



## Give 'Em the Boot: Wines from the Foot of Italy

*Erik Segelbaum*

Friday, May 16, 2025 - 6:00 p.m. to 8:00 p.m. ET



**RE MANFREDI**

### 2023 BASILICATA BIANCO "BIANCA DEGLI SVEVI" IGT



**Terroir:** Volcanic soil in the hamlet of Pian di Camera, within the municipality of Venosa, on the slopes of the Vulture volcano

**Vinification:** Grapes are hand harvested, sorted and macerated on the skins for 24 hours, and the must ferments at temperatures between 54 F and 57 F. Subsequently, the fermented wine is aged on fine lees for about 2 months

**Appellation:** Basilicata IGT

**Sustainability:** Sustainable Practices

**Soil:** Volcanic

**Winemaker:** Morgan Sean McCrum

**Vineyard Acreage:** 15 acres

**Average Vine Age:** 15 years

**Alcohol:** 13%

**Varietals:** Müller Thurgau and Traminer Aromatico

**Taste Profile:** Fresh and well balanced, displaying a distinctive minerality, tropical scents, and hints of apricots, nectarines, and pineapple. Clean on the palate and refreshing, with a long and persistent finish.

**Food Pairing:** Grilled and pan seared white-fleshed fish, fresh vegetables, cheeses, ideal for summer aperitifs

**Sizes Available:** 750ml

Imported by:





WINEMAKER  
Guido Marsella

REGION/SUBREGION  
Campania (Avellino)  
Iripinia

# GUIDO MARSELLA® VITICOLTORE

## FALANGHINA IGT

*"Guido Marsella is one of the pioneers of the rediscovery and valorization of Fiano di Avellino in the Summonte area of Iripinia, today considered as a cru that gives the wines a well-recognizable and expressive stamp. In 1995, he founded Tenute Marsella, and became the first Fiano producer to release the wines a year after their harvest."*

VINEYARD LOCATION	Guardia Sanframondi, Benevento area
ELEVATION	500 - 700 meters above sea level
SOIL TYPE	Rocky-volcanic soils with limestone-clay subsoil
FARMING PRACTICES	Organic farming practices
AVERAGE VINE AGE	25 years
CASE PRODUCTION	5,000
YIELD	2.5 kg per vine, 2,500 vines per hectare
TRELLIS SYSTEM	Guyot farming system
VARIETAL/BLEND	Falanghina 100%
MACERATION AND FERMENTATION	Cleaned, gently pressed and fermented with native yeasts at a controlled temperature
AGING CONTAINER	Stainless steel with fine lees contact
AGING TIMES	10-12 months in the tank, 10-12 months in the bottle
ALCOHOL BY VOLUME	14%

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## KREOS

### NEGROAMARO ROSATO SALENTO IGT



Kreos is Castello Monaci's only rosé. Kreos is a very versatile, stylish wine with marked acidity. The name recalls the Greek myth of Eos, goddess of the dawn, called "the rosy-fingered goddess" by Homer due to the visual effect of the sky at sunrise.

**VARIETIES**  
Negroamaro.

**PRODUCTION DISTRICT**  
IGT Salento.

**ALTITUDE**  
30 metres above sea level.

**TYPE OF SOIL**  
Calcareous clay soil, siliceous, deep and dry.

**TRAINING SYSTEM**  
Spurred cordon and Guyot.

**HARVEST**  
The harvest takes place early in the morning, in order to preserve as much acidity as possible and to begin fermentation during the coolest hours of the day, thus avoiding leaps in temperature; a further advantage is reduced energy consumption.

**WINEMAKING METHOD**  
After soft crushing and pressing, contact between the must and skins continues for a few hours. It is fermented in special stainless steel vats at a controlled temperature.

**SENSORY PROFILE**  
Bright, concentrated pink colour. Lingering aromas of flowers, cherries, and red berries (raspberries and redcurrants). Velvety, rounded flavour, tangy and mineral, intoxicatingly fresh. A mouthwatering finish with fresh fruit notes lingering on the palate.

**RECOMMENDED CELLARING**  
18 months in bottles laid down in a cool, dark place.

**FOOD PAIRING**  
Perfect with tuna tartare and fish soup with cherry tomatoes. Highly recommended with fish and tomato first courses, and cooked or raw fish.

**ALLERGENS:** Contains sulphites.





## ALTO REALE NERO D'AVOLA SICILIA DOC

### ORGANIC WINE



Alto Reale is a celebration of the hillscapes in the Alcamo area and their majestic elegance. The fruit is grown in various microclimates so bringing out a pleasing freshness and delicate tannins.

#### VARIETIES

Nero d'Avola.

#### CHARACTERISTICS OF THE VINEYARDS

Mainly clay soils at 300-400 metres above sea level.

#### TRAINING SYSTEM

Traditional Guyot and cordon.

#### HARVEST

The grapes are harvested as soon as they achieve full ripeness.

#### WINEMAKING METHOD

The grapes are fermented after long maceration on the skins to ensure optimum extraction of polyphenols and tannins. The result is a structured, soft, harmonious wine.

#### AGEING

Maturation takes place in steel and partly in oak barrels, to enhance the characteristics of harmony and complexity that this variety can express.

#### SENSORY PROFILE

Intense ruby colour followed by pervasive aromas, paving the way for an approachable yet powerful profile, unobtrusive tannins and delicate acidity.

#### RECOMMENDED CELLARING

3 years.

#### FOOD PAIRING

Chicken and other poultry (guinea-fowl, duck, turkey), roast white meats and mature cheeses.

**ALLERGENS:** Contains sulphites.



375 ml    750 ml    1,500 ml  
Magnum



*Wines with hints of music and poetry*

# VERBO RED

DOC AGLIANICO DEL VULTURE

ALCOHOL	14.5%
GRAPE VARIETY	100% Aglianico del Vulture
VINEYARD TRAINING	Espalier
PRODUCTION AREA	North-eastern part of the Province of Potenza delimited by the production disciplinary which includes the territory of n. 15 Municipalities, especially in the Municipality of Venosa Città di Orazio
AGE OF VINES	10 - 20 years
PRODUCTION PER HA	7 - 9 tons
VINEYARD ALTITUDE	400 - 550 meters
HARVEST PERIOD	From 10 to 30 October
HARVEST METHOD	Selection of the grapes, harvested by hand in the early hours of the morning and immediate transport of the same to the cellar.
VINIFICATION	In small fermenters and skin maceration at a controlled temperature from 23 - 26 ° C, completion of the alcoholic and malolactic fermentation in stainless steel tanks.
AGING	Aged in oak barrels for 12 months
<b>TASTING NOTES</b>	
VISUAL	Intense ruby red color with slight garnet reflections.
BOUQUET	Vinous bouquet with a delicate scent of currant, moderately spicy.
TASTE	Dry, savory and persistent flavor, very pleasant in its harmony.
FOOD PAIRINGS	Classic roasts, Mediterranean first courses, game and aged cheeses.
SERVING TEMPERATURE	About 16 - 18 ° C

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## LACRYMA CHRISTI

### Vesuvio Rosso DOC

Mastroberardino  
1877

*A wine with a prestigious name, whose origins are lost in legend: God cried finding the Gulf of Naples, a strip of heaven stolen by Lucifer, and in the place where his tears fell, Lacryma Christi vines grew.*

**Region:** Campania, Italy.

**Grapes:** 100% Piedirosso.

**Vineyard:** Located in the Vesuvian area.

**Soil:** Volcanic, loose, rich in mineral elements, well-drained.

**Vinification:** Grapes are crushed and pressed. Fermentation for about 15 days at controlled temperatures.

**Aging:** A couple of months in bottle.

**Tasting notes:** Ruby red color. Cherry and plum aromas, supported by spicy notes of pepper and clove, mineral nuances and a peculiar smoky note. Delicate, with great drinkability and freshness, it also offers fruity and spicy notes.

**Pairings:** Pizza, tomato sauce pasta, red meat, aged cheese.

**Serving temperature:** 12°C/53°F.



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#### TASTING NOTES

Dense ruby red color with intense bouquet of ripe berries, flowers, figs, and almost sweet tannins on the finish.

## Feline Zinfandel

COUNTRY	ABV
Italy	15%
REGION	VARIETALS
Puglia	Zinfandel

APPELLATION  
DOC Primitivo di Manduria

#### WINERY

Gregory Perucci is pioneering in every way. He was the first to champion the Primitivo grape in the Puglia region, previously only used to produce cheap bulk wine, and the first to commit serious effort to studying the many facets of the area's different soils. Gregory has since made a name for himself internationally for his research organization Accademia dei Racemi. They focus only on old native grapes, mostly unknown and underrated on the market. The most important results were achieved on the Malvasia Nera, and, recently, Verdeca and Vermentino. The estate is proud to have a new event space in Manduria—"Spacio Primitivo"—at which to host tastings and grander events.

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