINS SULPHITES	Yes

SOLAIA
TENUTA TIGNANELLO

GRAPE VARIETY
Cabernet Sauvignon, Sangiovese, Cabernet Franc

PRODUCER
The Antinori family have been producing wine in Tuscany for six centuries, and exporting it for four. The purchase of the Tignanello estate in 1900 marked the beginning of a remarkable period of expansion which shows no signs of abating. Through judicious acquisition of vineyards and an uncanny knack for developing iconic wines, Antinori has become Tuscany's – arguably Italy's – pre-eminent wine producer, with an important presence in Piedmont, Lombardy, Umbria and Puglia as well as their Tuscan heartland..

VINEYARD
Solaia, which means the 'sunny one' in Italian, is the name of a ten- hectare southwest-facing vineyard within the Tignanello estate, planted 351-396 metres above sea-level on stony calcareous soil of marl and friable albarese rock.

WINERY
The must was fermented with frequent délestage, and extended maceration times of two weeks for the Cabernet Franc, three weeks for the Cabernet Sauvignon, and over four weeks for the Sangiovese. The fermentation temperature was increased by a couple of degrees per day, starting at 22°C and reaching 30°C. The wine was racked to new French barriques for the malolactic, after which it was blended and returned to barrique for a further twelvemonths, with three rackings.

TASTING NOTE
Extremely intense ruby red colour, and good complex fruit aromas without excessive hints of oak. With aeration after opening, the wine gradually releases delicate hints of mint and liquorice. Still in its youth, the wine is showing both structure and clarity, with a lingering, reverberant palate.

PRESS ANECDOTES
The Marchesi Antinori 2018 Solaia reveals a silky and elegant personality, and the wine steps away from some of the more robust fruit weight and dark concentration that we've seen in the past. This elegant vintage prizes fruit purity and focus with black plum, cassis, blue flower, pencil shaving and lots of sweet spice from the oak that recalls clove and toasted almond. The blend is mostly Cabernet Sauvignon with smaller parts Cabernet Franc and Sangiovese. The fruit is harvested at the Antinori family's Tenuta Tignanello at the heart of the Chianti Classico appellation. The percentage of Cabernet Franc used in the blend is the ultimate Solaia wild card. In this vintage, the Franc has been increased to 7%, and that number is expected to be even higher in 2019 as the vines get older and the fruit more complex. - 97+ points, The Wine Advocate, August 2021



PRODUCT CODE	560357-20	ABV	14.5%
VINTAGE	2020	RS	0.1 g/l
COLOUR/STYLE	Red	TA	4.91 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Natural cork
REGION	Tuscany	BOTTLE SIZE	75cl
SUBREGION	Chianti	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Toscana Igt		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

TIGNANELLO TOSCANA IGT
TENUTA TIGNANELLO

GRAPE VARIETY
Sangiovese, Cabernet Sauvignon, Cabernet Franc

PRODUCER
The Antinori family have been producing wine in Tuscany for six centuries, and exporting it for four. The purchase of the Tignanello estate in 1900 marked the beginning of a remarkable period of expansion which shows no signs of abating. Through judicious acquisition of vineyards and an uncanny knack for developing iconic wines, Antinori has become Tuscany's – arguably Italy's – pre-eminent wine producer, with an important presence in Piedmont, Lombardy, Umbria and Puglia as well as their Tuscan heartland.

VINEYARD
Tenuta Tignanello is situated between the Greve and Pesa valleys in the heart of Chianti Classico. Of the 147 hectares of vineyards, forty-seven hectares of ideal marl and limestone soil are used for Tignanello itself. White stones have recently been laid under the rows, reflecting light back to the vines and improving the maturation of the grapes.

WINERY
The grapes were destemmed and individually selected on sorting tables, with only the best berries going through for fermentation. After devatting, the lots were transferred to new oak barrels for malolactic fermentation. The wine was then blended and aged for 14-16 months in French and Hungarian barriques, racked and then tasted barrel by barrel before bottling. After another year ageing in bottle, the wine was released.

TASTING NOTE
The 2019 Tignanello offers exceptional complexity on the nose, with red fruits, strawberries and pomegranate that lead onto aromas of apricot and peach, finishing with vanilla, chocolate, spicy nutmeg and Mediterranean herbs. The mouth-filling palate is graceful with silky tannins, liveliness and length. Roasted coffee and bitter chocolate linger on the finish.



PRODUCT CODE	560426-20	**ABV**	14%
VINTAGE	2020	**TA**	5 g/l (Tartaric)
COLOUR/STYLE	Red	**CLOSURE**	Natural cork
COUNTRY	Italy	**BOTTLE SIZE**	75cl
REGION	Tuscany	**BOTTLES PER CASE**	6
SUBREGION	Tuscany		
APPELLATION/CLASSIFICATION	Toscana IGT		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

CHIANTI CLASSICO PÈPPOLI
PÈPPOLI

GRAPE VARIETY
Sangiovese, Other varieties

PRODUCER
The Antinori family have been producing wine in Tuscany for six centuries, and exporting it for four. The purchase of the Tignanello estate in 1900 marked the beginning of a remarkable period of expansion which shows no signs of abating. Through judicious acquisition of vineyards and an uncanny knack for developing iconic wines, Antinori has become Tuscany's – arguably Italy's – pre-eminent wine producer, with an important presence in Piedmont, Lombardy, Umbria and Puglia as well as their Tuscan heartland.

VINEYARD
Grapes were carefully selected from Antinori's Pèppoli estate in Chianti Classico. The vineyards are planted in a valley on mineral-rich soil, ideal for the cultivation of Sangiovese. A hot summer was followed by very favourable conditions in September, during which the best grapes were carefully picked.

WINERY
The grape varieties were fermented separately, the Sangiovese with ten days of skin contact, the Merlot and Syrah for longer, to obtain softer tannin. After fermentation and malolactic fermentation, the varieties were blended. The wine was aged for twelve months in oak, ninety percent in large Slavonian casks and the rest in barriques.

TASTING NOTE
Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth.



PRODUCT CODE	560486-22	ABV	13.5%
VINTAGE	2022	CLOSURE	Diam
COLOUR/STYLE	Red	BOTTLE SIZE	75cl
COUNTRY	Italy	BOTTLES PER CASE	6
REGION	Tuscany		
SUBREGION	Chianti		
APPELLATION/CLASSIFICATION	Chianti Classico		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

BAROLO DOCG
PRUNOTTO

GRAPE VARIETY
100% Nebbiolo

PRODUCER
Alfredo Prunotto founded his business in 1922, and was one of Piemonte's most dynamic exporters until his retirement in 1956. The company passed then to Prunotto's friend Beppe Colla, now a revered winemaker and one of the founding fathers of modern Piemonte. The quality of the top wines goes without saying, but the rest of the range is made with equal aplomb. The style is modern without being exaggerated: freshness of aroma and approachability of structure are viewed as positives, but copious new oak is not. Indeed, the only wines that see the inside of a brand new barrique are the outstanding single vineyard Barberas.

VINEYARD
Grapes for this Barolo come from vineyards in the areas of Monforte, Serralunga and Castiglione Falletto. Soils are rich in chalky clay with traces of magnesium and manganese.

WINERY
The grapes were destemmed, crushed, and fermented for ten days at up to 30ºC. After malolactic fermentation, the wine was aged for eighteen months in large French oak casks.

TASTING NOTE
Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate, this is Barolo at its best.



VINTAGE	2019	ABV	14%
COLOUR/STYLE	Red	RS	0.1 g/l
COUNTRY	Italy	TA	4.78 g/l (Tartaric)
REGION	Piedmont	CLOSURE	Natural cork
SUBREGION	Langhe	BOTTLE SIZE	75cl
APPELLATION/CLASSIFICATION	Barolo	BOTTLES PER CASE	6

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

BANSELLA NIZZA DOCG
PRUNOTTO

GRAPE VARIETY
100% Barbera

PRODUCER
Alfredo Prunotto gave his name and thirty-three years of his life to this renowned winery in Piedmont. Since 1989 it has been owned by the Antinori family, who have sought to boost the already high standards by extending the vineyard holdings, including plots in the de facto grands crus of Bric Turot and Bussia. The quality of the top wines goes without saying, but the rest of the range is made with equal aplomb. The style is modern without being exaggerated: freshness of aroma and approachability of structure are viewed as positives.

VINEYARD
Grapes come from vineyards planted on light coloured soil, rich in calcareous material of marine origin, with a strata . This area is itself part of the warm Nizza sub-zone, which gives the ripest, highest-quality Barbera in the Asti region.

WINERY
Upon arrival in the cellars, the grapes were destemmed and crushed. Fermentation took place at 28ºC with a seven-day maceration period. After being run off its skins, the wine completed its fermentation, and its malolactic fermentation as well, before the end of the year. It was then aged for nine months in sixty-gallon oak barrels, second and third-fill, before bottling.

TASTING NOTE
Rich flavours of plums sit alongside notes of violets, chocolate, and liquorice. The palate is full, yet balanced, with supple tannins and a fresh, savoury finish from the sleek vein of acidity.



PRODUCT CODE	560594-21	**ABV**	15%
VINTAGE	2021	**CLOSURE**	Diam
COLOUR/STYLE	Red	**BOTTLE SIZE**	75cl
COUNTRY	Italy	**BOTTLES PER CASE**	6
REGION	Piedmont		
SUBREGION	Asti		
APPELLATION/CLASSIFICATION	Nizza		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

NEPRICA PRIMITIVO
TORMARESCA

GRAPE VARIETY
100% Primitivo

PRODUCER
Tormaresca is made up of two estates in different areas of Puglia: in the central, inland region of Castel del Monte they have Aglianico, and in the Salento peninsula of the extreme south-east, Primitivo and Negroamaro. Cabernet and Chardonnay are grown in both zones, giving the winemaker a broad palette from which to blend the very consistent entry-level wines. Antinori only invested here in 1998, yet in that time Tormaresca has become a flagship of Puglian production

VINEYARD
The grapes come from the Masseria Maìme estate in Salento, which runs along the coast and features a mixture of bush vines and newer cordon-trained plantings.

WINERY
The grapes were vinified in temperature-controlled stainless steel tanks, at a maximum of 26ºC. There was an eight to ten day maceration, followed by the malolactic fermentation. The wine was then aged in tank for eight months before bottling.

TASTING NOTE
Red fruits, black cherry and notes of liquorice. The palate is well-rounded, with soft, supple tannins and a pleasingly fresh finish.



PRODUCT CODE	560642-22	ABV	14.5%
VINTAGE	2022	RS	3.7 g/l
COLOUR/STYLE	Red	TA	5.11 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Diam
REGION	Puglia	BOTTLE SIZE	75cl
SUBREGION	Puglia	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Puglia IGT		

CONTAINS SULPHITES	Yes

FEUDO ARANCIO SYRAH
NOSIO SICILY

GRAPE VARIETY
100% Syrah

PRODUCER
Feudo Arancio consists in fact of two estates, with red varieties planted at Sambuca di Sicilia in the northwest of the island, and whites in Acate near its southern coast. The range is united both by its beautiful Moorish- influenced labels, and also the quality credentials of the owner, the exemplary Gruppo Mezzacorona.

VINEYARD
This wine is produced from selected Syrah vineyards in Sambuca di Sicilia and Acate. The vines are Espalier trained, with an average density of 4500 plants per hectare.

WINERY
Following de-stemming, fermentation took place over ten days at 226ºC. Following malolactic fermentation, thirty percent of the wine was aged for ten months in French oak barriques.

TASTING NOTE
This bold and spicy Syrah shows lush notes of wild berries, black pepper and thyme. The fresh acidity is perfectly framed by the lush, velvety tannins.



PRODUCT CODE	561310-22	ABV	13.5%
VINTAGE	2022	RS	7.64 g/l
COLOUR/STYLE	Red	TA	5.32 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Diam
REGION	Sicily	BOTTLE SIZE	75cl
SUBREGION	Sicily	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Sicilia		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

TERRE DEL NOCE MERLOT
MEZZACORONA

GRAPE VARIETY
100% Merlot

PRODUCER
Fresh, appealing varietal wines from the Dolomite foothills around Arco, north of Lake Garda. The vines are grown and the wines made by Mezzacorona, which explains the superb quality-price ratio.

VINEYARD
From a sunny area called the Piana Rotaliana, where fertile soils and a variety of favourable microclimates provide excellent conditions for grape growing.

WINERY
The wine underwent traditional red vinification at controlled temperatures of around 25°C. Twenty percent of the wine was matured in oak barrels for six to eight months.

TASTING NOTE
Smooth, easy-drinking Merlot with plums and red cherry fruit, and a hint of dark chocolate on the finish.



PRODUCT CODE	563016-22	ABV	12.5%
VINTAGE	2022	RS	7.5 g/l
COLOUR/STYLE	Red	TA	5.2 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Screw top
REGION	Trentino-Alto Adige	BOTTLE SIZE	75cl
SUBREGION	Trentino	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Vigneti Delle Dolomiti IGT	EAN	8004305070234

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CASTEL FIRMIAN PINOT NERO
MEZZACORONA

GRAPE VARIETY
100% Pinot Nero

PRODUCER
Mezzacorona is a driving force behind the quality of Trentino wines with a state-of-the-art winery handling estate-grown fruit from the company's extensive vineyard holdings in the heart of the Dolomites. The fifteenth century Castel Firmian overlooks the Rotaliano plain in Trentino, and the wines named after it also give an overview of the region, with both international and local varieties on offer, all crisp and expressive.

VINEYARD
Each variety used for Castel Firmian is planted on sites with a particular affinity to it – in this case the hillside areas of Faedo and Pressano – and a mixture of traditional pergola and modern espalier training systems are used.

WINERY
The wine was traditionally fermented, with a 4-5 day maceration, temperature control at 25ºC, and 6-8 months' ageing in oak barrels.

TASTING NOTE
An expressive and delicious Pinot Noir, showing typical characters of strawberris and red cherries, with some floral complexity. The palate is quite light in body, with vibrant fruit balanced by a silky mouthfeel.



PRODUCT CODE	564828-22	ABV	13%
VINTAGE	2022	RS	5.8 g/l
COLOUR/STYLE	Red	TA	5.61 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Diam
REGION	Trentino-Alto Adige	BOTTLE SIZE	75cl
SUBREGION	Trentino	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Trentino		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

SEGNO LIBRANDI CIRÒ ROSSO CLASSICO DOC
LIBRANDI

GRAPE VARIETY
100% Gaglioppo

PRODUCER
Calabria remains one of Italy's least developed regions and it is only relatively recently that modern winemaking techniques have been adopted. Librandi are a notable exception to this and it was back in the 1950s that Raffaele Librandi and his two sons, Antonio and Nicodemo, took the decision to take their family vineyards on a march towards modernity. Since then they have not been afraid to incorporate external influences and employ the assistance of international experts, without ever losing sight of what makes their wines distinctively Calabrian. This approach has seen them become the benchmark for the region.

VINEYARD
The grapes come from vineyards planted on the limestone and clayloam soils of Cirò and Cirò Marina. The grapes were picked by hand.

WINERY
The grapes were gently pressed and macerated on their skins both before and during fermentation, which took place in temperature-controlled stainless-steel tanks. The wine underwent full malolactic fermentation and was bottled unoaked.

TASTING NOTE
An incredibly approachable expression of this variety, with well-rounded tannins, bright red berry fruit, with notes of Mediterranean herbs on the fresh and lifted finish.

AWARDS
Gambero Rosso - 2 bicchieri, The Wine Advocate Points - 86 pts



PRODUCT CODE	565140-22	ABV	14%
VINTAGE	2022	RS	1 g/l
COLOUR/STYLE	Red	TA	4.75 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Natural cork
REGION	Calabria	BOTTLE SIZE	75cl
SUBREGION	Crotone	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Cirò	EAN	8000729100755

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

MASI COSTASERA AMARONE 0,75CL

MASI

GRAPE VARIETY

70% Corvina, 25% Rondinella, 5% Molinara

PRODUCER

Though run by the Boscaini family for six generations, it is really in the last fifty years that Masi has established itself as one of the Veneto's most innovative wine producers. In the late 1950s, they identified certain historic vineyard plots which are vinified as Amarone and bottled separately to this day. In 1964, Masi launched the now-legendary Campofiorin, which revived the technique of a second fermentation with semi-dried grapes. Masi have also rescued the ancient Oseleta variety from extinction, and continue to use it in two of their celebrated "Supervenetian" wines.

VINEYARD

Masi's hillside vineyards are on west and south-west facing slopes in Valpolicella Classico. The vines face Lake Garda and benefit from the reflection of heat and light, and its tempering effect on the climate. The soil is red limestone and marl.

WINERY

The best clusters of grapes were dried for four months on bamboo racks, concentrating the sugars and losing 35% of their weight in the process. After soft pressing and partial destemming, fermentation began in a mixture of Slavonian oak and stainless steel tanks. After forty-five days, the wine was transferred to large barrels for a further thirty-five days' fermentation, followed by the malolactic. It was then aged for twenty four months in oak: 80% large Slavonian barrels, 20% in small Allier and Slavonian casks.

TASTING NOTE

Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Good weight from the alcohol and structured on the palate, opening out to attractive aromas of cherries and vanilla. Long, velvety finish.

AWARDS

James Suckling - 93 pts



PRODUCT CODE	567255-18	ABV	15%
VINTAGE	2018	RS	7.3 g/l
COLOUR/STYLE	Red	TA	5.85 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Natural cork
		BOTTLE SIZE	75cl
		BOTTLES PER CASE	6
		EAN	8002062000051

REGALEALI NERO D'AVOLA
TASCA D'ALMERITA

TASCA®
CONTI D'ALMERITA

GRAPE VARIETY
100% Nero d'Avola

PRODUCER
The large Regaleali estate, high in the central Sicilian hills, has been in the hands of the noble Tasca family since 1830. Ever since, the property has been run according to the best principles of the agricultural aristocracy: with one eye firmly on quality, and the other on experimentation. Tasca's large range is the product of the family's most successful innovations, including short pruning for lower yields, the championing of local Inzolia and Nero d'Avola vines, the introduction of French varieties, and the use of barrique and temperature control. Even now, forty grape varieties from all over Europe are planted just for experimental purposes, with the possibility of making the grade in the future. However, there is already plenty on offer in this singularly accomplished range of Sicilian wines.

VINEYARD
This wine is produced from selected Nero d'Avola vineyards in the heart of the island, using restricted yields for extra concentration.

WINERY
The wine underwent a traditional fermentation in stainless steel tanks at 26-28ºC, with ten days' maceration. The wine was aged for six months, fifty percent in stainless steel tanks, the remainder in Slavonian oak barrels of thirty and sixty hectolitres.

TASTING NOTE
Notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose. Velvety and balanced in the mouth.



PRODUCT CODE	567817-21	ABV	13%
VINTAGE	2021	RS	1.6 g/l
COLOUR/STYLE	Red	TA	5.5 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
REGION	Sicily	BOTTLE SIZE	75cl
SUBREGION	Sicily	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Sicilia	EAN	8052462540671

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CYGNUS
TASCA D'ALMERITA

GRAPE VARIETY
42% Cabernet Sauvignon, 58% Nero d'Avola

PRODUCER
The large Regaleali estate, high in the central Sicilian hills, has been in the hands of the noble Tasca family since 1830. Ever since, the property has been run according to the best principles of the agricultural aristocracy: with one eye firmly on quality, and the other on experimentation. Tasca's large range is the product of the family's most successful innovations, including short pruning for lower yields, the championing of local Inzolia and Nero d'Avola vines, the introduction of French varieties, and the use of barrique and temperature control. Even now, forty grape varieties from all over Europe are planted just for experimental purposes, with the possibility of making the grade in the future. However, there is already plenty on offer in this singularly accomplished range of Sicilian wines.

VINEYARD
Cygnus is sourced from low-yielding vines on the Regaleali Estate, grown on sandy clay soil and harvested during September and October.

WINERY
The wine underwent traditional fermentation at 28°C with fourteen days' maceration. It was then aged for fourteen months in 225-litre Allier and Tronçais oak barriques, with thirty percent new and the remainder one year old.

TASTING NOTE
A complex nose of red berries, mulberry, sour cherry, vanilla, coffee powder, eucalyptus leaves and tobacco. Rich, intense mouthfeel with a long finish.



PRODUCT CODE	567898-19	ABV	14%
VINTAGE	2019	RS	1.6 g/l
COLOUR/STYLE	Red	TA	5.71 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Natural cork
REGION	Sicily	BOTTLE SIZE	75cl
SUBREGION	Sicily	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Sicilia	EAN	8052462545522

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

BARBARESCO BRIC TUROT DOCG
PRUNOTTO

GRAPE VARIETY
100% Nebbiolo

PRODUCER
Alfredo Prunotto founded his business in 1922, and was one of Piemonte's most dynamic exporters until his retirement in 1956. The company passed then to Prunotto's friend Beppe Colla, now a revered winemaker and one of the founding fathers of modern Piemonte. The quality of the top wines goes without saying, but the rest of the range is made with equal aplomb. The style is modern without being exaggerated: freshness of aroma and approachability of structure are viewed as positives, but copious new oak is not. Indeed, the only wines that see the inside of a brand new barrique are the outstanding single vineyard Barberas.

VINEYARD
The Bric Turot vineyard features a very fine soil rich in calcerous clay, magnesium, manganese and zinc.

WINERY
Selected grapes were destemmed and crushed, then fermented at 30°C with fifteen days' maceration. After malolactic fermentation, the wine was aged for ten months in large oak casks of three different sizes. There was a further ten months' ageing in bottle before release.

TASTING NOTE
This exceptional single-vineyard Barbaresco is fine and complex on the nose, with hints of liquorice, forest fruits, violets, cinnamon and cloves. On the palate, it is full and well balanced with a persistent finish of ripe fruit.

PRESS ANECDOTES
Weather in January and the first part of February tended to be moderate with mild temperatures and limited precipitation. The month of March brought frequent rain showers that abundantly replenished groundwater reserves. The following weeks were cold, climatic conditions that caused a delay in vines recovering their growth cycle by about 10 days that continued up until the end of summer. The harvest began on October 5th and was completed on October 12th.



PRODUCT CODE	568077-20	**ABV**	14%
VINTAGE	2020	**RS**	0.1 g/l
COLOUR/STYLE	Red	**TA**	4.76 g/l (Tartaric)
COUNTRY	Italy	**CLOSURE**	Natural cork
		BOTTLE SIZE	75cl
		BOTTLES PER CASE	6

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

FOCARA PINOT NOIR "JNOIR"
FATTORIA MANCINI

GRAPE VARIETY
100% Pinot Nero

PRODUCER
The Mancini family have made wine here for five generations, and current owner Luigi Mancini's fascination is with more unusual grape varieties: either the Pinot Noir brought to this particular part of the northern Marches by the French two hundred years ago, or local treasures like Ancellotta and Albanella. In clay-limestone soil, with temperatures moderated by the Adriatic, these varieties thrive alongside the more mainstream Sangiovese and Montepulciano.

VINEYARD
The vines are planted in soil of calcareous sandstone and within a cool microclimate along an elevated section of the Adriatic coast. The original clones have been carefully preserved for five generations.

TASTING NOTE
A delicate and fresh Pinot Nero, with juicy summer berries leading the nose. Vibrant acidity and silky tannins lend themselves well to this poised wine.



VINTAGE	2022	**ABV**	13.5%
COLOUR/STYLE	Red		
COUNTRY	Italy		

CONTAINS SULPHITES	Yes

SILENZI ROSSO
PALA

GRAPE VARIETY
80% Carignan, 20% Monica

PRODUCER
Sardinia's mixture of grapes matches its location: as well as sharing the Vermentino with Corsica, Provence and western Italy, it has also received considerable input from Spain, in the form of Cannonau (Grenache), Bovale (Graciano) and Carignano. Pala capture this diversity, offering wines of modern purity with genuine Sardinian style. Salvatore Pala established the estate in 1950.

VINEYARD
Grapes for Silenzi are sourced from the youngest vineyards of the Pala Estate, average age is twenty years old. The vineyards are at 150-180 metres above sea level, and have limestone-clay soil that is rich in texture.

WINERY
Maceration and fermentation took place at controlled temperatures with the addition of selected yeasts. After a gentle clarification, the must was moved to stainless steel vats to settle, and then bottled unoaked.

TASTING NOTE
Intense, persistent aromas dominated by red fruit notes. Well-structured with a soft, plummy palate.



PRODUCT CODE	569412-19	ABV	13.5%
VINTAGE	2019	RS	1 g/l
COLOUR/STYLE	Red	TA	5.2 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
REGION	Sardinia	BOTTLE SIZE	75cl
SUBREGION	SARDINIA	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Isola dei Nuraghi IGT		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CANNONAU DI SARDEGNA RISERVA
PALA

GRAPE VARIETY
100% Cannonau

PRODUCER
Sardinia's mixture of grapes matches its location: as well as sharing the Vermentino with Corsica, Provence and western Italy, it has also received considerable input from Spain, in the form of Cannonau (Grenache), Bovale (Graciano) and Carignano. Pala capture this diversity, offering wines of modern purity with genuine Sardinian style.

VINEYARD
Grapes are sourced from Pala's "Is Crabilis" vineyard, 150-180 meters above sea level with clayey calcareous soil. The vines are thirty-five years old on average. The grapes were harvested by hand in the early morning.

WINERY
The grapes were crushed and given ten days' maceration at controlled temperatures. The wine is then aged for twelve months in 3,000-litre barrels, followed by three months in tank before bottling..

TASTING NOTE
A dark, intense expression of Cannonau, with blackberry and cherry jam aromas, spicy and full in the mouth, with real drive and length. This is consistently one of Sardinia's greatest red wines.

AWARDS
Gambero Rosso - 2 bicchieri



PRODUCT CODE	569428-21	ABV	15%
VINTAGE	2021	CLOSURE	Natural cork
COLOUR/STYLE	Red	BOTTLE SIZE	75cl
COUNTRY	Italy	BOTTLES PER CASE	6
REGION	Sardinia		
SUBREGION	Sardinia		
APPELLATION/CLASSIFICATION	Cannonau Di Sardegna		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

MONTIPAGANO MONTEPULCIANO D'ABRUZZO
UMANI RONCHI

UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

GRAPE VARIETY
100% Montepulciano

PRODUCER
The Umani Ronchi story began in 1957 when Gino Umani Ronchi established a small farm in the heart of the Verdicchio Classico region. It was just a few years later that the Bianchi-Bernetti family purchased the farm and although they retained the original name, they have certainly put their own indelible stamp on it. With 210 hectares under vine in Castelli di Jesi, Conero and Abruzzo, and a dedicated winemaking facility in each of these regions, they have achieved scale whilst still retaining an unwavering focus on typicity and quality. The result is a range of wines which highlights both the versatility and the quality potential of the Marche's and Abruzzo's native grape varieties.

VINEYARD
The grapes come from an organic vineyard planted at 200 metres above sea-level with a south-western exposure. The soils are a mix of sand and clay, with a large number of small stones. The grapes were harvested by hand.

WINERY
The grapes were destemmed and gently pressed into stainless steel tanks and the must underwent alcoholic fermentation at a temperature of 26-28°C lasting ten to twelve days. Following alcoholic fermentation, the wine underwent malolactic fermentation, and a proportion of the wine was then passed into oak barrels for a short period of maturation.

TASTING NOTE
Plentiful fresh red berries lead onto pleasing herbal flavours and subtle notes of spice from the oak. The palate is medium-bodied, with elegant, well-rounded tannins and a long, fresh finish.

AWARDS
James Suckling - 89 pts



PRODUCT CODE	569955-22	ABV	13%
VINTAGE	2022	RS	2.2 g/l
COLOUR/STYLE	Red	TA	5.3 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
REGION	Abruzzo	BOTTLE SIZE	75cl
SUBREGION	Abruzzo	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Montepulciano D'Abruzzo	EAN	8032853729540

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes
ORGANIC	Yes

JORIO
UMANI RONCHI

UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

GRAPE VARIETY
100% Montepulciano

PRODUCER
The Umani Ronchi story began in 1957 when Gino Umani Ronchi established a small farm in the heart of the Verdicchio Classico region. It was just a few years later that the Bianchi-Bernetti family purchased the farm and although they retained the original name, they have certainly put their own indelible stamp on it. With 210 hectares under vine in Castelli di Jesi, Conero and Abruzzo, and a dedicated winemaking facility in each of these regions, they have achieved scale whilst still retaining an unwavering focus on typicity and quality. The result is a range of wines which highlights both the versatility and the quality potential of the Marche's and Abruzzo's native grape varieties.

VINEYARD
The grapes come from vineyards in various municipalities in the Abruzzo Region, with a specific and dedicated pruning regime that limits fruit production and allows good circulation of air around the bunches, ensuring even ripening.

WINERY
The grapes were destemmed and gently pressed into stainless steel tanks and the must underwent alcoholic fermentation at a temperature of 26-28°C lasting ten to twelve days. Following alcoholic fermentation, the wine underwent malolactic fermentation, and half was then aged in 5,000 and 8,000 litre oak barrels with the rest in third and fourth-fill barriques for a period of twelve months.

TASTING NOTE
Flavours of ripe plums and red cherries give way to balsamic and savoury notes. The palate is full-bodied, with plush, velvety tannins and the finish is long and intense, with subtle notes of liquorice and spice.

AWARDS
James Suckling - 92 pts



PRODUCT CODE	569960-21	**ABV**	13.5%
VINTAGE	2021	**RS**	3.3 g/l
COLOUR/STYLE	Red	**TA**	5.5 g/l (Tartaric)
COUNTRY	Italy	**CLOSURE**	Natural cork
REGION	ABRUZZO	**BOTTLE SIZE**	75cl
SUBREGION	ABRUZZO	**BOTTLES PER CASE**	6
APPELLATION/CLASSIFICATION	MONTEPULCIANO D'ABRUZZO	**EAN**	8032853729113

CONTAINS SULPHITES	Yes

FINCA LA COLONIA COLECCIÓN MALBEC
BODEGA NORTON

GRAPE VARIETY
100% Malbec

PRODUCER
In 1885, the Buenos Aires to Mendoza railway opened, cementing the significance of this emerging wine-growing region high in the Andean foothills. Ten years later, Edmund Norton planted the first vines in Mendoza's Luján de Cuyo district. At 900-1,100 metres, the altitude moderates the temperature, causing an extended ripening season, and also expose the vines to more ultraviolet light, which encourages the development of colour and tannin in the black-skinned varieties. The result is whites packed with vibrant flavour and good natural acidity, and well-structured, food-friendly reds.

VINEYARD
Located in Mendoza at 1,100 metres above sea level, Finca La Colonia is Bodega Norton's main estate vineyard. Grapes for the Colección range are hand-picked from vines that are at least fifteen years old.

WINERY
Fermentation with selected yeasts lasted for seven days and was followed by a fifteen-day maceration period and a 100% natural malolactic fermentation. Fifty percent of the wine was aged for twelve months in first- and second-use French oak barrels.

TASTING NOTE
Deep red colour with violet hues. Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.



PRODUCT CODE	710147-23	ABV	14%
VINTAGE	2023	RS	1.8 g/l
COLOUR/STYLE	Red	TA	5.75 g/l (Tartaric)
COUNTRY	Argentina	CLOSURE	Agglomerated cork
REGION	Mendoza	BOTTLE SIZE	75cl
SUBREGION	Mendoza	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Mendoza		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CAMPOLONGO DI TORBE AMARONE DELLA VALPOLICELLA

MASI

GRAPE VARIETY
70% Corvina, 25% Rondinella, 5% Molinara

PRODUCER
Though run by the Boscaini family for six generations, it is really in the last fifty years that Masi has established itself as one of the Veneto's most innovative wine producers. In the late 1950s, they identified certain historic vineyard plots which are vinified as Amarone and bottled separately to this day. In 1964, they launched the now-legendary Campofiorin, which revived the technique of a second fermentation with semi-dried grapes. Masi have also rescued the ancient Oseleta variety from extinction, and continue to use it in two of their celebrated "Supervenetian" wines.

VINEYARD
The southwest-facing Campolonge de Torbe vineyard has wide terraces supported by natural embankments and dry stone walls. The soil is red eocenic limestone, which is deep, well-drained, and rich in stones and favourable chemical and mineral components.

WINERY
The grape bunches were laid on bamboo racks to dry for four to five months, resulting in 35-40% weight loss and a degree of botrytis for the Corvina. After a gentle crushing, the dried grapes were partially destemmed and fermented in Slavonian barrels for forty-five days. The wine was then aged for three years, sixty percent in large Slavonian oak barrels and forty percent in smaller Slavonian and Allier oak casks, with a mixture of new and used wood.

TASTING NOTE
An intense, persistent bouquet offers great complexity, with aromas of baked fruit and cinnamon. A rich, well-balanced palate follows, with flavours of spirit-soaked cherries, fruits of the forest and a cinnamon and vanilla aftertaste.



PRODUCT CODE	5672123-13	ABV	16%
VINTAGE	2013	RS	8 g/l
COLOUR/STYLE	Red	TA	6.35 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Natural cork
REGION	Veneto	BOTTLE SIZE	75cl
SUBREGION	Valpolicella	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Amarone Della Valpolicella		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes