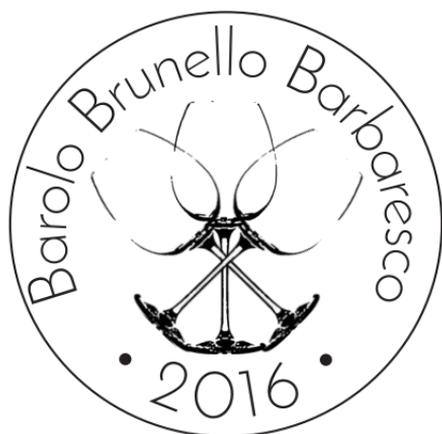




THE
BAROLO
BRUNELLO
BARBARESCO
EVENT

2016



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PIEDMONT

Piedmont is located in the most northwestern area of Italy, bordered by the Swiss, French, and Maritime Alps which surround two-thirds of the region. Seasons can be extreme with abundant winter snows and hot, arid summers. While ranked 7th in overall wine production, Piedmont is the number one area for officially classified DOC and DOCG wines in Italy. There are no wines from the region that are designated IGT.

While Barolo and Barbaresco are the most noted wines of the region -- often referred to as the King & Queen of Italian wines -- the Piedmontese also make fabulous Langhe blends, well known within the region, which are growing in recognition outside of Italy. Often combining native grapes (sometimes with Cabernet and/or Merlot), these structured wines provide wonderful alternatives for earlier consumption. There are also numerous wines produced from indigenous grapes that are gaining a lot of popularity in the United States. Barberas and Dolcettos are examples of everyday wines that are beautifully made, but are far less expensive, making them great values.

BAROLO

Barolo takes its name from a small village of about 700 people in Langhe. Currently, there are eleven communes that are included in the production area of Barolo including: Barolo, La Morra, Monforte, Serralunga d'Alba, Castiglione Falletto, Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco and Roddi. The movement to protect and regulate Barolo began in the late 18th century, but it was not until 1926 that the Consortium for the Defense of Barolo and Barbaresco was created to protect these native varietals. In 1966 Barolo was granted DOC status, followed by DOCG status in 1980.

Regulations for the vinification of Barolo starts with the grape and the vineyards. All Barolo must be made from 100% Nebbiolo. Vineyards producing the Nebbiolo grape must fall within one of the eleven communes and can only have 3,300 vines per acre, however many producers limit this number even further to increase quality. There are also specific aging regulation for the wine. For Barolo, the wine must be aged for 36 months, 18 of which must be in wood, and for Barolo Riserva, the wine must be aged for 60 months, 18 of which must be in wood. Both wines are required to have a minimum of 12.5% alcohol content.

BARBARESCO

Barbaresco, the wine, comes from Nebbiolo grapes grown near the towns of Barbaresco, Treiso, and Neive, as well

as part of the area near the Alba municipality. Barbaresco was one of the first wines in Italy to receive a DOC status in 1966 and in 1980 the wine received DOCG status.

Barbaresco tends to be a slightly more obscure wine than Barolo, but has increased in popularity since the 1960's. Barbaresco must be aged a minimum of two years, one of which must be in wood, and the Barbaresco Riserva requires four years of aging. Both Regular and the Riserva must have a minimum alcohol content of 12%. Barbarescos tend to have an intense ruby color that will lighten to a brick color with age. The bouquet should be complex with layers of fruit and floral notes. Notes of spices, vanilla, and hazelnuts are also common in this wine.



 Marcarini (La Morra)	1- Brunate - historic cru	11 ac (985 ft a.s.l.)
	2- La Serra - historic cru	7.5 ac (1,245 ft a.s.l.)
 Poderi Luigi Einaudi (Dogliani)	1- Costa Grimaldi	10 ac (1,000 ft a.s.l.)
	2- Cannubi - historic cru	6.3 ac (720 ft a.s.l.)
 Bongiovanni (Castiglione Falletto)	1- Barolo	5 ac (1,150 ft a.s.l.)
 Conterno Fantino (Monforte d'Alba)	1- Vigna del Gris	3.7 ac (1,080 ft a.s.l.)
	2- Sori Ginestra - historic cru	5 ac (1,150 ft a.s.l.)
 Ca' Rome' (Barbaresco)	1- Maria di Brun	16.1 ac (1,180 ft a.s.l.)
	2- Rio Sordo	4.5 ac (1,115 ft a.s.l.)
	3- Rapet	4.87 ac (1,804 ft a.s.l.)
	4- Ceretta - historic cru	14.3 ac (1,900 ft a.s.l.)

BONGIOVANNI

Region:	Piedmont
Owner:	Davide Mozzone
Winemaker:	Davide Mozzone
Established:	1950
Location:	Castiglione Falletto
Province:	Cuneo

The Bongiovanni farmstead (“cascina” in Italian; pronounced ka-shee’-nah) dates back to the early 1950s, when it was purchased by Giovanni Bongiovanni, a grass roots man with a profound instinct for soil potential. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland: he struck gold, yet died before he could bottle his own wine. The estate was left to his daughter Olga, and it grew to cover premier hillside vineyards of Langhe. Grapes were all indigenous varieties with one noble “foreigner,” Cabernet Sauvignon. The latter – and a good number of other innovations – were due to Olga’s young nephew and winemaker, Davide Mozzone, who has also taken total surface under vine to the present 15.3 acres. Assisted by a top agronomist, Gian Piero Romano, Davide has styled the Bongiovanni range for the modern palate, while at the same time eliciting every ounce of character and extract from the unique langarolo terroir. Winery philosophy: minimizing outside intervention, maximizing character and steering clear of stereotyped wines.

WINES

ARNEIS LANGHE DOC 2015

100% Arneis from the districts of Govone and Diano. Guyot-trained vines cover a little under 2.5 acres and are 8-10 years old on average, planted with a density of 1,620 per acre. Light straw yellow with delicate, fruity aromas of pear and white peach that evolve to complex, floral notes with hints of aniseed.

BARBERA D’ALBA DOC 2013

100% Barbera from Diano and Monforte. Clayey soil and densely planted (1,620 per acre), low Guyot-trained, 10-15 year old vines covering 1.9 acres. Aged in French oak barriques for 12-18 months followed by one year in stainless steel before release. Unfiltered. Purple red in color with fruity aromas mix with the toasted notes of élevage, resulting in something like cherries in alcohol and chocolate.

BAROLO DOCG 2012

100% Nebbiolo from a small vineyard in Castiglione Falletto five acres in size. The soil is clayey with vines averaging 30 years with a southeasterly exposure. Harvest takes place after mid-October. After 24 months of aging in French barriques, the wine is bottled with no filtration and rests for three months. Red with garnet reflections, very complex bouquet of raspberries, strawberries, and mint. A very long finish with wonderful tannins.

BAROLO "PERNANNO" DOCG 2012

100% Nebbiolo, from one particular plot within the estate's finest vineyard. The grapes are left on the vines for several additional days after the regular Barolo is harvested, for greater concentration. The wine is aged in French barriques (225-liters) for approximately 24 months, followed by three months' bottle age before release. The percentage of new and used oak employed is established after analyzing the wine post-fermentation. Intense crimson color with garnet hues. Very complex bouquet, notes of tobacco and mint confirmed on the rich, explosive palate combining magnitude, power, finesse and softness.

DOLCETTO D'ALBA DOC 2014

100% Dolcetto from Monforte d'Alba, and Castiglione Falletto. A minuscule crop of 1.2 tons per acre from 10-30 year old vines, the soil is clayey with an eastern exposure. The grapes are vinified in stainless steel, micro-oxygenated and left to mature for nine months before bottling. Purplish red color; very delicate, floral bouquet reminiscent of violets; full and lush on the palate, with a sweet almond finish.

ROSSO DELL LANGHE "FALETTO" DOC 2013

70% Cabernet Sauvignon, 20% Barbera, and 10% Nebbiolo. Aged in new and used French oak barriques for 12-18 months, then bottle aged for three months. This is the estate's only blend that will vary from year to year, as Davide orchestrates a given vintage's subtle variations and harmonies. Very deep purplish red. A rich bouquet that ranges from black pepper to sweet yellow bell pepper, later. Luscious and clean on the palate, technically impeccable.

CA' ROME'

Region:	Piedmont
Owner:	Romano Marengo
Winemaker:	Romano & Pino Marengo
Established:	1980
Location:	Barbaresco
Province:	Cuneo

Ca' is short for "Casa": home. It is right at the top of a Langhe hill, surrounded by an endless vista of gently sloping country. This Langhe hill is Rabajà, one of Barbaresco's historical crus. Here, after three decades of selecting fine wines, Romano set up a winery of his own in 1980, styling the range himself, and taking production to a yearly average of 2,500 cases.

In 2002 the cantina was enlarged with two new subterranean areas. One of them is now the barrique cellar, while the other houses the Slavonian oak barrels and a section where wines are bottle-aged. The vineyards' total surface is now a little over 17 acres, partly located on the historic Barbaresco cru of Rabajà, partly on the Rio Sordo cru, famous for producing Barbarescos of great finesse; and finally, in Barolo territory, on the Serralunga cru, renowned for structure and magnitude. The cornerstones of the Ca' Rome' philosophy are the rigorous grape selection, state-of-the-art vinification, and attentive élevage in oak.

WINES

BARBARESCO "CHIARAMANTI" DOCG 2013

100% Nebbiolo. This is the latest addition to the Marengo range, though from a very old single vineyard. The wine is aged 12 months in barriques plus 12 months in Slovenian oak. The result is a deep garnet gem whose rich bouquet recalls licorice, red berries, brushwood, violets, cinnamon and cloves confirmed on a full, well balanced palate showing complex flavors of ripe fruit and a persistent finish.

BARBARESCO "SÖRÍ RIO SORDO" DOCG 2013

The name means the "sunny side" of the Rio Sordo terroir. 100% Nebbiolo Michet planted in 1969. The wine is aged 12 months in barriques, plus 12 months in Slovenian oak. Deep garnet red with dark ruby hues and a complex bouquet of wild roses, violets, licorice, berry fruit, cinnamon, cloves.

BARBARESCO "MARIA DI BRUN" DOCG 2012

100% Nebbiolo. A special selection of late-ripening Nebbiolo Michet grapes, released in top years. This wine is dedicated to Romano's mother, Maria di Brun. The wine is aged 12 months in barriques, plus 24 months in Slovenian oak. Beautiful, deep garnet color. A very intense, persistent bouquet, that is complex, ample and elegant, with notes of violets and brushwood.

BAROLO "CERRETTA" DOCG 2012

100% Nebbiolo of the homonymous single vineyard, planted in 1961 within the Serralunga cru. Aged 12 months in barriques, plus 12 months in Slovenian oak. Intense garnet with subtle coral reflections, the wine has a complex, ethereal, ample bouquet, reminiscent of fruit, tobacco, licorice, roses, violets, and vanilla.

BAROLO "RAPET" GOLD LABEL DOCG 2012

100% Nebbiolo from the Serralunga cru, planted in 1972 and renowned for its structure. Aged 12 months in barriques followed by 12 months in Slovenian oak to enhance and fine-tune its intrinsic character and elegance. Intense garnet with ruby hues, the wine has an elegant bouquet of underbrush, dried roses, ripe fruit, floral and spicy notes. Full-bodied, with a silky texture, intense flavors, perfectly balanced components, and sweet tannins and flavors.

CONTERNO FANTINO

Region:	Piedmont
Owners:	Claudio Conterno & Guido Fantino
Winemakers:	Guido Fantino & Fabio Fantino
Established:	1982
Location:	Monforte d'Alba
Province:	Cuneo

This classic Langhe winery, founded in 1982, testifies to the talent and vision of Claudio Conterno and his friend and business partner, Guido Fantino, who styles the wines together with his son, Fabio. French oak barriques and new wood marry Piedmont's own, blockbuster structure, opulent, tightly knit texture, magnificent tannins and rich, layered flavors. Today, the property comprises 57 acres under vine. The soil is composed of sand, silt, and clay with a gradient of 20–35%, and vine age is 15–40 years. It is in the vineyards, under Claudio's careful tutelage, that the quality cycle truly begins. The estate's original nucleus is cru Ginestra: a historical one for Barolo, documented as far back as the 1800s. In 1989, Guido and Claudio acquired terrain from the nearby area of Bricco Bastia, within the commune of Monforte d'Alba, where they eventually built a state-of-the-art new winery. This new location is scenically set, dominating the most ancient section of Monforte and overlooked by the majestic sweep of the Alps all around. The subsequent years continued in the same vein: cru by cru, with an aim towards expressing the individual terroirs fully and faithfully.

WINES

CHARDONNAY DELLE LANGHE "BASTIA" DOC 2014

100% Chardonnay. The wine is barrique-fermented and aged for 12–14 months in small Allier oak barrels. Crystal-clear, deep straw yellow. A delicate nose with fragrant hints of banana, butter, honey, and yellow flowers, well-knit by unobtrusive wood. Soft, savory and nicely crisp on the palate.

BARBERA D'ALBA "VIGNOTA" DOC 2014

100% Barbera d'Alba. The wine is aged in small, French oak barrels for eight to ten months. Intense notes of raspberry jam. The wine has just the right softness complemented by great acidity. Structured and well balanced, with a freshness that makes it truly appealing and enjoyable.

BAROLO "MOSCONI" DOCG 2012

100% Nebbiolo. The wine is aged 24 months in French oak barriques, followed by 12 months in the bottle. Deep garnet in color, fruity bouquet recalling brushwood, berry fruit, briar rose; gorgeous structure, ripe, rich tannins, complex, and austere.

BAROLO "SORI GINESTRA" DOCG 2012

100% select Nebbiolo cru from southerly exposed vines on Ginestra's marly, calcareous terrain, conducive to remarkable structure and cellar life. The wine is aged 24 months in French oak barriques, followed by around 12 months in the bottle. Deep garnet ruby red; powerful, lingering nose conjuring up fruit of the forest and dog-roses. Rich, dry, and packed with body.

BAROLO "VIGNA DEL GRIS" DOCG 2012

100% Nebbiolo, from the Ginestra cru and another vineyard. The wine is aged 24 months in French oak barriques, followed by 12 months in the bottle. Dark ruby red, tending to garnet. Elegant bouquet, clearly showing red fruit, especially blackberry. Soft, nicely balanced taste, with well proportioned acidity and tannins.

DOLCETTO D'ALBA "BRICCO BASTIA" DOC 2014

100% Dolcetto. The wine ages eight months in stainless steel before bottling. Very intense ruby red, with purple highlights. Nice lingering nose, showing ripe raspberries. Appealing, soft flavor, with a finely bitterish aftertaste.

NEBBIOLO DELLE LANGHE "GINESTRINO" DOC 2014

100% Nebbiolo. The wine is aged for eight to ten months in 2nd year French oak barriques. Very bright ruby red with garnet highlights. Appealing, lingering bouquet with hints of dog-roses and peach stones. Nice and round on the mouth, with perfectly balanced varietal tannins.

ROSSO DELLE LANGHE "MONPRÀ" DOC 2013

50% Nebbiolo and 50% Barbera. Aged for 18 months in small oak barrels. The blending of the two wines is performed just before bottling, which is followed by six months aging in the cellar. Dark, dense garnet red. A very elegant and appealing wine, with a warm, toasted nose featuring leather, barley, coffee and strawberry jam. Soft, warm entry on the palate.

Region:	Piedmont
Owner:	Einaudi Family
Consultant:	Lorenzo Raimondi
Established:	1897
Location:	Dogliani
Province:	Cuneo

It all began in 1897, when 23-year-old Luigi Einaudi (who was to become Italy's first President in 1948) purchased the first of the Einaudi estates (poderi) at San Giacomo, near Dogliani, in the heart of Dolcetto country. Today, his great-grandson Matteo Sardagna orchestrates production with technical director, Lorenzo Raimondi, and winemaker, Beppe Caviola. Some of the region's finest vineyard sites are assembled under the Einaudi umbrella. Today, the total surface area of the property, which is made up of twelve farmsteads, is 358 acres, 111 of which are under vine.

The vineyards, in turn, are subdivided into seven terroirs. Four of these are in Dogliani (four hills, one of which is the Vigna Tecc cru and another the premier area of San Luigi). The underground winery, located near the Vigna Tecc cru was renovated between 1993 and 2001. During that time, the winery was gradually doubled in size and includes state-of-the-art barrels and barrique cellars, sophisticated humidity and temperature control systems, and a new generation bottle cellar stocking over 240,000–270,000 bottles.

WINES

BAROLO "CANNUBI" DOCG 2012

100% Nebbiolo, from the superstar cru, Cannubi. 50% of the wine is aged in large barrels 30 months; the other half stays in barriques for 18 months (30% new barrique, 70% 2nd and 3rd year barrique) and then moves to large barrels for 12 more months. After blending and bottling, the wine is bottle aged for eight to nine months. A brilliant garnet red color, which over time acquires shades of amber with aromas of red fruits and spices. Great texture and velvety body that ends with a final perfume of intense spices.

BAROLO "TERLO VIGNA COSTA GRIMALDI" DOCG 2012

100% Nebbiolo. This is a choice selection of the finest Nebbiolo grapes from the homonymous vineyard within the Terlo cru planted in 1962. Only about 20% of the grapes are cherry-picked for Costa Grimaldi. 50% of the wine is aged in large barrels 30 months; the other half stays in barriques for 18 months (30% new barrique, 70% 2nd and 3rd year barrique) and then moves to large barrels for 12 more months. After blending and bottling, the wine is bottle aged for eight to nine months. Garnet red and amber tones, with an intense and enveloping perfume, full-bodied but smooth tannins, and a long spicy finish.

BAROLO "TERLO" DOCG 2012

100% Nebbiolo. 50% of wine is aged in large oak barrels for 30 months. The other 50% is aged in barriques for 18 months and oak barrels for 12 months. 50% of the wine is aged in large barrels 30 months; the other half stays in barriques for 18 months (30% new barrique, 70% 2nd and 3rd year barrique) and then moves to large barrels for 12 more months. After blending and bottling, the wine is bottle aged for eight to nine months. Great body on the palate, austere and velvety. With time it becomes more complex and structured.

DOGLIANI DOCG 2014

100% Dolcetto. Matures for one year in stainless steel vats previous to release. The wine can be enjoyed quite young and is ruby red in color, fruity aromas, good body, intense, fresh berry and underbrush flavors with an almond nuance on the finish.

DOGLIANI SUPERIORE "VIGNA TECC" DOCG 2013

100% Dolcetto. After fermentation in stainless steel the wine is aged in large oak barrels for ten months. A high quality wine with a deep ruby red color and shades of violet, fresh, rich, fruity bouquet, full bodied with intense fragrances of woodland, pleasantly tannic and with an almond in the final note.

ROSSO DELLE LANGHE "LUIGI EINAUDI" DOC 2011/2012

30% Cabernet, 30% Nebbiolo, 20% Merlot, and 20% Barbera. The four wines that make up the blend are aged separately for 18 months and are then blended and aged in steel tanks for an additional few months. Intense garnet red color, with a pleasing aroma of cooked plums and blackberries, with an underlying hint of vanilla. Full bodied with a rich tannic structure, soft with an intense fruity taste and balanced, elegant, spiced final note.

GAUDIO BRICCO MONDALINO

Region:	Piedmont
Owner:	Mauro Gaudio
Winemaker:	Mauro & Beatrice Gaudio
Established:	1973
Location:	Vignale Monferrato
Province:	Alessandria

The calcareous, marly hills of Monferrato are slightly northeast of Alba's rolling Langhe country, between Asti and Alessandria. Here, the Piedmontese dialect and cuisine acquire distinct accents, winemaking favors such intriguing natives as Barbera and Grignolino. Maestro of both is Mauro Gaudio of Bricco Mondalino.

The winery takes its name from the highest point of the Mondalino hill ("bricco" or "bric", in Piedmontese). At 984 feet above sea level, the house and grounds, now 44.5 acres under vine, offer a glorious view of the Monferrato appellation, sweeping across terraced vineyards, tiny villages and manicured land right up to the Alpine mountains in the distance. The Gaudios belong here, as deeply rooted as their oldest rootstock; estate-bottling since 1973, making wine as far back as two or three centuries ago (written records have not been found). In addition, Beatrice who graduated with a degree in Viticulture and Enology from Alba University in December 2011 is now firmly established as the co-winemaker.

WINES

BARBERA D'ASTI "IL BERGANTINO" DOCG 2013

100% Barbera, from 41 year old Barbera vines on premier locations. Vignale Monferrato is considered the ideal home for Barbera which produces the power and magnitude of Gaudio Bricco Mondalino's finest and oldest stock. The vines yield minuscule, highly concentrated crops which are macerated on the skins for 20 days, then fine-tuned for a year in barriques of Allier oak. The wine is aged 12 months in French oak barriques. Very deep garnet, ample, intense bouquet of ripe cherries, nuts and vanilla confirmed on the sumptuous, full-bodied, round and lingering palate.

BARBERA DEL MONFERRATO SUPERIORE DOCG 2014

85% Barbera and 15% Freisa from well exposed vines on elevated, calcareous terrain geologically deriving from an ancient seabed, thus rich in fossils. The wine is aged in Slavonian oak for six to eight months previous to a further year in the bottle. Dark ruby in color, with gobs of sweet plum and cherry fruit, mellow and opulent. Cellar life is up to six years.

GRIGNOLINO DEL MONFERRATO "BRICCO MONDALINO" DOC 2014

100% Grignolino. Monferrato's most classic wine, Grignolino del Monferrato Casalese is exclusively produced between the Province of Asti and Casale. Vignale Monferrato is exactly midway between the two, and its terroir is conducive to outstanding class and depth. This 100% varietal additionally comes from the estate's finest, best exposed vines and select, late-harvested grapes – showing remarkable richness and extract. Ruby red color, the bouquet integrates spice and fruit with distinct elegance and a crisp, palate-cleansing texture that is a fine match for the entire meal. Cellar life is up to four years.

MALVASIA DI CASORZO "DOLCE STIL NOVO" DOC 2015

100% Malvasia Rossa. The grapes come from a single vineyard, covering 3.7 acres that is entirely dedicated to Malvasia Rossa, the area's unique native grape. The soft-pressed juice undergoes partial fermentation in stainless steel autoclaves until it reaches 50% residual sugar, resulting in a sweet wine with an alcohol content of 5-6% by volume instead of the wine's potential 11-12% alcohol content. Fizzy and light ruby in color, the bouquet has beautiful floral aromas reminiscent of fresh rose petals, while the palate is sweet yet fresh and crisp, and never palls. Should be served chilled as an aperitif or with dessert, and is a match made in heaven with strawberries or berry fruit salads.

Region:	Piedmont
Owner:	Manuel Marchetti
Winemaker:	Armando Cordero
Established:	1850s
Location:	La Morra
Province:	Cuneo

Manuel Marchetti and his late wife, Luisa, have been in charge of the family winery, since 1990, with Manuel responsible for sales & promotions, and consultant oenologist Armando Cordero orchestrating the wines. Founded by Luisa's great-great-great-grandfather, the estate was one of the very first in the area to designate single vineyards on its labels as early as 1950. The property covers 62 acres, 42 of which are under vine. One of Marcarini's superb, historical crus is 150 years old Boschi di Berri, whose Dolcetto vines are among the oldest in Italy, having survived Phylloxera and maintained indigenous rootstock. The Marchettis' varietal map (except the Shiraz) is almost exclusively native to the Langhe hills. The Nebbiolo grapes for Barolo are grown within the estate's original nucleus, high on the rolling terroir of La Morra: two celebrated, contiguous crus, Brunate and La Serra. The building itself (adjoining a medieval tower) goes back to the 1700s: the cool, ancient underground cellars provide an ideal environment for the wines' classic *élevage*. The exceptional vineyards – all estate-owned – are the true heart of the winery. The superb locations, steepness of the slopes and nature of the terrain, exposure to the sunlight, exceptional microclimate, are not only conducive to top wines, but to non-aggressive, natural vineyard management.

WINES

ROERO ARNEIS DOCG 2014/2015

100% Arneis. The wine does not sojourn in wood so as to maintain the variety's unique aromas and freshness. Straw yellow with golden reflections, its bouquet is ample and intense, recalling fresh fruit, acacia flowers and honey. On the palate, it is well balanced, fresh and flavorful, with good structure and silky texture.

BARBERA D'ALBA "CIABOT CAMERANO" DOC 2014

100% Barbera. Aged six to nine months in small barrels of Slavonian and French oak which adds fascination to this Barbera grown in the hills around Alba. Deep garnet color with warm reflections of ruby; the nose shows moderate presence of Danubian wood, dry and full on the palate, with well integrated acidity; round and well balanced.

BAROLO "BRUNATE" DOCG 2012

100% Nebbiolo from a single vineyard. The Brunate cru is one of the most famous in Barolo and expresses the elegance of La Morra to perfection. Élevage is two years in barrels of Slavonian oak. Garnet color with slight orange reflections, the bouquet is characteristic of the Brunate cru with spicy, balsamic notes as well as incense, sage leaves, licorice, and beeswax.

BAROLO "LA SERRA" DOCG 2012

100% Nebbiolo from a single vineyard. An important characteristic of the La Serra terroir is its remarkable drinkability when the wine is young, making this an ideal restaurant wine. The wine is aged for two years in Slavonian oak followed by one year of bottle aging. Deep, garnet color, with very slight orange hues. Floral and gentle on the palate while retaining all the stature of Barolo.

DOLCETTO D'ALBA "FONTANAZZA" DOC 2014

100% Dolcetto made in a traditional manner with no oak aging. Ruby red with pleasing violet reflections, the wine has a fresh, vinous, fruity bouquet, with unmistakable notes of sweet spices. These aromas are confirmed on the palate, enhanced by moderate, refreshing acidity; dry, pleasant flavors with a bitterish, almond nuance.

NEBBIOLO DELLE LANGHE "LASARIN" DOC 2014

100% Nebbiolo produced from the grapes grown in the youngest Barolo vineyards and, in particular, from the ancient Nebbiolo vineyard in the Roero region. The wine presents itself with a beautiful, not intense ruby red color. Its full nose recalls flowers, raspberries and blackberries; in the mouth it is balanced, velvety and enjoyably tannic.

MOSCATO D'ASTI DOCG 2015

100% Moscato d'Asti. Brilliant straw yellow color with green hues; its delicate white froth yields extremely fine, persistent perlage. The bouquet is distinctively fresh and fragrant, exuding floral and fruity aromas with notes of acacia honey; sweet and aromatic on the palate, with the musky sensations typical of Moscato grapes and a very long, intense finish.

*ALSO PRODUCES DOLCETTO "BOSCHI DI BERRI" DOC

TUSCANY

Tuscany continues to charm and enchant the world over while books and films are forever trying to capture the beauty and mystique of the region. With its rich history, art, music, food, and wine, there is very little to disappoint. Brunello is considered one of the most prestigious Italian wines, and Brunello di Montalcino and Rosso di Montalcino live up to that reputation.

BRUNELLO

Brunello's homeland and namesake is in the town of Montalcino in Tuscany. The appellation is small compared to others in Tuscany at only 59,309 acres, and of that area only 15% of it is under vine. It is thought that Brunello has existed, in some form, since the 14th century, but it was not until 1865 that Brunello was recognized as an award winning wine at a fair in Montalcino. For most of its existence Brunello has been an extremely rare wine. In fact, there were only 11 producers of Brunello in 1968 when the wine was granted its DOC status. It later went on to receive a DOCG status in 1980.

The regulation of Brunello di Montalcino is strict in order to preserve the integrity and quality of the wine. The wine must be produced in the Montalcino area and may only contain Sangiovese grapes.

In addition to grape varieties and production area regulations, Brunello has requirements for aging too. Brunello must be aged for five years, six years for Riservas, before they may be released into the market. Of that period at least two years must be spent in oak barrels and at least four months in bottle. Both Brunello and Brunello Riserva must have a minimum alcohol content of 12.5%.



- | | |
|---|---|
| <p> Costanti</p> | <p>1- Colle al Matricese 20 acres (m. 400/450 a.s.l.)</p> <p>2- Montosoli 10 acres (m. 350 a.s.l.)</p> <p>3- Calbello 10 acres (m. 300/320 a.s.l.)</p> |
| <p> Fuligni</p> | <p>1- New Vineyard 7 acres (m. 350 a.s.l.)</p> <p>2- Ginestreto 5 acres (m. 350/430 a.s.l.)</p> <p>3- San Giovanni 3.7 acres (m. 350/430 a.s.l.)</p> |

Region:	Tuscany
Owner:	The De Ferrari Family
Winemaker:	Maurizio Castelli & Mary Ferrara
Established:	1962
Location:	Montalcino
Province:	Siena

The very “nobile” estate of Paola De Ferrari Corradi (founded in 1962; first *Vino Nobile* vintage: 1967) is located on one of the area’s finest crus, Cervognano, which is southeast of Montalcino, facing the Valdichiana and is well known for its hallmark combination of elegance and power. For more than four decades, Paola, flanked by sons Luca and Nicolò, has chosen the hard way: absolute rigor and loyalty to quality and terroir. This resulted in an unbroken track record of vintage-to-vintage consistency. If anyone can pinpoint just one property that led the way to making *Vino Nobile* a modern classic, that property is, without a doubt, Boscarelli.

Today, the latter includes 44.5 acres under vine on the Cervognano hillside. Further acreage is in the pipeline, for Paola purchased a second homestead in Cortona, several miles northeast of Montepulciano. The long-term plan is to bring this second property’s vineyard surface to 25 acres in total.

WINES

ROSSO DI MONTEPULCIANO “PRUGNOLO” DOC 2014/2015
90% Sangiovese and 10% Mammolo from younger estate owned vineyards. After destemming and soft pressing, the grapes ferment in stainless steel vats. The wine matures in cement tanks for a few months before bottle aging. The wine is released about nine months after harvest. Filtration is carried out before bottling. Brilliant ruby red, with a fresh fruity and floral bouquet of iris, violets, plums, blueberries, Briar rose and brushwood, confirmed on the consistent, fragrant palate, rich in pure Sangiovese character.

VINO NOBILE DI MONTEPULCIANO “IL NOCIO” DOCG 2011

This single vineyard selection is a landmark wine for the appellation: 100% Sangiovese, aged 18–24 months in Allier and Slavonian oak casks (5 and 10-hl.) and three to six months in the bottle. Intense ruby with garnet hues, this wine has a classic bouquet of blueberries and plums that evolves into iris and violets with aging. On the palate, the wine is full, lush, elegant, and fruity with complex, layered notes of ripe fruit and a very long finish.

VINO NOBILE DI MONTEPULCIANO DOCG 2013

85% Sangiovese and 15% Canaiolo, Mammolo, and Colorino. The wine ages in casks of Slovenian oak or French Allier, for 18–24 months. A light filtration is carried out before bottling, if necessary. Deep ruby with garnet hues, this wine has a lovely nose of dried herbs, leather, earth, vanilla, violets, iris, and strawberry. There is flavorful fruit on a palate made supple and appealing by the silky tannins and a black cherry finish.

VINO NOBILE DI MONTEPULCIANO RISERVA DOCG 2011

90% Sangiovese, 5% Merlot, and 5% Cabernet Sauvignon from 25–27 year old vines with a density of 2,000–2,200 vines per acre. After its malolactic fermentation, the Riserva ages 28–32 months in barrels of Allier and Slavonian oak, varying in capacity. Brilliant, deep ruby with garnet hues; the complex, layered bouquet recalls blueberries and plums in youth, and iris and violets after some aging. The bouquet is confirmed on the lush, full palate, exuding elegance and fruity richness.

Region:	Tuscany
Owner:	Neil & Maria Empson, Alessandro & Antonietta François
Winemaker:	Franco Bernabei
Established:	1981
Location:	Greve in Chianti
Province:	Florence

The story of this superb Tuscan Cabernet began on a singular note, when the very first vintage was wiped out by wild boars. The episode inspired Neil & Maria Empson to call their most exclusive proprietary brand “Cignale” which means “Wild Boar” in ancient Tuscan.

Maria Empson (an artist under her maiden name of Maria Gemma) created the six original label designs portraying the wine’s first fans, and once the vineyards were effectively enclosed, the wine took off. Neil, Maria, and longtime friend Alessandro François had planted the vines – mostly Cabernet Sauvignon and a small percentage of Merlot – in February 1981, on three locations near Greve, one of Tuscany’s finest wine districts. Together, the sites cover seven and a half acres of schist, clay, lime, and sand at 1,475-1,640 feet above sea level. The soil here is abundant in nitrogen, key element to structure and consequently cellar life. Ideal clones have been selected for this exceptional terrain, with south/southwest exposure, and the crops are tiny, less than one ton per acre (just over 20 hectoliters per hectare): a totally uneconomic yield, yet absolutely worth it.

WINES

CIGNALE COLLE DELLA TOSCANA CENTRALE IGT 2010

90% Cabernet Sauvignon and 10% Merlot. Only 65% of the free-run juice is used, and parts of the press-run are then blended back into the mass. After harvesting the grapes macerate on the skins for 21 days at 82.4° F. The wine ages in barriques for 20-24 months, After a further year it is clarified with egg whites and unfiltered at bottling, followed by at least six months of bottle aging. Deep, dark ruby in color; spicy bouquet of cedar wood, black cherry, wild strawberry, black currant, and subtle notes of well integrated new oak. On the palate, rich, harmonious, concentrated, powerful and intense, beautifully structured, with polished tannins and a long, silky finish.

Region:	Tuscany
Owner & Winemaker:	Andrea Costanti
Consulting Enologist:	Vittorio Fiore
Established:	1555
Location:	Montalcino
Province:	Siena

The small town of Montalcino, huddled around its fortified castle on the Tuscan hillside, is miniature perfection. Montalcino residents are a tightly knit community, with a strong sense of identity and deep love for their territory. Within this community, Andrea Costanti is a well known and highly liked figure. The Costanti family has been part of Montalcino history since 1555, yet Andrea is anything but ‘old hat’: young, brilliant and amiable, he very much moves with the times. You will find him perfectly at ease in Tuscany as in New York, in Paris or in Tokyo.

In 1983, Andrea (at the time, fresh out of Siena University’s geology department) took over from his uncle, Count Emilio – the man who first put Costanti on the wine map. A difficult task: yet this inexperienced youth not only coped with his huge new responsibilities, but actually upgraded and enhanced the family’s reputation for making great Brunello. He achieved this by relying on his own fine instinct for wine and in-depth knowledge of the terrain’s geological components. In time, these natural skills were perfected, so that he eventually styled the range together with Vittorio Fiore. Roughly 25 acres are under vine and vine age ranges from 6 to 25 years old. Soil type is classic Tuscan “galestro” (shale marls from the Cretaceous Era, formed by a mixture of sand and calcareous rock with very little clay).

WINES

BRUNELLO DI MONTALCINO DOCG 2011

100% Sangiovese from vineyards at 1,020–1,445 feet above sea level. The soil is classic Tuscan galestro – shale marls from the Cretaceous Era, formed by a mixture of sand and calcareous rock, with very little clay. The vines are 6–28 years old. Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately two weeks. The wine sojourns 36 months in wood: 18 months in Slavonian oak barrels (from 30–hl.) and 18 months in French tonneaux (3.5 to 6-hl.). Once bottled, the wine rests at least 12 months before it is

released. Brilliant ruby in color, the intense, ripe aromas of berry fruit prelude a lush and full-bodied palate, gorgeous tannins and nice structure, good longevity.

BRUNELLO DI MONTALCINO RISERVA DOCG 2010

100% Sangiovese from vineyards at 1,020–1,480 feet above sea level. The soil is classic Tuscan galestro shale marls from the Cretaceous Era, formed by a mixture of sand and calcareous rock, with very little clay. The vines are 6 to 25 years old. Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately two weeks. The wine sojourns 36 months in wood: 18 months in Slovenian oak barrels (from 30 hl) and 18 months in French tonneaux (3.5 to 6 hl). Once bottled, the wine rested at least 24 months before it was released. Deep ruby red with aromas of plums, smoke, and coffee. Graceful tannins and a beautiful finish. This wine is complex and austere, and will undoubtedly benefit from further bottle age, peaking in 5–10 years' time. Made in the finest years.

ROSSO DI MONTALCINO DOCG 2014

100% Sangiovese grapes, from vineyards at 1,312–1,445 feet above sea level. The soil is classic Tuscan galestro – shale marls from the Cretaceous Era, formed by a mixture of sand and calcareous rock, with very little clay. The vines are 6–28 years old. Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately three weeks. The wine then ages in Allier oak tonneaux (3.5-hl.) for 12 months, and in the bottle six months prior to release. Rich, round, full-bodied, with gobs of beautiful red berries, light and lively, well integrated oak and firm tannins, clean finish.

FULIGNI

Region:	Tuscany
Owner:	Maria Flora Fuligni & The Fuligni Family
Winemaker:	Paolo Vagaggini
Established:	1923
Location:	Montalcino
Province:	Siena

All labels bear the lion of St. Marco in honor of the Fulignis' Venetian origins. The family, however, has long been thoroughly Tuscan, founding the winery in 1923 around a Medici villa and a tiny country convent from the Renaissance. Maria Flora Fuligni and nephew Roberto Guerrini Fuligni painstakingly restored the latter to its sixteenth-century purity a couple of years ago. Its cool, cloistered tranquillity supplies ideal aging conditions for these elegantly structured reds, jointly orchestrated by Maria Flora, oenologist Paolo Vagaggini, and agronomist Federico Ricci. Vineyards cover 25 productive acres out of a total 247. Altitude varies between 1,250–1,480 feet above sea level. Exposure is mainly eastern and southeastern, and terrain consists of stony/clayey, hillside “galestro” marls. The soil is low in organic components — therefore conducive to minuscule yields. Crops are further cut back by the vines' age (12–30 years), their density, severe pruning and green harvest. The newly added vineyards are even more densely planted, 10 to 12 years old and at a slightly lower altitude of 984 feet, on predominantly clayey terrain better suited to Merlot. The grapes are vinified separately according to cru, in a classically inspired international style.

WINES

BRUNELLO DI MONTALCINO DOCG 2011

100% Sangiovese. The must remains on lees for 18 days in stainless steel vats. The wine is aged for one year in 5-hl tonneaux of French Allier oak, followed by two years in traditional Slavonian oak barrels (25–30 hl). Finally, the wine is bottle aged for one year. Deep garnet color with orange hues, the bouquet shows red fruit and spice, confirmed on the palate. Soft tannins, firm structure and silky texture.

BRUNELLO DI MONTALCINO RISERVA DOCG 2010

100% Sangiovese, this wine is Fuligni Brunello's crème de la crème, and is only issued in the finest years. From 20–30 year old vines grown at an altitude of 980–1,480 feet above sea level, the grapes are harvested in late September. Must remains on lees for 18 days in stainless steel vats. The wine is aged for five years, three of which are in Slavonian oak barrels. Finally, the wine is bottle aged for one year. The wine shows remarkable elegance and complexity, and a beautiful bouquet of marasca cherries, tobacco and mint, with a lovely, long finish.

ROSSO DI MONTALCINO "GINESTRETO" DOCG 2013/2014

100% Sangiovese from the Ginestreto cru. The harvest takes place in late September. Must remains on lees for 18 days in stainless steel vats. The wine is aged six to nine months in tonneaux of French oak, before being racked into Slavonian oak casks for further fine-tuning. Finally, the wine is aged two months in bottle. Layered depth and dimension, this wine has acquired a solid reputation in its own right, independent of Brunello.

S.J. TOSCANA IGT 2013/2014

60% Sangiovese and 40% Merlot from the property's La Bandita vineyards which have an altitude of 984 feet above sea level and a East/Southeast exposure. The harvest takes place in early and late September. The must remains sur lie 18 days, in stainless steel vats. The resulting wine is aged for 6–12 months in Allier oak tonneaux (5 hl. or 7.5 hl.), followed by three months of bottle age. Concentrated, voluptuously textured; rich, ripe, mellow, structured, packed with berry fruit, and intriguing nuances of underbrush, spices and incense.



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