



# Marcarini



## Roero Arneis DOCG 2022

<b>Grapes:</b>	100% Arneis
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From vineyards located in Montaldo Roero
<b>Exposure:</b>	South
<b>Altitude:</b>	984 feet (300 meters) above sea level
<b>Soil:</b>	Calcareous and sandy
<b>Vine Training:</b>	Espalier
<b>Year Planted:</b>	2004 and 2012
<b>Time of Harvest:</b>	Late August
<b>Vine Density:</b>	5,000 vines per hectare
<b>Total production:</b>	30,000 bottles
<b>Vinification Process:</b>	The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification in stainless steel tanks at a controlled temperature of 60.8-64.4 °F (16-18 °C).
<b>Aging Process:</b>	No oak aging to maintain the variety's unique aromas and freshness.
<b>Alcohol Content:</b>	
<b>Tasting Notes:</b>	Straw yellow with golden reflections. Ample, fragrant perfume, featuring aromas of fresh fruit, acacia flowers, and honey. The palate is dry, harmonious, full-bodied and sapid.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Cellaring:</b>	Do not cellar, drink young
<b>Closure:</b>	DIAM
<b>Food/Menu Pairing:</b>	Roero Arneis is a superb accompaniment to hors d'oeuvres, with mild dishes such as plain or asparagus risotto, gnocchi alla bava or grilled fish.

# MESHI TOSCANA I.G.T. ROSATO



Not Mevushal  
כשר למהדרין לפסח



< Back



## 100% SANGIOVESE

### TERROIR:

Chianti Classico south area - 480 m. (1574 ft) above sea level. Southern exposure, Mediterranean climate, sunny and windy, "Galestro" and "Alberese" rocky soil.

### GRAPES:

Sangiovese 100 % Estate vineyards.

ALCOHOL: 14,5% by Vol.

### WINE CERTIFICATIONS:

Organic wine (I.C.E.A. organic certification, EU only).  
OK kosher certification (USA), kosher for Passover, 'not mevushal'.

### HARVEST:

In 2014, the harvest was done in early October, after a summer quite humid but sunny enough; with targeted agronomic practices were obtained quality grapes that have perfectly completed the phenolic ripening on the vine before harvest. The grapes were harvested by hand, transported quickly to the winery and gently poured in crushing-destemmer.

### WINEMAKING:

Within hours of the crushing of the grapes, the must was separated from the skins and subjected to a slow period of fermentation with constant temperature control. After fermentation, the wine rested for a few months in stainless steel tanks before being filtered and bottled.

### TASTING NOTES:

Intense flavor of small red berry fruits, well balanced with good freshness and mineral taste.

### SERVING SUGGESTIONS:

To enhance its fruity, this wine should be served chilled at about 53° F. It is excellent as an aperitif or to accompany meals. Meshi is recommended with fish meals, pasta summer dishes, couscous and white meat.  
Can be used also in cocktails and it is perfect added to a smoothie of fresh peaches.

### WINE-MAKER:

Enrico Paternoster (Trento).



# RIKOSSA

ANTICA CASA



## BARBERA D'ASTI DOCG



Barbera



Monferrato, Piedmont



Hilly area between Asti and Alessandria, that extends to the Ligurian Apennines. Soils are calcareous clay, mixed with tufaceous and siliceous rocks.



Traditional red vinification takes place with 10 days of maceration on the skins. Fermentation is carried out in temperature controlled stainless steel tanks followed by malolactic fermentation.



This medium-bodied wine exudes an air of sophistication with its delicate ruby hue and inviting aromas of juicy blackberries, sweet cherries, homely jammy notes, and a hint of vanilla. Its elegant finish is rounded off by sublime acidity sure to enrich any occasion.



Indulge in this exquisite wine, traditionally paired with the rich flavors of Piedmont. For a truly authentic experience serve agnolotti or hearty grilled meats complemented by tomato based sauces and aged cheese... all at an ideal temperature between 46-50°F.

Alcohol: 14.0% | RS: 6.7 g/L | TA: 6.36 g/L

UPC# 8 51241 00280 9  
12pk/750ml





TENUTA DI ARCENO  
CHIANTI CLASSICO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
RISERVA  
2018

For centuries, the finest Sangiovese has been produced from within the Chianti Classico region in the hills of Tuscany. Our estate, Tenuta di Arceno, lies among these hills and is home to this special Sangiovese wine. Lovingly caring for our vines, listening to the message of the soil, and respecting the expression of the fruit, allows us to create wines that reflect the special character unique to Tenuta di Arceno.

## VINTAGE NOTES

The 2018 vintage was beautiful and will be well-remembered. Overall, the growing season was consistent and produced very balanced wines. With a cool, rainy February and March, budbreak arrived later in the season and gave way to perfect conditions in June and July. We held our breath through early August as hailstorms approached the estate - sometimes less than 1km away - until welcome rain arrived later in the month to rehydrate and cool the vines. With warm days and cool nights through the rest of August, we had optimal conditions for harvest.

## TASTING NOTES

The 2018 Chianti Classico Riserva possesses rich fruit aromas of ripe plum, floral notes of honeysuckle and earthy hints of forest floor. An incredibly silky palate carries through the beautiful balance of fruit and earth flavors - like eating wild blueberries off the vine - with dominant notes of bright red cherries and dark chocolate. The finish is long and intriguing, showcasing classic notes of orange peel with undertones of cedar and tobacco. The vibrant acidity suggests the wine will age gracefully for years to come and that 2018 will be remembered as a great year.

## STATISTICS

COMPOSITION:	90% Sangiovese, 10% Cabernet Sauvignon	TOTAL ACIDITY:	5.50 G/L
ALCOHOL:	14.5%	pH:	3.46
AGING:	10 months in neutral French oak	BOTTLES PRODUCED:	55,000

## ACCLAIM

Tre Bicchieri - *Gambero Rosso*, 2022

93 POINTS - *JamesSuckling.com*, J.S., July 2021



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TENUTA DI ARCENO.  
SAN GUSME · CASTELNUOVO BERARDENGA · SIENA

  
**FRESCOBALDI**  
TOSCANA

## CastelGiocondo 2018



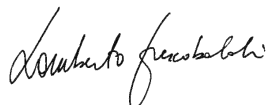
Formati

0.75 L, 1.5 L, 3 L, 5 L

## CastelGiocondo 2018

Brunello di Montalcino DOCG

"CastelGiocondo is a unique place in Montalcino, where the diverse exposures and soils – galestro, clay and Pliocene sand – create a Brunello with infinite layers. With complex notes that evolve over time, there is always something new to discover, savour and remember."



### Climatic trend

The 2018 season was characterised by a cool and rainy winter, followed by normal budding. The spring was rainy during the flowering period, which slowed the fruit set, naturally lowering the productive potential of the plants. The summer was dry, with little rain, but thanks to the water reserve created in the spring, the vines were not distressed. These conditions allowed for typical veraison and excellent maturation, while the cool nights were ideal for developing the colour and aromas. In mid-September, the north wind caused a drop in temperatures. This cool and windy yet sunny season was particularly ideal for the Sangiovese grapes, which were able to complete their maturation with great aromatic and polyphenolic potential. By harvesttime, the grapes were healthy, intact, and perfectly balanced.

### Vinification and ageing

Such a regular climate trend meant that the grapes could be harvested by hand without any particular difficulties, undergoing a thorough selection process on the sorting benches once they reached the cellar. Fermentation was carried out in stainless steel tanks at a controlled temperature, with frequent pumping over, especially during the early stages. The wine was then aged in large wooden barrels, where it was able to mature and become more refined until it achieved perfect harmony. CastelGiocondo Brunello is only ready to be placed on the market 5 years after the harvest and following further ageing in the bottle.

### Tasting notes

The 2018 CastelGiocondo is an intense shade of ruby red. CastelGiocondo is always set apart by its elegance, and in this vintage, this characteristic is more marked than ever. The fruity notes, the first to hit our olfactory receptors, are dominated by blueberry and blackberry, flanked by blackcurrant and other berries. They are followed by floral hints of violet and dog rose, which are always found in the bouquet of the best Brunello di Montalcino. Next on the nose are clear spicy notes of black pepper and cardamom, chased by a pleasant aroma of liquorice. On the palate, the tannins are dense but not harsh, accompanied by delicate mineral notes. The consistency between the nose and palate and the long and persistent finish make it particularly balanced.

# Awards

James Suckling: 95 Points

Winescritic: 92 Points

Vinous: 91 Points

Jeb Dunnuck: 92 Points

Wine Advocate: 92 Points

Decanter: 92 Points

Wine Spectator: 92 Points

Jane Anson: 93 Points



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013

# GRAN PASSIONE

*Passion is a powerful feeling,*  
a compelling emotion. GRAN PASSIONE is exactly this,  
the expression and devotion to our work that honors the tradition of our land.



UPC: 0 89832 90117 4  
12pk/750ml

## ROSSO 2021

**GRAPE VARIETAL:**  
60% Merlot, 40% Corvina

**APPELLATION:**  
Veneto IGT

**VITICULTURE:**  
Rosso is crafted in the tradition of "Apassimento" (to dry and shrivel), the same style as Amarone wines of the region. This technique has its roots in an ancient past dating back to the Roman era. Over the centuries, this technique of "drying" the grapes before crushing has been honed, resulting in this unique expression of northern Italy. The grapes are hand selected and harvested at the beginning of October to achieve the highest sugar content. The grapes are naturally dried on vines for about 15 days during which this period 50% of their weight vaporizes.

**VINIFICATION:**  
After the hand harvest, the grapes are pressed and the fermentation starts; the skins are left in the must for a period to extract and intensify the flavors and the characteristic ruby red color. Afterwards, the wine is staged in oak vats for about 3 or 4 months; this aging gives the pleasant notes of ripe fruits, raisins, spices and vanilla.

**TASTING NOTES:**  
Gran Passione has an intense purple color, tending towards amber with ageing. It is full-bodied with a solid structure due to the elevated alcohol and fine balance between soft tannins and acidity from rich red and black fruits.

**TECH NOTES:**  
Alcohol: 14.2%  
RS: 10.00 g/L  
Cellaring: 4 years



### PAIRING SUGGESTIONS:

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.





# TOMMASI

(Above) The Tommasi family owns vineyards on the most prestigious hillsides of the appellation: "La Groletta," "Conca d'Oro" and "Ca' Florian."



## Amarone della Valpolicella Classico 2018

Veneto, Italy

### ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

### WINE

Tommasi's traditional approach to Amarone favors elegance and balance, with deep fruit complemented by spicy, earthy flavors. The grapes come from the family's choicest plots in Valpolicella Classico.

### VINEYARD

*Vine Planting:* The vines are grown in two vineyards located in the five key valleys in the Valpolicella Classico area: La Groletta, a south-facing hillside vineyard close to Lake Garda, and Conca d'Oro, a terraced vineyard which translates to "the golden shell."

### WINEMAKING

*Variety:* 50% Corvina, 30% Rondinella, 15% Corvinone, 5% Oseleta

*Drying:* After harvest, the grapes are placed on small racks in a large grape-drying room known as a *fruttaio*, where they are dried by the cool autumn and winter breezes until the following February. Over these months the grapes lose about 50% of their weight, concentrating the level of natural sugar.

*Fermentation:* 20 days, stainless steel

*Aging:* 36 months / 35 hl Slavonian oak casks, 12 months in bottle

*Alcohol:* 15.0%

*Residual Sugar:* 5.58 g/L

### VINTAGE

Budding took place during the first week of April and flowering was a few days earlier than the historical average. The slightly delayed veraison ended in mid-August. The high temperatures in August, above the seasonal average, allowed a good ripening of the grapes and an acceleration of the ripening itself, resulting in an earlier harvest, right at the beginning of September. Grapes displayed high polyphenols and great acidity levels. Valpolicella wines from vintage 2018 offer interesting and complex fruit aromatics and, in particular, the Amarone Classico has a marked acidity that gives freshness and great aging potential.

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## JAMES SUCKLING.COM

"Savory berries and dried blackberries on the nose, together with oranges, dark chocolate and dry earth. Full-bodied and fine-grained palate, with a tight structure and fantastic balance, which indicates good aging potential. Long and savory, yet reserved. A textbook Amarone with freshness, savouriness and concentration." - J.S., 8/2022

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Vinous

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