

TOMMASI

(Above) The Le Fornaci site is characterized by a particularly dense clay, which contributes to a greater sense of structure to the wines.



Lugana Le Fornaci 2021

Lugana DOC, 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

Le Fornaci hails from Lugana, a trendy, growing appellation on the southern shores of Lake Garda. Tommasi has long owned an estate in the village of San Martino della Battaglia, where they produce elegant white wines made from the indigenous and largely unknown Turbiana grape. The unique clay-rich soils and moderate climate of Lugana, combined with the unique grape variety, yields full flavorful wines with citrusy flavors and high acidity that are capable of aging for more than a decade.

VINEYARD

There are two vineyard sites from which the grapes are sourced: Le Fornaci, which lies close to the lake, just 2 miles south of Sirmione, the famous resort town of Lake Garda, and San Martino, which is located further inland. *Soils:* The soils at the Le Fornaci site are characterized by a particularly dense clay, which contributes a greater sense of structure to the wines, while the soils at San Martino are sandier and tend to produce wines with more intense aromas.

WINEMAKING

Variety: 100% Turbiana

Fermentation: Following a delicate harvest, the fruit is fermented with skin contact for one day at low temperatures. After stripping by natural sedimentation, a slow fermentation continues at 14 ° / 18 °C.

Aging: 3 months on its lees and the fine yeasts in stainless steel

Alcohol: 12.5%

90

JAMESSUCKLING.COM 

"Sliced apples, wet stones and a hint of nectarine follow through to a crisp, dry and zesty palate that gives a rapid feel in the middle before ending with a refreshing and mouthwatering finish."

- J.S., 9/2022

90

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CLAUDIO QUARTA VIGNAIOLO

FIANO DI AVELLINO DOCG 2020



WINERY & TERROIR

CANTINA SANPAOLO - Campania (Torriani, Avellino) • ITALY

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a prestigious and historical area and projects it into the future, with a contemporary vision and language. It is located in the capital of DOCG Greco di Tufo in the heart of sub-region **Irpinia**, on a hilly ridge, on the right bank of the Sabato River. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters high, where the strong temperature range enhances the aromaticity. The soil varies between clayey, limestone, sandy and with ashes from Vesuvius.



VARIETY & HARVEST

100% Fiano

YIELD PER HECTARE: 60 Q / HA

Vine with extraordinary characteristics, already known in ancient civilizations, Greeks and Romans, that made it important. Docile, it has a strong adaptability to very different conditions, the skin is resistant and tenacious. It has a late ripening and develops a very peculiar aromaticity, such that some manuals classify it as semi-aromatic. **The harvest** is carried out strictly by hand, the grapes placed in small boxes and transported to the cellar, where they are selected during the destemming phase.



VINIFICATION

MACERATION AND FERMENTATION: the must is brought to 12 ° C for clarification, then fermented at a controlled low temperature (16° C)

MALOLACTIC: no

AGING: in steel sur lie for about 6 months, in bottle for a further 6.



TASTING NOTES & PAIRINGS

Bright straw yellow color, the nose conquers for the complexity of the aromas: from the floral of broom, acacia, chamomile as well as a faint vein of mandarin, white pulp fruit, with a background of hazelnut and mineral and smoky notes. On the **palate** it is rich in fruit and balanced, a seductive acidity refreshes the palate, offering a long and vibrant finish. Wine with great aging potential. **Ideal** for vegetarian plates, delicate first courses, seafood, white meats and slightly aged cheeses.



OENOLOGIST

Claudio Quarta
Francesco Gennari



TECH NOTES

ALCOHOL: 13,50%
S.R.: 0.4 g/L
ACID.: 5.7



AWARDS

- vt20: GUIDA VINI D'ITALIA - GAMBERO ROSSO - 2 bicchieri
- vt20: GUIDA BIBENDA - FIS - 4 grappoli
- vt20: GUIDA VITAE - AIS ITALIA - 2 viti
- vt18: WINESCRTIC 92/100



LABEL

Producing a state-of-the-art "Fiano di Avellino" is a privilege that gives great satisfaction. This bottle interprets the perfection of a vine that offers a kaleidoscope of complex and refined emotions; it is a tribute to Irpinia and to all of Southern Italy.

ORIGIN



Cantina Sanpaolo - Torriani (Av)



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FEUDO
MONTONI



CERTIFIED ORGANIC

2022 Grillo della Timpa Sicilia DOC

THE STORY

Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, “timpa” meaning strong slope. In fact the vineyard climbs up a hill with a degree that exceeds 70%.

VARIETAL

Varietal Composition: 100% Grillo

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters (2,297 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Sandy

Age of the Vineyard: 30 years old vines, grafted by hand onto wild plants

Vine density: 4,400 vines per hectare (10,872 vines per acre)

Training system: Vertical trellis

Pruning system: Guyot

HARVEST

Notes: Handpicked and stored in small cases.

VINIFICATION

Fermentation: 100% in cement containers, in contact with the skins for a quarter of the fermentation process.

Aging: Sur lie with batonnage in cement containers for 6 months.

Alcohol: 13.0% | **pH:** 2.8 | **RS:** 2.5 g/L

THE WINE

Tasting Notes: Straw yellow in color with green reflections. The nose has strong notes of white peach and loquat, with floral aromas of Sicilian Spanish broom, mimosa, pink rose petal and jasmine. On the palate, it is fresh, persistent and has a remarkable acidity. It has a long and soft finish.

VINTAGE NOTES

The 2022 vintage was characterized by climatic conditions that were favorable. The annual precipitation was above average and concentrated in the winter, early spring and in the autumn months, towards the end of the harvest. The abundance of rain and snowfall in the winter and early spring caused strong underground reserves of water, which nurtured the vines during the drier months. As rainfall was absent in the summer until mid-September, some areas of the vineyard nonetheless required supplemental irrigation. Temperatures were in line with annual averages and as typical of the land, cool nights offset the hot summer days, allowing for ample acidity to form in the grapes. The 2022 vintage bore excellent fruit, both in terms of quantity and quality.

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ALCOHOL: 12%

BLEND:

100% Negroamaro from the Maime Estate in San Pietro Vernotico

SALENTO IGT

2021 Calafuria Rosato

VINTAGE NOTES

- The 2021 growing season in Salento was defined by hot and particularly dry weather.
- Winter was mild and precipitation levels were in line with seasonal averages. Spring followed normal climate trends but there was limited rainfall.
- Summer brought beautiful sunny days and temperatures that were hot but not extreme and gentle breezes, especially during the months of June and July.
- Optimal temperature swings combined with beneficial sea breezes allowed the grapes to reach ideal ripeness. Harvest took place between August 30 and September 17.

VINEYARD NOTES

- The Tormaresca estate is comprised of two properties: Bocca di Lupo, located in Murgia and Masseria Maime, located in the Salento region.
- Bocca di Lupo is 820 feet above sea level and is located in Murgia. Masseria Maime is located in the Salento region.
- The Negroamaro for Calafuria is produced from grapes harvested at the Maime Estate in the Salento region.

HISTORY NOTES

- Tormaresca was founded in 1998 with the investment and vision of the Antinori family in Italy's Puglia region in Southern Italy.
- The name Calafuria was inspired by the many bays and inlets on the coast of Puglia. It translates to "bay fury."

WINEMAKING NOTES

- The grapes were delicately destemmed and given a soft pressing. The must went into stainless steel tanks at 50° Fahrenheit (10° centigrade).
- The fermentation took place at 61° Fahrenheit (16° centigrade), to preserve aromatics in the wine.
- A brief aging period in stainless steel tanks and a four-month period of bottle aging preceded release.

TASTING NOTES

Calafuria is a bright peach-blossom pink color. On the nose, Calafuria offers fruity notes of pink grapefruit, peaches and pomegranate that merge with delicate lavender floral sensations. Its palate is supple, with pleasant freshness, in perfect balance with its lingering aromatic profile and a delicate savory finish.



MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accommodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



Marina Cvetic Montepulciano d'Abruzzo Riserva 2018 Montepulciano d'Abruzzo DOC, Italy

ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard bearer for the Abruzzo region, and an inspiration to all emerging Italian wine regions. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

WINE

The Marina Cvetic Montepulciano d'Abruzzo represents an intense and remarkable expression of Abruzzo's main variety. The 100% Montepulciano d'Abruzzo comes from 8 of the estate's top parcels and truly represents the summit of what Montepulciano can achieve. Villa Gemma may be the most famous Montepulciano produced by Masciarelli, the only Italian wine to win the coveted Tre Bicchieri award 14 times (and counting), but many view the Marina Cvetic Montepulciano as its equal in quality, differing only in style, and often benefiting from the fact it is blended from parcels crossing a range of altitudes and soils.

VINEYARD

Location: 8 specific vineyards, at altitudes ranging from 435 to 1,200 feet

Soils: Mostly calcareous clay and lime with alluvial sediments

Farming: Traditional pergola as well as high density spur cordon and single guyot; all hand-harvested and farmed sustainably

WINEMAKING

Variety: 100% Montepulciano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days

Aging: 12-18 months in first-passage French barriques, 100% new

Alcohol: 14.5%

94

JAMES SUCKLING.COM

"Complex aromas of crushed black fruit, dried lemon peel, kalonji seeds and more if you linger. Full-bodied palate, where the intense fruit coats the medium-grain tannins on the center-palate and continues to push through the wall as the tannins firm up towards the end. The finish is already long and fruity and will only lengthen as the wine matures in bottle. Super quality here." - JS, 11/2021

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Wine Enthusiast

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Wine Advocate

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Wine Spectator

90

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il fauno™

D I A R C A N U M

Indicazione Geografica Tipica

T O S C A N A

2020

il fauno di Arcanum is a Bordeaux-style blend that embodies the diversity of the estate and is sourced primarily from the Arceno di Sotto, La Curva, Colombaio and San Giovanni blocks. Located in the lower southwest section of the estate, in a warmer, exposed subsection that ripens early, the soils possess a significant amount of clay, with good water retention, and produce wines that tend to be more voluptuous and lush.

The faun statue on the estate has become a symbol for the winery. It inspired the name for il fauno and is featured on the label. The faun itself is a being that is half human-half animal. It expresses a duality into a unity – two natures in one body – in the same way that Tenuta di Arceno has embraced the dual expressions of DOCG and IGT wines into one style. It represents the coming together of two separately existing beings in the birth of something different – a new reality, derived from existing traditions, that represents greater possibility.

VINTAGE NOTES

A mild and dry winter was followed by an abundance of rainfall in the spring, returning the groundwater to healthy levels. Summer was filled with warm days, and nights that cooled off dramatically – preserving acidity and aromatics. Harvest began with Merlot on September 14th and finished the last of the Cabernet Sauvignon on October 12th.

TASTING NOTES

The nose reveals aromas of juicy fresh strawberries and raspberries with hints of menthol. The palate is filled with flavors of ripe plums and bright cherries as well as floral tones of rose and hints of honeysuckle. Chewy tannins are framed by lively acids. The finish is long and spicy with notes of nutmeg and black licorice, followed by lingering white pepper and tobacco.

STATISTICS

COMPOSITION:	41% Merlot	AGING:	French oak, 10-12 months
	34% Cabernet Franc	TOTAL ACIDITY:	5.2 G/L
	20% Cabernet Sauvignon	pH:	3.58
	5% Petit Verdot	BOTTLES MADE:	126,000
ALCOHOL:	14.5%		



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TENUTA DI ARCENO.

SAN GUSMÉ - CASTELNUOVO BERARDENGA - SIENA

ASSAI

Chianti Classico Gran Selezione D.O.C.G.

2016

The Chianti Classico Gran Selezione is the new top level typology of Chianti Classico wine's appellations, making up only about 4% of the total Chianti Classico wine production. For regulation, this wine is produced only from a selection of the estate's best grape, and must be aged for a minimum of 30 months, including 3 months of bottle aging. To be a Gran Selezione, this Chianti Classico follows the strictest standards of chemical parameters, reaching outstanding organoleptic characteristics, recognized and approved only after a blind tasting by a special committee of expert wine makers.

Terroir

Lat 43°24'16" N – Long 11°21'37" E

Chianti Classico south area - 480 m. (1574 ft.) above sea level.

Castelnuovo Berardenga municipality (Siena).

Southern exposure, Mediterranean climate, sunny and windy. "Galestro" and "Alberese" rocky soil.

Grapes

Sangiovese 100 %.

Estate vineyards.

Alcohol

14.5 % by Vol.

Wine certifications

Consorzio del Vino Chianti Classico.

Organic wine (I.C.E.A. organic certification, EU only).

OK kosher certification (USA), kosher for Passover, 'not mevushal'.

Harvest

The excellent climate during the 2016 year allowed a balanced and constant ripening of the grapes. The grapes were selected specifically for this wine at harvest, from a vineyard with low production, not more than 35 quintals of grapes per hectare (2,47 acres). The grapes were harvested by hand in baskets, and were transported quickly to the winery and gently transferred into the de-stemmer and crusher machine.

Wine-making

All the wine-making processes were done with the control of the temperature and pressure produced in fermentation. After the fermentation, this wine underwent a period of maceration with the skins, and was filtered, without passing in the winepress.

Ageing took place for 30 months of which 24 months in medium-toasted French oak barrels.

This wine was also aged for 18 months in bottle before release.

Wine description

From the organoleptic viewpoint, in general the Gran Selezione has a great structure that, for its provenience, gives superior balance and harmony, depth of flavor and aromatic complexity, all under the unmistakable “Sangiovese” signature. On the palate it combines immediacy of fruit with the fascinating nuances, typical of wines that take long to evolve.

As an excellent expression of a wine made only with Sangiovese grapes, ASSAI is a full-bodied wine with an intense ruby color. During aging in French oak barrels, it reached richness, complexity and the right balance of taste and smell. It is a pleasantly intense wine, fruity and spicy, slightly balsamic on the nose, smooth, consistent and persistent in the mouth.

Serving suggestions

This wine combines perfectly with elaborate meat and game dishes or aged cheeses. This wine can be preserved in the bottle for years, then it is recommended to aerate it before being served.

