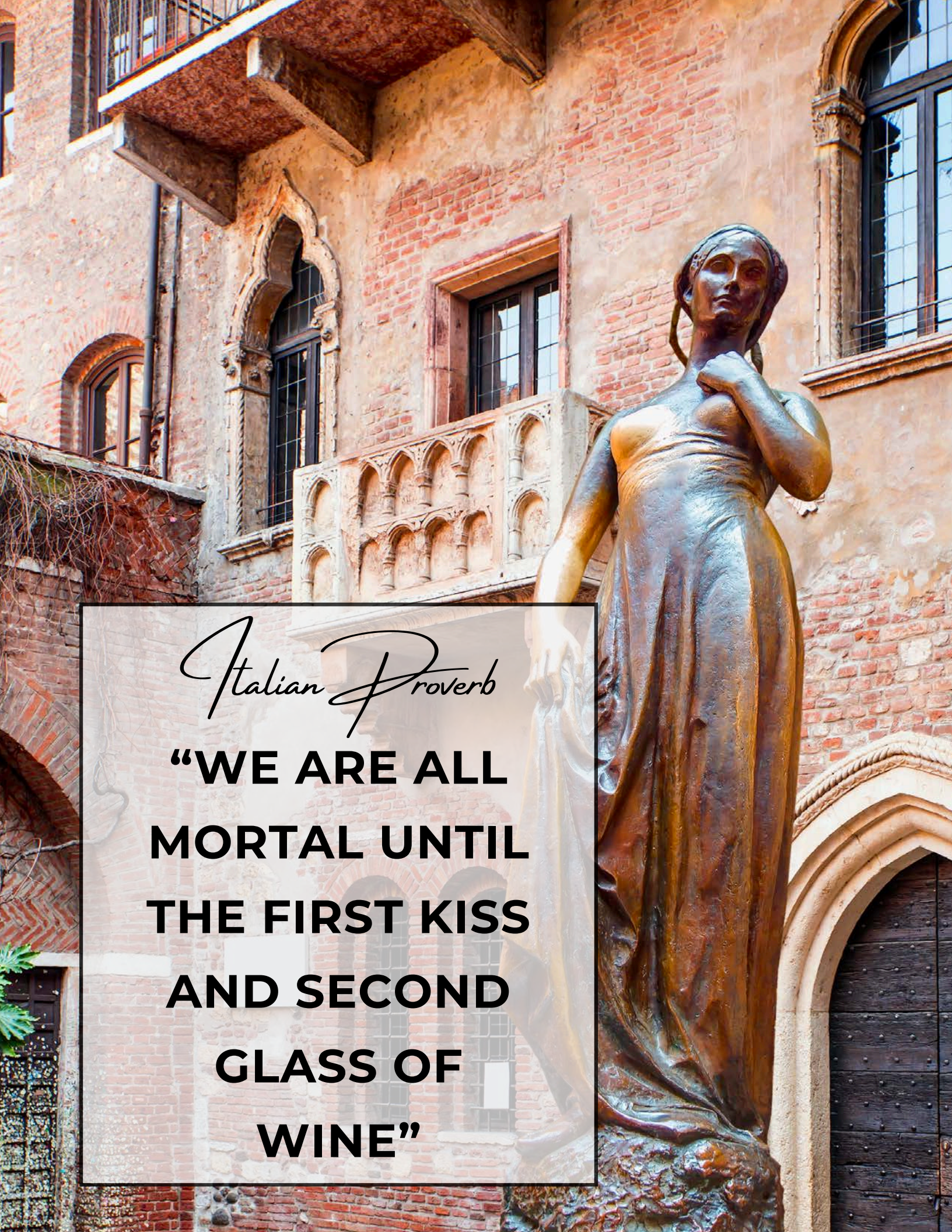


HELPING AMERICA LIVE DELICIOUSLY SINCE 1985



ENOTEC

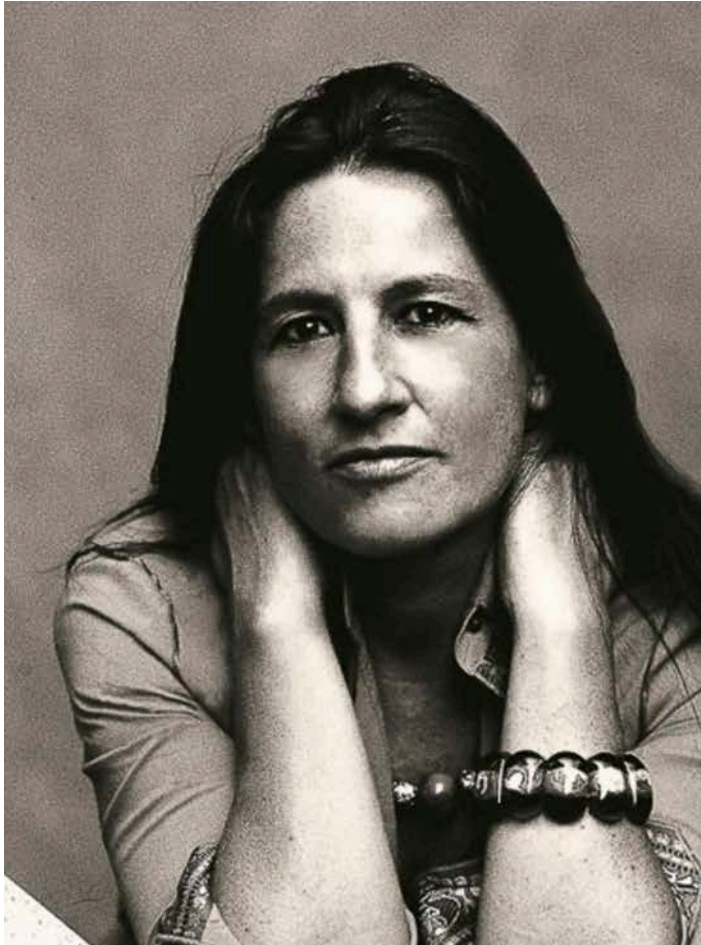
FALL 2026



Italian Proverb
**“WE ARE ALL
MORTAL UNTIL
THE FIRST KISS
AND SECOND
GLASS OF
WINE”**

PLACES





WHAT WE LIKE

MICHAEL HEINTZ

We at Enotec have been helping America live deliciously since 1985. We specialize in finding family-owned and estate-driven wineries from across the Italian peninsula and bringing them to the US.

Our focus has always been wines of character and distinction, which means delicious wines possessing classic balance and structure, usually made by families tending their vineyards for generations, and who are focused on local indigenous varieties. They typically use traditional winemaking techniques, although they aren't afraid to try modern processes if that will help make a more delicious wine.

We have three ways to work with our distribution partners:

- Stateside inventory in northern NJ
- Consolidated NJ DI orders
- Ex-cellers from Italy picked up at Winery

We use temperature-controlled shipping methods to ensure the highest quality product.

We help build brands by focusing on the things that matter. Building effective pricing and programming in conjunction with our partners is a key part of that effort.

We are not afraid of doing the hard work required to get a product into the right place and help it succeed. We back that up with an ever-growing marketing effort, centered around digital but extending into the store.

Call us and let us know how we can help you increase your market share and profitability in the large and fast-growing Italian Segment within the US.

FARMING/WINEMAKING PRACTICES

Our producers live on the family farms and vineyards they cultivate, and many of them have young children and pets living with them, playing in the vineyards. So they care about what is happening on their land. They are farmers first and are out in the vineyards practically every day, working with respect for the earth and their local environment. They all work to minimize any inputs and let Mother Nature do her job. While many have chosen to go down the certification path, some have not but still use organic and sustainable practices such as using minimal amounts of only naturally derived inputs, minimizing the use of water in the winery, etc. Quite a few use natural yeast ferments whenever possible. Sulfites are practically unavoidable in the production of wine, but extreme care is taken to minimize the use of them.

		GREEN PRACTICES				2024	
Supplier	Region	Organic-Certified	Organic Practices	Sustainable-Certified	Sustainable Practices	Indigenous Yeast	Certified-Vegan
Antica Fratta	Lombardia	NO	YES	NO	YES	NO	NO
Badia al Colle	Toscana	NO	YES	NO	YES	NO	NO
Bosco de Medici	Campania	YES	YES	NO	YES	YES	NO
Ca del Sarto	Abruzzo, etc	NO	YES	NO	YES	NO	NO
Cantina di Caldaro	Alto Adige	NO	YES	NO	YES	NO	YES
Cantina Gaffino	Lazio	YES	YES	NO	YES	NO	NO
Cantine Dei	Toscana	NO	YES	NO	YES	YES	NO
Casalfarneto	Marche	YES	YES	NO	YES	YES	YES
Degani	Veneto	NO	YES	NO	YES	NO	NO
Fanetti	Toscana	NO	YES	NO	YES	YES	NO
Grimaldi	Piemonte	NO	NO	NO	YES	NO	YES
Kellerei Kaltern	Alto Adige	NO	YES	NO	YES	NO	YES
Le Perle della Campagna	Abruzzo, etc	NO	YES	NO	YES	NO	NO
Marchesini	Veneto	NO	YES	NO	YES	NO	YES
L Marchesi Coldisole(Montalcino)	Tuscany	NO	YES	NO	YES	NO	NO
L Marchesi Castello di Monastero(Chianti)	Tuscany	NO	YES	NO	YES	NO	NO
L Marchesi Poggio alle Sughere(Maremma)	Tuscany	NO	YES	NO	YES	NO	NO
Palladino	Piemonte	NO	YES	NO	YES	YES	NO
Pavan	Veneto	NO	NO	NO	NO	NO	NO
Rio	Emilia Romagna	NO	YES	NO	YES	NO	NO
Roberto Sarotto	Piemonte	NO	YES	NO	YES	YES	NO
Rodano	Toscana	YES	YES	NO	YES	YES	NO
Ronchi di Pietro	Friuli	NO	YES	NO	YES	NO	NO
Distillatori Russo 1899	Campania	NO	YES	NO	YES	NO	NO
Russo Taurasi	Campania	NO	YES	NO	YES	NO	NO
Tenute Bosco	Sicilia	YES	YES	NO	YES	NO	NO
Vantorosso	Veneto	YES	YES	NO	YES	YES	NO
Vivace!	Piemonte	NO	NO	NO	YES	NO	NO

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NORTH



CA DEL SARTO

Ca del Sarto wines are all hand-crafted, small-batch wines carefully chosen from some of the best regions in Italy: Abruzzo, Friuli, Toscana, and Piemonte. These wines are a product of a unique collaboration between local rock star vintners and Enotec Imports since 1996. Ca del Sarto wines are fresh, varietally correct expressions of their type and overdeliver on both quality and profit-making ability for restaurants and retailers.

They are perfect wines for restaurant BTG programs and retail stores. The wines are made with grapes indigenous to their zone that have been grown sustainably (if not also organically) and reflect the traditions of their producers and their regions. They come into the US at an accessible price point because we are the négociant and there is no middleman. As an example, we can deliver a high-quality Friuli Pinot Grigio at the price of the more generic Delle Venezie products.

Ca del Sarto wines are poured BTG in top restaurants and also found in top wine stores around the country. They are an excellent premium choice for anyone who wants high-quality, high-value wines for their program.

92WE "Best Buy" Barbera d'Alba v20
90V Prosecco NV
89WRO Pinot Grigio Friuli v21
90IWR Montepulciano d'Abruzzo v21
88WE Montepulciano d'Abruzzo v22
89WE "Best Buy" Cabernet Sauvignon v22
88WE "Best Buy" Ardenne v20
88WE Rosato v22
88IWR Sangiovese v21
88IWR Unoaked Chardonnay v21



CANTINA CALDARO

What is it that makes up the character of a wine? To understand the answer to this, first, it is necessary to ask: what is it that makes up the character of a land? With regard to winegrowing, we call that *terroir*, that is, a complex interweaving of geographic, geological, climatic, and even cultural and social factors. Every little variation counts. Climate, location, soils, and people form an unmistakable totality. And in Alto Adige, the *terroir* forms the basis for the potential of the great wines that are grown here: unique wines at the point of intersection of Alpine and Mediterranean vegetation and culture.

This is the land where Italy meets Austria. Cantina di Caldaro is a famous and historic producer of classicly-styled yet accessibly-priced wines made from grapes grown in the vineyards surrounding Lake Caldaro, which is just outside of Bolzano.

The wines owe their bright and pure aromas, near-perfect balance on the palate, and fresh acidity to their mountainside origins.

91WE "Best Buy" Pinot Grigio v22
92JS Pinot Nero v20
90+WA Pinot Nero v19
89WE Pinot Nero v21, v22



DEGANI

When we think of history and tradition we cannot do other than imagining distant and forgotten times. The past is a warm and colorful place compared to the mechanical coldness of the present...although not all the time. In certain things the tradition survives, carried on by the same loving hands of the past. Hands that caress the grapes as they have caressed the hair of their grandchildren, who, then, return them to the grapes. This is what lies behind the historical name of wine production: the Azienda Agricola Fratelli Degani, whose name suggests how their activity is lived.

A family management, in the truest sense of the word, where all the activities, from the first manual harvesting of the grapes, their drying for the glory of Amarone and Recioto, the vinification and, finally, bottling, are followed by family members and implemented according to traditional methods. This because Degani family knows the importance of a wine tradition that dates back to early 1900, born to quench the thirst after a long day of work and only after it has been proposed to us, acquired relatives, that we become part of this intimate production from the 1970s. A combined effort to bring a part of their story to our table. And their work was rewarded: in 1996 the wines made their way in prestigious guides such as "Il Gambero Rosso" and not just that: Veronelli, AIS, Luca Maroni and then across the Alps with the Swiss "Merum" and the German "Der Feinschmecher" as well as in newspapers such as La Repubblica and Il Corriere della Sera. It's incredible how a wine destined for the oldest members of the family has come so far.

93JS Amarone 'La Rosta' v19

90WE Amarone 'La Rosta' v19

92JS Amarone della Valpolicella v18

90JS Amarone della Valpolicella v19

90V Amarone della Valpolicella v17

91WE "Best Buy" Valpolicella Classico v22





ANTICA FRATTA

The winery was built in the Fratta area of Monticelli Brusati, and was already held in high regard in the mid-1800s.

In the second half of the nineteenth century, Sir Luigi Rossetti, a wealthy merchant from the local area, turned a farmhouse (presumably dating back to the 16th century) into his elegant mansion, as well as the headquarters of his wine trade, for which he built the beautiful wine cellars carved out by digging into the rocky hill behind the Villa. With four tunnels arranged in the form of a Greek cross, it could hold a good six thousand hectolitres of wine, which was a vast amount for that time. Hence the nickname given to it by the locals: “el cantinù,” meaning ‘the great cellar’. After Rossetti’s death, there was a slow decline and everything seemed to be over.

Then, in the late '70s, another man “of wine” burst into the “life” of the Villa: Franco Ziliani – patron of the Guido Berlucchi company – visited the winery, and despite finding it in dismal conditions, he grasped the enormous charm and uniqueness of the cellars.



93V Essence Rose v18
91V Brut Cuvée Real NV
91WA Brut Cuvée Real NV



NOT AVAILABLE ALL MARKETS

GRIMALDI

For four generations, the Grimaldi family have been tending the best vineyards in the Langhe and Roero, bottling the most prestigious appellations of the area: Barolo, Barbaresco, Nebbiolo d'Alba, Dolcetto di Diano d'Alba and Dolcetto d'Alba, Barbera d'Alba, Roero Arneis, Gavi, Moscato d'Asti and Langhe Chardonnay. Over more than a century of working in the vineyards, in close contact with the soil and the vines, the Grimaldis have learned to recognise the most suitable areas for each type of vine, knowledge that they have used by planting the best varieties for the soil, altitude, micro-climate and orientation.

Today Grimaldi produces a wide range of typical wines, a direct expression of the extraordinary variety of grapes and the unique terroir, recognised by UNESCO as a World Heritage site. The history of the Grimaldis goes back to its country roots in the Langhe, in Valle Talloria, at the beginning of the 19th century, when fields of wheat grew between the rows of vines and every farmhouse had, next to the winery, a barn in which were bred the prestigious Fassona Piemontese cattle. Grandfather Giuseppe cultivated excellent dolcetto grapes, the main variety of the Diano d'Alba area. After harvesting them he would load them on to a cart and take them to Aldolcetto market, where they would be purchased by the winemakers.

93WE "Editor's Choice" Barbaresco 'Manzola' v19

90WE Barbaresco 'Manzola' v16

89WE Nebbiolo d'Alba v20



KELLEREI KALTERN

Cantina Kaltern has a long history. It took more than a century for our winery to become what it is and what it stands for today: professionalism, passion, a shared community, experience and the highest quality standards. Today, Cantina Kaltern is one of the principal wineries of Alto Adige, and Kaltern itself is proud of its reputation as the most popular and best-known wine village in the region. But Kaltern is not only a special corner of the world for wine lovers and connoisseurs from near and far; village life revolves around wine. Wine sets the stage here; it is a source of employment and also of pride for the villagers and wine growers.

The history of Cantina Kaltern goes back to the beginning of the 20th century, a century that witnessed long, debilitating years of war and the separation of Alto Adige from Austria – but also the eventful history of Kaltern's five wineries, including glorious days as official suppliers to the court in Vienna, economic crises and boom years, and also mergers and a consistent orientation on quality in wine-growing. The result today is a winery cooperative with 650 members and 450 hectares of vineyards.

GR Tre Bicchieri

-Kalterersee Schiava 'Quintessenz' v20

92WE Kalterersee Schiava 'Quintessenz' v21

95WA Passito v15

93IWR Passito Quintessenz v17

91WA Pinot Grigio 'Soll' v22

90WE "Best Buy" Pinot Grigio 'Soll' v21

92V Pinot Noir Ris 'Saltner' v21

91WE Pinot Grigio v22

91WA Pinot Nero v22

89WE "Best Buy" Schiava Classico v21

88WE Lagrein v22



NOT AVAILABLE ALL MARKETS



PAGE 13

MARCHESINI

Our dear Grandfather “nonno Plinio,” was the one who started this truly amazing experience for our family. After the war, he saved all he could to buy a tractor so that he could continue his family’s tradition of working on the land of Count Cavazzocca of Lazise. Just as his family had done for 200 years before him, he put all his time and energy into doing his best. He worked so hard that in little time he managed to purchase not only the Count’s house but also his first vineyard, the one our family still owns and known as “i santi”, where we still cultivate the grapes today for the production of our Bardolino. Grandson Marcello however, continued the family business with extreme importance on quality and so changed the vision of the business. This is how the new wines were introduced, they were all exclusively bottled wines such as Bardolino Chiaretto DOC and San Fermo, a red wine produced in a limited amount with the Corvina and Merlot grapes.

The Marchesini family evolved again in the new millennium with another change in generation and also in the way of running the business. Marcello passed the conduction of the family business onto his daughters Erika and Giorgia giving a feminine touch to the company. Giorgia is an enologist, following through the process of vinification together with her father Marcello, working in the wine cellar and in the vines. Erika takes care of the administrative and commercial part and also the wine tasting and sales point. Both sisters agree on following in their father's footsteps, respecting his way of thinking by producing excellent quality wines but are at the same time giving great importance to producing sustainable wines. The Marchesini Family have taken the very important decision in completely eliminating chemical weed killers, pesticides and to reduce to the minimum possible the use of phytomedicine, as to the indications given by “Lotta Integrata Regione Veneto” in order to protect and preserve the territory and the biodiversity present in the land.

92PG Bardolino Classico v22

91WE “Best Buy” Bardolino Classico V21

91PG Chiaretto v22

90JS Chiaretto v20, v21, v22





Since the Merchants of Venice first began exploring the world and bringing home its wonders, Venice has been known as a place for discovery, learning and sharing. In exchange for their precious Murano glass, fine wines and other crafts, the merchants of Venice brought the ideas and joys of other cultures home and incorporated them into their daily lives via celebrations like carnivale, foods, architecture, fabrics, and other delights.

The legacy the merchants left us is the tradition of sharing time with family and close friends over a glass of wine and a cicchetti in a bacaro, enjoying a stroll through a wondrous space like the Piazza San Marco, or exploring one of the intimate gardens sprinkled around the city.

Modello wines celebrate the legacy of the merchants of Venice. No other place in the world is quite like their city, and no other wines are quite like the wines of Modello. Coming from the cradle of the Venetian empire, crafted with centuries of experience, Modello wines are the perfect accompaniments to this unique Venetian tradition we celebrate today.



NAONIS

The Best Cellar in the heart of Friuli

NAONIS, pronounced "Now-Niece," is the ancient Roman name for our home city, Pordenone, and speaks of our land's historic winemaking expertise for the production of excellent white and sparkling wines. Established in 1931 as Cantina Sociale Cooperativa Destra Tagliamento, the Viticoltori Friulani La Delizia is family-owned, and also the largest wine-making facility of the Friuli Region.

The company has more than 500 family growers with 2000 hectares of vineyards that extend throughout the Friuli plain, within the renowned "Friuli Grave" and "Prosecco" D.O.C. These are areas historically dedicated to viticulture and to the production of wines with a strong identity and character, exported successfully in the major foreign countries. La Delizia is a leading researcher of viticultural and oenological practices. La Delizia uses an advanced guyot vine training system with a low yield per hectare, careful selection of the best fruit and then a natural fermentation in thermo-conditioned steel tanks. The last step is a long and quiet ageing on the yeasts for 6 months: these are the essential steps so that the wines can ripen and express the identity and the elegance of their origin area.

89WE "Best Buy" Prosecco Brut NV

87WE "Best Buy" Prosecco Rose NV





PALLADINO

Hailing from Guarene, Piero Palladino spent his youth in Alba, where he studied winemaking at the Istituto Enologico. He was employed as winemaker for a wine vendor in Biella, having moved there after the war. However, Piero did not cut ties with Alba and the Langhe. In the years following, his characterizing resourcefulness led him to set up businesses in various sectors, before definitively arriving in the textile industry. However, wine remained his passion, one that he emphatically asserted at the first opportunity. In 1974, Piero bought the current Azienda Vinicola Palladino and entrusted its management to his cousin Maurilio, his subsequent business partner. Maurilio Palladino, together with his wife Domenica, managed the company for years, drawing inspiration from the principle of fidelity to tradition and the characteristics of the territory.



Today his experience is combined with the enthusiasm of the new generation, who help to manage the cellar and to continuously research new markets. They include Maurilio's granddaughter Veronica and her husband Alessandro and Margherita, Piero's granddaughter and daughter to Mauro Palladino, Maurilio's partner and cousin. Not to forget Luca and Matteo who provide invaluable help in the vineyard and in the wine cellar. Our Philosophy-A wine cellar is its territory: a simple philosophy, focused on the link with tradition, on respect for the terroir and the passion with which we try to communicate these values throughout the world. TRADITION lets us relive history through the memory of the past and respect for the vines, tended according to ancient customs of manual processes, thus bringing a healthy product into the wine cellar, which is followed step by step, until its evolution into wine. The TERRITORY finds expression in the purity of production of the historical Piedmontese denominations and in the ability each wine possesses, capable of summarising, with its own aroma and flavour, the specifics of the grapes' terroir of origin. PASSION links all of the elements and is the underlying premise and the indispensable ingredient of each phase, from the careful tending of the vineyard to the processes of winemaking in the cellar and finally the promotional efforts in Italy and abroad.



- 96D Barolo 'Serralunga' v17**
- 93D Barolo Serralunga v19**
- 91WE Barolo Serralunga V20**
- 95D Barolo 'Ornato' v19**
- 91WE Barolo 'Ornato' v20**
- 95WA Barolo Riserva 'San Bernardo' v16**
- 95D Barolo 'Parafada' v19**
- 93WA Barolo 'Parafada' v19**
- 93WE Barolo 'Parafada' v20**
- 91WE "Best Buy" Dolcetto d'Alba v19**
- 91IWR Gavi di Gavi v22**
- 93TP Moscato d'Asti v22**
- 92WE "Best Buy" Barbera d'Alba v19**
- 94TP Roero Arneis v22**



Barbera

12pk

Serralunga

12pk

Ornato

6pk

Parafada

6pk

Rsv San Bernardo

6pk



PAVAN

The winemaking tradition of the Pavans began in 1919. Over these years our winery has constantly expanded to meet the increasing requirements as our position in the National market has established a very reputation. Today Vini Pavan is a winery of considerable dimensions with a large production capacity and which uses state-of-the-art technologies, although wholesomeness is still the distinctive feature of our products.

Fragrant and generous, our wines also offer to those who taste them the tradition and human values of the culture of region Veneto, these features have been passed on by a family business which has successfully combined dedication with innovation.

Our wine business is engaged in the whole manufacturing cycle, from grape harvest to packaging. A discrete quantity of the merchandised wine comes from grapes grown in our vineyards; however, a lot of grapes, must and wine are also supplied by the very selected local farms. We make use of the state-up-the-art techniques and means in order to manufacture the product as best as we can. For the production of sparkling wine we use the "Charmat" method, which consists of a natural fermentation process in autoclave. That's why our products are absolutely healthy and unadulterated, according to the dietary discipline.

87WE "Best Buy" Moscato NV





RIO

For over 100 years we have been combining tradition and innovation in the production of Lambrusco Reggiano and Modenese Lambrusco.

OUR VINEYARDS

Our vineyards extend over the plains of the provinces of Reggio Emilia and Modena, which have always been suitable for the production of Lambrusco, in its Grasparossa, Sorbara, Salamino, Reggiano, Pignoletto and Ancellotta varieties.

FROM THE GRAPE TO THE BOTTLE: A SHORT CHAIN PRODUCTION

State-of-the-art pressing and vinification plants allow us to get the most out of the grapes from our vineyards throughout the entire production process and to produce one of the highest quantities of wine produced in a single plant.

ALL COLORS OF THE LAMBRUSCO

The liveliness of Emilia, the effervescence of its people, the deep-rooted wine tradition: the Rio Line' aims to encapsulate all this. Versatile wines with a thousand shades of color and flavor, ready to be shared at any time. Sentences to indicate that they are graphic and not real bottles.

Foundation Luciano Pavarotti-

Our mission: A dream that goes on

- Young talents represent the heart of Foundation's mission. Perhaps not many people know that the Maestro gave free singing lessons to many students he considered promising. He loved teaching, he used to say that sharing his experience and passion with young people was his way of thanking for the great gift he received, namely his voice; it was also a means of perpetuating his visceral love for music, transmitting it to other people.

- Today, the Foundation carries on the Maestro's activity following the same path he has traced, offering opportunities and visibility to the young up-and-comers of opera, also trying to make the course of study and training accessible to everybody.



92TP Grasparossa 92TP Sorbara



RONCHI DI PIETRO

It all started from my parents' stone house, built from brick to brick, a bit like our company with its plots. In the same way, we have also expanded the structure that houses Monviert, cutting out the space it deserves. Today the venue is a joy for the eyes, capable of transmitting in a crystalline way all the emotions that we want to express daily through our wines, because over time the spirit has remained unchanged, only the passion has grown, and continues to grow.

Born as Ronchi San Giuseppe, this passion had to be handed down and exported. So the whole family was infected, from me, to my children, up to my grandchildren, far exceeding my childhood dreams. The name Monviert originates from the church, which has watched over our 87 hectares for centuries. In Friulian, the language that speaks our land, means "open mountain": because the "mountain" that hosts it gives an "open" view. From its top it manages to show all the love that my family has sown, and continues to sow, in this land for three generations.

GR Tre Bicchieri Picolit v17

94V Picolit v16

91V Schioppettino v18

90V Friulano v18

90V Sauvignon v18

90V Refosco v17

GR Due Bicchieri Friulano v20

GR Due Bicchieri Sauvignon v20

88V Pinot Grigio v20



SAROTTO

Our story began back in 1820, when Giuseppe Sarotto, the founder of the family, arrived in Neviglie from Barbaresco.

Our family descended from him, and he was the first generation to undertake the winemaking activity, followed by his son Giovanni and then his grandson Luigi Giovanni. Production was originally limited to Dolcetto, which was traded both on the local market and exported wholesale to England.

In the early 1940s, with the advent of the Second World War and phylloxera, the sector suffered a period of recession and business came dramatically to a standstill. Angelo succeeded his father and was determined to continue the family business, tending the vineyards on his parents' land. Thanks to the support of his wife Maria, cultivation expanded to include new grape varieties such as Moscato, Freisa and Barbera.

In 1984, Angelo's son Roberto graduated from wine school in Alba, marking a new beginning for the winemaking activity that had come to a halt years before. Seven years later, the purchase of a 20-hectare property in Barolo was a turning point in the development of the winery, taking it into the circle of the most renowned producers in Piedmont. The expansion of the estate was just beginning. Vineyards in the most important crus in the municipality of Neive, were annexed over the next few years, adding Barbaresco to the range of wines. In the early 1990s, Roberto and his wife Aurora, pushed their ambitions even further, to the area of Gavi, where they subsequently set up a secondary winery.

95TP Barbaresco Riserva v18

93WRO Barbaresco Riserva v18

90WE Barbaresco Riserva v18

91WE Barolo Bergera-Pezzole v19

91D Gavi del Comune di Gavi 'Manenti' v23

90D Barbera d'Asti v22



VANTO- ROSSO

Vantorosso was born from the meeting between a successful driver, Vanni Pasquali and Franco Allegrini, a lifelong friend and great wine producer from Valpolicella. Franco is the Maestro, owner of Allegrini Estates. Vanni is a driver and car tester. A champion of the race. His story is a path of success, made of perseverance and ambition. The same ones that he transferred to this new wine project: Vantorosso.

In the vineyard the relationship between man and vineyard is very different from the one a driver has with his own car. I understood that we must respect the times of nature, that the rudder is not only in the hands of man. It takes patience, sensitivity and observation skills. A good dose of humility, application and constancy. I am aware that I am not an expert winemaker, but I have in mind the wine I want to make. "

"I thought of the name Vantorosso, because in my life as a driver I have always dreamed of racing for a famous Italian car manufacturer. Certainly not because I pride myself on merit or particular skills. This is not the idea. The concept of pride is linked to the dream and the challenge, to the ambition to do well, to the will that this project continues beyond those who started it. The only merit I would like to possess is having given new breath to my father's land." As Enzo Ferrari used to say..."If you can dream it, you can do it."

The structure of the winery dates back to XVI century. Our vineyards (7 hectares) are located only in the hillside area of Valpolicella Classico; Fumane, Marano(Badin) old vines, San Pietro and Negrar (bio), new vines, from 350 to 450 s.l.m. They're between 5 and 25 years old. You will find the typical territorial vines, such as Corvina Veronese, Corvinone, Rondinella. Vanni's mission is to give a new breath to his father's lands.

90IWR Amarone d. Valpolicella Classico v16

90IWR Valpolicella Classico v20

88IWR Ripasso Classico v18





VIVACE!

Life should be enjoyed. I approach every day with a smile on my face, a bounce in my step, and a glass of wine in my hand. But not just any wine. The best wines for me make me feel happy, as opposed to something serious I need to research.

That's where new Vivace wines fit in. Vivace is a new brand of Italian wines that celebrate the passion and vibrancy of Northern Italy. The wines are light and refreshing, with a hint of bubbles that add a little sparkle to each glass, just like the sparkle I have as I go through the day. Vivace wines are just as perfect for when I'm hanging out with friends as well as when I want to treat myself at the end of the day.

Our expert winemakers start with the best Moscato and Brachetto grapes grown in the hills around Piemonte and use them to craft these perfectly balanced expressions. These wines are meant to be enjoyed on their own, or with your favorite foods and friends. Our Vivace wines deliver exceptional value for everyday occasions.

New Vivace Wines – vibrant wines for my happy life.



85WE Sweet Red Brachetto NV





CENTRAL

BADIA AL COLLE

The story of the Piccini family behind Badia al Colle is a story of four generations of passion, values, and knowledge of wine. Piccini is grounded to the Tuscan land and its traditions, but its not bound by it. In fact, Piccini today has an orange soul, a color that perfectly represents our vibrant dynamic and innovative personality, and an international brand, the brand of a company known and appreciated. The family owns five estates in Italy ranging from Tuscany to Basilicata to Sicily. Located in the heart of Chianti Classico, Piccini is today one of the major players in Tuscany and its wines are distributed to 80 countries throughout the world. Our tradition begins in 1882, with Angelo Piccini, from a small family enterprice of only seven. Hah! Guided only by passion for winemaking, from him the next generations inherited the most important rule in Piccini winemaking: "It is not how much you do, but how much passion in the doing." Nowadays, Tenute Piccini has four separate estates in its portfolio and ranks as one of the most recognized brands of Tuscan wine in the world.

89TP Vermentino di Toscana v21

89IWR Chianti Riserva v19

88IWR Chianti DOCG v22

88WE Chianti Classico v21

87WE "Best Buy" Chianti DOCG v21



GAFFINO

We are deeply rooted in our territory, a land suited to wine production and with a winemaking history over two thousand years. We want to offer quality wines, which are an expression of the values of the territory and of the passion that, for almost sixty years, our family has dedicated them. We only use our own grapes to produce our wines; we won't be able to control quality any other way. You will find our name on our bottle, made with our grapes, from our vineyards... Because we deeply believe in what we do; our wines reflect our modern philosophy of production, without ever forgetting the past teachings that characterize our immense cultural baggage.

We are based a few kilometers south of Rome, and the company extends for a surface of 32 hectares, of which 28 are vineyards. We are lucky to have all the characteristics to give to the vine and its fruit, all that is needed to guarantee a healthy and balanced growth: geographic position, volcanic soils origin, the right exposure and an altitude of approximately 150m above the sea level.

94LM Roma Rosso v18
93IWR Rosso Roma v19
91V Rosso 'Roma' v19
90D Rosso 'Roma' v17
90V Rosso 'Roma' v17
93TP Merlot 'Tubbo' v21
92LM Merlot 'Tubbo' v19
92LM Cabernet 'Il Buon Bastardo' v18
92GN Cabernet 'Il Buon Bastardo' v19
90WA Cabernet 'Il Buon Bastardo' v17



CANTINE DEI

The Dei family, owners of the estate, has been winegrower in the area of Montepulciano for several decades, although from a commercial point of view the winemaking activity is recent. The first experimental bottles of Vino Nobile 1985 were released 1988. The success of this vintage was the starting-point for the estate's expansion and in 1989 a vinification cellar including up-to-date winemaking equipment was completed. The aging premises, were established near the vinification centre, within the Martiena property. Today the estate comprises 60 hectares under vine, divided into five separate holdings in excellent sites: Martiena, Bossona, La Piaggia, Cervignano and La Ciarliana, from which Vino Nobile di Montepulciano and Rosso di Montepulciano are produced.

Since '99, from the Sangiovese grapes harvested in the Bossona vineyard, the estate is producing its Vino Nobile Riserva. Keeping very low yields per hectare has always been the main objective of the estate, whose primary goal is the achievement of a Vino Nobile at its almost quality, enhancing the characteristics of its indigenous grape variety. In these days the winery is carrying out the building of a new under-ground cellar that morphologically calls to mind the shape of a shell, to celebrate the fossil composition of Bossona. The new wine cellar exploits sources of renewable energy, primarily geothermal energy, and it is completely created with the travertine of the family.

95WS VNDM Riserva 'Bossona' v15

95WE "Editor's Choice" #13 Wine of the Year VNDM v16

93WS #34 Wine of the Year VNDM v19

93WE VNDM Riserva 'Bossona' v13

90V Rosso di Montepulciano v20

90WE Rosso di Montepulciano v20

88V Toscano Bianco 'Martiena' v20



NOT AVAILABLE ALL MARKETS



CASAL-FARNETO

CasalFarneto Wine Estate is located in the centre of Le Marche, amongst the hills of Ancona province at the border with two well-known valleys: Valmisa and Vallesina. The latter, known for its small historical villages around the city of Jesi, is the ideal area for Verdicchio, a DOC white wine, praised by oenologists and sommeliers for its tasteful character. The landscape is dotted with wide vineyards designing its hilly skyline – a distinctive feature of a land full of traditions and colours.

Le Marche-AN AUTHENTIC LAND-The Apennines, hills and Adriatic coast – infinitely varied landscapes unfold with linearity to create the unique land of Le Marche. This region is characterised by its variety of places of interest, culinary and wine-growing traditions, and cultural heritage – all features contributing to acknowledge it as one of the Italian regions with the highest rate of quality of life.

95IWSC Vermouth Bianco

91IWSC Vermouth Rosso

93JS Verdicchio Classico Sup Ris 'Crisio' v19

92WA Verdicchio Classico Sup Ris 'Crisio' v19

93D Verdicchio Classico Sup Ris 'Crisio' v18

93V Verdicchio Classico Sup Ris 'Crisio' v17

92WRO Verdicchio 'Fontev ecchia' v20

91V Verdicchio 'Fontev ecchia' v21

90JS Verdicchio 'Fontev ecchia' v21

91IWR Pecorino 'Falerio' v20

91WE "Best Buy" Pecorino 'Falerio' v21

90V Verdicchio Brut 'Prima' NV



CASTELLO DI MONASTERO

Each of our wineries best reflects the climate and pedological features of the surrounding area, which produces wines that are both traditional and unique at the same time. The common denominator for all our wineries is the Sangiovese, which represents the predominant varieties of vine in each of the wines we produce, ranging from a minimum of 85% of the total blend up to 100% in the Brunello di Montalcino. Scientific research by the University of Siena corroborates our wineries' approach towards the production of Sangiovese. It reveals soil type and the bioclimatic index of solar radiation as being the fundamental parameters, which, in our case, prove to be very suitable soil with a grading standard of 4 out of a range of 5 for degrees/days of radiation.

These traits and the vast experience we have acquired in decades of work and experimentation, both in the fields and cellar, make us the only winery producing the 5 most famous DOCG wines in Tuscany. Therefore, we are the greatest experts in producing and sustaining Sangiovese in all its diversity and blending with other varieties.

Set against the splendid background of the Chianti Senese area in Castelnovo Berardenga lies the winery of Castello di Monastero, with 64 hectares of vineyards located between Radda in Chianti and Castelnovo Berardenga. It stands on the border where Chianti rock gives way to the Crete Senesi area. This is where the Sangiovese, king of the grapes in Tuscan wines, acquires the complex tones that are the essence of our Chianti Superiore and Chianti Classico.

87WE Chianti Classico v20

88IWR Vin Santo del Chianti 'Lunanuova' v06





COLDISOLE

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Our smallest and most important winery is Coldisole in Montalcino, whose wines are the oenological embodiment of our production and a source of great pride.

Here, we only grow the Sangiovese Grosso, which is one of the most sophisticated varieties, the grapes of which must be handled with extreme delicacy during vinification. Only the best bunches are destined for the production of Brunello di Montalcino. The lands of Coldisole are predominantly clayey-calcareous soil, lying in a natural amphitheater of hills and woods, and they enable us to produce wines of extraordinary style and elegance, especially in hot, very dry growing years.



93JS Brunello di Montalcino v16
92JS Brunello di Montalcino v17
90WE Brunello di Montalcino v17
90JS Rosso di Montalcino v22



FANETTI

The first renaissance of the *Vino Nobile* took place in the 1920s, thanks to Adamo Fanetti, Adele Andreucci's husband. Adele was the daughter of a Montepulciano landowner, the proprietor of the Sant'Agnese farm. Adamo set out to improve the wine his father-in-law was already producing and made the decision to bottle this higher-quality wine on the estate.

It is claimed that the name *Vino Nobile di Montepulciano* was invented by Adamo. Until 1930 and beyond, the wine was officially called "*Vino rosso scelto di Montepulciano*," but Adamo called his wine "nobile" (noble). In 1925, Adamo Fanetti produced about 30 tons of Nobile, all bottled and sold for two Lire a bottle. It was greatly appreciated. Its increased success was seen at the first trade show of wine held in Siena in 1931, organized by Ente Mostra-Mercato Nazionale dei Vini Tipici e Pregiati, when Mr. Tancredi Biondi-Santi, a friend and admirer of Adamo Fanetti, said prophetically: "This wine will have a future." Having put his plan into practice, he brought his wine to the first traditional wine fairs that took place in Siena in the 1930s, and from that moment the wine's fame was assured. Awards came thick and fast, including international recognition, such as the gold medals won at the Grands Prix of Paris and Milan. Fanetti must be considered the first producer of *Vino Nobile di Montepulciano*. Cantine Fanetti has promoted *Vino Nobile di Montepulciano* all over the world in the years following World War I, and in the years of the "economic miracle" after World War II.

The Sant'Agnese Estate has now been run by three generations of the Fanetti family, beginning with Adamo, followed by Giuseppe, and now Elisabetta, who picked up her father's secrets over the years, accompanying him through the vineyards as a young girl. Today, the continuity of the estate has been entrusted to Elisabetta.

94WE VNDM Riserva v17
93WE VNDM Riserva v18
92W&S VNDM Riserva v17



POGGIO ALLE SUGHERE

Each of our wineries best reflects the climate and pedological features of the surrounding area, which produces both traditional and unique wines. The common denominator for all our wineries is the Sangiovese, which represents the predominant varieties of vine in each of the wines we produce, ranging from a minimum of 85% of the total blend up to 100% in the Brunello di Montalcino. Scientific research by the University of Siena corroborates our wineries' approach towards the production of Sangiovese. It reveals soil type and the bioclimatic index of solar radiation as being the fundamental parameters, which, in our case, prove to be very suitable soil with a grading standard of 4 out of a range of 5 for degrees/days of radiation.

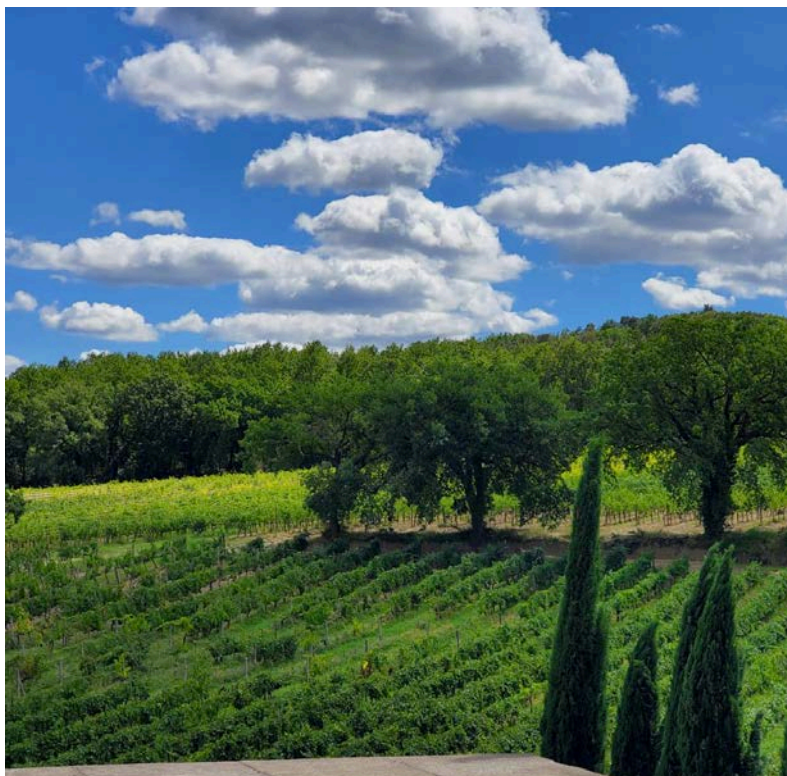
These traits and the vast experience we have acquired in decades of work and experimentation, both in the fields and cellar, make us the only winery producing the 5 most famous DOCG wines in Tuscany. Therefore, we are the greatest experts in producing and sustaining Sangiovese in all its diversity and blending with other varieties.

The vineyards of our winery, Poggio alle Sughere, lie in the hills of the Tuscan Maremma, a few kilometers from the Tyrrhenian coast, the undisputed realm of the Mediterranean maquis. The harsh climate of this area is appeased by its proximity to the sea and the winery is protected from the salty, south-easterly Sirocco winds by the natural barrier of the mountains in the Uccellina National Park. The grapes grown here are painstakingly selected and require special care. The wines they produce are left to age in oak barrels to give our Morellino di Scansano rare, intense sensations.

91JS Morellino di Scansano v22
91JS Insieme v18



NEW!!





POGGIO CASTAGNO

Our vineyard stands on the southern side of the Brunello di Montalcino production area, extending for about 12 hectares of vineyards. The 12 hectares of the estate are divided between 8 hectares of Montesoli, north of Montalcino, and 4 hectares of Lavacchio, located south-west of Montalcino. The vineyards in the northern area have a north and north-east exposure, with significantly cooler temperatures, which usually give a more marked acidity, a fundamental element for a classic Brunello destined for a long aging.

In the production of Brunello we try to follow the rules of simplicity, balance and tradition. Our ambition is to respect as much as possible the combination of grape variety and territory, despite the difference that each vintage brings with it. For us this means above all not looking for maximum extraction, exasperated concentration and strong flavors, but rather balance and harmony, enhancing the characteristics of Sangiovese in its territory of excellence, Montalcino.

93WE Brunello di Montalcino v18



FATTORIA RODANO

Fattoria di Rodano is located in the heart of the Chianti Classico in the famed region of Castellina in Chianti. The original farm dates to the Middle Ages and sits on the historic "Via Francigena" used by pilgrims to travel from northern Europe to Rome. It became a wine-producing property in the sixteenth century. The winery has been in the Pozzesi family for three generations, since 1958, and started bottling its own wines in 1967. Vittorio Pozzesi owned the winery until his death and was the President of the Chianti Classico Consortium. His winemaking partner for many years, until his passing, was the legendary Giulio Gambelli. Vittorio's son, Enrico, is now the winemaker and managing partner of the winery. In an area that is dominated by giant wineries, Rodano remains a small, family-run, artisanal estate practicing organic farming, traditional wine fermentations in cement, and aging in large, neutral botti. Fattoria di Rodano is a top source for classically made, complex Chianti wines.

Rodano is located at an elevation of approximately 200 to 300 meters (650-980 feet) above sea level, on the historic Via Francigena, offering mild, sea-influenced breezes ideal for classic Chianti Classico. The centerpiece Viacosta vineyard is a south-facing amphitheater, featuring old vines ranging from 35 to 45 years old. This location possesses classic Tuscan soils dominated by Galestro (friable, clay-shale) and Alberese (hard, limestone-rich sandstone), often mixed with sandstone (Pietraforte) and marly layers, providing excellent drainage and minerality crucial for quality Sangiovese grapes.

93V Cabernet Sauvignon 'Mon Nene' v21
92WE Chianti Classico 'Vigna Viacosta' v19
92V Chianti Classico 'Vigna Viacosta' v19
93W&S Chianti Classico 'Viacosta' v16
92WRO Chianti Classico v18
91V Chianti Classico v19
89WE "Best Buy" Poggialupi v22



NOT AVAILABLE ALL MARKETS





TERRA D'ALIGI

In the heart of Abruzzo, amid sun-kissed hills and lands steeped in history, lies Terra d'Aligi, where winemaking tradition intertwines with the culture and identity of a region rich in wonders.

The very name evokes the image of the shepherd Aligi, the protagonist of "La Figlia di Iorio" a renowned drama by Gabriele D'Annunzio.

In this masterpiece, D'Annunzio tells the simple life and dreams of a man indissolubly tied to his land, marking the era of the early 1900s.



Aligi is not just a character, but a symbol of an Abruzzo that looks to the future, even as its roots are anchored in traditions. The wines of Terra d'Aligi manage to capture this duality: a bridge between the past and the future. The wines of Terra d'Aligi represent an invitation to rediscover the deep connection with our roots, and to celebrate the creativity and the beauty of winemaking, a fine art in perpetual evolution.

Terra d'Aligi represents the pinnacle of Abruzzese winemaking, offering exclusive and refined premium wines. We consider wine a form of artistic expression, and each of our bottles is a masterpiece: a work of art that seamlessly combines innovation and tradition.

We select only the finest grapes from our vineyards and transform them into wines of exceptional quality, flavor and value.







LE PERLE

Intelligent wine buyers do their research to find outstanding vintages at a great value. They're not taken in by fancy labels or celebrity winemakers. The family winemakers of Italy are smart, too. They understand their vineyards like no one else can. They know the soil, the climate, the vines, the grapes. Every bottle of wine from these winemakers is like a "pearl" of wisdom, representing their knowledge of what makes a great wine.

That's where new Le Perle della Compagna wines of Italy fit in. Le Perle wines represent the finest flavors – the "pearls" – of each of the important wine regions of Italy. And because Le Perle works closely with family-owned wineries around the country, every bottle encompasses generations of winemaking experience and quality. With Le Perle, you're not paying for a fancy brand name or celebrity winemaker. Le Perle wines offer the finest flavors from Italy in every bottle, at an affordable price that can be enjoyed for any occasion.

New Le Perle della Compagna Wines – the true jewels of Italian wines.



- 92PG Favorita v22**
- 91PG Pecorino v22**
- 89WE "Best Buy" Primitivo Salento v22**
- 88WE Montepulciano d'Abruzzo v21**



VALENTINA RUSSO

Introducing Distillatori Valentina Russo

The Mediterranean in every sip. Handcrafted by the 3rd Generation of the Russo Family, Vincenzo and his sister Valentina.

"Starting from the sea of Ischia in 1899, we embarked on a centuries-old journey through the Campania lands, from the Amalfi Coast to the Neapolitan and Salernitan inland, making the most of all the traditions of this corner of paradise. Our greatest success? Bringing a sip of Mediterranean traditions and culture, irreplaceable and unique, into every glass of our distilled liqueur, elixir, or syrup.

The recipes of the family tradition, jealously guarded and handed down, can be found today in our liqueurs. The botanicals and citrus of our territory, infused with the passion that has guided us for generations, are the essence of the products that we proudly bring to your tables. After meals and for your cocktails, our liqueurs are Mediterranean notes to be enjoyed on any occasion. Lemons, Oranges, Mandarins: citrus from the Amalfi Coast, Walnuts collected on the night of San Giovanni, or pure Liquorice from Calabria, each liqueur is a story to savor."

From Campania, the home of IGP Amalfi lemons, packed in 6-packs

92 PG Amaro con Vista
92 PG Limoncello d'Amalfi



TENUTE BOSCO

THE ESTATE

Tenute Bosco is located in the commune of Castiglione di Sicilia on the northern side of Mount Etna. The estate's vineyards extend between the two domains of Piano dei Daini in Solicchiata and Santo Spirito in Passopisciaro. The first written evidence of the estate of Solicchiata is found in an old manuscript dating back to 1669. Abate Coniglio from Castiglione describes the old domain, Piano dei Daini, as an area cultivated with vineyards and palmenti.

The winery's vision is dedicated to the mother of this ancient land: Mount Etna. Inspired by the natural beauty and respect for this terroir and a perfect balance between ancient traditions and modern technology the Bosco family has dedicated all its passion to the production of top quality indigenous wines of unique character and elegance, and with a true expression of this terroir.

WA-TOP 100 Wine Discoveries 2020-Tenute Bosco

GR Tre Bicchieri Etna Rosso Prephyl 'Vico' v18

94JS Etna Rosso Prephylloxera 'Vico' v16

93+WA Etna Rosso Prephylloxera 'Vico' v16

93JS Etna Rosso Prephylloxera 'Vico' v17

93JS Etna Rosso v18

93V Etna Bianco v19

92V Etna Bianco v20

92JS, WA Etna Rosso v17

92JS Etna Rosato v21



NOT AVAILABLE ALL MARKETS



BOSCO DE MEDICI



The Azienda Agricola Bosco De 'Medici was born in 1996, when the two families Palomba and Monaco decided to share the passion of grandfather Raffaele for land and vineyards of Vesuvius. Ancient crops, composed largely of vines ungrafted old pre-phylloxera, supplemented later by vineyards planted in the eighties. A centuries-old tradition evidenced by the discovery in the vineyard of a "term" boundary stone on which is carved the letter "M" with a crown (then used as the company logo). Studies that followed confirmed that those lands were owned by a branch of the noble Florentine dynasty of the Medici, who moved into the Kingdom of Naples in the mid-sixteenth century and in the centuries following did its best to modernize and improve the methods of cultivation and quality of Vesuvian wines. An important heritage that the company has collected and carried out with dedication over the years, taking care of the land and producing quality grapes that, from the harvest in 2014, decided to make wine on their own.

The result is a line of wines that, in addition to the most famous Vesuvius wine, Lacryma Christi, aims to enhance dell'IGT Pompeiano



presenting as its top wines the red and white "Pompeii", which pay tribute to the famous Roman city destroyed by the eruption of 79AD.

91W&S Pompeii Bianco v20

90WA Pompeii Bianco v21

91W&S Pompeii Rosso v21



NOT AVAILABLE ALL MARKETS

RUSSO TAURASI

The project Cantine Russo Taurasi starts in 1999 from the idea of continuing the millennial wine-making tradition of Irpinia. We have a clear mission, that is a risk and a challenge at the same time: to use only autochthonous grape in purity to obtain typical and unique wines with a strong personality that represent the identity of Irpinia.

Our vinery of "La Carazita" is about 7 hectares and is entirely cultivated with Aglianico red grape with a yield of 60q per hectare. We use this grapes for Aglianico and Taurasi. White grapes used for Greco, Fiano e Falanghina come from sites with high vocation to the production of each variety to have high quality grapes all the time.

Our philosophy is to apply a minimal treatment of grapes and wine and a not invasive use of woods to get a wine that is what the vineyard has produced.

We are on the market since 2004 and today we produce six wines all produced with autochthonous grapes in purity.

92PG Fiano di Avellino v22

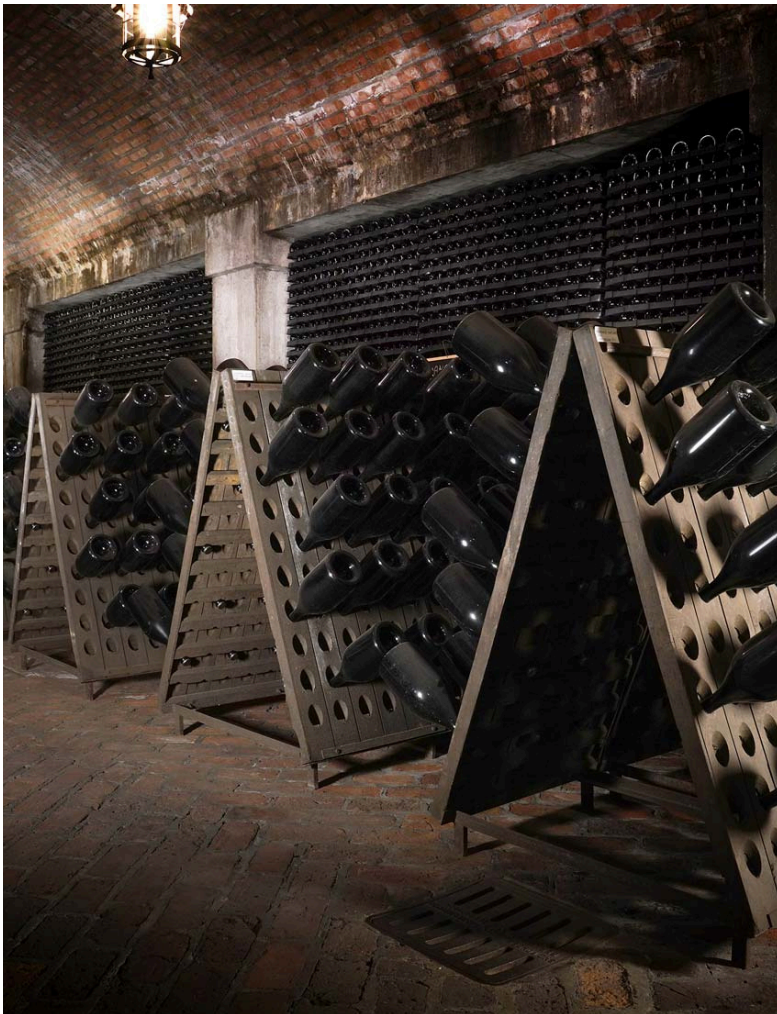
90IWR Fiano di Avellino v22

89IWR Irpinia Aglianico 'Macri' v18





Italian Proverb
**"YEARS,
LOVERS AND
GLASSES OF
WINE SHOULD
NEVER BE
COUNTED"**



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