



TNT WINES











CATALOGUE

2023

Index

4	Emilia Romagna	Cantina Tre Monti
11	Friuli Venezia Giulia	Ferlat
14	Lazio	Sergio Mottura
22	Lombardia	Famiglia Olivini
25	Piemonte	Cascina San Michele
27	Sicilia	Fabio Ferracane
28	Toscana	Azienda Agricola Le Calle Simone Setti
33	Val D'aosta	Grosjean
43	Veneto	Fratelli Collavo Roccolo Callisto
46	Cooperativa (Veneto, Puglia, Sicilia)	Vino Nuovo

Legenda

					
Red	White	Rosè	Sweet	Orange	Fortified wines Distillates and Vermouth
					
Sparkling Red	Sparkling White	Sparkling Rosè	Sparkling Sweet	Sparkling Orange	

Biography

TNT WINES
is born from
the idea
that a wine
should arouse
emotions:
Memories
Astonishment
Curiosity



Alessandro Tinti

The wines of our selection are like dynamite (TNT), they will blast a series of emotions and sensations in mouth and in soul.

Established in Spring 2023 from the idea of Tinti Alessandro, who is based in Bangkok and is part of the food industry, and a bunch of his friends who works for different distributors in Italy, who felt the need to make their favorite winemakers known abroad.

All the winemakers of these selection they have a **natural approach to agriculture and winemaking** not in the most fashionable sense of the term, but in an authentic, almost archaic way, where man directs nature and collaborates with it to create a product that is genuine.

The results are wines that offers **different**



Massimo Corvaglia

layers of reading: they tell of the winemaker, of his hands, of his philosophy, of the territory formed over millions of years and of the grape variety that has grown there since time immemorial. **They are wines pleasant, authentic, clean to nose and mouth;** wines that do not aim to be standard but to arouse emotions and **leave the mark.**

And so **TNT WINES is the medium** that puts such **worthy producers** in contact with im-



Eleonora Tinti

porters that share with them the same values: attention to sustainability, importance to territoriality, transparency in data sharing, trust in human relationship and in the creation of virtuous network. This importers are on the other side of the world, and they don't have the opportunity to monitor the area closely. The experts of TNT WINES will select all the wines they think deserve attention, promoting a **fair trade, supporting the importer** to spread them, **bulding a strong relationship** between all the parts and helping the importer to give moments of joy to the final consumer.



Andrea Biffarino



Tre Monti

Emilia
Romagna

Appellation:

Romagna Doc, Rubicone Igt, Romagna
Albana Docg

Annual Production:

200.000 bottles

Certification:

BIO

Emilia Romagna
Imola



The story of Tre Monti begins in 1970, when Thea and Sergio Navacchia bought their first 16 hectares nearby Imola, and continues with their 3 sons (Vittorio, David and Francesco), with the same passion for quality and innovation. Now Tre Monti estates consists of 50 hectares between Imola and Forli Hills where indigenous grapes such Albana, Trebbiano, Sangiovese and Pignoletto join international ones. All of the vineyards are managed according the principles of sustainable viticulture; Vinification follows a philosophy of minimal intervention. Different containers used for vinifications and experiments in maceration give life to signature wines (such as the rewarded Vitalba, Orange Albana in Amphora) as well as more classic interpretations (Thea Sangiovese). The awards for this company have been coming for years (Gambero Rosso, Wine Spectator, Wine Enthusiast) but **each award is not a point of arrival, only the beginning of a new journey in innovation.**



Vitalba

Light Orange

Amount of bottles produced: 2500

LV

93

vitalba



94



Alcohol: 14°

Variety: 100% Albana / Appellation: Romagna Docg Albana Secco / Vinification: Georgian amphora (kvevri) of 470 liters, natural yeasts and no temperature control. Maceration: from 70 to 120 days (depending on the year) / Aging: 10 month in amphora / Colour: Intense straw yellow / Aroma: Exotic fruit, dry yellow fruit and aromatic herbs / Taste: Adequate freshness and good flavor



Piuttosto

Light Orange

Amount of bottles produced: 5000

vitalba

Alcohol: 14°

Variety: 100% Trebbiano / Appellation: Romagna Docg Albana Secco / Vinification: 20 days of maceration on the peel in cement tanks with temperature control and two daily lightly fulling of the hat / Aging: some month in concrete tanks / Colour: Gold yellow shining tending towards young amber / Aroma: Yellow peach, papaya, and honey / Taste: Enters smooth, rounded and pleasurable crisp and generous in the mouth



Vigna Rocca Albana

Light Orange

Amount of bottles produced: 25000

LV

92

vitalba



92



Alcohol: 13,5°

Variety: 100% Albana / Appellation: Romagna DOCG Albana Secco / Vinification: 15 days in steel / Aging: some month in steel / Colour: Lively golden yellow / Aroma: Elegant, fruity, honey and wild flowers / Taste: Mouthfilling, conveying ripe peach and plum; pleasant bitter almond on the finish



"Campo Di Mezzo" Sangiovese

Red

Amount of bottles produced: 60000



Alcohol: 13°

Variety: 100% Sangiovese / Appellation: Romagna DOC / Vinification: 12-day maceration at 28° – 30° C, followed by malolactic fermentation / Aging: some month in steel / Colour: Shiny ruby red / Aroma: Crisp dark fruit, with hints of sweets violets / Taste: Well balanced and succulently fruity, with prominent notes of wild and sour cherry



"Petrignone" Sangiovese Riserva



Alcohol: 14°

Red

Amount of bottles produced: 25000

Variety: 100% Sangiovese / **Appellation:** Romagna DOC Sangiovese Riserva Oriolo / **Vinification:** 12-day maceration at 28° – 30° C, followed by malolactic fermentation / **Aging:** In second and third passage medium-toasted Allier barriques for six months. / **Colour:** Ruby red / **Aroma:** Intense fragrances of succulent red berry-fruit and dark cherry, with notes of black pepper / **Taste:** Beautiful echoing of the fragrances of the nose and long-lingering progression



Thea Red

LV



Alcohol: 14,5°

Red

90

93

Amount of bottles produced: 10000

Variety: 100% Sangiovese / **Appellation:** Romagna DOC Sangiovese Riserva M.G.A. Oriolo / **Vinification:** 12-day maceration with malolactic fermentation / **Aging:** Nine months new, medium toast, Allier barriques / **Colour:** Ruby red / **Aroma:** Elegant and delicate, with nuances of fruit, red rose petals, black pepper, and sweet liquorice/ **Taste:** Velvety and elegant, echoing the aromas of the nose



Thea White

LV



Alcohol: 14,5°

White

91

Amount of bottles produced: 6000

Variety: 100% Petit Manseng / **Appellation:** Rubicone IGT Bianco / **Vinification:** Cold maceration for one night and fermentation in steel / **Aging:** 12 month in steel tanks / **Colour:** Golden yellow / **Aroma:** Floral, suggesting acacia blossom and sweet jasmine/ **Taste:** Firmly structured, leisurely development; volved finish with pronounced, velvety nuances of blossoms, honey, and caramel candy



Thea Passito 0,5 It.

White Sweet

Amount of bottles produced: 3000

Alcohol: 13,5°

Variety: White grapes blend / **Appellation:** Emilia IGP Bianco Passito / **Vinification:** Drying on racks for 30 days for 50% of the grapes and late harvesting for the other 50%. Alcoholic fermentation in steel / **Aging:** 4 months in barrique and 24 months in steel / **Colour:** Intense golden yellow / **Aroma:** Hot, yellow fruit, peach, apricot / **Taste:** Full hot, sweet but not cloying



Anabla'

Ancestral White

Amount of bottles produced: 8000

Variety: white blend / **Appellation:** White Frizzante / **Vinification:** Second fermentation into the bottles, using selected organic yeasts / **Aging:** - / **Colour:** Straw-coloured yellow, slightly cloudy / **Aroma:** Characteristic, recalls the albana grape. It is easy to recognize the yeast / **Taste:** Fresh and fruity, lively and foamy with final sensation of cleanliness

VITARE

Alcohol: 11°



Doppio Rosso

Red Sparkling

Amount of bottles produced: 7000

Variety: 100% Barbera / **Appellation:** Colli d'Imola DOC Barbera Frizzante / **Vinification:** Vinification In pressure tanks for 60 days, with cultured yeasts / **Aging:** Pressure tank / **Colour:** Ruby red with purple hints / **Aroma:** Fresh red fruits, sour cherry and wild strawberry / **Taste:** fresh and fruity, lively and bubbly and ends with a sensation of palate neatness

Alcohol: 12,5°

Poche Ore

Rubicone Rosato IGT, Rosato, Sangiovese

Ciardo

Colli d'Imola DOC Bianco, White, 85% Chardonnay, 15% Sauvignon Blanc

Boldo

Colli d'Imola DOC Rosso, Red, 50% Merlot, 50% Cab Sauvignon

Salcerella

Rubicone IGP Bianco, White, 100% Sauvignon Blanc

So2 Free:

Sono Rosso

Romagna DOC Sangiovese Superiore with no added sulfites, Red, 100% Sangiovese

Sono Bianco

Rubicone IGP Chardonnay, white, 100% Chardonnay

erlat

Friuli
Venezia
Giulia





Appellation:

DOC Isonzo

Annual Production:

40.500 bottles

Certification:

BIO

Friuli Venezia Giulia
Cormons



Ferlat is a small winery founded in 1950 and now run by Federica and Moreno following strictly ORGANIC methods. Located in the popular DOC Friuli Isonzo, the estate comprises 8 hectares of vineyards grown in an environment where much attention is paid to BIODIVERSITY. They make wines of character that are true to the area of Isonzo and easy for the final consumer to identify. Like their PG ROSA or MALVASIA, wines that once you taste you never forget! **Respecting nature and upholding the traditional way of farming and Vinification are the keywords for this young but already established producers.**



Friulano

White

Amount of bottles produced: 8000

Variety: 100% Friulano (ex Tocai) / **Appellation:** Doc Friuli Isonzo / **Vinification:** Short maceration of the must with the skins (48 h) followed by a soft pressing, spontaneous alcoholic fermentation / **Aging:** Cement for some month and then bottle / **Colour:** intense golden yellow with greenish reflection / **Aroma:** Intense with scents of jasmine and almonds / **Taste:** Full, Fresh, Balanced and Long references and a deep persistence

Alcohol: 14°



Pg Rosa

Rosè

Amount of bottles produced: 12000

Variety: 100% Pinot Gris / **Appellation:** Venezia Giulia IGP / **Vinification:** maceration of the must with the skins in cement for different period (2, 4 and 7 days), spontaneous alcoholic fermentation / **Aging:** Stainless steel for some month and then bottle / **Colour:** coppery with salmon reflection / **Aroma:** Notes of pomegranate, cherry, black cherry, aromatic herbs and floral fragrances / **Taste:** Fresh, delicate and drinkable, with light tannins

Alcohol: 12,5°



Sauvignon Blanc

White

Amount of bottles produced: 6500

Variety: 100% Sauvignon Blanc / **Appellation:** Venezia Giulia IGP / **Vinification:** Soft pressing and alcoholic fermentation with indigenous yeasts at a controlled temperature / **Aging:** Stainless steel for some month and then bottle / **Colour:** Straw Yellow with Greenish reflection / **Aroma:** Notes of elderberry, tomato leaf, herbaceous sensations, exotic fruit, grapefruit and passion fruit / **Taste:** Fresh, slender, pleasantly aromatic and very smooth

Alcohol: 13°



"Grame" Malvasia

Long Skin Maceration/light Orange

Amount of bottles produced: 1600

Variety: 100% Malvasia / **Appellation:** Venezia Giulia IGP / **Vinification:** The grapes are destemmed and crushed, macerated for 15 days in concrete tanks. The alcoholic and malolactic fermentation take place in tonneaux / **Aging:** 11 month on old tonneaux / **Colour:** Golden Straw Yellow / **Aroma:** Notes of ripe fruit and citrus, spicy hints of nutmeg, white pepper and juniper / **Taste:** Solar, complex, sumptuous, persistent

Alcohol: 13°



“No Land Wineyard Bianco”

Long Skin Maceration/light Orange

Amount of bottles produced: 2600

Alcohol: 12°

Variety: 50% Friulano, Ribolla Gialla 30%, Chardonnay 20% / **Appellation:** Venezia Giulia IGP / **Vinification:** Alcoholic fermentation with indigenous yeasts in concrete tanks. Spontaneous malolactic fermentation / **Aging:** 12 month on old tonneaux and stainless steel / **Colour:** Golden Straw Yellow / **Aroma:** Notes of tropical fruit, citrus peel, white pulp fruit, aromatic herbs, acacia flowers and jasmine / **Taste:** Drinkable, flowing, fresh and decidedly sapid



Ribolla Gialla

White

Amount of bottles produced: 4500

Alcohol: 11,5°

Variety: 100% Ribolla Gialla / **Appellation:** Venezia Giulia IGP / **Vinification:** Brief contact with the skins, soft pressing and alcoholic fermentation with indigenous yeasts in steel tanks / **Aging:** some month in steel tanks / **Colour:** Straw Yellow with Greenish reflection / **Aroma:** Notes of citrus fruits, apple, pear, aromatic herbs and of great delicacy / **Taste:** Fresh, drinkable, mineral and fruity



Collio Bianco

White

Amount of bottles produced: 1300

Alcohol: 14°

Variety: 100% Pinot Bianco / **Appellation:** Collio DOC / **Vinification:** From Old Vineyards (45 years). Short maceration of the must with the skins (24 h) followed by a soft pressing, spontaneous alcoholic fermentation / **Aging:** some month in steel tanks / **Colour:** Brilliant Straw Yellow / **Aroma:** Intense, rich, notes of white flowers meet hazelnut and yellow fruit / **Taste:** Fresh, full, balanced and long



No Land Wineyard Merlot

Red

Amount of bottles produced: 2000

Alcohol: 13,5°

Variety: 100% Merlot / **Appellation:** Venezia Giulia IGP / **Vinification:** Fermentation with indigenous yeasts in stainless steel tanks, with 20 days of maceration on the skins in which manual punching down is performed several times a day / **Aging:** 15 months in old 5/6 hectolitre tonneaux / **Colour:** Intense ruby red with violet reflections / **Aroma:** Notes of ripe red fruits, sweet spices and licorice / **Taste:** Fresh, enveloping, slightly balsamic and toasted on the finish



Cabernet Franc

Red

Amount of bottles produced: 2500

Variety: 100% Cabernet Franc / **Appellation:** Venezia Giulia IGP / **Vinification:** Fermentation with indigenous yeasts in stainless steel tanks, with 20 days of maceration on the skins in which manual punching down is performed several times a day / **Aging:** 15 months in old 5/6 hectolitre tonneaux / **Colour:** Intense ruby red with violet reflections / **Aroma:** Notes of ripe berries, herbaceous sensations, toasted and spicy nuances / **Taste:** Round, intense, soft, complex and long lasting, with very fine tannins

Alcohol: 13,5°



Sessanta

Red

Amount of bottles produced: 500

Variety: 100% Cabernet Franc / **Appellation:** Venezia Giulia IGP / **Vinification:** From Vineyards planted in 1960 (63 years old), strict selection during harvest, Fermentation with indigenous yeasts in stainless steel tanks, with 40 days of maceration on the skins in which manual punching down is performed several times a day / **Aging:** 24 months in old tonneaux and barriques. 2 years in the bottle / **Colour:** Intense ruby red with violet reflections / **Aroma:** Aromas of fresh and ripe red fruit, toasted hints and spicy notes of licorice and pepper / **Taste:** Fine, elegant, structured, soft and enveloping

Alcohol: 13,5°

Sergio
Mottura

Lazio



SERGIO MOTTURA

Appellation:

Orvieto Doc,
Civitella D'agliano Igt

Annual Production:

93.000 bottles

Certification:

BIO

Lazio
Civitella D'Agliano



Sergio Mottura's winery is located on the border between Lazio and Umbria, in an area rich in natural resources: the hills and the Umbrian plain bathed by the Teverer river.

Founded in 1933 today the vineyard covers 36 hectares and is spread over volcanic soils rich in minerals. The native varieties are preferred, such as Grechetto, Procanico, Verdello and Drupeggio. Cultivation for a long time in the same environment has led to a natural selection of the species that best defend themselves against local pathogens, allowing the elimination of pesticides.

Agriculture is organic and this also explains the choice to use the porcupine as a symbol of the cellar: in fact, it is an animal that lives exclusively where there is ecological balance. **This is why Sergio Mottura's wines guarantee strong territoriality, quality and respect for the environment.**



Tragugnano Orvieto

White

Amount of bottles produced: -

LV 92 90

Alcohol: 14°

Variety: 50% Grechetto, 40% Procanico, 10% Sauvignon / **Appellation:** Orvieto Doc / **Vinification:** Fermentation in steel at controlled temperature / **Aging:** 6 months on the lees in stainless steel / **Colour:** Straw yellow with golden reflections / **Aroma:** Delicate and compact, with fresh fruit, white flowers, peach and mineral hints / **Taste:** Soft and consistent, with a nice freshness and minerality



Grechetto "Poggio Della Costa"

White

Amount of bottles produced: 4000

89

Alcohol: 14,5°

Variety: 100% Grechetto / **Appellation:** Civitella D'Agliano IGT / **Vinification:** Fermentation in steel at controlled temperature / **Aging:** 6 months on the lees in stainless steel / **Colour:** Straw Yellow / **Aroma:** Wide and fruity, notes of apple and pear and aromatic herbs / **Taste:** Fresh and citrusy, with a light savory note and a long finish



Grechetto "La Torre A Civitella"

White

Amount of bottles produced: -

90

Alcohol: 14°

Variety: 100% Grechetto / **Appellation:** Civitella D'Agliano IGT / **Vinification:** Alcoholic fermentation in steel and French oak barriques / **Aging:** 9 months in French oak barriques and 6 in the bottle / **Colour:** Intense Gold Yellow / **Aroma:** hints of yellow fruit, such as peach and citrus, white flowers and fragrant notes of toasted fruit and vanilla / **Taste:** Intense, fresh, with fruity notes that are pleasantly present even on the palate and persistent



Civitella Rosso

Red

Amount of bottles produced: -

90

Alcohol: 14°

Variety: 80% Merlot, 20% Montepulciano / **Appellation:** Civitella D'Agliano IGT / **Vinification:** Primary fermentation takes place in steel tanks at a temperature of 28°C. During maceration, several punch-downs and pump-overs are done every day. Malolactic fermentation takes place in steel tanks. / **Aging:** 6 months stainless steel, bottle 2 month / **Colour:** Ruby red / **Aroma:** It has a herby bouquet with strong notes of tobacco and mint and undertones of liquorice, pepper and coffee on the finish. / **Taste:** Full-bodied and distinctly salty with elegant tannins and good overall persistence.



Nenfro

Red

Amount of bottles produced: -

Variety: 100% Montepulciano / **Appellation:** Lazio Rosso IGT / **Vinification:** Long maceration on the skins at 25°C, followed by punching down and délestage several times a day during alcoholic fermentation. Malolactic fermentation takes place in stainless steel tanks / **Aging:** In small oak casks for twelve months and bottle 12 months / **Colour:** Garnet with ruby hues / **Aroma:** Impressive nose with intense aromas of red berries (blackcurrants and blackberries) and liquorice notes / **Taste:** A wine of great consistency, warm, rich in tannins and mineral salts

Orvieto Doc

Orvieto DOC, white, Procanico 45%, Verdello 25%, Grechetto 20%, Rupeccio 10%

Syracide

Lazio Rosso IGT, Red, 100% Syrah

Magone

Lazio Rosso IGT, Red, 100% pinot Noir

Sergio Mottura Brut

Sparkling Wine, White, 100% Chardonnay, Classic Method

Muffo

Sweet Wine, White, 100% Grechetto

Famiglia Olivini



Lombardy

Appellation:

Lugana DOC, Benaco IGT

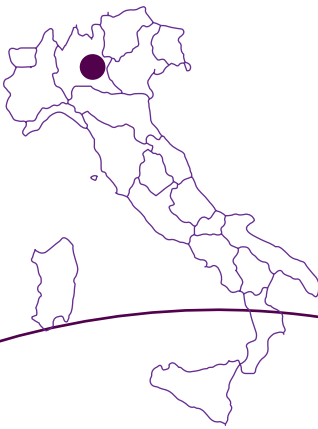
Annual Production:

380.000 bottles

Certification:

BIO

Lombardy
Desenzano Del Garda



“Famiglia Olivini vignaiuoli dal 1970” was born in an area suited to a great vine: the Lugana. 15 hectares located in the suggestive panorama of Lake Garda, on clayey soil, difficult to cultivate but which thanks to continuous investments in new technologies and expansions of the cellar gives exceptional, elegant grapes that are transformed into a fine wine, linked to the territory.

Every detail related to the cultivation and vinification is not overlooked: massal selection, care in the selection of hand-picked grapes, quality control of the materials used, elegance in the presentation with the sole aim of enhancing a territorial, clean, unforgettable wine.

And from this respect for the land was born Agricoltura Ragionata®, a brand registered by the Olivini family with the aim of communicating to the consumer the desire to intervene as little as possible with invasive practices both in the countryside and in the cellar.

Olivini, where Tradition and innovation are the winning combination for producing great wines.



Lugana Doc

White

Amount of bottles produced: 260.000

Alcohol: 13°

Variety: 100% Trebbiano di Lugana / **Appellation:** Lugana DOC / **Vinification:** Manual harvesting in crates, soft pressing, partial cryomaceration for 12 hours at 5°C, alcoholic fermentation with selected yeasts at controlled temperature, partial malolactic fermentation. / **Aging:** some months in steel tanks and then rest in the bottle / **Colour:** Straw yellow color with greenish reflections / **Aroma:** floral aromas sometimes of citrus / **Taste:** marked minerality, white pulp fruit and citrus fruits



Chiaretto

Rosè

Amount of bottles produced: 20.000

Alcohol: 13°

Variety: Groppello, Marzemino, Sangiovese, Barbera / **Appellation:** Riviera del Garda Classico Chiaretto DOC / **Vinification:** Manual harvesting in crates, soft pressing, decantation of the must and alcoholic fermentation by selected yeasts at a controlled temperature of 14 °C / **Aging:** in bottles / **Colour:** Coral Pink / **Aroma:** citrus and floral scents of rose and peach / **Taste:** fresh, savory fresh with an almond aftertaste



Explorer

White

Amount of bottles produced: 6.000

Alcohol: 13°

Variety: Turbiana, Incrocio Manzoni / **Appellation:** Benaco Bresciano Igt / **Vinification:** Manual harvesting in crates, soft pressing, cryomaceration on the skins for 12/18 hours at 10°C, alcoholic fermentation carried out by selected yeasts at a controlled temperature. malolactic fermentation is complete / **Aging:** on noble lees for about a year before the assembly in steel and the subsequent rest with further refinement in the bottle for another 6 months. / **Colour:** deep straw yellow / **Aroma:** balsamic, fresh sage, ripe apricot and yellow fruit / **Taste:** persistent and savory supported by a good structure



Il Guardiano

Red

Amount of bottles produced: 12.500

Alcohol: 13°

Variety: Marzemino, Groppello, Sangiovese, Barbera / **Appellation:** Benaco Bresciano Igt / **Vinification:** Manual harvesting in crates, destemming of the grapes with minimal crushing of the berries, maceration at controlled temperature, alcoholic fermentation with selected yeasts, complete malolactic fermentation. / **Aging:** stainless steel / **Colour:** bright color tending towards purplish / **Aroma:** intense aromas reminiscent of wild berries / **Taste:** good structure on a velvety and harmonic base



Notte A San Martino

Red

Amount of bottles produced: 20.000

Alcohol: 14,5°

Variety: 100% Merlot / **Appellation:** Benaco Bresciano IGT / **Vinification:** The harvest is done manually and the harvested grapes contained in wooden boxes are placed in an attic to dry. The maceration of the skins is prolonged, the alcoholic fermentation by selected yeasts. The malolactic fermentation is complete. / **Aging:** French oak barrels for more than 12 mnths. Subsequently the wine passes into steel barrels for a few months until bottling. / **Colour:** very intense ruby red / **Aroma:** ethereal scent of ripe fruit, coffee and chocolate / **Taste:** very decisive, full and velvety

Demesse Vecchie Riserva

Lugana Doc, White, 100% Turbiana

Lugana Brut Metodo Classico

Lugana Brut Doc, white sparkling, 100% Turbiana

Riviera Del Garda Rose' Brut

Riviera del Garda Doc Spumante, Rosè Sparkling, Gropello, Barbera, Sangiovese, Marzemino

Cascina San Michele



Piedmont



Piedmont
Costigliole D'Asti



Appellation:

Barbera D'asti Docg

Annual Production:

30.000 bottles

Certification:

BIO

Marco Minnucci moved to Costigliole D'Asti in 2010 and in a few years he has been able to obtain success and a shower of positive reviews for his wines which are the mirror of the vintage and the terroir of this area. Even if production is still small, Cascina San Michele impresses with respect for the dictates of organic farming and for the native grapes such as Barbera, Dolcetto, Nebbiolo and Cortese, in an amphiteater of biodiversity. Cascina San Michele wines are without tricks and deceptions, the common feature is the high drinkability and freshness, which makes them easily gastronomic. **In short, highly territorial expressions able to faithfully tell the most authentic side of the Asti area.**



Eteronimo

Long Skin Maceration/Light Orange

Amount of bottles produced: 3600

Variety: 100% Cortese / **Appellation:** Vino Bianco / **Vinification:** Spontaneous alcoholic fermentation with indigenous yeasts, maceration on the skins for 5 days in steel / **Aging:** Inox. Not Filtered, not Clarified / **Colour:** Delocated golden yellow / **Aroma:** Fresh flowers, apricots, citrus peel, hazelnuts / **Taste:** Fresh and well sapid, with floral references and a deep persistence

Alcohol: 12,5°



Collarosa

Rosè

Amount of bottles produced: 4000

Variety: 100% Bonarda piemontese / **Appellation:** Vino rosato / **Vinification:** The day following the pressing, the racking takes place / **Aging:** the wine remains in steel tanks, where it is stabilized by exploiting the winter cold, until bottling, the following spring / **Colour:** Pale red / **Aroma :** floral in which sun-ripened berries mix with slightly smoky tones. / **Taste:** Fresh and mineral

Alcohol: 12,5°



Primevi'

Red

Amount of bottles produced: 13000

Variety: 100% Barbera / **Appellation:** Barbera D'Asti DOCG / **Vinification:** Hand picked in small crates and fermentation for 20/30 days in steel tanks with frequent pumping over / **Aging:** Inox / **Colour:** Intense ruby red with purple reflections / **Aroma:** Aromas of crunchy fruit, currants and plums with an elegant note of wild strawberries / **Taste:** Energetic and broadly fresh, well balanced between body and structure

Alcohol: 14,5°



Briccone Barbera Superiore

Red

Amount of bottles produced: 3500

Variety: 100% Barbera from Crù Briccone / **Appellation:** Barbera D'Asti DOCG / **Vinification:** Alcoholic fermentation normally lasts between 25 and 35 days and takes place in steel tanks. Throughout the period, one to two pumping overs per day are carried out. / **Aging:** During the winter months, the wine is moved to the barriques - mostly second/third passage - where it rests for 12 months, before returning to steel where it will remain until bottling. The wine is neither clarified nor filtered. / **Colour:** Deep and impenetrable dark red / **Aroma :** Intense sensations of ripe red fruits, elements of the undergrowth, forest spices and toasted touches / **Taste:** Voluminous, enveloping and rich, with a rustic freshness

Alcohol: 14,5°



Monferrato Rosso Nebbiolo

Red

Amount of bottles produced: 4000

Variety: 100% Nebbiolo / **Appellation:** Monferrato Rosso Doc / **Vinification:** Spontaneous alcoholic fermentation with indigenous yeasts, maceration on the skins for 25 days / **Aging:** 1 year in old tonneaux and the bottle / **Color:** Pale Ruby Red / **Aroma:** Notes of Fresh Fruit as strawberry and raspberry, leather, hey, earthy. Complex and fine. / **Taste:** well structured with males tannins. Fresh and savory

Only few bottles available on request:

Monferrato Nebbiolo

Nebbiolo, Red, 1 year of Tonneaux

Ferracane



Sicily

FABIO FERRACANE

Appellation:

Marsala

Annual Production:

20.000 bottles

Certification:

BIO

Sicilia
Marsala



“It was thanks to my oenology studies that I realised that true wine is not chemistry but territory”. This is the philosophy of Fabio that produces wines that are the maximum expression of the territory in which he lives, Marsala, on the west point of Sicily island. 5 Hectars (2 more to come) in which he grows the autochthonous variety like Catarratto, Grillo, Nero d’Avola and the vineyard that his father planted of Merlot. Most of the vineyards are located practically in front of the Nature Reserve of the Stagnone Islands of Marsala. The territory is unique, with it’s sea breeze and warm Sicilian sun, the spectacular reflections of the salt pans and the breathtaking view of the Aegadian Islands. **Fabio's attitudes are combined with nature to give life to unforgettable wines!**



Guanciabianca

White

Amount of bottles produced: 3275

Variety: 100% Catarratto / **Appellation:** Terre Siciliane IGP / **Vinification:** Soft pressing and alcoholic fermentation with indigenous yeasts in steel / **Aging:** : 5 months on the fine lees in steel / **Colour:** Intense straw yellow / **Aroma:** Fruity and floral, with notes of ripe white fruit, wild flowers, aromatic herbs and fresh almonds / **Taste:** Fresh, savory, pleasant and fruity, with good persistence

Alcohol: 12,5°



Macerato

Orange

Amount of bottles produced: 2078

Variety: 100% Catarratto / **Appellation:** Terre Siciliane IGP / **Vinification:** 19 days of skin contact, pressing and 2 months of ageing on the lees / **Aging:** 6 months on the fine lees in steel / **Colour:** Slightly veiled golden yellow / **Aroma:** Fruity and floral, with notes of ripe white fruit, wild flowers, aromatic herbs and fresh almonds / **Taste:** Medium-bodied yet fresh, slightly salty, soft tannin

Alcohol: 12°



Magico Ariddu

White

Amount of bottles produced: 6500

Variety: 100% Grillo / **Appellation:** Terre Siciliane IGP / **Vinification:** 2 days of skin contact, pressing / **Aging:** few months in steel and the bottle / **Colour:** Pale yellow with gold reflections / **Aroma:** Fruity, hints of peach and orange blossom / **Taste:** Smooth, well-balanced, medium-bodied

Alcohol: 12,5°



Magico Merlot

Red

Amount of bottles produced: 2000

Variety: 100% Merlot / **Appellation:** Terre Siciliane IGP / **Vinification:** 12 days of skin contact and then pressing / **Aging:** 1,5 year of ageing in inox vats / **Colour:** Deep, intense ruby, high opacity / **Aroma:** Delicate with scents of cherry and wild blackberry / **Taste:** Smooth and compact with lush, velvety tannins

Alcohol: 14°



Guancianera

Red

Amount of bottles produced: 3300

Alcohol: 13°

Variety: 100% Nero D'Avola / Appellation: Terre Siciliane IGP / Vinification: 8 days of skin contact and then pressing / Aging: - / Colour: Deep, intense ruby, high opacity / Aroma: Delicate with scents of intense red fruit / Taste: Smooth and compact, tannic and well-balanced



Fodderree'

Pet Nat

Amount of bottles produced: 2000

Alcohol: 12°

Variety: 100% Catarratto / Appellation: Terre Siciliane IGP / Vinification: crushing and de-stemming, low temperature fermentation / Aging: bottling before fermentation is completed / Colour: Intense yellow / Aroma: Hints of yeast, pear, finishing with almond / Taste: Very fresh, slightly salty, persistent



Camaleonte

Rosè

Amount of bottles produced: 400

Alcohol: 12,5°

Variety: blend of all wines / Appellation: Table wine / Vinification: Each variety follows its procedure for each wine; after fermentation has ended, get to prepare the blending / Aging: Aging per half year in stainless steel tank / Colour: Rosè, remember the cherry. / Aroma: Delicates with hints of strawberry, wild blackberry and almond / Taste: Complex, Tasting freshness, Briny, a little velvety and aftertaste is Fatness

Only few bottles available on request:

Elisir

Catarratto, Late harvest

Aggiara

Catarratto, Amphora

Muffato

Catarratto, 5 years in untopped barrels

Le Caille



Tuscany

AZIENDA AGRICOLA
AGRITURISTICA
BIOLOGICA



Appellation:

Montecucco DOC

Annual Production:

30.000 bottles

Certification:

BIO

Tuscany

Poggi del Sasso



Le Calle is an huge farm of 80 hectares, 7 of which are dedicated to vines and cultivated with the traditional varieties of the area: Sangiovese, but also Ciliegiole, Canaiolo and Vermentino. Riccardo was born here, he knows everything about his land: the soil of every cru, the winds, the climate; he tries to make a circular system between breeding and agriculture. The rows are conducted under a certified organic regime; the harvest is manual, fermentations mainly carried out thanks to the intervention of indigenous yeasts only. The wines are expressions of exquisite authenticity that faithfully reflect the characteristics of the **Montecucco area; an area of ancient tradition overshadowed by the splendor of Montalcino (which resides a few kilometers from here) but which is returning to its former glory thanks to the work of people like Riccardo.**



Campo Rombolo

Red

Amount of bottles produced: 6000



Alcohol: 13,5°

Variety: 90% Sangiovese, 10% Ciliegiolo / **Appellation:** Montecucco Doc / **Vinification:** Spontaneous fermentation with indigenous yeasts in stainless steel tanks / **Aging:** Inox / **Colour:** Intense ruby red / **Aroma:** Intense bouquet of wild berries, cherries and ripe plums / **Taste:** Full and warm sip, with well-present tannins and a long persistence on the palate



Poggio D'oro

Red

Amount of bottles produced: 6000



Alcohol: 14°

Variety: 100% Sangiovese / **Appellation:** Montecucco Sangiovese Docg / **Vinification:** Spontaneous fermentation with indigenous yeasts in steel / **Aging:** 18 months in French and Slavonian oak barrels / **Colour:** Ruby red tending to garnet / **Aroma:** broad and elegant perfume, rippen red fruit and prune / **Taste:** Broad and balanced, structured and very persistent



Poggio D'oro Riserva

Red

Amount of bottles produced: 4000

Alcohol: 13,5°

Variety: 100% Sangiovese / **Appellation:** Montecucco Sangiovese Docg / **Vinification:** Spontaneous fermentation with indigenous yeasts in steel / **Aging:** 24 months in 20 hl Slavonian oak barrels and 8 months in the bottle / **Colour:** Ruby red tending to garnet / **Aroma:** Intense aromas of red fruits, ripe plums and delicate notes of sweet spices and vanilla / **Taste:** Broad and balanced, structured and very persistent



La Treggiata

White

Amount of bottles produced: 6000



Alcohol: 12,5°

Variety: 100% Vermentino / **Appellation:** Toscana IGT / **Vinification:** Spontaneous fermentation with indigenous yeasts in stainless steel tanks / **Aging:** 1 month in the bottle before selling / **Colour:** brilliant straw yellow color with light green reflections / **Aroma :** elegant, ample and persistent, where marked hints of fruit and white flowers stand out / **Taste:** dry and dry flavour, with good sapidity, with a pleasant almond aftertaste

Only few bottles available on request:

La Serrata

Toscana IGT, Vermentino, Tonneaux

Rosa Delle Calle

Toscana IGT, Rosato from Sangiovese

simone
setti

SIWONE
SETTI

Tuscany

Appellation:

Vino da Tavola

Annual Production:

15.000 bottles

Certification:

None

Tuscany
Montescudaio



Quasi I Ettaro (Almost I Hectares) is a wonderful piece of land, purchased in 2015 by Simone. Located in Guardistallo, at an altitude of 250 meters, on a gentle slope facing south-west, where the gaze across meadows, woods, olive groves, hills and valleys reaches the sea. The clayey soil, rich in skeleton, calcarenites, alabaster and fossil shells nourishes the vines with precious minerals, which are treated with biodynamic preparations and only a minimal quantity of copper and sulfur. In the historic cellar of the Corsini family, these splendid portraits of the area come to life, brushed ad hoc by the hand of the good Simone! **Handcrafted jewels obtained by the naturally human hand!**



Vino Rosso

Red

Amount of bottles produced: 5500

Alcohol: 13°

Variety: 100% Sangiovese from different vineyards / **Appellation:** Vino Rosso / **Vinification:** spontaneous fermentation in cement with maceration on the skins for 30 days / **Aging:** one year in old wooden and concrete barrels; no filtration or clarification / **Colour:** Intense ruby red / **Aroma:** Wild blackberries, Mediterranean scrub, oriental spices / **Taste:** Fresh, dynamic and with good tannins



Quasi un Ettaro

Red

Amount of bottles produced: 600

Alcohol: 13,5°

Variety: 100% Sangiovese from Quasi 1 Ettaro Cru' / **Appellation:** Vino Rosso / **Vinification:** Vinification in cement with long submerged cap maceration. / **Aging:** barrels used for about a year and then bottled. / **Colour:** Intense ruby red / **Aroma:** crunchy fruit, currants and plums, Mediterranean scrub, oriental spices / **Taste:** Warm but always alive, with an elixir of life acidity and persuasive tannins that never distract the attention from a lean and always pleasant sip



Vino di Gigi

White Long Skin Maceration/ Light Orange

Amount of bottles produced: 2000

Alcohol: 12°

Variety: 100% Trebbiano / **Appellation:** Vino Bianco / **Vinification:** Fermentation in cement, on the skins for many months / **Aging:** It then refines on the fine lees in different containers but not in wood / **Colour:** Pale Orange / **Aroma:** Elegant, camomile, white flower, mediterranean herbs / **Taste:** Medium body with high acidity and velvety tannins



Grosjean

Valle D'Aosta

Appellation:

Valle D'Aosta DOC

Annual Production:

150.000 bottles

Certification:

Bio

Valle D'Aosta
Quart



When we talk about viticulture in the Aosta Valley, we cannot fail to mention Heroic Viticulture. Heroic viticulture define vines made in difficult to access places and where the processing requires so much effort and dedication as to make it necessarily heroic: Heights above 500mt., slope greater than 30%, terraced crops...this is what you find in Grosjean Estates!

For more than 50 years Grosjean Family makes wines with indigenous grapes as Petit Arvine, Fumin, but also Chardonnay and Pinot Noir and they were the first in Valle D'Aosta to get Bio Certification in 2011. In Vinification they follow a natural process: only if the best grapes are brought to the cellar in optimal conditions will it be possible to obtain a high-level and non-artificial wine. **Grosjean, great wines from mountains!**



Petite Arvine “Chatel Argent”

White

Amount of bottles produced: 3500

Variety: 100% Petite Arvine / **Appellation:** Valle D'Aosta DOC / **Vinification:** pied de cuve selected in our vineyards, with the addition of selected yeasts / **Aging:** 6 month on stainless steel / **Colour:** Straw yellow / **Aroma:** Complex bouquet of white flowers with intense aromas, floral notes and citrus sensations, especially pink grapefruit / **Taste:** Citrus and very savory, good structure

Alcohol: 13,5°



Petite Arvine “Vigne Rovettaz”

White

Amount of bottles produced: 21000

Variety: 100% Petite Arvine / **Appellation:** Valle D'Aosta DOC / **Vinification:** 70%: 8 months in steel tanks “sur lie”; 30%: 8 in frech barriwues “sur lie” / **Aging:** 6 month on stainless steel / **Colour:** pale yellow / **Aroma:** Intense bouquet, floral notes and citrus sensations, especially of pink grapefruit / **Taste:** full body, good sapidity and a well balanced acidity



LV

2

91

Alcohol: 13,5°



Chardonnay

White

Amount of bottles produced: 3500

Variety: 100% Chardonnay / **Appellation:** Valle D'Aosta DOC / **Vinification:** pied de cuve selected in our vineyards, with the addition of selected yeasts / **Aging:** 6 month on stainless steel / **Colour:** straw yellow / **Aroma:** Varietal bouquet, intense and fruity / **Taste:** Fresh and balanced

Alcohol: 13°



Chardonnay “Le Vin De michel”

White

Amount of bottles produced: 1500

Variety: 100% Chardonnay / **Appellation:** Valle D'Aosta DOC / **Vinification:** Whole cluster pressing, flotation of the musts, fermentation with the addition of selected yeasts / **Aging:** 100% fermented “sur lie” steam in barriques for 12 months and 8 months in the bottle / **Colour:** intense straw yellow / **Aroma:** Varietal bouquet, intense and fruity with some malolactic notes / **Taste:** Fresh and balanced

Alcohol: 13,5°



Fumin

Red

Amount of bottles produced: 6500

Alcohol: 13,5°

Variety: 100% Fumin / **Appellation:** Valle D'Aosta DOC / **Vinification:** In steel with destemmed grapes, natural yeasts, maceration on the skins for 8-10 days / **Aging:** in barrique for 12 months, 6 months in bottle / **Colour:** Intense Ruby red / **Aroma:** Of wild berries, blackberries, blueberries / **Taste:** Dry, good structure



Fumin "Vigne Rovettaz"

Red

Amount of bottles produced: 2500

Alcohol: 13°

Variety: 100% Fumin / **Appellation:** Valle D'Aosta DOC / **Vinification:** In French barriques for 12/15 months, a few months in the bottle / **Aging:** in barrique for 12 months, 6 months in bottle / **Colour:** Intense Ruby red / **Aroma:** Fruity scents, the morello cherry in particular, with not too evident spicy notes and a complexity of undergrowth / **Taste:** Dry tannic but not with soft tannins



Pinot Noir

Red

Amount of bottles produced: 1800

vitae
3

Alcohol: 13°

Variety: 100% Pinot Noir / **Appellation:** Valle D'Aosta DOC / **Vinification:** 70% with destemmed grapes and 30% whole bunch, maceration on the skins for 8/10 days with punching down three times a day at a controlled temperature / **Aging:** in barrique for 8 months, 2-3 months in bottle / **Colour:** Ruby red tending to garnet / **Aroma:** Complex and persistent with hints of berries / **Taste:** Balanced in the mouth, soft with a dry taste, good alcohol content, slightly tannic



Pinot Noir "Vigne Tzeriat"

Red

Amount of bottles produced: 4000

Alcohol: 12,5°

Variety: 100% Pinot Noir / **Appellation:** Valle D'Aosta DOC / **Vinification:** 30% with destemmed grapes and 50% whole bunch, maceration on the skins for 10/12 days with punching down three times a day at a controlled temperature / **Aging:** In barrique for 15/18 months, 12 months in bottle / **Colour:** Ruby red tending to garnet / **Aroma:** Intense, austere and complex among which the berries stand out / **Taste:** Very balanced, persistent taste, with good tannins and spicy notes that evolve with aging in the bottle



Torrette

Red

Amount of bottles produced: 18000



4

Alcohol: 13°

Variety: Variety: 90% Petit Rouge, 10% Vien de Nus, Fumin and Cornalin / **Appellation:** Valle D'Aosta DOC / **Vinification:** With destemmed grapes, maceration on the skins for 8/10 days with pumping over three times a day at a controlled temperature / **Aging:** Inox / **Colour:** Intense Ruby red / **Aroma:** Floreal / **Taste:** Of berries, blackberry and raspberry, soft tannins, good freshness



Torrette Superior "Vigna Rovettaz"

Red

Amount of bottles produced: 6000

Alcohol: 13,5°

Variety: Petit Rouge 75% e 10% Fumin, 10% Cornalin e 5% Premetta / **Appellation:** Valle D'Aosta DOC / **Vinification:** With destemmed grapes, maceration on the skins for 12/15 days with punching down three times a day at a controlled temperature / **Aging:** In 3000 liter wooden vats, 6/12 months in the bottle / **Colour:** Intense and brilliant Ruby red / **Aroma:** The intense aromas of ripe berries with sweet floral scents of violet and wild rose followed by notes of sweet spices / **Taste:** fruity finish which gains strength with the mineral note; the slight acidity blends with the tannins



Gamay

Red

Amount of bottles produced: 16000

Alcohol: 13°

Variety: 100% Gamay / **Appellation:** Valle D'Aosta DOC / **Vinification:** With destemmed grapes, maceration on the skins for 5-6 days with pumping over three times a day at a controlled temperature / **Aging:** Inox / **Colour:** Brilliant garnet red / **Aroma:** Floral, complex bouquet / **Taste:** Good freshness, well-developed tannins, very persistent

Cornalin “Vigne Rovettaz”

Valle D'Aosta DOC, Red, Cornalin

Muscat “Petit Grain”

Valle D'Aosta DOC, white, Muscat (Dry)

Cuvee' 89, Sparkling Wine

white, blend of white grapes

Force' 1968

sparkling Wine, white, blend of white grapes

Mas Du Jario

Quality Sparkling Wine, Blanc de Noirs, White, from different red grapes

Montamary Rose'

Quality Sparkling Wine, Blanc de Noirs, Rosè, from different red grapes

Fratelli Collavo



Veneto

Appellation:

Prosecco DOC

Annual Production:

60.000 bottles

Certification:

BIO

Veneto
Valdobbiadene



Founded in 1960, the 3 Collavo's Brothers started the Biological revolution in 2000, trying to renew the fertility of the soils that years of conventional cultivation had made inhospitable. The approach is holistic, everything revolves around the fact of having healthy grapes, a rich soil and that is why some hectares are dedicated to agriculture, to create biodiversity. The wines are acclaimed for their cleanliness, result of meticulous work in the vineyard and in the cellar. **Fratelli Collavo has roots in the past but looks straight to the future.**



Collfondo

Prosecco Ancestral Method/ White Sparkling

Amount of bottles produced: 10000

Variety: Glera (prosecco) 90%, Bianchetta Trevigiana 5%, Perera 5% / **Appellation:** Vino Bianco Frizzante / **Vinification:** soft pressing and fermentation at a controlled temperature of 18°C. No filtration or other chemical or physical treatments for clarification. After bottling in spring, the wine undergoes a second fermentation of the residual sugars thanks to the still active yeasts. / **Aging:** Bottle on his yeast. Zero Dosage / **Colour:** Pale straw yellow with persistent perlage / **Aroma:** Fruity and floral with notes of bread crust and white peach / **Taste:** Gentle, fresh, highly drinkable and with a mineral aftertaste

Alcohol: 11°



Rive Di Refrontolo 6.0 Brut

White Sparkling

Amount of bottles produced: 10000

Variety: 100% Glera (prosecco) / **Appellation:** Prosecco di Valdobbiadene Conegliano DOCG / **Vinification:** soft pressing and fermentation at a controlled temperature of 18°C. At the end of fermentation we proceed to racking and subsequent filtration. Bottling takes place following an induced refermentation in closed steel containers (autoclaves – Martinotti/Charmat method): the wine increases internal overpressure by about 3.5 atmospheres for a month: at this point we proceed with clarification and final filtration. / **Aging:** Bottle. Sugar 5,5 g/l / **Colour:** Straw yellow / greenish with rich and lively foam / **Aroma:** Delicate fruity aromas of apple, peach and pear with light mineral hints / **Taste:** Fresh, fragrant, lively and light

95

Alcohol: 11,5°



Settolo Extra Dry

White Sparkling

Amount of bottles produced: 30000

Variety: Glera 90%, Bianchetta Trevignana e Perera 10% / **Appellation:** Prosecco DOC / **Vinification:** soft pressing and fermentation at a controlled temperature of 18°C. At the end of fermentation we proceed to racking and subsequent filtration. Bottling takes place following an induced refermentation in closed steel containers (autoclaves – Martinotti/Charmat method): the wine increases internal overpressure by about 3.5 atmospheres for a month: at this point we proceed with clarification and final filtration / **Aging:** Bottle. Sugar 13,5 g/l / **Colour:** Straw yellow with refined elegance perlage / **Aroma:** Typical varietal fruity and floral notes with hints of pear, green apple and wild flowers / **Taste:** Fresh and pleasant, mineral and persistent

90

Alcohol: 11,5°



Pinot Grigio

White

Amount of bottles produced: 4000

Variety: 100% Pinot Grigio / **Appellation:** DOC delle Venezie / **Vinification:** Destemming and soft pressing. Racking, pressing of the skins and fermentation in steel tanks at a controlled temperature / **Aging:** Inox / **Colour:** Soft yellow color with coppery reflections / **Aroma:** floral and fruit notes such as pomegranate and wild berries / **Taste:** sweet and creamy notes, in which intense fruity and persistent sensations re-emerge

Alcohol: 13,5°

Roccolo Callisto



Veneto

Appellation:

Valpolicella Docg

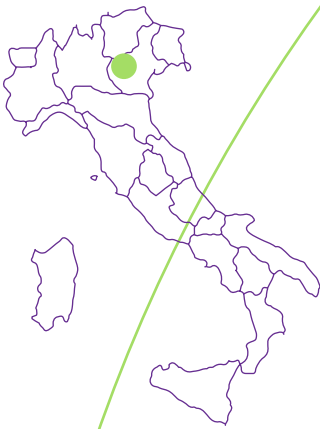
Annual Production:

20.000 bottles

Certification:

BIO

Veneto
Verona



Entering Rocolo Callisto, you enter a paradise of biodiversity made up of 23 hectares of forest and olive trees, 11 of which are vineyards. From the top of the estate our gaze extends to the heart of Valpolicella and it is precisely the wines of Valpolicella that are produced in organic conversion as the maximum expression of this terroir. Since 1970 this "cellar in the woods" has been protecting biodiversity and the production of Valpolicella wines faithful to tradition in a such good ways that prize from abroad start to arrive soon (Amarone 2016, 96 point Decanter, Gold Medal and second best wine in Veneto). **The new generation of Valpolicella that goes back to its roots!**



Garganega

White

Amount of bottles produced: 1500

Variety: 100% Garganega / **Appellation:** Garganega IGT / **Vinification:** harvested grapes during the early morning hours to preserve the quality and integrity of the bunches. Vinification takes place in stainless steel than cryomaceration is carried out. After maceration controlled temperature fermentation. / **Aging:** Stainless steel and the bottle for 6 month / **Colour:** Straw yellow / **Aroma:** complex and refers to hints exotics such as pineapple and passion fruit. Following typically varietal notes of white flowers, peach and almond / **Taste:** Fresh and balanced, savory and with a moderate persistence

Alcohol: 12,5°



Valpolicella

Red

Amount of bottles produced: 2500

Variety: 70% Corvina, 30% Rondinella / **Appellation:** Valpolicella DOC / **Vinification:** Fresh picked grapes and immediately destemmed, do not crush. Cold maceration in stainless steel follows the alcoholic fermentation a controlled temperature. Short daily pumping overs e delestage / **Aging:** Inox for 7/8 months / **Colour:** light ruby red with violet reflections / **Aroma:** very varietal where spices blend with red fruit such as strawberry or the raspberry / **Taste:** medium structure and persistent, the aromatic notes of fruit are well linked to a very elegant evolving tannin. Young and fine wine great freshness. Fine, elegant and fragrant

92

Alcohol: 12,5°



Valpolicella Superiore

Red

Amount of bottles produced: 4000

Variety: 60% Corvina, 35% Corvinone, 5% Rondinella / **Appellation:** Valpolicella DOC / **Vinification:** Fresh picked grapes and immediately destemmed, do not crush. Cold maceration in stainless steel follows the alcoholic fermentation a controlled temperature. Short daily pumping overs e delestage / **Aging:** Fermentation spontaneous malolactic. A part is refined in steel while the other in French oak tonneaux for at least 12 months. / **Colour:** ruby red / **Aroma:** complex, olfactory notes of red fruits with pleasant hints of spices / **Taste:** dry and persistent, the tannin is still alive and lively.

90

91

Alcohol: 12,5°



Valpolicella Ripasso

Red

Amount of bottles produced: 3000



91

Alcohol: 14,5°

Variety: 70% Corvina, 20% Corvinone, 10% Rondinella / **Appellation:** Valpolicella DOC / **Vinification:** The Valpolicella base it is produced with a fermentation in steel vats immediately after harvesting. The second fermentation (Ri-passo) takes place in February by adding the wine to the pomace of Amarone still in fermentation. Fermentation spontaneous malolactic in barrels. / **Aging:** Aging in large 2000 liter Slavonian oak barrels for at least 30 months / **Colour:** alive and intense ruby red / **Aroma:** red fruits, with distinct hints of black cherry and cherries. Floral notes are found. There is also a pleasant spiciness that completes a complex aromatic bouquet. / **Taste:** elegance of Valpolicella, a good structure it is accompanied by an excellent freshness and drinkability.



Amarone Della Valpolicella

Red

Amount of bottles produced: 1500



96

Alcohol: 16°

Variety: 60% Corvina, 30% Corvinone, 10% Rondinella / **Appellation:** Amarone della Valpolicella DOCG / **Harvest:** Manual harvest in 5/6 kg boxes. Slow drying in the "fruit cellar" for about 90 days / **Vinification:** stainless steel with complete control of all stages of processing. To a cold maceration fifteen days follows a slow alcoholic fermentation which can be used for at least a month. The wine remains on the skins for further fifteen days (post-fermentation maceration) to fully express the potential of the grapes / **Aging:** large Slavonian oak barrels from 2000 liters for at least 48 months. Bottle aging at least six months. / **Colour:** intense ruby red with light garnet reflections / **Aroma:** hints of black cherry and cherry, still intact red fruits blend with elegant spicy notes, aromatic herbs, tobacco and licorice / **Taste:** full, supported by a important freshness with velvety tannins. On the palate the red fruits and the spice return, one also perceives one light savory note. The finish is fresh and offers sensations of finesse in perfect balance with the tannic texture.



Cabernet Sauvignon

Red

Amount of bottles produced: 500

Alcohol: 15,5°

Variety: 100% Cabernet Sauvignon / **Appellation:** Cabernet Sauvignon IGT / **Harvest:** Late harvest after mid October and harvested in 5/6Kg boxes. Fast drying of the grapes in the loft for about 15 days / **Vinification:** stainless steel where you initially make a cold maceration for about ten days. Alcoholic fermentation takes place at temperature controlled and lasts for about a month. There malolactic fermentation occurs spontaneously in 500 liter tonneaux / **Aging:** Tonneaux for 24 month and the bottle for at least 6 month / **Colour:** red tending to purple intense / **Aroma:** hints of small ripe black and red fruits that combine with notes wood spices / **Taste:** soft and rich, exalted by elegant and silky tannins with a fresh finish that persists



Noùs
Cooperativa
Vino Nuovo

Veneto, Sicily,
Puglia



Appellation:

Igt Veneto, Soave Doc, Igp Terre
Siciliane, Igp Puglia

Annual Production:

50.000 bottles

Certification:

BIO

Veneto
Sicily
Puglia



NOUS is an agricultural cooperative that follows the philosophy of Agriculture of Light and Carbon. Years of studies led Alessandro Filippi to add to the natural and biodynamic method his Light and Carbon Farming method, that consist in using micro-organisms of the forest to rebalance natural plant carbon at the expense of nitrogen, study energy regeneration, Dynamization of water and transmission of correct vibrations. To do that he uses natural nutrients, produced by him, which increase the light absorption capacity and the photosynthetic capabilities of the plant. Interventions are few and targeted, yeast are natural, filtration minimal, energy vibration scientifically measured. A group of producers scattered throughout Italy supported these studies and thus gave life to what are defined as **“wines of light” wines that express all the taste and energy of the territory.**



Nous Magenta Soave

White

Amount of bottles produced: 2500

Variety: 100% Garganega / **Appellation:** Soave Doc / **Vinification:** ferments in cement tanks for about 20 days at a controlled temperature / **Aging:** contact with the lees for about 6 months in cement. No type of stabilizing clarifications are made, it is bottled after a light filtration / **Colour:** golden yellow / **Aroma:** intense with hints of chamomile and hawthorn flowers / **Taste:** full, with good acidity, with the great minerality typical of this volcanic territory, very persistent

Alcohol: 13°



Nous Magenta "Sulle Buce" Soave

Orange

Amount of bottles produced: 2500

Variety: 100% Garganega / **Appellation:** Soave Doc / **Vinification:** must remains in the press for about 24 hours at a low temperature (typical of mid-October nights), without fermenting. Ferments in cement tanks for about 20 days at a controlled temperature / **Aging:** contact with the lees for about 6 months in cement. No type of stabilizing clarifications are made, it is bottled after a light filtration / **Colour:** deep golden yellow / **Aroma:** intense, aromatic with hints of ripe white-fleshed fruit and aromatic herbs / **Taste:** full of good structure, good acidity, slightly tannic, with a great minerality typical of this volcanic territory, very persistent

Alcohol: 12,5°



Nous Bolle Di Magenta

White Sparkling

Amount of bottles produced: 2500

Variety: 100% Garganega / **Appellation:** Soave Doc / **Vinification:** grapes pressed directly without using the destemmer-crusher. the must ferments in cement tanks for about 20 days at a controlled temperature. Before the end of the alcoholic fermentation, it is cooled and decanted to keep the residual sugar necessary for refermentation in the bottle. In April, at the first crescent moon of spring, it is bottled manually with the aid of simple manual fillers. At the end of September, after the second fermentation and the necessary aging, it is labeled and placed on the market without disgorgement, with the lees / **Colour:** golden yellow / **Aroma:** intense aroma with hints of ripe fruit / **Taste:** Presence of light bubbles, never intrusive. In the mouth it is full, structured, with good acidity, with the great minerality typical of this volcanic territory, very persistent

Alcohol: 12,5°



Nous Catarratto

White

Amount of bottles produced: 2500

Variety: 100% Catarratto (old vines 40-60 years old) / **Appellation:** Terre Siciliane IGT / **Vinification:** it ferments in cement tanks of 200, hl at about 20 °C with native yeasts / **Aging:** 12 month in cement / **Colour:** pale yellow / **Aroma:** Wine with hints of very ripe fruit, Mediterranean with aromatic herbs / **Taste:** full, very soft, with the right alcohol content. Excellent gustatory persistence

Alcohol: 12,5°



Nous Nero D'avola

Red

Amount of bottles produced: 2500

Variety: 100% Nero D'Avola / **Appellation:** Terre Siciliane IGT / **Vinification:** ferment at a controlled temperature steel. Various daily pumping overs and delestages are carried out and after a period of maceration of about 7-8 days / **Aging:** alcoholic and malolactic fermentation in steel tanks / **Colour:** intense ruby red with garnet reflections / **Aroma:** aromas of ripe fruit, combined with tertiary hints of tobacco leaves, black pepper / **Taste:** full, with great structure. Great drinkability thanks to the good acidity and minerality typical of this territory. Tannins well present in the evolution phase

Alcohol: 14,5°



Nous Shiraz

Red

Amount of bottles produced: 2500

Variety: 100% Shiraz / **Appellation:** Terre Siciliane IGT / **Vinification:** ferment at a controlled temperature steel. Various daily pumping overs and delestages are carried out and after a period of maceration of about 10 days / **Aging:** alcoholic and malolactic fermentation in steel tanks / **Colour:** intense ruby red with garnet reflections / **Aroma:** ripe fruit and spices / **Taste:** fvery long in the mouth with the presence of constantly evolving tannins

Alcohol: 14,5°



Nouns Nero Di Troia

Red

Amount of bottles produced: 2500

Alcohol: 12,5°


Variety: 100% Nero di Troia / **Appellation:** Puglia IGP / **Vinification:** ferment at a controlled temperature steel. Various daily pumping overs and delestages are carried out and after a period of maceration of about 10 days / **Aging:** in steel tanks for 9 month / **Colour:** ruby red color with violet reflections / **Aroma:** intense of red fruits and berries of the Mediterranean maquis / **Taste:** the mouth is fresh, delicately fruity and with very marked mineral notes. Adequate oxygenation is recommended before drinking

Decanterino



Made in Murano,
Venice

DECANTERINO



Decanterino borns from the idea of architect Carlo Benati, in charge of studying and realizing innovative solutions for the world of wine. Mr.Benati felt the desire to have wines **“ready to drink”**, without renounce to rituality and celebration to make them oxygenating **through a visually pleasing process**. So he has designed Decanterino, not a decanter but a "wine dynamizator" . Thanks to use of microspheres increases the contact surface with the wine. It triggers a "controlled dynamization“ which brings to an effective oxygenation process, enhancing the organoleptic characteristics of both wine and spirits that have been through an aging process, helping with some defects and residuals due to long aging. The design is unique, **blown on the famous island of Murano by local Masters of Art**, and is a reference to the concept of **NATURE and TIME**. The Nature is represented by the “Calla Flower” which contains its future, the grapes (the spheres), which in turn, when squeeze, give us what the ancients called “Sacred Nectar”.

The TIME is well represented also in the use of the DECANTERINO that, for this reason, It resemble an hourglass.

An **International patent** declares how the oxygenation of wine occurs in a few minutes, thanks to the microspheres system. Furthermore it has a **LIMITED PRODUCTION** of 1000 pieces per year. **An exclusive and numbered object, produced in limited series intended for special occasions.**



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We are available for single deals on request. Looking for a specific type of wine or specific quantity? We work in partnership with specialized companies for that."