



Eternity Wines

**MORE
THAN
JUST
TASTE**



Eternity Wines

Eternity Wines & Spirits is a Sydney-based and operated boutique wines importer established since 2020.

We specialise in distributing an international portfolio of diverse and premium wines from Italy and around the world. Since establishment, we have developed to offer the best selection of Italian wines available in Australia.

Our mission is to deliver a quintessential portfolio of the best wines from the world's top regions.

We are passionate about promoting and developing wine culture and lifestyle, by hosting various wine tasting events and wine classes.

Eternity always believe, wine is more than just taste.

Contacts

Theresa Wang

0425528118

info@eternitywines.com.au

www.eternitywines.com.au

ABN: 86 646 236 857

Liquor License: LIQP770017625

It is against the law to sell or supply alcohol to, or to obtain alcohol on behalf of, a person under the age of 18 years.



OUR ITALIAN WINES

LUIGINO GRIMALDI VINI- Piedmont

CASTELL'IN VILLA- Chianti Classico- Tuscany

Poggio Lucina- Montalcino- Tuscany

CORTE ARCHI- Valpolicella- Veneto

Torre Zecchei- Valdobbiadene-Veneto

RONCO DELLE BETULLE - Friuli- Venezia Guilia

Skerk- Friuli- Venezia Guilia

Tenute Martarosa- Molise

GIULIANI WINES- Puglia

CANTINE BARBERA Wines- Menfi, Sicily



GRIMALDI VINI- Piedmont

Sustainable

The history of the Grimaldis goes back to its country roots in the Langhe, in Valle Talloria. Grandfather Giuseppe cultivated excellent dolcetto grapes, the main variety of the Diano d'Alba area.

After the war, Giuseppe's son, Carlo Grimaldi, began to bottle wine under the family name. Work began to modernise the farm and to rationalise the vineyards in order to emphasise the diversity of local varieties and to raise the quality of the wines produced. It was in the early 1950s that the first vintages of Barolo and Barbaresco were bottled, wines that are still at the top of our range and make Grimaldi a historical reality for these appellations.

Today the wine company of Diano D'Alba produces a wide range of typical wines. Between the 1980s and 1990s, with Gino, Giuseppe's grandson the wines began to be exported global wide. Luigino and his father continue to raise the quality of the wines, modernising the production technology and continuing to widen the range of new vines in the area of Barbaresco, at Treiso, in the excellent Manzolà cru.

The style of Grimaldi wines respects tradition, underlining the fruity, aromatic characteristics of the vines of the Langhe and Roero. The making of the wine is carried out delicately, without exerting force, in order to obtain well-structured wine, with excellent body and easy to drink. The grapes are transferred to the winery immediately after the harvest, which is done manually. They are then gently crushed and de-stemmed while still fresh, in order to keep the individual grapes as intact as possible to encourage a good mix of the must and the skin.

2020 Moscato d'Asti DOCG	6x750ml
2018 Barbera d'Alba Superiore DOC	6x750ml
2016 Barbaresco "Manzola" DOCG	6x750ml
2016 Barolo "Bricco San Biagio" DOCG	6x750ml



MOSCATO d'ASTI DOCG 2020

Grape: Moscato 100%

Alcohol present: 5,63 % Vol.

Product area: Vineyard is coming from the factory Groppone in the village of Treiso d'Alba.

Altitude : Mt. 200 - 250 a.l.s.

Land : White round - clay.

Type of cultivate: Farm is spinning with the prune like a classic gouyot .

Year of plant: 1987

Harvested: 1st week of Sep.

Vinification: is obtained from the soft pressing of Moscato grapes. It is characterised by its sweet amber tinges and by its short fermentation period, which produces a delicate and pleasantly scented wine. After a filtration, the wine is bottling.

Production: Bottles n° 10.000

Colour: Intense, light, golden yellow.

Bouquet: retains the fragrance of the grape.

Taste: sweet and aromatic.

Sugar: 113,60 gr./lt.

Temperature of : tasting: 8° - 10°

Recommend: very good dessert wine.





BARBERA D'ALBA DOC SUPERIORE "Vecchia Groppone"



Grape: barbera 100%

Alcohol present: 14,5% Vol.

Product area: vineyards in the municipality of Diano d'Alba

Altitude: 250 – 350 m above sea level

Exposure: South - West

Land: whitish marl – calcareous – clay

Type of cultivate: grown in rows with classic Guyot pruning

Year of plant: 1958 – 1968

Harvested: 1st week of Oct.

Vinification: in maceration tanks for about 6-8 days with controlled temperature; ageing in 225 litre casks French oak for at least 1 year. Followed by ageing in bottle.

Production: Bottles n° 9.000.

Colour: Ruby red with violet reflections.

Bouquet: intense and vinous with scents of preserves and spicy note.

Taste: Dry with great structure, harmonious and velvety with a slight hint of vanilla and with final notes of leather.

Temperature of tasting: 16° - 18°C

Recommend: roasts, strong cheese, raw meat, stews and game

BARBARESCO docg 2017 Manzola

Grape: Nebbiolo 100%

Alcohol present: 14,70% Vol.

Product area: Vineyard Manzola is coming from the heart of Treiso d'Alba.

Altitude: 250 – 350 a.l.s.

Exposure: South.

Land: White ground and blu nuance “tufacee”-ground.

Type of cultivate: Farm is spinning with the prune like a classic guyot.

Year of plant: 1980

Harvested: 18th Sep.

Vinification: With approx 8 - 10 days of maceration in controlled temperature; legal aging 2 years in the big traditional oak barrique and one part in the french oak barrique 225lt.

Production: Bottles n° 9.000.

Colour: Carnet red with tinges of orange.

Bouquet: Ethereal, plaeant and intense, recalls violets

Taste: Dry, full, vigorous, austere but velvety, a little bit vanilla harmonious .

Temperature of tasting: 17° - 18° . Open the bottles 2-3 hours before.

Recommend: With game (pheasant, partridge, ...), roast, “brasato”, grilled meat, beefsteak and cheese.



BAROLO DOCG “Bricco San Biagio”



Grape: Nebbiolo 100%

Alcohol present: 14,5% Vol.

Product area: vineyard within Bricco San Biagio cru in the municipality of La Morra

Altitude: 290 – 370 m above sea level

Exposure: South/East – South – South/West

Land: whitish marl – calcareous –bluish tufa.

Type of cultivate: grown in rows with classic Guyot pruning

Year of plant: 1987

Harvested: 3rd week in Oct.

Vinification: in maceration tanks for about 8-10 days with controlled temperature; traditional ageing in large oak barrels for at least 2 years and part in 225 litre casks of French oak. Followed by ageing in bottle.

Production: Bottles n° 9.000.

Colour: ruby red with garnet reflections

Bouquet: ethereal and intense with hints of wilted rose and violets with final notes of ripe fruit and spices

Taste: refined, dry, elegant, velvety, good structure with soft pleasant tannins, good for laying down

Temperature of tasting: 17 – 18 °C. It is advisable to uncork the bottle several hours before serving

Recommend: large dishes of roast or braised meat, goose liver, beef bourguignon, cheese



CASTELL'IN VILLA

CASTELL'IN VILLA- Tuscany

Organic

The 298 hectare estate (with a modest 54 hectares of vineyards) sits atop a hill in Castelnuovo Berardenga. Most of its vineyards are on the south facing sides of the hill – with olive groves and forest interspersed throughout.

Proprietress Principessa Coralia Pignatelli della Leonessa and her husband first saw the estate in 1967 and then bought the property in 1968. At that time, there was just the 13th century farmhouse and outbuildings along with one hectare of vineyards. They quickly set out to expand their plantings and to update the farmhouses. In doing so, they sought the advice of the Chianti consorzio, quickly eliminating the use of white grapes in their wine and soon thereafter switching to 100% Sangiovese.

There are eight different vineyard sites which Coralia feels represent the various terroirs and microclimates that Tuscany has to offer. The soil is mainly alluvial with pebbles and sand, though in Poggio delle Rose, perhaps her top site, there are also concentrations of clay and limestone.

The bottle-aged Chianti Classico and Chianti Classico Riserva make up the major part of their production. They also make a single-vineyard Chianti Classico Riserva from their Poggio delle Rose vineyard as well as a Sangiovese-Cabernet blend called Santa Croce. The Cabernet was grafted over their old Canaiolo vines in 1983. They also make a very small production Vin Santo that spends a minimum fifteen years in small oak caratelli before bottling.

Stylistically, the wines are classic, elegant and traditional. The Chiantis, even the “current” releases, are held back in bottle to give added complexity and refinement. The wines display classic aromas and flavors of dried fruits and flowers, minerals and a dusty/earthy core that is uniquely Tuscan. There is an energy and lift to all the wines with well-integrated acidity and balanced structure.

They are a perfect fit and another benchmark Italian property to add to our line-up.

2017 Chianti Classico DOCG	12x750ml
2015 Chianti Classico “Riserva” DOCG	12x750ml
2010 “Poggio delle Rose” DOCG Riserva	6x750ml
2008 “Santacroce” Toscana IGT	6x750ml





CASTELL'IN VILLA

Chianti Classico DOCG 2017



VARIETY	100% Sangiovese
APPELLATION	Chianti Classico DOCG
PRODUCTION AREA	Located in Castelnuovo Berardenga near Siena, in the Southern end of the Chianti Classico zone, CASTELL'IN VILLA is one of the oldest estates. The domaine comprises 736 acres, 123 of which are vineyards; 64 acres are dedicated to olive groves. The vineyards extend over eight different sites, reflecting the diversity of the Tuscan countryside in soil types and microclimates.
VINEYARDS	<ul style="list-style-type: none"> • Different exposures • Altitude 230-360m asl • Vines 10-20 years old • Spurred cordon and guyot vines
SOIL	Alluvial soil with limestone, clay and sand
HARVEST	Hand harvest at the end of September.
AVERAGE YIELD	50-55 qli / ha
VINIFICATION AND AGING PROCESS	<ul style="list-style-type: none"> • Natural Fermentation with controlled temperature in stainless steel tanks for 15-18 days • then aged in big barrels of Slavonian oak for 30-36 months. • subsequently bottled without filtration and rified for at least a further 6 months in bottles.
ALCOHOL	14,0 % vol
ACIDITY	6,2 g/l
BOTTLE SIZE	750 ml
PACKAGING	12 bottles case
ANNUAL PRODUCTION	Approx 70000 bottles



CASTELL'IN VILLA

Chianti Classico DOCG Riserva 2015



PRODUCTION AREA	Located in Castelnuovo Berardenga near Siena, in the Southern end of the Chianti Classico zone. CASTELL'IN VILLA is one of the oldest estates. The domaine comprises 736 acres, 123 of which are vineyards; 65 acres are dedicated to olive groves. The vineyards extend over eight different sites, reflecting the diversity of the Tuscan countryside in soil types and microclimates.
APPELLATION	Chianti Classico DOCG Riserva
FIRST VINTAGE	1971
SOIL	Alluvial soil with pebbles and a mixture of lime, clay and sand.
VARIETAL	100% Sangiovese selected from our best vineyards
VINEYARDS	<ul style="list-style-type: none"> • Different exposure • Altitude: between 300-360 m asl • Vines 20-30 years old • Spurred cordon and guyot vines
HARVEST	Hand harvest between the second half of September and early October.
VINIFICATION AND AGEING	<ul style="list-style-type: none"> • Natural Fermentation with controlled temperature in stainless tanks for 20-30 days • Aged 36-42 months in big barrels of Slavonian oak • subsequently bottled without filtration and rified for at least a further 12 months in bottles
VINTAGE	2015
ALCOHOL	13,50 % vol
ACIDITY	5,40 g/l
BOTTLE SIZE	750 ml – 1500 ml
PACKAGING	6-12 bottles case
ANNUAL PRODUCTION	Approx 10000 bt



CASTELL'IN VILLA

Castell'in Villa

Chianti Classico DOCG Riserva Poggio delle Rose



TECH SHEET

HARVESTING YEAR	: 2010
PRODUCTION AREA	: Chianti classico
GRAPE	: 100% Sangiovese
EXPOSURE	: South / South-West
AGE OF THE VINEYARDS	: 25 years
ALTITUDE	: 350 m above sea level
TRAINING SYSTEM	: spurred cordon
PRODUCTION PER HA	: 4.5-5.0 tons
VINIFICATION	: natural alcoholic fermentation (without addition of yeasts) a controlled temperature (duration 12/14 days) in steel vats, malolactic fermentation at controlled temperature in steel vats
AGING	: Allier barriques (50% new) then aging in big Slavonian oak barrels. The wine is not filtered
REFINING IN WOOD	: 24 – 36 months
REFINING IN BOTTLE	: 12 months
COLOR	: Ruby Red
BOTTLES	: 750 ml
ALCOHOL CONTENT	: 15 % by vol
TOTAL ACIDITY	: 5,28 g/l
DRY EXTRACT	: 28,69 g/l
SERVING TEMPERATURE	: 18°



Eternity Wines



CASTELL'IN VILLA

SANTACROCE IGT TOSCANA 2008



VINTAGE	2008
CLASSIFICATION	IGT Toscana Rosso
ORIGIN	The Santacroce is an example of what is called a Super-Tuscan wine. It is the result of the mix of the best methods and ingredients in local wine making and the creativity of the wine maker.
PRODUCTION AREA	Castell'in Villa estate is located in the southernmost part of Chianti Classico zone near Siena.
SOIL	Alluvial soil with pebbles and sand.
GRAPE VARIETIES	50% Sangiovese grapes and 50% Cabernet sauvignon grapes.
CLIMATE	Hot and dry in summer, temperate winter.
HARVEST	By hand between the second half of September and early October.
VINIFICATION AND AGEING	Fermented in temperature controlled stainless steel tanks. Then wine is stored for 18-24 months, part in barriques of Allier and part in Slavonian oak barrels. Ageing 8-12 months in bottle.
TASTING NOTES:	
COLOUR	Deep ruby red .
AROMA	Santacroce, offers classic and very pure aromas of cassis, pencil shavings, and liquorice with impressive flavor extraction from ripe fruit that bursts through.
FLAVOUR	Big tannins, hefty acidity and lots of glycerin balance out the whole.
TECHNICAL INFORMATION:	
ALCOHOL CONTENT	13,75 % vol
ACIDITY	5,17 g/l
BOTTLE SIZE	750 ml-1500 ml
PACKAGING	12 x 750 ml
MEAN ANNUAL PRODUCTION	Approx 5000 bt
FOOD MATCHES	Red meats, game and all cheeses.



POGGIO LUCINA

Poggio Lucina - Montalcino- Tuscany

Sustainable

Poggio Lucina, the family conduction winery from Montalcino owned by the Di Donato's brothers, boasts a long farming tradition which is nowadays sublimated by the historical identity of the Brunello. A wine that is strongly bonded to its territory and is sided by an innovative productive art which is fed up with passion for this corner of Tuscany.

The wines produced by Poggio Lucina pass through a handmade harvest, a strict selection and an aging in traditional big oak barrels which perfectly melts aromatic shades for a nich, prestigious product as theirs. Then, what do you expect from Brunello di Montalcino D.o.c.g. and Rosso di Montalcino D.o.c produced by Poggio Lucina? Quality and genuine values as respect, honesty, family and simplicity.

Poggio Lucina spreads through 10 hectares of vineyards, of which 7 are located in Montalcino and 3 in Valdorcia. Two distinct areas that donate different characteristics to grapes and wine. a handmade harvest, a grapes selection in vineyard and then in the cellar, an aging in traditional big oak barrels and just some tonneaux and barriques which perfectly melts aromatic shades to obtain a nich, prestigious product. Then, what do you expect from from Brunello di Montalcino D.o.c.g. and Rosso di Montalcino D.o.c produced by Poggio Lucina? Other than the quality of these wines, which are produced by wise hands, you can also expect respect, honesty, family values and simplicity of people who love their origins and land.

2017 Rosso di Montalcino DOC
2015 Brunello di Montalcino DOCG

6x750ml
6x750ml



POGGIO LUCINA

ROSSO DI MONTALCINO DOC



Grape: SANGIOVESE 100%, harvested by hand in our vineyards

Alcohol present: 14% Vol.

Altitude: of 300 to 480 m ASL (above sea level).

Soil: North side- Clayey soil, rich in magnesium, iron and manganese.
South-East side- land rich minerals and clay with great temperature excursion between day and night.

Vinification: In stainless steel at a controlled temperature, 10/15 days maceration.

Aging in Barrels: For 18 months; 70% in Slavonian oak barrels (3000/4000 Liters) and 30% in barriques.

Aging in Bottle: For at least 4 months.

The blend of our vineyards promotes wines of great minerality and sapidity;
Accompanied by excellent acidity it is perfect for long aging

Produced bottles: 18 000 bottles

Color: ruby red

Perfume: good intensity of aroma, with a call to red fruits such as cherry and wild berries, followed by scents of violet and wisteria, accompanied by Balsamic and mineral notes. At the end, scents of licorice and cocoa.

Flavor: it's a wine with rich and full taste. The tannin is elegant on the palate, leaving a pleasant freshness to close in harmony and persistence.

Pairings: our wine goes well with pasta dishes based on game and ragu, cold cuts, cheese, especially the Tuscan pecorino, stewed meat.

“ The wine is alive, makes noise, has its own voice and personality, when you taste wine its impossible not to establish an affective bond with it”

POGGIO
LUCINA

BRUNELLO DI MONTALCINO DOCG



“ Rude but gentle. Seems like to describe a person, but the Brunello produced by Poggio Lucina is really like this”

Grape: SANGIOVESE 100%, HARVESTED BY HAND IN OUR OWN 4 VINEYARDS.

Alcohol present: 14% Vol.

Altitude: 300 to 480m ASL (above sea level).

Soil: : North side- Clayey soil, rich in magnesium, iron and manganese. South-East side- land rich minerals and clay with great temperature excursion between day and night.

Vinification: in stainless steel at a controlled temperature, 15/20 day Maceration.

Aging in Barrels: for 36/40 months in Slavonian oak barrels (3000/4000 liters).

Aging in Bottle: For at least 6 months.

The blend of our vineyards promotes wines of great minerality and sapidity;
Accompanied by excellent acidity it is perfect for long aging.

Produced bottles: 25000 bottles

Color: ruby red with red garnet

Perfume: complex bouquet, starts with notes of ripe, red fruits, cherries in alcohol, pot-pourri of red withered flowers, especially the roses; following by hints of underbrush weaved with balsamic and spicy notes such as licorice and black pepper.

Flavor: the freshness takes a starring role, accompanied by evolving tannin which is elegant but never overwhelmed, and accomplish with good sapidity.

Pairings: our wine goes well with hunting, grilled red meats, aged cheeses. Perfect as meditation wine



CORTE ARCHI-Marano di Valpolicella – Veneto
Organic

DEDICATION, ENTHUSIASM, LOVE ...

Valpolicella, 'the valley of many wines' has been known for its wines since Antiquity. The ancient cellars of Corte Archi (Kor-tay Ar-key) have been aging wines for at least 400 years. For over 100 years, through the generations, the family Campagnola have transmitted the dedication, enthusiasm, hard work, and love required to produce world-renowned wines. Sharing the joys and difficulties in life among the vines with a common mission: to cultivate passion. Valpolicella Classico, Classico Superioré, Ripassa, Recioto, Amarone, and their signature wine 'IS' (Issa) Amarone.

2018 Valpolicella Classico Superiore "Ripasso" DOC	6x750ml
2017 Amarone Valpolicella Classico Superiore DOCG	6x750ml
2016 Amarone Valp. Classico Superiore "IS" Riserva DOCG	6x750ml





Eternity Wines



VALPOLICELLA RIPASSO CLASSICO SUPERIORE



- Area of Production:* Marano di Valpolicella
Classical Valpolicella Area
- Grape varieties:* Corvina 40%, Corvinone 30%
Rondinella 30%.
- Vinification:* Fermentation with maceration
refermentation on the Amarone
marc aging in Slavonian durmast
oak casks for minimum 18 months.
- Bouquet:* Intense and persistent with nuances
of ripe and stewed fruit.
- Alcohol Content:* 14% vol.
- Serving suggestions:* Soups, meats, cheeses.



Eternity Wines



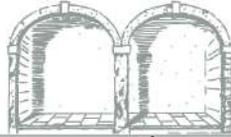
AMARONE DELLA VALPOLICELLA CLASSICO



- Area of Production:* Marano di Valpolicella
Classical Valpolicella Area
- Grape varieties:* Corvina 40%, Corvinone 30%
Rondinella 25%, Oseleta 5%.
- Vinification:* Natural drying, fermentation
with maceration, aging in
Slavonian and French durmast
oak casks minimum 24 months.
- Bouquet:* Intense and persistent with nuances
of ripe and stewed fruit and spices.
- Alcohol Content:* 16% vol.
- Serving suggestions:* Meats, seasoned cheeses;
a meditation wine.



Eternity Wines



CORTE ARCHI

FERNANDO CAMPAGNOLA

Vini della Valpolicella

AMARONE DELLA VALPOLICELLA CLASSICO IS



- Area of Production:* Marano di Valpolicella
Classical Valpolicella Area
- Grape varieties:* Corvina 40%, Corvinone 30%
Rondinella 25%, Oseleta 5%.
- Vinification:* Natural drying, fermentation
with maceration, aging in
Slavonian and French durmast
oak casks for 40 months.
- Bouquet:* Intense and persistent with nuances
of ripe and stewed fruit and spices.
- Alcohol Content:* 16% vol.
- Serving suggestions:* Meats, seasoned cheeses;
a meditation wine.



TORRE



ZECCHEI

Valdobbiadene Superiore d.o.c.g.

Torre Zecchei- Valdobbiadene-Veneto
Sustainable

Tenuta Torre Zecchei is placed in the beautiful area of Valdobbiadene, surrounded by the vineyards

The Winery Zecchei with its surrounding vineyards, is located in the lovely hills of Prosecco from Valdobbiadene to Conegliano. These hills for their uniqueness are inserted in the national Tentative List of UNESCO candidates as a "World Heritage Site".

The grapes are selected and harvested by the company complying the rules of the protocol of "DOCG Valdobbiadene Conegliano", that it plans to follow a unified regulation on the use of pesticides in agriculture.

Eli Spagnol with the collaboration of his family, work every day to obtain the maximum quality from his vineyards, respecting the traditions and the nature of the area. Valdobbiadene DOCG is produced as Spumante Extra Dry and Brut and is characterized by fresh flavour and is able to satisfy anyone. The diamond point is Extra Dry "Millesimato", the result of an accurate selection of grapes..

The values of the tradition , love for the land, cultivate respecting the nature and the quality of wines characterize the Winery Tenuta Zecchei.

2020- Valdobbiadene DOCG Prosecco Superiore Extra Dry

6x750ml



TORRE



ZECCHEI

Valdobbiadene Superiore d.o.c.g.

VALDOBBIADENE SUPERIORE DOCG

Millesimato Extra Dry



APPELLATION: Valdobbiadene Prosecco Superiore Docg

TYPE: Spumante Extra Dry

GRAPE: 100% Glera

PRODUCTION AREA: Valdobbiadene Conegliano

HARVEST: Strictly handpicked and put in small containers

VINIFICATION/SPARKLING WINEMAKING: vinification in white, in the absence of skins; Soft pressing of the whole grape, natural settling and fermentation at a controlled temperature of 20 °. The second fermentation takes place at low temperature in an autoclave with a short pause on the lees to preserve the fruitiness.

ANALYTICAL DATA

ALCOL: 11.5%vol

TOTAL ACIDITY: 5.0 g/l

SUGAR: 15.5 g/l

Awards

- VENETO FOOD AWARDS 2020 Categoria Vini
- MEDAGLIA ARGENTO FORUM SPUMANTI 2019
- GOLD MEDAL FEMINALISE 2017
- FIVE STAR WINE VINITALY 2016
- FASCETTA D'ORO GRAN PREMIO PROSECCO 2009

Curiosity

What does Millesimato mean?

The word indicates, for sparkling wines, a product obtained from grapes of a single vintage, more precisely when the wine is produced with at least 85% of grapes harvested in the same year! The vintage year, then, is going to be indicated on the label.

ORGANOLEPTIC FEATURES

COLOUR: pale straw yellow with green reflections, impeccable in limpidity and enriched by lingering perlage

AROMA: fine, harmonious and fruity

TASTE: fresh, with a perceptible sweet note, soft and balanced

SERVICE: at 8/10° temperature and uncorking the bottle at the moment of consumption

FOOD PAIRING: over from the classical fish dishes, it's an extraordinary all meal wine matched with first plates, starters or as aperitif.



RONCO DELLE BETULLE - Friuli- Venezia Giulia

Organic

Ronco delle Betulle nestles in the hilly eastern part of Friuli in a subzone called Rosazzo, an estate of approximately seventeen hectares, of which ten are under vine. The hills of Rosazzo benefit from a special microclimate determined by several geographical factors: its proximity to the sea and its altitude. The sea mitigates the climate, the elevation ensures that Rosazzo is well ventilated and well lit, whilst the vicinity of Mount Caterina protects the area from the northerly wind. Ronco delle Betulle has a purist wine-making philosophy: that the essential character of the wine derives from the sun, the soil and the area and that typicity should be respected and preserved, never altered. Elegance and freshness are other watchwords; these are wines with keen acidity.

According to Ivana Adami, who has made wine-making her vocation since 1988. The philosophy of Ronco delle Betulle, shared and implemented her son Simone, lies in this very desire to maintain this typical traits of fine wines, respecting their original authentic character, and without altering their peculiarities. At Ronco delle Betulle only estate grown grapes are vinified and vineyards are cultivated with an artisanal approach, deeply based on common sense, without using synthetic chemicals, herbicides and chemical fertilizers.

From 2019 vintage, the wines produced at Ronco delle Betulle are also certified organic.

2019 Pinot Grigio DOC	6x750ml
2019 Friulano DOC	6x750ml
2018 & 2019 Sauvignon Blanc DOC	6x750ml
2018 Rosazzo DOCG	6x750ml
2018 Refosco dal peduncolo rosso DOC	6x750ml
2018 Merlot DOC	6x750ml
2017 & 2018 Cabernet Franc DOC	6x750ml
2016 & 2018 Rosazzo Narciso DOC (Bordeaux Blend)	6x750ml





DOC FCO Pinot Grigio

Full-bodied and elegant at the same time, young spirited and fruity. The aroma is reminiscent of acacia flowers. Over time it emits an even more ample and complex bouquet, with hints of hay and dried fruit.

Brief maceration of the pressed grapes gives the wine a characteristic copper colour.



CULTIVATION

Training system: Unilateral Guyot

System density: 5680 vines per hectare

Yield: 70 quintals per hectare

Vineyards year of planting: 2002

WINE MAKING

Manual grape harvest in trays, de-stemming of grapes, cooling and brief maceration of the pressed grapes.

Natural Fermentation at 18°

Wine time on the lees: 6 months

Bottling: May

Non-sterile filtration

Recommended ageing: at least six months in the bottle

Pairings: various hors d'oeuvres, simple soups and broths, seafood dishes, eggs, white meats and boiled meats

Serve at 12°C.



DOC FCO Friulano

Together with Ribolla and Pignolo, this is the grape variety that most represents Rosazzo. Especially full-bodied, it has a low acidity level that renders it smooth and soft, with a delicate hint of bitter almonds; in addition, at Ronco delle Betulle, it also acquires deep mineral tones and, in cold vintages, light aromatic notes.



CULTIVATION

Training system: double arched cane

System density: 4500 vines per hectare

Yield: 70 quintals per hectare

Vineyards year of planting: 1970-1978- 1985-1988-1991-2002

WINE MAKING

Manual grape harvest in trays, soft de-stemming of grapes, cooling and maceration of the pressed grapes. Selected Friulano is macerated for several days.

Natural Fermentation at 20°

Wine time on the lees: 5/6 months

Bottling: May

No sterile filtration

Recommended ageing: at least six months in the bottle

Pairings: San Daniele prosciutto, soups, risotto, asparagus dishes, seafood, eggs, fritters.

Also suitable as an aperitif

Serve at 12°C.



DOC FCO Sauvignon

A wine with good structure and acidity, it has an elegant aroma reminiscent of sage, tomato leaves and bell peppers.

Sauvignon grapes are harvested in stages at Ronco delle Betulle to obtain a full-bodied and perfectly aromatic wine at the same time.



CULTIVATION

Training system: double arched cane and Unilateral Guyot

System density: 5680 vines per hectare

Yield: 70 quintals per hectare

Vineyards year of planting: 1991- 1996

WINE MAKING

Manual grape harvest in trays, de-stemming of grapes, cooling and maceration of part of the pressed grapes

Natural Fermentation at 18°

Wine time on the lees: 5/6 months

Bottling: May

Non-sterile filtration

Recommended ageing: at least six months in the bottle

Pairings: ideal with shrimp, lobster, shellfish, asparagus dishes, omelettes and soups with aromatic herbs

Serve at 12°.



DOCG Rosazzo

DOCG "Rosazzo", born at the end of October 2011, was created with the purpose of producing a unique white blend made of Friulano (minimum 50%), Sauvignon, Pinot Bianco or Chardonnay.

Rosazzo has a unique terroir with a thousand years long tradition and the "Denominazione di Origine Controllata e Garantita" confirms the natural vocation of this area.

FRIULANO, SAUVIGNON, CHARDONNAY

CULTIVATION

Training system: Guyot, spurred cordon, double arched cane

System density: 4500 – 5680 vines per hectare

Yield: 50 quintals per hectare

Vineyards year of planting: 1970-1978-1988-1991- 2001

WINE MAKING

Selection of the best grapes from old vines, manual harvesting in trays, differentiated by variety, soft de-stemming of grapes, cooling and maceration of the grapes.

Natural Fermentation: 50% of must fermented in stainless steel at 18°; 50% (Friulano) fermented and aged in new french oak barrels

Wine time on the lees: 18 months

Assembled and bottled: July, 2 years after harvest

No sterile filtration

Recommended ageing: at least one year in the bottle

Pairings: seafood dishes, risotto, timbales, ravioli, fritters with potatoes

Serve at 12°C.





DOC FCO Refosco dal Peduncolo Rosso

Indigenous vine of ancient origins, with intensely red grapes, highly acidic, slightly herbaceous.

The marl/clay soil of our hills donate an excellent full-bodied wine, which, when aged properly, take on a pleasantly bitter flavour and an ample tarry bouquet.



CULTIVATION

Training system: Unilateral Guyot

System density: 4500 vines per hectare

Yield: 55/60 quintals per hectare

Vineyards year of planting: 2001-2004

WINE MAKING

Manual harvesting in trays with very ripe grapes

Natural fermentations and about 15 days maceration of the grapes.

Ageing in tonneaux and oak barrels for 14/18 months

Bottling: without filtration

Pairings: fatty meats, wild game, typical regional dishes

Serve at 16°C.



DOC FCO Merlot

Grape variety born in France, in Bordeaux area, and present in Friuli since 1800 year, where it found a particularly suitable terroir.

Ruby red color with garnet reflections; slightly spicy nose, reminiscent of red fruits; dry and savory palate. Medium body when it is young, complex, deep and elegant with ageing.



CULTIVATION

Training system: Spurred Cordon

System density: 5680 vines per hectare

Yield: 50 quintals per hectare

Vineyards year of planting: 1991 - 2001

WINE MAKING

Manual harvesting in trays with ripe grapes, around the middle of september.

Natural Fermentations and 20 days maceration of the grapes

Ageing in used french oak barriques and tonneaux, for about 12 months

Bottling without filtration

Pairings: white meats in casserole, grilled meats, Montasio chees, San Daniele prosciutto

Serve at 18°C.



DOC FCO Cabernet Franc

Very common in Friuli, this grape variety also stands up to rainy summers. Intense ruby red colour, full-bodied, it has a characteristic herbaceous flavour.

Complex and spiced in better vintages, it is especially suited to ageing.



CULTIVATION

Training system: Spurred Cordon, Unilateral Guyot

System density: 5680 vines per hectare

Yield: 55/60 quintals per hectare

Vineyards year of planting: 1996 – 2001 – 2004

WINE MAKING

Manual harvesting in trays around the end of september

Natural Fermentations and 15 days maceration of the grapes.

Ageing in barriques, tonneaux, oak barrels 12 – 14 months

Bottling without filtration

Pairings: roasted meats, grilled meats and wild game.

Serve at 16°C.



DOC FCO Rosso “NARCISO”

Composed primarily of Merlot and Cabernet Franc. Completed by Cabernet Sauvignon or Refosco, in percentages that vary each year according to the season. Full-bodied, elegant, with an intense ruby red colour. The grapes used in the blend, represent the absolute best selection from our most venerated vineyards.

Long ageing in new and semi-new barrique gives the wine elegance and smoothness, while the bouquet is enriched over time by hints of spices and liquorice. This wine has a surprising aging potential.



MERLOT AND CABERNET SAUVIGNON CABERNET FRANC OR REFOSCO

CULTIVATION

Training system: Spurred Cordon, Guyot

System density: 5680 vines per hectare

Yield: 45/50 quintals per hectare

Vineyards year of planting: 1991- 2001

WINE MAKING

Manual harvesting in trays, late season, only very ripe grapes.

Maceration in open barrels with no temperature control of the grapes: 15/20 days

Natural alcoholic and malolactic fermentation.

Separate ageing for each variety in new or semi-new barrique and tonneaux for 16/24 months

Bottling: with no filtration

Pairings: savoury meat dishes, aged cheeses

Serve at 18°C.



Š K E R K



Skerk- Friuli- Venezia Giulia
Natural

Sandi Skerk's property is only 500m from the border of Slovenia in the Carso appellation of Friuli in the far North Eastern corner of Italy. Tasted out of context it is difficult to know what to make of the wines. However, upon meeting Sandi, seeing his vineyards, his cellar, and listening to his winemaking philosophy, it becomes entirely clear how special the wines are and what Sandi is trying to achieve by making them.

Like many in the Carso, their production is very small, totally natural and involves skin contact with indigenous white varieties. Friuli is a veritable feast of natural, artisan wine production where orange wines are the norm and wild yeasts used without question. Sandi produces some of the regions best; delicious textural wines with great personality, plenty of depth and friendly richness which makes them more approachable than some of the wines of his contemporaries.

Skerk remains organically certified, as he has been for nearly 15 years, but still refuses to mention it on the bottle due to his dissatisfaction with the weak standards allowed by the certifying bodies.

His entire process is natural, not because it is the trendy thing to do, but because it does not make sense to Sandi to make wine any other way. When asked about the style of winemaking that seems to be the trend in the Carso DOC, ie. long skin contact for the whites, Sandi talks about the great respect he has for his grandfather, who also made wine on the family's property, and about wanting to follow his technique. Making wine before it was common to use SO₂ as a preservative, Sandi's grandfather used the technique of extended skin contact for his white wines. The tannins in the skins protect the wines from oxidation, allowing Sandi to use very little SO₂ in his winemaking. Making wine naturally requires great care in the vineyards and the winery. Sandi is one of the great winemakers making natural wine well; his wines show impressive clarity, balance, and depth on the palate.

2019 'OGRADE' IGT

6x750ml

2018 IGT Venezia Giulia Malvasia

6x750ml



Š K E R K



Skerk Ograde 2019
– Carso, Friuli- Venezia Giulia
Natural Wine



The term “Ograde” is a synonym that the old farmers of Carso area used to indicate a small parcel located near the town and the houses that was often fenced with the typical dry limestone walls to prevent entry of domestic animals such as cows, sheep, goats that could cause damages to crops such as the vines grown inside.

Ograde is also the old toponym of the parcel where Skerk winery is located and where vineyards of Vitovska, Malvasia and Glera was once planted. The idea is to bring together the best grapes produced on similar “Ograde” particles: mainly local varieties like Vitovska and Malvasia but not only (also Sauvignon and others)

ALC: 13.5% by vol.

GRAPE: 25% Vitovska, 25% Malvasia, 25% Sauvignon and 25% Pinot grigio

SOIL: red soil-“terra rossa”, rich in silicates of iron

VINE TRAINING SYSTEM: Simple and double Guyot with 8000vines/ha

AVERAGE YIELD PER ha: 3-4 tons

HARVESTING: 2nd week of September

VINIFICATION: after destemming, the maceration with skin contact take place for around 10 days in medium sized oak vats; cap immersions 4/5 times per day

MATURATION (aging): after fermentation, the wine remains 12 months on fine lees in oak barrels of 550 lt and 1500/2000 lt wooden vats; the second year all the vats are assembled together in 50 HL wooden barrels where the wine is decanted without clarification and filtration. Then bottling follows with a subsequent maturation and refining for 4-6 months in bottle.

COLOUR: copper yellow

PERFUME: citrus hints, aromas of red berry fruits and spiced notes

TASTE: balanced wine, with good structure, dry but soft. Full bodied and very fresh

Š K E R K



Malvasia Carso 2018
– Carso, Friuli- Venezia Giulia
Natural Wine



ALC: 14% by vol.

GRAPE: 100% Malvasia istriana

SOIL: red soil, rich of iron silicates

VINE TRAINING SYSTEM: simple Guyot, alberello trellising with density of 8000/hectare

AVERAGE YIELD PER ha: 3 - 4 tons

VINEYARDS AGE: planted in 1975, 1997, 2004

HARVESTING: end of September

VINIFICATION: after destemming, the maceration with skin contact take place for around 10 days in medium sized oak vats; cap immersions 4/5 times per day

MATURATION (aging): after fermentation, the wine remains 12 months on fine lees in 1500/2500 lt wooden vats; the second year all the vats are assembled together in 50 HL wooden barrels where the wine is decanted without clarification and filtration. Then bottling follows with a subsequent maturation and refining for 4-6 months in bottle

COLOUR: golden yellow

PERFUME: Fruity and spiced. Ripe yellow fruits, citrus, sage, resinous notes. Deep minerality with saline fragrances.

TASTE: deep and intense, ripe fruits, saline, fresh and with long aftertaste



GIULIANI VINI- Puglia
Sustainable

Seventy years ago, in the heart of Bari's Murgia region, among the hills extending from Turi to Gioia del Colle, Raffaele Giuliani created this establishment, which today is led by Donato Giuliani. The plantation extends for 50 hectares in the region known as "under the canal", near the Monte Sannace archeological zone.

The favourable climate and geography allow the grapes to reach the right degree of ripening, giving the wines the unique qualities of the territory. The deep red-purple colour which characterizes the Primitivo and Aleatico grapes, is emblematic of this wine-producing area.

The entire wine production cycle is carefully followed with great passion in order to obtain the highest quality wine; from the harvesting done by hand, to the vinification, and in the end, the bottling, overseen by master winemaker, Luca Petrelli, and master agronomist, Vito Donato Giuliani.

2017 Petrizza Primitivo IGT Puglia

6x750ml

2017 Baronaggio Primitivo Riserva DOC Gioia del Colle

6x750ml



Petrizza Primitivo IGT Puglia



COLOUR:
deep ruby red with violet highlights

AROMA:
intense bouquet, typical of grapes, fruity red fruit, blackberries, cherries, sour cherries, plums, and hints of aromatique and balsamic herbs, delicate floral notes.

TASTE:
full-bodied and well balanced flavour, with intense fruity aftertaste, nice acidity and velvety tannins. Long and dry finish.

OVERALL:
wine with a strong territorial character, it's gentle and versatile both in its structure and freshness.

SERVING TEMPERATURE :
18°.

FOODPAIRING :
recommended with pasta dishes, red and white roasted meats medium and matured cheeses and cure meats.



CANTINE BARBERA Wines- Menfi, Sicily
Organic & Biodynamic

Cantina Barbera is located in Menfi, on the west coast of Sicily. The vineyards, that are farmed following organic and biodynamic practices, are about one mile from the Mediterranean Sea: an uncontaminated deep blue sea. The low cliffs and sandy dunes create a beautiful environment for the grapes to thrive, and are also protected by the Belice River Natural Reservation Fund.

A third generation farmer, Marilena Barbera farms the Inzolia that her grandfather planted in the 20's, just as she attends to the native varieties that are the new frontier of her own generation: Perricone, Nerello, Alicante, Nero d'Avola and Grillo.

From vineyards that enjoy mild winters, warm dry summers and great diurnal temperature variation, the berries are ripe and sweet and smell of sunshine and gentle Mediterranean wind. Here, there are three different areas where Marilena farms: "vigne in costa" where Inzolia and Nero d'Avola is planted to soils that are deep and calcareous with plenty of limestone; "vine al pozzo" which is in the heart of Belicello, where international varieties, along with Perricone and Nerello Mascalese are planted to fertile and rich alluvial soils made by clay banks; and "la vota", which is planted to Cabernet Sauvignon in soils of yellowish alluvial sands that also contain a good clay silty fraction.

Employing only indigenous yeast, Marilena uses a small wooden 44-pound press to manually 'squeeze' her grapes. Spontaneously fermenting, the fruit sits with skins and stems before the juice is pressed and poured into the tank where it begins its official fermentation.

2020 Tiviti Inzolia DOC	6x750ml
2020 Lu Cori Nero D'Avola DOC	6x750ml
2017 "Azimut" Merlot DOC, Biodynamic	6x750ml
2014 "La Vota" Cabernet Sauvignon DOC, Biodynamic	6x750ml
2011 "Coda della Foce" Rosso Riserva DOC	6x750ml





Eternity Wines



CANTINE BARBERA

vignaiolo in menfi

no tricks, no frills, just wine

Ammàno

Vino Bianco #7 - 2019

Ammàno is 100% handmade from the grapes' picking to the bottling.

A craft orange wine, made with no machineries or electrical devices, but only using hands and manual tools.



WHY AMMÀNO?

Ammàno means "by hand": in a world dominated by industrial processes, human hands and creativity are the values we need to come back to.

WHAT DOES IT TASTE LIKE?

With a golden color and a cloudy texture, **Ammàno** has a bouquet of orange blossoms and yellow broom, apricot notes and the savory Mediterranean shrub: thyme, marjoram, oregano and a hint of incense. It is dry and full on the palate, with a distinct saline finish.

HOW IS IT MADE?

Grapes are handpicked in mid-September. All the winemaking process is manual, no electrical machinery is ever used, nor any additives. Spontaneous fermentation lasts 7 days in stainless steel tanks. After malolactic, it refines in medium sized barrels for 5 months. It is bottled through gravity while keeping part of its natural sediment.

HOW TO PAIR IT?

I like to drink **Ammàno** with tuna-fish bottarga, seashells, anchovies and marinated fish, sea urchins and everything that tastes of clean blue oceans, better if non-cooked.

GRAPES

100% Zibibbo grown in the small vineyard of Contrada Torrenova.

SOIL

A clay soil rich in minerals that provides full ripeness and structure to the very aromatic grapes.

DATA

Total production: 1.930 btls
Alcohol content: 12.5%
Residual sugar: 0.96 g/l
Total acidity: 6.91 g/l
pH: 3.48



Eternity Wines



CANTINE BARBERA

vignaiolo in menfi

no tricks, no frills, just wine

tivitti

Inzolia Menfi DOC 2020

Fresh and pleasant like the briny wind blowing from the Mediterranean, **Tivitti** comes from young Inzolia vineyards planted in Tenuta Belicello and is a charming white wine that offers pure Sicilian pleasure at every sip.



WHY TIVITTI?

Tivitti is a Sicilian word that means "I saw you", it is a card game and also what you hear when kids play hide-and-seek.

WHAT DOES IT TASTE LIKE?

Bright golden yellow with a greenish hue, **Tivitti** has a charming bouquet of pear, broom and almond blossoms. On the palate, it is crisp and fruity, with hints of white peach and briny notes on the finish.

HOW IS IT MADE?

Grapes handpicked the first half of September. After 36-hours skin contact, the wine ferments from pied-de-cuve in stainless steel tanks for about a week. 2 months refining on fine lees.

HOW TO PAIR IT?

Tivitti is just perfect combined with either blue fish and fried shrimps or a simple Spaghetti Marinara. Taste it also with fresh veggies, salads and steamed legumes sprayed with extra-virgin olive oil and lemon juice, for a tasty antipasto or a light lunch.

GRAPES

100% Inzolia grown in Tenuta Belicello, Vigne in Costa.

SOIL

Calcareous soil with a good quantity of limestone, a yellowish color with lighter fractions.

DATA

Total production: 14.000 btls
Alcohol content: 12.5%
Residual sugar: 3.8 g/l
Total acidity: 5.30 g/l
Total SO₂: 31 mg/l

Lu Còri

Nero d'Avola Menfi DOC 2020

Lu Còri is a feminine, sensual and fascinating Nero d'Avola with a spicy and lively saline character that truly represents the intriguing Sicilian terroir where it is produced.



WHY LU CÒRI?

Lu Còri means “the heart”, and describes my love for the feminine character of the Nero d'Avola grown in Menfi.

WHAT DOES IT TASTE LIKE?

Its bouquet delivers marine aromas, scents of mulberries and raspberries, pickle notes and a touch of savory herbs and light spices. **Lu Còri** is fragrant and full on the palate, with soft velvety tannins.

HOW IS IT MADE?

Grapes are handpicked the first half of September, when tannins reach a perfect phenolic ripeness. 6 days skin contact during spontaneous fermentation in stainless steel tanks. 3 months refining on fine lees. Aging potential is about 2-3 years.

HOW TO PAIR IT?

Lu Còri pairs with whatever has tomato in it. Its acidity will exalt any ingredient that you would add to your pizza, for example. You should also try a delicious combination with the Sicilian world-famous Pasta alla Norma, made with fried eggplants, cherry tomatoes and salted matured ricotta cheese.

GRAPES

100% Nero d'Avola grown in Tenuta Belicello, Vigne in Costa.

SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

DATA

Total production: 16.000 btls
Alcohol content: 12.5%
Residual sugar: 0.9 g/l
Total acidity: 6.0 g/l
Total SO₂: 23 mg/l



Eternity Wines



CANTINE BARBERA

vignaiolo in menfi

no tricks, no frills, just wine



Merlot Menfi DOC 2017

Azimut was my father's first wine.

Awaited and cherished like a dream that takes shape, which then becomes possible and finally comes true with passion and every day's work.



WHY AZIMUT?

From the Arabic word *as-sumuth*, **Azimut** means "the way". I chose this name because being farmers and winemakers is not just a job, but implies a profound and conscious commitment.

WHAT DOES IT TASTE LIKE?

Its ruby red color shows a distinct purple hue; intriguing shades of red rose, mint and black cacao powder enrich its intense aromas of red and black macerated berries. Smooth and mouth filling, it has a good balance between a rich texture and fresh menthol sensations on the finish.

HOW IS IT MADE?

Grapes are handpicked the second half of August. Spontaneous fermentation lasts 15 days in stainless steel tanks, and malolactic is completed in old barriques. The wine refines for 12 months in big Slavonian oak barrels and for one year in bottles. It can age for 5-7 years.

HOW TO PAIR IT?

It is perfect with roasted pork meat with a spicy sauce, with stuffed turkey, cured meats, and Pecorino cheese.

GRAPES

100% Merlot
grown in Tenuta Belicello,
Vigna del Pozzo.

SOIL

Deep dark alluvial soil made of clay banks that allow fresh groundwater to flow south from the upper part of the Belice Valley.

DATA

Total production: 3.300 btls
Alcohol content: 13%
Residual sugar: 0.4 g/l
Total acidity: 6.04 g/l
pH: 3.41



Eternity Wines



CANTINE BARBERA
vignaiolo in menfi

no tricks, no frills, just wine

La vota

Cabernet Sauvignon Menfi DOC 2014

Along the border of Belicello, the Belice River flows drawing wide spirals: groves of reeds flourish along the dikes, a home for wild bees, little amphibians and migrant birds. Here I grow the Cabernet Sauvignon, son of the River, the sand and the Mediterranean Sea.



WHY LA VOTA?

La Vota is an ancient loop of the Belice River, where my father planted the Cabernet Sauvignon in the 1990's.

WHAT DOES IT TASTE LIKE?

The wine has a bright red ruby color, with a distinct garnet hue. To the nose, fresh menthol notes merge into a persistent bouquet of berries, licorice and brown tobacco. On the palate, it is warm and full bodied, with velvety tannins and a long finish of black chocolate.

HOW IS IT MADE?

Grapes are handpicked in the second part of September. Spontaneous fermentation for 12 days in stainless steel tanks, and malolactic in old barriques. The wine refines for 15 months in big Slavonian oak barrels and for 12 months in bottles, and can age for 6-10 years.

HOW TO PAIR IT?

La Vota is a great companion for red meats and lamb chops, thanks to its delicate aromatic taste and to its soft tannins. Try it also with smoked ham, spicy dishes and blue cheese.

GRAPES

100% Cabernet Sauvignon grown in Tenuta Belicello, Vigna La Vota.

SOIL

Light yellowish sandy soil, deep and permeable, with a strong influence from the nearby river.

DATA

Total production: 3.300 btl
Alcohol content: 13%
Residual sugar: 0.5g/l
Total acidity: 6.76 g/l
pH: 3.68



Eternity Wines



CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine

Coda della foce

Rosso Riserva Menfi DOC 2011

Coda della Foce is a beautiful wine in a fine clothing: stylish, never intrusive, feeling at ease in every situation, and charmingly seductive.

It is produced only in the best vintages that are able to develop a superior quality after a long refining.



WHY CODA DELLA FOCE?

Coda della Foce means "the mouth of the River", a tribute to the special territory where this wine is born.

WHAT DOES IT TASTE LIKE?

The wine has a dark red color with a deep purple hue, and reveals intense aromas of rose and violet, notes of raspberry jam and the finest sweet spices. It is full and well balanced with a finish of black cacao powder and smooth tannins.

HOW IS IT MADE?

Grapes are handpicked in mid- September and fermented with wild yeast for 15 days in stainless steel tanks. After malolactic in old barriques, the wine refines in tonneaux for about 1 year, then it ages for 24 months in big Slavonian oak barrels. It has a decade-long aging potential in bottles.

HOW TO PAIR IT?

It is perfect with braised red meats, with game birds and matured cheeses. My favorite combination is with Valrhona Guanaja 70% black chocolate, not extremely bitter and very tasty.

GRAPES

My personal selection of the best Nero d'Avola grown in Tenuta Belicello, blended with a small quantity of Petit Verdot.

SOIL

Both vineyards grow in Tenuta Belicello, only 1 mile from the Mediterranean Sea, on clay fertile soils.

DATA

Total production: 3.500 btls
Alcohol content: 13.5%
Residual sugar: 0.5 g/l
Total acidity: 6.3 g/l
pH: 3.55