SANCERRE
DOMAINE CHERRIER

GRAPE VARIETY
100% Sauvignon Blanc

PRODUCER
The Cherrier family has been closely connected to Sancerre since the middle of the nineteenth century, and the domaine itself was created in 1927. Today it is run by the third generation of the family, brothers François and Jean-Marie.

VINEYARD
The vineyards are spread across all the three soil varieties of Sancerre: silex (flint), terres blanches (clay-chalk) and caillottes (pebbly limestone). Since 2000, there has been a conscientious effort to be as environmentally friendly as possible, both in the vineyard and at the winery.

WINERY
Grapes were pressed immediately after picking and the must was left to settle for twenty-four hours. After racking, the juice was moved into tank for alcoholic fermentation at controlled temperatures. The wine then spent some time on fine lees before filtration and bottling.

TASTING NOTE
Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some bright minerality.



PRODUCT CODE	136519-22	**ABV**	13.5%
VINTAGE	2022		
COLOUR/STYLE	White		
COUNTRY	France		
REGION	Loire Valley		
SUBREGION	Upper Loire		
APPELLATION/CLASSIFICATION	Sancerre		

CONTAINS SULPHITES	Yes

CHABLIS
DOMAINE HAMELIN

GRAPE VARIETY
100% Chardonnay

PRODUCER
The Hamelin family has been growing vines in Chablis for six generations, each one adding to the holdings and developing the winemaking techniques. The domaine now stands at thirty-seven hectares, spread between the villages of Poinchy, Beines and Lignorelles.

VINEYARD
The Hamelin holdings in the Chablis appellation total almost twenty hectares of Portlandian limestone vineyards, with vines up to seventy years old. Minimal treatments are used in the vineyards, and grass is allowed to grow between rows in a third of them.

WINERY
The grapes were pressed and the must fed by gravity to temperature-controlled stainless steel tanks for fermentation. The wine was bottled without having seen any oak.

TASTING NOTE
Fresh, classic nose with notes of green apple, hawthorn and minerals. Crisp on the palate while displaying good depth of flavour, and a long, dynamic finish.

AWARDS
Concours General Agricole - Bronze



PRODUCT CODE	212040-22	ABV	12.5%
VINTAGE	2022	TA	3 g/l (H2SO4)
COLOUR/STYLE	White	CLOSURE	Diam
COUNTRY	France	BOTTLE SIZE	75cl
REGION	Burgundy	EAN	-- no barcode --
SUBREGION	Chablis		
APPELLATION/CLASSIFICATION	Chablis		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

VECCHIE VIGNE ORGANIC
UMANI RONCHI

UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

GRAPE VARIETY
100% Verdicchio

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 on the Montecarotto farm, planted in the early 1970s on an east facing hillside, between 250 and 350 meters above sea level, on deep clay and loam soils.The grapes were harvested by hand at a yield of six to seven tons per hectare.

WINERY
The grapes were gently pressed and rapidly cooled before undergoing a spell of static settling. Alcoholic fermentation took place in stainless steel tanks, using native yeast, at a temperature of 16-18°C over ten to fifteen days. Malolactic fermentation was not carried out. The wine then spent ten months ageing on its lees in concrete tanks and a further six months in bottle before release.

TASTING NOTE
A melange of ripe apricot, pineapple and peach fruit flavours give way to delicate herbal hints of wild mint and sage before ending on a rich, hazelnut and lemon curd finish. The oily, generous texture is perfectly balanced by the crisp acidity, giving the ideal combination of richness and freshness throughout.



PRODUCT CODE	540265	ABV	13.5%
VINTAGE	2021	RS	2.49 g/l
COLOUR/STYLE	White	TA	6.71 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
REGION	Marche	BOTTLE SIZE	75cl
SUBREGION	Marche	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Verdicchio di Castelli di Jesi Classico Superiore	EAN	8032853721223

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

PECORINO VELLODORO
UMANI RONCHI

UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

GRAPE VARIETY
100% Pecorino

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 predominantly from the Roseto degli Abruzzi estate, with some sourced from partner growers in the northern part of Chieti. The soils here are a mix of sand and clay and the climate has a wide thermal range. The grapes were harvested by hand.

WINERY
The grapes were gently pressed and rapidly cooled before undergoing a spell of static settling. Alcoholic fermentation took place in stainless steel tanks at a temperature of 16-18°C over ten to fifteen days. Malolactic fermentation was not carried out. The wine then spent four months ageing on its lees in stainless steel tanks before bottling.

TASTING NOTE
A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds. The lively acidity lifts the palate, giving a finish that's as clean as a whistle.

AWARDS
James Suckling - 91 pts



PRODUCT CODE	540270-22	ABV	12.5%
VINTAGE	2022	RS	4.2 g/l
COLOUR/STYLE	White	TA	6 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
REGION	Abruzzo	BOTTLE SIZE	75cl
SUBREGION	Abruzzo	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Terre Di Chieti Igt	EAN	8032853722701

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CERVARO DELLA SALA UMBRIA IGT
CASTELLO DELLA SALA

GRAPE VARIETY
95% Chardonnay, 5% Grechetto



PRODUCER
Niccolò Antinori bought the fourteenth-century Castello della Sala in 1940, to provide a source of white wines to match the excellence of his Tuscan reds. With the introduction of Cervaro della Sala in 1987, his dream was fully realised: this is one of Italy's defining whites, as influential and sought after as Tignanello. The vineyards are planted with a mixture of traditional Italian and international varieties, offering a range of wines from the traditional Orvieto to the mould-breaking IGTs.

VINEYARD
The grapes originate from fifteen to twenty-year-old vineyards surrounding Castello della Sala, at altitudes between 300 and 400 metres above sea level. The soil is rich in marine fossils with some clay. The grapes were harvested at night to maintain freshness.

WINERY
Grapes were kept at a low temperature for destemming and crushing. The two varieties were fermented separately. The Chardonnay must was kept in contact with the skins for four hours to increase the range of aromas, was settled by gravity, then transferred into 225-litre French oak barriques for fermentation, while the Grechetto fermented in tank. The Chardonnay remained on its lees in barriques for about three months, during which time the malolactic was completed. It was then blended and bottled, and spent several months in bottle before release.

TASTING NOTE
Intense, complex aroma with notes of white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it.

PRODUCT CODE	540447-22	**ABV**	13%
VINTAGE	2022	**RS**	0.7 g/l
COLOUR/STYLE	White	**TA**	5.8 g/l (Tartaric)
COUNTRY	Italy	**CLOSURE**	Natural cork
REGION	Umbria	**BOTTLE SIZE**	75cl
SUBREGION	Umbria	**BOTTLES PER CASE**	6
APPELLATION/CLASSIFICATION	Umbria IGT		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

LANGHE CHARDONNAY
RIZZI AZIENDA AGRICOLA

GRAPE VARIETY
100% Chardonnay

PRODUCER
Rizzi is the name of a hill in Treiso, one of the three communes that makes up Barbaresco, and it was to this hill that entrepreneur Ernesto Dellapiana returned in 1974, exchanging his life in Turin for the chance to farm his historic family estate. Since then the vineyards have expanded to 44 hectares, including three hectares in the magnificent Pajorè cru, and the company is now run by Ernesto's two children, Enrico and Jole. The winery is simple, with concrete tanks for fermentation and large oak casks for ageing. The result: a traditional style with a modern sensibility, full yet delicate, and always expressing the magical floral perfume of Barbaresco.

VINEYARD
Ernesto Dellapiana was one of the pioneers of Chardonnay in the Langhe area, having been one of the first to plant the variety in 1978. The family has chosen the less sunny slopes for Chardonnay, aiming to preserve the freshness.

WINERY
The grapes were harvested in small crates and thoroughly sorted before being gently pressed. Alcoholic fermentation took place in stainless steel tanks. Malolactic fermentation was avoided in order to preserve the wines crisp acidity. Ageing took place in stainless steel vats with regular batonnage for around six months prior to bottling in the spring following harvest.

TASTING NOTE
Bright and expressive with citrus and crunchy apple aromas that jump from the glass. The palate has a taut mineral structure, with notes of almonds and crushed stones.



PRODUCT CODE	540470-23	ABV	13%
VINTAGE	2023	RS	2 g/l
COLOUR/STYLE	White	TA	6 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Agglomerated cork
REGION	Piedmont	BOTTLE SIZE	75cl
SUBREGION	Langhe	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Langhe	EAN	-- no barcode --

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CHARDONNAY PUGLIA IGT
TORMARESCA

GRAPE VARIETY
100% Chardonnay

PRODUCER
Tormaresca is made up of two estates in different areas of Puglia: in the central, inland region of Castel del Monte, which is farmed organically, they have Aglianico, and in the Salento peninsula of the extreme south-east, Primitivo and Negroamaro. Cabernet, Fiano 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 Bocca di Lupo estate is planted on poor, chalky soil at 250 metres above sea level; the vines are trained using the double Guyot method, and the Chardonnay harvest typically begins in mid-August. The Masseria Maìme estate to the south runs along the coast and features a mixture of bush vines and newer cordon-trained plantings. Here Chardonnay is picked from the first half of August. Eighty percent of the grapes for this Chardonnay come from the Masseria Maìme estate with the remainder from Bocca di Lupo.

WINERY
The grapes were pressed softly and the must put in tanks at a temperature of 10°C to achieve natural clarification. The must was fermented at 15°C in stainless steel tanks using selected yeasts, and aged briefly in tank before bottling.

TASTING NOTE
Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit.



VINTAGE	2022	ABV	12%
COLOUR/STYLE	White	RS	1 g/l
COUNTRY	Italy	TA	5.94 g/l (Tartaric)
REGION	Puglia	CLOSURE	Diam
SUBREGION	Puglia	BOTTLE SIZE	75cl
APPELLATION/CLASSIFICATION	Puglia Igt	BOTTLES PER CASE	6

CONTAINS SULPHITES	Yes

GAVI DI GAVI LA MEIRANA
BROGLIA

BROGLIA
I VIGNETI PIÙ ANTICHI DI GAVI
DAL 972 d.C.

GRAPE VARIETY
100% Cortese

PRODUCER
Piero Broglia released his first wine from his father's La Meirana estate in 1974, but there is a record of vines at the property that dates back to 971 AD, the very beginning of the story of Gavi. An MP with a law degree, Piero is a born researcher, having provided Italy's first register of satellite-mapped vineyards, in Gavi, and carried out a study into clones of Cortese, the local vine.

VINEYARD
Broglia currently own around 100 hectares of land, of which half is under vine. The vineyards are generally south-facing, on clay/marl soil. The La Meirana bottling, named after the estate itself, is sourced from many different parcels within it, to give a complete expression of this ancient site.

WINERY
The grapes were pressed straight after harvest and then fermented in stainless steel at 18-20°C. The wine is unoaked and was bottled after a few months' maturation in tank.

TASTING NOTE
Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.



PRODUCT CODE	540608-22	ABV	13.5%
VINTAGE	2022	RS	2 g/l
COLOUR/STYLE	White	TA	5.21 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Agglomerated cork
		BOTTLE SIZE	75cl
		BOTTLES PER CASE	12
		EAN	8022811000040

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

VINTAGE TUNINA
JERMANN

GRAPE VARIETY
Chardonnay, Sauvignon Blanc, Malvasia bianca, Ribolla Gialla

PRODUCER
In the eighteenth century, the Jermann family migrated over 200 miles from Austria's Burgenland to Biljana in Slovenia, tantalisingly close to their eventual home in Friuli. In 1881, Anton Jermann completed the final seven-mile leg of the journey to Farra d'Isonzo, where the historic family winery can be found. While the family brought a strong winemaking tradition with them, it was the vision of Anton's great-grandson Silvio that turned the Jermann name into a reference point not only for the region, but also for Italy as a whole. The release of Vintage Tunina, a pioneering blend of international and local varieties, sparked the revolution in 1975, but the arrival of Dreams Chardonnay in the mid-eighties, followed by Capo Martino in the early nineties, saw Jermann transcend from visionary to icon. With over 30 Tre Bicchieri awards from the Gambero Rosso guide, Jermann is rightly recognised as one of Italy's finest producers. Jermann own a combined 170 hectares of prime vineyards at their two estates in Collio and Isonzo, and having been early advocates for sustainable agriculture, are well placed to continue their pioneering viticultural journey long into the future.

VINEYARD
The grapes for this iconic field blend are sourced from sixteen hectares of vineyards in Ronco del Fortino, harvested two weeks later than usual to achieve a riper style. The vineyards are planted on a plateau created by ancient alluvial deposits from the Isonzo River, at a density of 7,000 vines per hectare.

WINERY
After pressing, the wine was fermented in temperature-controlled stainless steel tanks. A portion of the Chardonnay was matured in large oak barrels for three months, with the remaining blend of Sauvignon Blanc, Malvasia Istriana, Picolit, and Ribolla Gialla kept in stainless steel before blending and bottling.

TASTING NOTE
Bright aromas of citrus fruits, apples and honeydew melons are followed by layers of jasmine and white blossom on the palate. Despite the complexity of the blend, each variety adds its personality; Sauvignon Blanc's bright aromatics are complemented by the Chardonnay's texture and weight, whilst Malvasia brings an appealing floral fruitiness.



PRODUCT CODE	540820-21	**ABV**	13.5%
VINTAGE	2021	**RS**	2 g/l
COLOUR/STYLE	White	**TA**	6.3 g/l (Tartaric)
COUNTRY	Italy	**CLOSURE**	Screw top
REGION	Friuli-Venezia Giuli	**BOTTLE SIZE**	75cl
SUBREGION	Friuli	**BOTTLES PER CASE**	6
APPELLATION/CLASSIFICATION	Venezia Guilia		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

COL DE' SALICI PROSECCO DI VALDOBBIADENE EXTRA DRY DOCG

COL DE' SALICI

GRAPE VARIETY
100% Glera

PRODUCER
Col de'Salici was founded in 1997 as a specialist producer of Prosecco, and remain determinedly upmarket, carefully sourcing grapes from the best slopes of the region, and focusing on fully sparkling wines as opposed to the still and frizzante versions.

VINEYARD
The grapes come from selected hillside vineyards in the Valdobbiadene DOC, the denomination for superior Prosecco. Soils are marbly with layers of clay. Grapes were harvested by hand in the second half of September.

WINERY
Thirty percent of the must had a twelve-hour cold maceration at 6ºC; the whole lot was then fermented to dryness at a controlled temperature, followed by a second fermentation in tank. The wine was then chilled and clarified, a dosage of 14g/l was added, and the finished wine bottled under pressure.

TASTING NOTE
A delightful Prosecco: soft-textured, clean as a whistle, with green apple fruit, floral notes and a delicate finish.



PRODUCT CODE	541110-22	ABV	11.5%
VINTAGE	2022	RS	13 g/l
COLOUR/STYLE	White	TA	5.38 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Natural cork
REGION	Veneto	BOTTLE SIZE	75cl
SUBREGION	Veneto	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Valdobbiadene Prosecco Superio	EAN	8032771760830

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI

MEZZACORONA

GRAPE VARIETY
100% Pinot Grigio

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
Situated at least 200 metres above sea level and with a mild climate, the vineyards of the lower Adige valley are well suited to the production of crisp, medium-bodied wines.

WINERY
Traditional white vinification at controlled temperatures of around 18-20°C. The wine was bottled early without oak ageing or malolactic fermentation, in order to preserve the fresh fruit quality.

TASTING NOTE
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.



PRODUCT CODE	541228-22	ABV	12%
VINTAGE	2022	CLOSURE	Screw top
COLOUR/STYLE	White	BOTTLE SIZE	75cl
COUNTRY	Italy	BOTTLES PER CASE	6
REGION	Trentino-Alto Adige		
SUBREGION	Trentino		
APPELLATION/CLASSIFICATION	Vigneti Delle Dolomiti IGT		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

TERRE DEL NOCE CHARDONNAY
MEZZACORONA

GRAPE VARIETY
100% Chardonnay

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, vines grow on hills along the Aldige river at altitudes of 200-500 metres above sea level. Fertile soils and a variety of favourable microclimates provide excellent conditions for grape growing, and the grapes for this wine were harvested by hand.

WINERY
The grapes were transported to the state-of-the-art facilities of Mezzacorona for vinification in stainless steel tanks at temperatures of around 18-20°C. The wine is unoaked.

TASTING NOTE
Crisp, fruity Chardonnay with flavours of melons and white peaches; harmonious and easy-drinking.



PRODUCT CODE	541238-22	**ABV**	12%
VINTAGE	2022	**RS**	4 g/l
COLOUR/STYLE	White	**TA**	4.4 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**	8004305070210

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

FEUDO ARANCIO GRILLO
NOSIO SICILY

GRUPPO MEZZACORONA

GRAPE VARIETY
100% Grillo

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 Grillo vineyards planted on sandy slopes in Acate, in the province of Ragusa. The vines are Espalier trained, with an average density of 4500 plants per hectare.

WINERY
Following harvest, de-stemming and pressing take place reductively. Fermentation lasted for ten days at 18°C. Following malolactic fermentation, the wine was aged on its lees for five months in stainless steel tanks.

TASTING NOTE
Tropical notes of mango and papaya combine beautifully with hints of jasmine and acacia flowers. Refreshing, yet opulently textured, this Grillo offers real pleasure and an elegance rarely seen in this variety.



PRODUCT CODE	541310-22	ABV	13%	CONTAINS SULPHITES	Yes
VINTAGE	2022	RS	4.5 g/l	SUITABLE FOR VEGANS	Yes
COLOUR/STYLE	White	TA	4.84 g/l (Tartaric)	SUITABLE FOR VEGETARIANS	Yes
COUNTRY	Italy	CLOSURE	Diam		
		BOTTLE SIZE	75cl		
		BOTTLES PER CASE	6		
		EAN	8032601681021		

CA' DEL CONSOLE PROSECCO SPUMANTE DOC
BOTTER

GRAPE VARIETY
85% Glera, 15% Chardonnay

PRODUCER
Ca' del Console takes its name from the many former consular residences that are found in Venice, a reminder of its former status as a powerhouse of international commenrce.

VINEYARD
The grapes were grown in the classic Prosecco zone around the city of Treviso, and were harvested in the second half of September.

WINERY
The grapes were gently pressed, and the must held in tank for cold settling. Fermentation took place over eight to ten days at 18ºC, and after a brief period the base wines were blended and filtered. Yeast and sugar was then added, and the blend transferred to pressure tanks for a second fermentation at 14-15ºC. Once the required alcohol, sugar content and pressure have been achieved, the wine is refrigerated, filtered and bottled.

TASTING NOTE
A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.



PRODUCT CODE	542000-NV	ABV	11%
VINTAGE	NV	RS	14 g/l
COLOUR/STYLE	White	TA	6 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Agglomerated cork
REGION	VENETO	BOTTLE SIZE	75cl
SUBREGION	VENETO	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	PROSECCO	EAN	-- no barcode --

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

MEZZACORONA PINOT GRIGIO RISERVA
MEZZACORONA

GRAPE VARIETY
100% Pinot Grigio

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.

VINEYARD
This flagship Pinot Grigio is grown in the well-drained soils of the Zablani zone northeast of Mezzacorona. The fruit is hand-picked and delivered to the winery in a matter of hours to minimize unwelcome skin contact.

WINERY
Once at the winery, the grapes were selected and immediately pressed. The must was cooled to 8-10°C and left overnight to macerate. Yeast was added the following day, and the fermentation began at 16-18°C for twelve to fifteen days. Sixty percent of the juice was then transferred to small oak barrels to complete the fermentation, while the rest remained in stainless steel. The barrel-fermented component was then kept in wood for six to eight months with battonage, and the final blend was assembled just under a year after the harvest.

TASTING NOTE
A complex and quite weighty style of Pinot Grigio, with notes of spice and pear, a ripe, round texture, and a whisper of smoke.



PRODUCT CODE	544852-21	ABV	13%
VINTAGE	2021	RS	2.1 g/l
COLOUR/STYLE	White	TA	5.5 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Diam
REGION	Trentino-Alto Adige	BOTTLE SIZE	75cl
SUBREGION	Trentino-Alto Adige	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Trentino		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CASTEL FIRMIAN SAUVIGNON BLANC
MEZZACORONA

GRUPPO MEZZACORONA

GRAPE VARIETY
100% Sauvignon Blanc

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 hills running along the Adige river, where the high temperature variation ensures excellent aromatics.

WINERY
Following a brief period of skin contact, the wine was fermented at 16-18ºC in temperature-controlled tanks.

TASTING NOTE
A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrussy, but still quite rounded palate. This roundness alongside a delicately mineral finish is typical Trentino - this is an excellent marriage of grape variety and location.



PRODUCT CODE	544865-23	ABV	12.5%
VINTAGE	2023	RS	2.4 g/l
COLOUR/STYLE	White	TA	6.44 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 BIANCO DOC
LIBRANDI

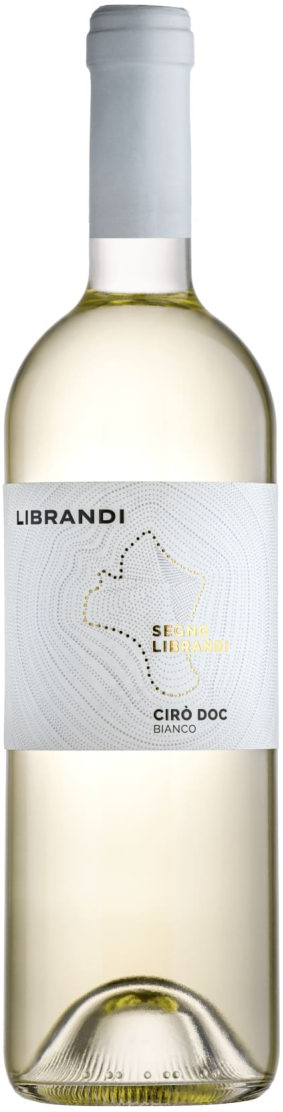
GRAPE VARIETY
100% Greco

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 clay/loam soils of Cirò and Cirò Marina. The grapes were picked by hand.

WINERY
The grapes were gently pressed and the juice was separated from the skins, before undergoing fermentation in temperature-controlled stainless-steel tanks. The wine did not undergo malolactic fermentation and was bottled unoaked.

TASTING NOTE
The initial flavours of citrus and melon give way to subtle notes of Mediterranean herbs. The palate is light, with an appealing chalky, mineral note and a lean, crisp finish.



PRODUCT CODE	545105-22	ABV	12.5%	CONTAINS SULPHITES	Yes
VINTAGE	2022	RS	4 g/l	SUITABLE FOR VEGANS	Yes
COLOUR/STYLE	White	TA	5.4 g/l (Tartaric)	SUITABLE FOR VEGETARIANS	Yes
COUNTRY	Italy	CLOSURE	Natural cork		
		BOTTLE SIZE	75cl		
		BOTTLES PER CASE	6		
		EAN	8000729300759		

VILLA ROSSI TREBBIANO RUBICONE IGT

MGM MONDO DEL VINO SPA

GRAPE VARIETY
100% Trebbiano

TASTING NOTE
Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.



PRODUCT CODE	548415-22	ABV	11.5%	CONTAINS SULPHITES	Yes
VINTAGE	2022	RS	3.48 g/l	SUITABLE FOR VEGANS	Yes
COLOUR/STYLE	White	TA	5.8 g/l (Tartaric)	SUITABLE FOR VEGETARIANS	Yes
COUNTRY	Italy	CLOSURE	Screw top		
		BOTTLE SIZE	75cl		
		BOTTLES PER CASE	6		
		EAN	8000154000439		

SILENZI BIANCO
PALA

GRAPE VARIETY
50% Vermentino, 50% Nuragus

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

WINERY
The must obtained from gentle pressing of the grapes was left to ferment in stainless steel vats at a constant temperature of 15°C. After a light clarification, the wine is allowed to rest for a few more months in the vats before bottling.

TASTING NOTE
A fresh young wine with good intensity, showing crisp, clean notes of apple, pear, citrus and herbs.



PRODUCT CODE	548712-22	ABV	13%
VINTAGE	2022	RS	2 g/l
COLOUR/STYLE	White	TA	5.5 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
		BOTTLE SIZE	75cl
		BOTTLES PER CASE	6
		EAN	-- no barcode --

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

DOG POINT SAUVIGNON BLANC
DOG POINT VINEYARD

DOG POINT
VINEYARD

GRAPE VARIETY
100% Sauvignon Blanc

PRODUCER
Back in 1979, when the Dog Point vineyard was first planted by Ivan and Margaret Sutherland, Marlborough was a long way from being the household name amongst wine drinkers that it is today. The investment proved to be a sage decision, and as the popularity of Marlborough grew (thanks in no small part to Ivan Sutherland's work as chief viticulturalist at Cloudy Bay), the fruit from this vineyard in Marlborough's southern valleys became highly sought after. Whilst working at Cloudy Bay, Sutherland met James Healy, who was then the head winemaker, and together they aspired to produce their own wines. This dream came to fruition with the 2002 vintage and the first wines made under the Dog Point name were released in 2004, quickly winning global acclaim. Dog Point's icon status has been maintained through a meticulous approach in both the vineyard and the winery, now the responsibility of the next generation of the Sutherland family who have taken charge. All the grapes from the low-cropped, organic vineyard are hand-picked and the wines are either partially or fully fermented with wild yeasts. The focused range of just four wines allows for a house style that marries complexity and drinkability, producing distinctive and age-worthy wines that are recognisably Dog Point.

VINEYARD
The grapes come from vines planted on silty-clay loam soils, with some gravel interspersed. The vines are all UCD1 clone and are cropped at around 8 tons-per-hectare. All harvesting is carried out by hand.

WINERY
The grapes were whole-bunch pressed and the juice was cold settled. A proportion of the juice was fermented using indigenous yeasts and following fermentation the wine was aged for four months in stainless steel tanks before being bottled unfined.

TASTING NOTE
Classic citrus and crisp apple aromas, with some gentle tropical undertones on the nose. The palate combines fresh citrus and lemon peel, with a saline acidity and a subtle smokiness on the finish.

AWARDS
James Suckling - 93 pts

PRESS ANECDOTES
Powerful green-fruit aroma with some struck match. Admirably ripe but tense fruit on the palate – well counterbalanced by acidity. Very bright and energetic with no shortage of interest and nuance on the mid palate. Seriously good wine by any measure. - 17.5 points, Jancis Robinson, February 2023



PRODUCT CODE	821940-22	ABV	13%
VINTAGE	2022	RS	2.58 g/l
COLOUR/STYLE	White	TA	7.8 g/l (Tartaric)
COUNTRY	New Zealand	CLOSURE	Screw top
REGION	South Island	BOTTLE SIZE	75cl
SUBREGION	Marlborough	BOTTLES PER CASE	12
APPELLATION/CLASSIFICATION	Marlborough	EAN	9421018110047

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