

CASTELLO
BANFI

*Pale yellow-straw
in color. Fresh, fruit-
forward bouquet
with notes of pear,
peach, anise,
and honey.*



SAN ANGELO TOSCANA IGT

San Angelo Pinot Grigio is an elegant wine. Lush tropical fruit aromas and flavors, balanced with crisp citrus notes, reflect its unique Tuscan character and distinguish San Angelo Pinot Grigio from its northern counterparts.

SOIL

Yellowish brown, clay topsoil, slightly calcareous.

PRODUCTION TECHNIQUE

Starting with selective grape harvest, the temperature-controlled fermentation (59-64°F) of the free-run juice is immediately followed by storage at a low temperature, which leaves a light and natural effervescence. The wine is bottled a few months after the harvest, before the new year ends.

BOUQUET

Fresh bouquet with notes of pear, peach, anise and honey.

TASTE

Fruity and crisp, very refreshing.

FOOD PAIRING

San Angelo Pinot Grigio is a delightful complement to light dishes, such as grilled vegetables and pasta primavera, as well as a range of seafood. It also makes a superb aperitif.

ORIGIN

Montalcino, Southern
Tuscany, Italy

VARIETIES

100% Pinot Grigio

ANALYSIS

Alcohol	12.5% Vol
Total Acidity	5.3 g/l
Residual Sugar	2.5 g/l

SIZE(S)

750ml 0 80516 04904 5

PACK(S)

750ml 12pk

POGGIO AL TUFO

The vineyards of Poggio Al Tufo were planted with the vision of producing a classic expression of the coastal Maremma region's terroir.



Vermentino 2022

Toscana IGT, Italy

ESTATE

Poggio Al Tufo was the first of the Tommasi Family Estates to be located outside of Valpolicella, where the historical winemaking family is based. Seeing tremendous potential in this coastal stretch of Tuscany, the Tommasi family purchased 163 acres of land there in 1997. Poggio al Tufo is located in Tuscany's coastal Maremma region near Pitigliano, an historical Etruscan city known for its volcanic soils rich in tufo, a specific type of volcanic rock. The estate was the first of the Tommasi Family Estates to be located outside of Valpolicella, where the historical winemaking family is based. Seeing tremendous potential in this once swampy coastal stretch of Tuscany, the Tommasi family purchased 163 acres of land there in 1997. After a meticulous soil and climate analysis, the estate was replanted with selected clones of traditional and international grape varieties. Poggio al Tufo encompasses 3 estates in different areas of the Maremma, each with its own unique microclimate, but all sharing the influence of volcanic soil and Mediterranean breezes.

WINE

This single-vineyard Vermentino exhibits all of the characteristics for which Tuscan Vermentino is renowned, in particular its mineral notes, a result of the volcanic soil on which the vineyards lie. This bright, crisp wine has both wonderful freshness as well as the balanced quality typical of the variety.

VINEYARD

Soil Composition: The vineyard is located in the Alta Maremma region, lying approximately 1,000 feet above sea level, and is characterized by soils that are very rich in volcanic rock. The Mediterranean Sea, lying just 15 miles away, prevents any drastic temperature variations and provides a warm, stable microclimate for the vines.

WINEMAKING

Variety: 100% Vermentino

Fermentation and Aging: The wine sees a 7-day fermentation and 5-month maturation in stainless steel tanks.

Alcohol: 12.5%

TASTING NOTES

A deep straw yellow, with faint green highlights. On the nose it offers intense aromas of ripe and exotic fruits; the palate is delicately fruity, lithe and lively, with a long and nicely tangy finish

IL POGGIONE

90pts JAMES SUCKLING

2022 Brancato Rosato

Made from 100% estate Sangiovese grapes grown specifically for Il Poggione's Brancato Rosato. This wine is crisp and fresh on the palate with a pleasant roundness that pairs perfectly with your fresh produce and authentic Italian cuisine. Made by a 24-hour skin maceration, the production method gives this wine the structure of a young Sangiovese, but with the freshness of a great rosé! The freshness is further enhanced by the screwcap closure.

Appellation:	Toscana IGT
Varietals:	100% Sangiovese
Color:	Salmon with amber highlights.
Aroma:	Floral nose with notes of raspberry, strawberry and spices.
Taste:	Fresh on the palate, but with a pleasant roundness, this rosé flows onto the palate with an expressive core of perfumed cherries, spices and flowers.
Fermentation:	24-hour skin maceration followed by cool fermentation for 25 days at 54°F.
Pairings:	Excellent as an aperitif, Brancato pairs well with seafood, vegetables and soft cheeses.
Alcohol:	12.5%

UPC: 086891-08365-0
SCC: 10086891-08365-7
Case: 12pk

Features

- Bright fruit character and intense flavors.
- Il Poggione is committed to **sustainable viticulture** and **100% estate-grown**, hand-selected fruit, enhanced by the use of organic substances and all natural products.
- **100% young Sangiovese vines** and is by 24-hour skin maceration.

Benefits

- With its bright acidity, tart red fruits and soft, tannic structure, this **Rosato pairs easily with anything** off the grill, as well as salads, roast chicken, pork chops or pizza.
- Appeals to costumers looking for a **quality rosé** to take advantage of the growing trend.
- **Eco-conscious consumers** associate sustainability with quality and seek sustainably made wines.
- Consistent with the **Il Poggione quality** positioning, the 24-hour skin maceration production method for this rosé reassure the consumer that this is a wine of impeccable quality and style.





Rocca delle Macie

FAMIGLIA ZINGARELLI

CHIANTI CLASSICO

DOCG

Varietà delle Uve

Sangiovese 95% e Merlot 5%

Tecnica di produzione

Si ottiene dall'attenta selezione delle uve seguita da una macerazione di 12-14 giorni dei mosti sulle bucce. Concluse le fermentazioni alcolica e malolattica il vino matura in botti di rovere di Slavonia e francese dai 6 ai 10 mesi e affina successivamente per almeno 30 giorni in bottiglia.

Caratteristiche organolettiche

Colore: rosso rubino vivace.

Profumo: fruttato con una nota di leggera speziatura proveniente dal legno usato per l'affinamento.

Sapore: sapido e di buona struttura, con buona persistenza aromatica.

Consigli del produttore

Accompagna egregiamente primi piatti e preparazioni a base di carni bianche e rosse.

Servire a una temperatura di: 16-18 °C.

Grad. Alcolica: 13,5% vol.



CASTELLO
BANFI

Intense ruby red in color with violet reflections. Fresh bouquet with typical varietal characteristics of violet, cherry, and plum. Full and elegant in taste, with a surprisingly long finish.



CASTELLO BANFI ROSSO DI MONTALCINO DOC

Castello Banfi Rosso di Montalcino might be considered Brunello's younger sibling. Made from 100% select Sangiovese clones, Rosso di Montalcino offers rich, forward fruit flavors in a well-structured wine with supple tannins and good acidity for dining.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

Maceration for 7-10 days. Aged 10-12 months, partially in French oak barriques and partially in large Slavonian oak barrels. Additional 6 months of bottle aging.

BOUQUET

Intense, fresh, and fruity with typical varietal characteristics of violet, cherry, and plum.

TASTE

Gentle, full and soft, with surprising length.

FOOD PAIRING

An ideal match with pasta, poultry, beef, and cheese.

ORIGIN

Montalcino, Southern
Tuscany, Italy

VARIETIES

100% Sangiovese,
select clones

ANALYSIS

Alcohol	13.0% Vol
Total Acidity	5.3 g/l
Residual Sugar	0.7 g/l

SIZE(S)

1.5L	0 80516 15252 3
750ml	0 80516 03714 1

PACK(S)

1.5L
750ml 12pk

CASISANO

(Above) The Casisano estate is located in Montalcino between the St. Antimo Abbey and the Val d'Orcia, arguably the most picturesque area in all of Tuscany.



Brunello di Montalcino 2019

Tuscany, Italy

ESTATE

The Podere Casisano is located in the heart of Montalcino, surrounded by spectacularly beautiful vineyards and majestic olive trees. It was first founded in 1990 and subsequently purchased by the Tommasi family of Amarone fame in 2015 to become part of the Tommasi Family Estates, a project that began in 1997 with the fourth generation of the Tommasi family at the helm. Their objective has always been to highlight and showcase the quality and diversity of Italian wines from all over Italy.

WINE

This elegant, traditional style Brunello is produced at a mid-sized estate located in the southern hills of Montalcino, between the towns of Sant' Angelo in Colle and Castelnuovo dell'Abate, one of the most quintessentially picturesque areas in Tuscany.

VINEYARD

Vine Planting: From 9 hectares of vineyards devoted exclusively to the production of Brunello; vines are Cordon Spur-trained and enjoy southeastern exposure. The soils are particularly rich in galestro stone, a typical rock of this territory that is characterized by its dry texture. The special microclimate and concentration of rainfall in the spring through late autumn provide ample moisture to influence growth and flavor in the fruit.

WINEMAKING

Variety: 100% Sangiovese Grosso

Fermentation: 25 days of skin maceration.

Aging: Slavonian oak casks for 3 years, followed by an additional six months of bottle aging.

Alcohol: 14.0%

VINTAGE

In 2019, a rainy and cool spring followed by a very warm summer led to ideal harvest conditions in the beginning of October.

91

JAMESSUCKLING.COM 

"Black cherries and blueberries with walnut and lavender undertones. Medium body with very fine tannins that run the length of the wine and caress every inch of your palate. Fresh and vivid. A wine for the cellar, but already fantastic to taste." - J.S. /2023



il fauno™

D I A R C A N U M

Indicazione Geografica Tipica

T O S C A N A

2021

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 spectacular vintage in the Chianti Classico region. A mild, wet winter provided an optimal growing season. With sufficient water reserves from the rainfall, the vines endured the hot and dry summer well. Noticeable diurnal shifts at the estate are showcased in this near-perfect vintage through lower yields and high-quality grapes expressing vibrant, concentrated acidity and powerful tannins.

TASTING NOTES

The immediate impression of this wine is power. Layered aromas of rose petals, ripe plum and white pepper spice are prominent on the nose. Enticing flavors of black cherry, dark chocolate and licorice explode on the palate upon first taste. Subtle tannins culminate in a fine elegance that is enhanced by lingering flavors of dried cranberries and classic flavors of cigar box and cedar. This impressive wine will continue to delight for years to come.

STATISTICS

COMPOSITION:	35% Merlot	AGING:	French oak, 10-12 months
	35% Cabernet Franc	TOTAL ACIDITY:	5.2 g/L
	25% Cabernet Sauvignon	pH:	3.59
	5% Petit Verdot	BOTTLES MADE:	96,327
ALCOHOL:	15%		



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TENUTA DI ARCENO.

SAN GUSMÉ - CASTELNUOVO BERARDENGA - SIENA