Barolo Brunello Barbaresco
2020
Empson USA
VINTAGE REPORT
PIEDMONT
BONGIOVANNI
CA’ ROME’
CONTERNO FANTINO
EINAUDI
GAUDIO BRICCO MONDALINO
MARCARINI
TUSCANY
BOSCARELLI
CIGNALE
COSTANTI
FULIGNI
“The 2016 Barolo is a generous vintage. The 2016 vintage was harvested later than the 2015 or 2014 vintages. The summer was longer but did not have the peak hot days that the 2015 vintage had, because of the regular ripening season the yeast in the 2016 vintage was well maintained so that the fermentation was completed without hindrance. This natural yeast was able to support the higher alcohol content of the 2016 vintage creating excellent balance. 2016 is a noteworthy vintage that will be appreciated as it ages. I would say it has an aging potential of 15 to 20 years when it will hit its peak.”

-Davide Mozzone of Bongiovanni

“It was an excellent vintage with a very long growth cycle, so also a late harvest. We harvested mid-October. The wines are balanced with excellent acidity and a good ratio between anthocyanins and polyphenols. This vintage will be remembered for its quality.”

-Giuseppe Marengo of Ca’Rome’

“We are ready to release the 2016 Barolos in spring 2020. We are looking forward to them because the vintage was classic. Nebbiolo showed all its character, its power along with nice tannins, elegance, and finesse. Our wines have a lot of energy and nice acidity. It will be a nice vintage to cellar.”

-Fabio Fantino of Conterno Fantino
“2016 Barolo is a beautiful, classic vintage, compared to the 2015, which was a warmer vintage, beautiful but warmer. The 2016 vintage was rainier in the spring with a warm summer and a perfect September to October. The quality and the health of the grapes were beautiful and the berries had thick skins. This means we had less pumpover and a longer maturation which produces wines with excellent aromatics. This is an elegant vintage with a beautiful, deep and strong finish”

-Matteo Sardegna of Einaudi

“I remember the 2016 vintage was amazing, beautiful. 2016 shows power, because of the sun in summer and because we had a longer season so the growth cycle could fully complete itself. The grapes were perfect – tannins, polyphenols, color, everything was in excellent condition. It is a vintage that everybody wants to have. 2015 was very similar except the weather was a little warmer, so you have more black berries instead of red berry aromas. 2016 is a memorable vintage in my opinion.”

-Manuel Marchetti of Marcarini

“I remember five years ago at the end of the 2015 harvest and I remember is saying ‘2010 is a great vintage, one of the best ever, but I think 2015 will be better.’ And I was right. September is always the most important month in terms of quality of the vintage and the microclimate of September 2015 was excellent for acidity in the grapes. The balance of acidity and alcohol is the most important point for Sangiovese.”

-Andrea Costanti of Costanti

“The 2015 Brunello is rich but very fresh. It has wonderful tannins and structure, but also great acidity. It’s a classic vintage that is built for aging. From our side of the hill, the northeast side, we really benefitted from a warm vintage and our altitude, between 350-400 meters, provided large swings in the day to nighttime temperatures which creates that finesse in our Brunello.”

-Daniele Zeffirini of Fuligni
PIEDMONT

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

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

Barolo

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

Barbaresco, the wine, comes from Nebbiolo grapes grown near the towns of Barbaresco, Treiso, and Neive, as well as part of the area near the Alba municipality. Barbaresco was one of the first wines in Italy to receive a DOC status in 1966 and in 1980 the wine received DOCG status.

Barbaresco tends to be a slightly more obscure wine than Barolo but has increased in popularity since the 1960s. Barbaresco must be aged a minimum of two years, one of which must be in wood, and the Barbaresco Riserva requires four years of aging. Both Regular and the Riserva must have a minimum alcohol content of 12%. Barbarescos tend to have an intense ruby color that will lighten to a brick color with age. The bouquet should be complex with layers of fruit and floral notes. Notes of spices, vanilla, and hazelnuts are also common in this wine.
The Bongiovanni farmstead dates back to 1950, when Giovanni Bongiovanni, a man with a profound instinct for soil potential, purchased it. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland – he struck gold. Giovanni began to sell his grapes with the intent of eventually being able to bottle his own wines.

The 90s were a turning point for Bongiovanni when Giovanni’s grand-nephew, Davide Mozzone became the winemaker. Davide’s first step was to cut down on quantity to enhance the soil’s potential and maximize quality Davide is flanked by his wife Marina and by top agronomist Giuseppe Vivalda.

**POINT OF DIFFERENTIATION**

A modern winemaking style that never contradicts Bongiovanni’s Langhe heritage

The Bongiovanni philosophy aims at minimizing outside intervention and maximizing character

The winery is ideally located in Castiglione Falletto

All indigenous varieties with the exception of Cabernet Sauvignon

A focus on producing red wines that combine character and concentration with consumer-friendly versatility

**FAST FACTS**

Vineyard Surface
17.3 acres (7 hectares)

Owner
Davide Mozzone

Winemaker: Davide Mozzone

Established 1950

Location Castiglione Falletto

Province Cuneo
**Arneis Langhe DOC 2019**

100% Arneis from vineyards located in the Govone and Diano districts. The vineyards sit at an altitude of 984 feet above sea level. The vines face Northeast/East and grow on clayey terrain. They are low Guyot-trained and 8-10 years old. The grapes are harvested in early September and are vinified in stainless steel vats at a low temperature which slows down the depletion of sugars which is conducive to smooth flavors and integrated acidity. Straw yellow with an elegant, floral bouquet with notes of pears and distinct freshness on the palate.

**Notes**

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**Barolo DOCG 2016**

100% Nebbiolo from vineyards located in Diano and Castiglione Falletto. The 30-year-old vines face Southeast and grow on silt and clayey terrain. Harvest takes place after mid-October and the grapes are vinified in stainless steel. The wine is aged in French oak barriques, both new and old for 24 months and the wine is bottled with no clarification or filtration. The percentage of new and old barriques is dependent on the vintage. Ruby red, with garnet reflections, very complex aromas, initial delicate notes of raspberry, strawberry, and mint.

**Notes**

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Barolo “Pernanno” DOCG 2016

100% Nebbiolo, from one plot within the estate’s finest vineyard at Castiglione Falletto. The grapes are left on the vines for several additional days after the regular Barolo is harvested. The wine is aged in French oak barriques, both new and old for 24 months and the wine is bottled with no clarification or filtration. The percentage of new and old barriques is dependent on the vintage. Intense red, with complex aromas, including notes of tobacco and mint. A complex show of balanced power and elegance. Tannins that promise a cellar-worthy wine.

Notes

Dolcetto d’Alba DOC 2018

100% Dolcetto from vineyards located in Roddino and Castiglione Falletto. The 10 to 30-year old vines face Southeast/East and grow on silt and clayey terrain. The grapes are harvested in early September and are vinified and then aged in stainless steel. During this time micro-oxygenation is employed to optimize the aging process and the wine is left to mature for nine months. The wine is unclarified and unfiltered. Purplish-red in color with a very delicate, floral bouquet reminiscent of violets. Lush on the palate, with a sweet almond finish.

Notes
ROSSO DELLE LANGHE “FALETTI” DOC 2017

70% Cabernet Sauvignon, 20% Barbera, & 10% Nebbiolo. The Cabernet vineyard is located at Dogliani, the Barbera at Monforte, the Nebbiolo at Castiglione Falletto. The vines face Southwest and grow on sandy loam terrain. Harvest takes place from late-September to mid-October and the grapes are vinified in stainless steel tanks. The wine is aged in French oak barriques, both new and old, for 12-18 months. The percentage of new and old barriques is dependent on the vintage. The wine is unclarified and unfiltered. Deep purplish red with a bouquet of black pepper, and sweet fruit.

NOTES
Romano Marengo founded Ca’ Rome’ in 1980, and though he was only 46 years old at the time, this warm, wonderful man already had three decades of professional experience in the wine world behind him.

Ca’ Rome’ is home to classic red winemaking. The cornerstones of the Ca’ Rome’ philosophy are rigorous grape selection, state-of-the-art vinification, and attentive élevage in oak, both 25-hectoliter Slavonian barrels and French barriques. The family’s focus on simplicity, sincerity, and kindness exudes in everything they do, from crafting the wines to entertaining visitors at the winery.

**PIEDMONT**

**CA’ ROME’**

**POINT OF DIFFERENTIATION**

*Ca’ Rome’ has six ideally located vineyards, three in Barolo and three in Barbaresco.*

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*Romano Marengo personally styles the range.*

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*Romano has nearly 70 years of professional experience in the wine world behind him*

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*Ca’ Rome’ employs eco-sustainable viticultural practices like grassing, fertilization and cover cropping with green manure or other organic composts*

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**FAST FACTS**

**Vineyard Surface**

17 acres (6.9 hectares)

**Owner**

Romano Marengo

**Winemaker:**

Giuseppe Marengo

**Established**

1980

**Location**

Barbaresco

**Province**

Cuneo
Barbaresco “Chiaramanti” DOCG 2017

100% Nebbiolo from a very old single vineyard planted in 1978. The vineyard is 1.2 acres in size and is composed of calcareous clay rich in minerals. The grapes undergo temperature-controlled fermentation for 21 days. The wine ages in medium-toasted French barriques for 12-15 months, then in second-use 25-hl oak barrels for a total of two years. After, it rests in stainless steel for three months and the bottle for 10 months. Unfiltered. Deep garnet with a rich bouquet recalls licorice, red berries, violets, and cloves confirmed on a full, well-balanced palate.

Notes

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Barbaresco “Maria Di Brun” DOCG 2016

100% Nebbiolo from a special selection of late-ripening Michet grapes, released only in top years. The vineyard is 2.4 acres in size and was planted in 1969. The vines have a low yield of 2.6 lbs per vine. After harvest, the grapes undergo vinification in stainless steel for three weeks at a controlled temperature. The wine ages 12 months in barriques and then 24 months in Slavonian oak barrels. The wine rests in the bottle 12 months. Beautiful, deep garnet color with an intense, persistent bouquet, with notes of violets and brushwood.

Notes

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Barbaresco “Söri Rio Sordo” DOCG 2017

100% Nebbiolo Michet planted in 1969 from a single vineyard in Barbaresco. The vineyard is 4.2 acres in size and is composed of 49% clay, 36% silt, and 16% sand. The vines have a low yield of 2.8 lbs per vine. After harvest in mid-October, the grapes undergo temperature-controlled fermentation for three weeks. The wine ages 12 months in barriques followed by 12 months in Slavonian oak barrels. Deep garnet red with dark ruby hues and a complex bouquet of wild roses, violets, licorice, berry fruit, cinnamon, and cloves.

Notes

Barolo “Rapet” Gold Label DOCG 2016

100% Nebbiolo from the Serralunga cru, planted in 1972 and renowned for its structure. The vineyard is 2.4 acres in size and is composed of 53% clay, 28% silt & 19% sand. The vines have a low yield of 2.8 lbs per vine and are 47-years old. Harvest takes place in mid-October. Temperature-controlled fermentation lasts three weeks. The wine ages 12 months in barriques, 12 months in Slavonian oak barrels, and 12 months in the bottle. Intense garnet with ruby hues; an elegant bouquet of underbrush, dried roses, ripe fruit, floral and spicy notes.

Notes
Barolo “Cerretta” DOCG 2016

100% Nebbiolo Michet and Lampià from a single vineyard, planted in 1961 within the Serralunga cru. The vineyard is 4.2 acres in size and is composed of sand, clay, and silt. The 55-year old vines have a low yield of 1.2 lbs per vine. The harvest takes place at the end of October. Temperature-controlled fermentation lasts three weeks. The wine is aged 12 months in barriques plus 12 months in Slavonian oak barrels. Intense garnet with a complex, ample bouquet, reminiscent of fruit, tobacco, licorice, roses, violets, and vanilla. Full and silky-textured on the palate.

Notes
CONTERNO FANTINO

This classic Langhe winery, founded in 1982, testifies to the talent and vision of Claudio Conterno, vineyard manager and co-proprietor, and his friend and partner, Guido Fantino, who styles the wines. Conterno Fantino’s initial nucleus is the cru Ginestra: a historical one for Barolo, documented as far back as the 1800s. Today, the property comprises 64 acres under vine.

Conterno Fantino focused its efforts on making structural and technical improvements to the winery that help to conserve energy. These efforts to create environmental sustainability and respect for the land are the guiding principles in Conterno Fantino’s vineyards, which are organically cultivated.

POINT OF DIFFERENTIATION

100% family owned and run

The initial winery property in the Ginestra Cru dates to the 1800s

A benchmark Barolo producer

Environmentally conscious winemaking using solar panels, geothermal systems, and wastewater purification

Organically cultivated vineyards

FAST FACTS

Vineyard Surface
64 acres (26 hectares)

Owner
Claudio Conterno & Guido Fantino

Winemaker:
Guido & Fabio Fantino

Established
1982

Location
Monforte d’Alba

Province
Cuneo
**Langhe Chardonnay “Bastía” DOC 2017/2018**

100% Chardonnay from a single vineyard on the Bricco Bastia hill on top of Monforte d’Alba village. The vines are located 500 to 550 meters above sea level and the soil is composed of limestone and sand. The vineyard face East and West and yield 5.5-6 tons per hectare with a density of 5,500-6,000 vines per hectare. The grapes are soft pressed whole followed by alcoholic and malolactic fermentation in French oak barrels. The wine ages 12 months in French oak barrels. Straw yellow with an elegant bouquet and balance fresh long finish.

**Notes**

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**Barbera d’Alba “Vignota” DOC 2017/2018**

100% Barbera d’Alba from vineyards in Monforte d’Alba. The vineyards sit at 250 to 400 meters above sea level and are composed of limestone and marl. The vineyards face southeast and southwest and yield 7-8 tons per hectare with a density of 5,000-5,500 vines per hectare. Maceration takes place in horizontal stainless steel tanks for 8-10 days. The wine ages in French oak barrels. Intense ruby red which turns garnet in time; fruity and vibrant bouquet with notes of ripe cherry confirmed on, full, fresh, flavorful palate.

**Notes**

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Barolo Castelletto “Vigna Pressenda” DOCG 2016

100% Nebbiolo from the Castelletto Cru in Monforte d’Alba. The vineyard face Southeast and was planted in ‘69 and ’86 sit at 350-370 meters above sea level with soil that is composed of 29% sand, 53% silt and 18% clay. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages for 20-24 months in French oak barrels and one year in bottle. Deep ruby red with floral aromas, that are elegant and delicate. Beautiful and straight tannins.

Notes

Barolo Mosconi “Vigna Ped” DOCG 2016

100% Nebbiolo from the Mosconi cru of Monforte d’Alba. The vineyard is located at 360 to 380 meters above sea level and is composed of a mixture of 50% silt, 24% clay, and 26% sand. The vines face south and were planted in ’60 and ’99. The grapes are harvested and selected by hand in mid-October. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages for 20-24 months in French oak barrels and one year in bottle. Intense ruby red which turns garnet in time. An intense, complex and rich wine. Dynamic and long tannins on the palate.

Notes
**Barolo Ginestra “Vigna Sorì Ginestra”**

DOCG 2016

100% select Nebbiolo from the Ginestra cru of Monforte d’Alba. The vineyard, which is planted in the early 1970s, is located at 340 to 360 meters above sea level and is composed of a mixture of 51% silt, 22% clay, and 27% sand. Maceration takes place in horizontal stainless steel tanks for 12 to 15 days. The wine age for 20 to 24 months in French oak barrels and one year in bottle. Deep ruby red with garnet hues and a powerful, lingering nose. Rich and austere with great balance between the tannins and acidity.

Notes

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**Barolo Ginestra “Vigna del Gris”**

DOCG 2016

100% Nebbiolo from the Ginestra cru of Monforte d’Alba. The vineyard is located 300 to 320 meters above sea level and is composed of a mixture of 50% sand, 16% clay, and 34% silt. The vines face southeast and were planted from 1978-2000. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages for 20-24 months in French oak barrels and one year in bottle. Deep garnet with ruby hues, with a floral bouquet. Balanced nose and fresh. Straight tannin on the palate. An elegant and vibrant wine.

Notes
**Dolcetto d’Alba “Bricco Bastia” DOC 2018**

100% Dolcetto from a single vineyard on the Bricco Bastia hill on top of the Monforte d’Alba village which was planted in 1989. The vineyard is located at 540 meters above sea level and the soil is composed of a mixture of limestone and sand. The grapes are hand harvested in early September and the maceration takes place in horizontal stainless steel tanks for 6–8 days. As a result, the wine retains all the immediate varietal appeal of Dolcetto. The wine ages eight months in stainless steel. Intense currant red. Nice lingering nose, showing ripe raspberries.

**NOTES**

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**Langhe Nebbiolo “Ginestrino” DOC 2018**

100% Nebbiolo from vineyards in Monforte d’Alba. The vineyards sit at 250 to 450 meters above sea level. The vines face south, southeast and southwest and are 15-20 years old. Maceration takes place in horizontal stainless steel tanks for 8-10 days. The resulting wine is aged in French oak barrels. Very bright scarlet with garnet highlights. Appealing, lingering bouquet with hints of strawberry. Nice and round on the mouth, with perfectly balanced varietal tannins. Elegance and finesse.

**NOTES**

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Langhe Rosso “Monprà” DOC 2017

50% Nebbiolo and 50% Barbera from selected vineyards in Monforte d’Alba. The vineyards sit at 300 to 400 meters above sea level and are composed of limestone and sand. Maceration takes place in horizontal stainless steel tank for 8-10 days. The wine ages in French oak barrels. The wines are vinified and aged separately and blended before bottling. Deep garnet, with an elegant bouquet showing notes of coffee, barley, and strawberry jam; full and voluptuous on the palate, with sweet tannins.

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EINAUDI

Poderi Luigi Einaudi was founded in 1897 by Luigi Einaudi, who later went on to become Italy’s first president. Today the estate is run by his great-grandson Matteo Sardagna Einaudi, winemaker Giuseppe Caviola, and a team of young winemakers. Located in Dogliani, the winery has 156 acres under vine.

The total property includes 358 acres, divided among Dogliani, Barolo, Monforte D’Alba, Verduno, and Neive. A unique aspect of the property is that it contains 13 farmhouses, and each farmhouse is responsible for the management of their land. By doing this Einaudi has assured that all of its vineyards receive hands-on attention to detail.

**Point of Differentiation**

Of the 358 acres owned by the estate, only the very best areas are planted with vineyards

Estate Grown, Estate Bottled

Located in the birthplace of Dolcetto wine

Now in its fourth generation

Hands-on attention to detail in the vineyards ensure superior care for the grapes and vines

**Fast Facts**

Vineyard Surface

156 acres (63 hectares)

Owner

The Einaudi Family

Winemaker:

Giuseppe Caviola

Established

1897

Location

Dogliani

Province

Cuneo
**Barolo “Bussia” DOCG 2016**

100% Nebbiolo from the Bussia Cru in Monforte d’Alba. The 11-24 years old vines face South/Southeast at 1,150 feet above sea level. The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 24 days. The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months. Brilliant garnet with exuberant fruit and spice on nose and palate.

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**Notes**

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**Barolo “Cannubi” DOCG 2016**

100% Nebbiolo from the Cannubi cru. The vines were planted between 1962 and 2002 on white marl. The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 24 days. The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months. Brilliant garnet with notes of iris, violet, and rose. Luscious and full-bodied on the palate.

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**Notes**
BAROLO “Ludo” DOCG 2016

100% Nebbiolo from the Cannubi, Terlo, and Bussia crus. The vines were planted between 1967 and 2002. The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 16 days. 50% of the wine is aged in large barrels right away and for 30 months; the other half stays in barriques for 18 months and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in the bottle for 8-9 months. Brilliant garnet with amber highlights. The nose has notes of red berry, tobacco and spices.

Notes

BAROLO TERLO “VIGNA COSTA GRIMALDI”
DOC 2016

100% Nebbiolo from the finest selection of the Costa Grimaldi vineyard in the Terlo Cru. The 25-year old vines grow on calcareous marl. The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 24 days. The wine ages in large barrels for 30 months. After bottling, the wine ages in the bottle for 8-9 months. Garnet red with orange reflections and notes of ripe berries, licorice and tobacco. Full bodied but smooth tannic taste, with a long spiced final taste.

Notes
**Dogliani DOCG 2018**

100% Dolcetto from the vineyard “St. Giacomo” in Dogliani. The 14-year old vines grow on calcareous marl and clay terrain with a density of 4,900-5,000 plants per hectare. After harvest in late September, the grapes undergo partial fermentation in contact with the skins at 82.4 °F for 4-5 days, which is completed in stainless steel tanks after the pomace is removed. The wine matures for eight to ten months in stainless steel vats prior to release. Ruby red in color, dark berry, and underbrush aromas. Good body and an almond nuance on the finish.

**Notes**

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**Dogliani Superiore “Vigna Tecc” DOCG 2018**

100% Dolcetto from the vineyard of “Madonna delle Grazie” in the historic core of Dogliani. The vines have a density of 4,900-5,000 plants per hectare. After harvest in late September, the best grapes are selected and fermented in stainless steel, at a controlled fermentation temperature of 82.4° F. The wine matures for ten months in oak barrels (20-30 hl.), followed by two months in the bottle. Deep ruby in color, fresh bouquet with rich fruit nuances, firm tannins, and a subtle almond finish.

**Notes**

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Langhe “Luigi Einaudi” DOC 2016/2017

30% Nebbiolo, 30% Cabernet, 20% Merlot, & 20% Barbera grown in the estate’s two districts: Dogliani and Barolo. The four wines of this blend are vinified separately for more than 20 months (Cabernet and Merlot in barriques and Nebbiolo and Barbera in tonneaux). Once blended, the wine ages in wood barrels to ensure a balanced product. The Merlot and Cabernet are left in barriques for 12 months while the Barbera and Nebbiolo ages in large barrels for the same period of time. Once blended the wine rests and is then bottled.

Notes

Nebbiolo Langhe DOC 2018

100% Nebbiolo from Einaudi’s youngest Nebbiolo vineyards located in Neive. The vineyard is composed of marly calcareous terrain and the 15-year old vines are grown on calcareous marl and clay terrain. The grapes are fermented in steel tanks and racked after 8-10 days. The wine is decanted and undergoes malolactic fermentation. The wine matures for 10 months in barriques and barrels and then rests in the bottle. Garnet red with persistent fruity fragrances and an elegant full-body.

Notes
Gaudio Bricco Mondalino was founded in 1973 in the province of Alessandria. The Gaudio family has been making wine for three centuries, and today the winery is owned by Mauro Gaudio, Beatrice, and family.

Bricco Mondalino takes its name from the highest point in the Mondalino hill, bricco meaning hilltop in the local dialect. Today the vineyards cover 44.5 acres, all in elevated, sunny positions on white calcareous terrain, rich in fossilized seashells and marine deposits. The vineyards enjoy a favorable microclimate and good rainfall (approximately 16 inches per year). Bricco Mondalino focuses on producing native varietals.

**Point of Differentiation**

*Estate Grown, Estate Bottled for over 40 years*

*Vineyard management is done by hand*

*Family owned and run*

*The Gaudio Family has been making wine in Monferrato since the end of the 1700s*

**Fast Facts**

-Vineyard Surface
45 acres (18 hectares)

-Owner
Mauro Gaudio

-Winemaker:
Matteo Macchi

-Established
1973

-Location
Vignale Monferrato

-Province
Alessandria
Monferrato Cortese "L’Amor Cortese"
DOC 2019

100% Cortese from vineyards located in Monferrato Casalese. The vineyards sit at 300 meters above sea level on calcareous clay soil which has a small percentage of sand towards the west. After harvest, the grapes are fermented in stainless steel. The wine ages sur lee in stainless steel autoclaves before bottling. Soft yellow with light green reflections, the nose has aromas of orange blossom, green apple, and lime. On the palate, the wine is fresh and crisp with zippy citrus notes on the finish.

Notes

Grignolino del Monferrato “Gaudio”
DOC 2018

100% Grignolino from vineyards located in Monferrato Casalese. The vineyards sit at 300 meters above sea level on calcareous clay soil which has a small percentage of sand towards the west. After harvest, the grapes are fermented in stainless steel and undergo maceration for 10 days. The wine ages sur lee for six months before bottle aging two months. Light ruby red, the nose has notes of wild strawberry, raspberry, pink grapefruit, and green pepper. Dry and delicate tannins on the palate.

Notes
GRIGNOLINO DEL MONFERRATO “BRICCO MONDALINO” DOC 2018

100% Grignolino. This 100% varietal additionally comes from the estate’s finest, best-exposed vines and select grapes – showing remarkable richness and extract. Vinification in stainless steel with maceration for two weeks and fermentation at a controlled temperature of 20-26°C. Malolactic fermentation takes place in stainless steel. The wine is aged eight months in stainless steel. Ruby red color, bouquet integrating spice, strawberries, raspberries, and black cherry. Distinct elegance and a crisp, palate-cleansing texture.

NOTES

BARBERA D’ASTI “IL BERTGANTINO” DOCG 2017

100% Barbera, from 48-year-old Barbera vines on premier locations. Vinification takes place in stainless steel with maceration for four weeks. Malolactic fermentation takes place in stainless steel. The wine is aged 15 months in French oak barriques and tonneaux. Very deep garnet in color with a meaty nose of mineral and cherry aromas, with notes of vanilla, cocoa, and tobacco as well as herbal notes like mint and basil. Full, mouth-filling, balanced in terms of acidity with a long finish.

NOTES
BARBERA DEL MONFERRATO SUPERIORE
DOCG 2017

85% Barbera and 15% Freisa from well-exposed vines on elevated, calcareous clayey terrain. Vinification takes place in stainless steel with maceration for four weeks. The wine is aged in 2nd, 3rd and 4th-year French oak barrels for six months. Intense ruby red, verging on garnet in time. Fruity when young, with enticing raspberry aromas, grows more and more complex with bottle age. Full and flavorful, with gobs of sweet plum and cherry fruit.

NOTES

MALVASIA DI CASORZO “DOLCE STIL NOVO”
DOC 2018

100% Malvasia Rossa from a single vineyard, covering 3.7 acres. Vinification takes place in autoclaves. Cryomaceration lasts for two weeks followed by the first racking where the wine is stored until it is bottled. Fermentation in stainless steel lasts one month and is stopped when the wine achieves 7% alcohol. The wine is aged in stainless steel for two to three months in autoclaves. Light ruby red with cherry reflections. The nose is aromatic, floral, and reminiscent of fresh rose petals. Fizzy and fragrant, with fruit flavors on the palate. A crystal-clear finish.

NOTES
Marcarini was founded in the 1850s in the province of Cuneo. The estate was one of the very first in the area to designate single vineyards on its labels (as early as the 1950s). Today the winery is owned by Manuel Marchetti and his children; daughter, Elisa, as the winemaker and son, Andrea, overseeing operations. Marcarini currently has 49 acres under vine including several grand, historic crus.

The exceptional vineyards, all estate-owned, are the real heart of the winery. The excellent locations, steepness of the slopes and nature of the terrain, exposure to the sunlight, and exceptional microclimate, are not only conducive to making top wines but also to maintain non-aggressive, natural vineyard management.

**Point of Differentiation**

*Crafting Barolos that are ideally poised between traditional and modern*

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*Estate Grown, Estate Bottled*

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*The winery is now in its sixth generation*

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*One of the very first in the area to designate single vineyards on its labels*

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*The oldest Dolcetto vines in Italy*
Barbera d’Alba “Ciabot Camerano” DOC
2018

100% Barbera from vineyards located in La Morra and Neviglie, Piedmont. The vines are 17 and 27-years old and grow on calcareous clay with a high magnesium content. The vineyards are Espalier-trained and sit at an altitude of 984-1,247 feet above sea level. The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification takes place in stainless steel and concrete tanks at a controlled temperature. The wine is aged six to nine months in Slavonian oak casks. Deep garnet color with well-integrated acidity; round and well balanced.

Notes

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Barolo del Comune di La Morra DOCG
2016

100% Nebbiolo from Marcarini’s historic La Morra vineyards. This wine is crafted to represent the characteristics of the soils of the Tortonian area. The vines are 18 to 41-years old and have a density of 4,000 vines per hectare. The hand-picked grapes are selected in the vineyard. Vinification takes place in stainless steel and concrete tanks. The wine is aged for two years in Slavonian oak followed by six months of bottle aging. Beautiful garnet red with ruby reflections. Fresh elegant floral aromas, such as violet and rose. Long and intense finish.

Notes
**Barolo “La Serra” DOCG 2016**

100% Nebbiolo from the La Serra Cru in La Morra. An important characteristic of the La Serra terroir is its drinkability when the wine is young. The vines grow on soils low in organic material, but rich in minerals and microelements. Vinification takes place in stainless steel and concrete tanks followed by maceration on the skins for 3-4 weeks. The wine ages 24 months in Slavonian oak and six months in the bottle. Garnet red, with ruby reflections. The nose is fresh, elegant and persistent with notes of violets, rose, licorice and sweet spice.

Notes

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**Barolo “Brunate” DOCG 2015**

100% Nebbiolo from a single vineyard. The Brunate cru is one of the most famous in Barolo and expresses the elegance of La Morra to perfection. The vines are 32 and 41-years old and grow on calcareous clay with a high magnesium content. Vinification takes place in stainless steel and concrete tanks. The wine ages two years in oak casks (20-40 hL). Intense garnet red color. It is rich, ample and persistent on the nose, with aromas of vanilla, sweet spices, tobacco, mountain hay, and forest floor.

Notes

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Dolcetto d’Alba “Boschi di Berri” DOC 2018

100% Dolcetto from a single vineyard next to Berri, a small village in La Morra. Planted in the late 1800s, these 100-year-old plus European rootstock vines have survived due to their sandy soil and particular microclimate. The pre-phylloxera, free-standing espalier, and Guyot trained vines to make this wine an aristocrat among Dolcettos. Harvested in September the grapes undergo classic red vinification in stainless steel and the wine is aged eight months in Slovenian oak large barrels. Intense, ample, and persistent bouquet of violets and raspberries.

Notes

Dolcetto d’Alba “Fontanazza” DOC 2018

100% Dolcetto from a single vineyard next to the Brunate and La Serra Crus. The 17 to 36-year old vines are grown at 1,050 feet above sea level, with South/Southwest exposure. The vineyard is composed of calcareous clay with a high magnesium content. Vinification in stainless steel and concrete tanks under controlled temperature. The wine ages in stainless steel and the bottle. The family deliberately chooses not to age it in wood. Ruby red with violet reflections. The intense, persistent bouquet shows appealing floral and fruity notes.

Notes
**Nebbiolo delle Langhe “Lasarin” DOC 2018**

100% Nebbiolo from vineyards located in Barolo and in Neviglie. The vineyards face South/Southwest and sit at an altitude of 1,050 feet above sea level on calcareous clay with a sub-alkaline mixture and organic substances. The 19-year old vines have a density of 5,000 vines per hectare. The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification takes place in stainless steel and concrete tanks at a controlled temperature. The wine is briefly aged in the bottle.

**Notes**

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**Moscato d’Asti DOCG 2019**

100% Moscato Bianco from vineyards located in Neviglie. The vineyards face South/Southwest and sit at an altitude of 886 feet above sea level on calcareous clay with a sub-alkaline mixture and organic substances. The 18 and 39-year old vines have a density of 5,000 vines per hectare. Vinification takes place in stainless steel tanks and the wine does not sojourn in wood. Brilliant straw yellow with a delicate white froth that evolves into a very fine perlage. Its full nose is aromatic, floral and fruity as well as intense and persistent.

**Notes**

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Barolo Chinato Non-Vintage

75% Nebbiolo and 25% an infusion of aromatic herbs and china bark (Cinchona calisaya). The Nebbiolo grapes come from the Brunate and La Serra vineyards. The wine is made by infusing China Calissaya bark and several aromatic alpine herbs in aged Barolo. Afterward, the wine is aged for 24 months in Slovenian oak barrels. This wine can be enjoyed as a meditation wine, on its own, as an aperitif or as a digestive. Amber-colored with ruby-red reflections. It has a spicy, intense and persistent nose with sweet yet pleasingly bitterish flavors.

Notes
Marcarini (La Morra)
1- Brunate - historic cru  11 ac  (985 ft a.s.l.)
2- La Serra - historic cru  7.5 ac  (1,245 ft a.s.l.)

Poderi Luigi Einaudi (Dogliani)
1- Costa Grimaldi  4 ac  (1,017 ft a.s.l.)
2- Cannubi - historic cru  5.8 ac  (720 ft a.s.l.)
3- Bussia  14 ac  (1,150 ft a.s.l.)

Bongiovanni (Castiglione Falletto)
1- Barolo  5 ac  (1,150 ft a.s.l.)

Conterno Fantino (Monforte d’ Alba)
1- Vigna del Gris  3.7 ac  (1,080 ft a.s.l.)
2- Sori Ginestra - historic cru  5 ac  (1,150 ft a.s.l.)

Ca’ Rome’ (Barbaresco)
1- Maria di Brun  16.1 ac  (1,180 ft a.s.l.)
2- Rio Sordo  4.5 ac  (1,115 ft a.s.l.)
3- Rapet  4.87 ac  (1,804 ft a.s.l.)
4- Ceretta - historic cru  14.3 ac  (1,900 ft a.s.l.)
Tuscany continues to enchant the world over while books and films are forever trying to capture the beauty of the region. With its rich history, art, food, and wine, there is little to disappoint. Brunello is considered one of the most prestigious Italian wines, and the 2015 Brunello di Montalcino and 2018 Rosso live up to that reputation.

“2015 is a great vintage. It will rank among the best recent vintages in the region, and will be compared to the likes of 2010, 2007, 2006, 2001, and 1997.” by wine critic, James Suckling. Suckling then goes on to say, “There’s also a transparency and brightness to the best of 2015 that gives the reds a chance to beautifully communicate their respective terroirs and styles. This was particularly true in estate-specific and single-vineyard Brunellos.”

Brunello

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

The regulation of Brunello di Montalcino is strict in order to preserve the integrity and quality of the wine. The wine must be produced in the Montalcino area and may only contain Sangiovese grapes.
In addition to grape varieties and production area regulations, Brunello has requirements for aging too. Brunello must be aged for five years, six years for Riservas, before they may be released into the market. Of that period at least two years must be spent in oak barrels and at least four months in bottle. Both Brunello and Brunello Riserva must have a minimum alcohol content of 12.5%.
Founded in 1962, Boscarelli is located in Montepulciano in Tuscany. Paola De Ferrari Corradi owns the estate alongside her two sons, Luca and Nicolò. Together they have achieved an unbroken track record of vintage-to-vintage consistency and quality that has lasted over half a century.

About 80% of the 35 acres grow Sangiovese, but the family also produces Canaiolo, Colorino and Mammolo, the main indigenous varieties, as well as small quantities of Merlot and Cabernet. While the land has been in the family for generations, it was Luca and Nicolò De Ferrari who overhauled the vineyards in the 1980s in order to produce grapes that better express the terroir of the area.

**Point of Differentiation**

A small family owned Estate

Paola De Ferrari Corradi has run the estate from day one, first with her husband and then by herself

Luca and Nicolò De Ferrari have personally selected and replanted the vineyards to express the characteristics of the terroir

100% estate grown and bottled

Total production is 97,000 bottles annually, with plans to expand in the future.
**Rosso di Montepulciano “Prugnolo”**

DOC 2018

90% Sangiovese and 10% Mammolo from younger estate-owned vineyards. The vineyards face Northeast/Northwest and are located at 984 feet above sea level on sandy terrain. The vines are double guyot trained and 3-10 years old. After destemming and soft pressing, the grapes ferment in stainless steel vats. The wine matures in cement tanks for a few months before bottle aging. Filtration is carried out before bottling. Brilliant ruby red, with a fresh fruity and floral bouquet, confirmed on the consistent, fragrant palate, rich in pure Sangiovese character.

**Notes**

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**Vino Nobile di Montepulciano DOCG**

2017

85% Sangiovese and 15% Canaiolo, Mamulo, and Colorino from estate-owned vineyards at Cervognano. The vineyards are Northeast/Northwest facing and are composed of sandy terrain. The vines yield 3 lbs per vine. The grapes are soft pressed, and fermented in small vats of oak or steel, filled up to no more than ¾ of their capacity. The fermentation lasts 7 days followed by maceration for 5-8 days. The wine ages 18-24 months in Allier and Slavonian oak barrels. The wine is structured and complex, with notes of dried herbs, leather, earth, and vanilla.

**Notes**

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Vino Nobile di Montepulciano DOCG
“Costa Grande” 2015

100% Sangiovese from a single vineyard, Vigna Grande, near Montepulciano. Fermentation takes place in oak vats and lasts fifteen to eighteen days. After which the wine ages twelve months in tonneaux (5 hl), twelve months in oak casks (25 hl) and six months in concrete tanks. Deep garnet in color the wine has aromas of spice, blackberries, earth, and vanilla. A full-bodied palate with structure, elegance, and flavors of cherry, coffee, and leather.

Notes

Vino Nobile di Montepulciano “Il Nocio” DOCG 2016

100% select Sangiovese from the single vineyard, Nocio, planted in 1972 containing 7.9 acres. After soft pressing, the grapes ferment in small vats of oak or steel, filled up to no more than 2/3 of their capacity. The fermentation lasts for eight to ten days followed by maceration for at least ten days. The wine is aged in Allier and Slavonian oak casks (5-10 hl) for 18 to 24 months, followed by three to six months of bottle aging. Garnet red, with well-orchestrated wood that is worked into the ripe, sweet fruit and layered complexity.

Notes
Cignale was founded in 1981 by Neil and Maria Empson when they decided they wanted to craft their own Super Tuscan wine. The wine’s name comes from the first experimental harvest in 1983, when the entire crop was wiped out by wild boars.

The historic estate is located near Greve in Chianti – one of the region’s finest sites. The property is superb: elevated hillsides rising 1,320 to 1,740 feet above sea level, with a unique geological composition; Cretaceous-Eocenic polychrome schist, rich in manganese and alkaline earth metals. One of the key features of the soil is its high nitrogen level, which lends longevity to the wine.

**Point of Differentiation**

*The use of new, low-yielding clones of Cabernet Sauvignon from Bordeaux*

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*The Cabernet Sauvignon vines were grafted onto 20-year-old Sangiovese vines to give some extra depth to the wine*

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*Superb location in the northeastern portion of Chianti Classico, near Greve in Chianti*

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*An abundance of nitrogen in the soil which lends to the wine’s aging ability*

**Fast Facts**

- **Vineyard Surface**: 7.5 acres (3.5 hectares)
- **Owner**: The Empson Family
- **Winemaker**: Franco Bernabei
- **Established**: 1981
- **Location**: Greve in Chianti
- **Province**: Florence
Cignale Colle della Toscana Centrale
IGT 2013/2015

90% Cabernet Sauvignon and 10% Merlot from vineyards near La Sorgente and Ponticini. After harvesting the grapes macerate on the skins for 21 days. The wine ages in barriques for 20-24 months, followed by at least six months of bottle aging. Deep, dark ruby in color. Very floral and beautiful with hints of dark fruit, black currant and dried flowers, such as violets. Full body, firm and silky tannins and a fresh and bright finish.

Notes

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Conti Costanti was founded in 1555 in the province of Siena. Today, Andrea Costanti owns the winery, and Vittorio Fiore acts as the winemaker. Costanti currently has 25 acres under vine.

The range has the unmistakable imprint of the Matrichese cru, yielding Brunellos of unparalleled elegance and complexity, with luscious, focused berry fruit, remarkable structure, and exquisite balance.

Today, the Matrichese terroir remains the heart of the estate. A 10-acre vineyard flanks it located in Montosoli at 1,181 feet above sea level.

**Point of Differentiation**

The soil is composed of galestro and contains fossils that date back to the Cretaceous period

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Estate Grown, Estate Bottled

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Consistent vintage to vintage quality

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The Costanti Family has been producing wines in Montalcino since the late 1700s

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A benchmark Brunello estate
**Brunello di Montalcino DOCG 2015**

100% Sangiovese from vineyards East of Montalcino. The vineyards face East/Southeast and are composed of Tuscan galestro. The vines are 6 to 28-years old and have a density of 1,620-2,025 vines per acre. Fermentation takes place on the skins in stainless steel tanks, lasting two to three weeks. The wine ages for 36 months in wood: 12 months in Allier medium toasted tonneaux (5.0 hl) and 24 months in Slovenian barrels (30 hl) followed by at least 12 months in the bottle. Brilliant ruby with ripe aromas of berry fruit and a full-bodied palate.

**Notes**

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**Rosso di Montalcino DOC 2018**

100% Sangiovese from an estate-owned vineyard, 24.7 acres in size. The vineyard is composed of Tuscan galestro. The vines are 6 to 28-years old and have a density of 1,620-2,025 vines per acre. Fermentation takes place on the skins in stainless steel tanks, lasting approximately three weeks. The wine ages for 12 months: six months in French tonneaux (5-hl.) followed by six months in the bottle. Bright and vibrant red, with intense notes of beautiful red cherries, licorice, tobacco and crushed flowers. Wonderful textural elegance and overall finesse.

**Notes**

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FULIGNI

Fuligni was founded in 1923 by the Viscounts Fuligni, an ancient Venetian family who moved to Tuscany around 1770. Today the winery is owned by Roberto Fuligni and the winemaker is Paolo Vagaggini. The property covers approximately 247 acres east of Montalcino, historically the home to classic Brunellos. The surface comprises almost 32 acres under vine, principally located at I Cottimelli.

The grapes are vinified separately according to cru, in a classically inspired international style characterized by a backbone of acidity and smooth, polished tannins. The Fuligni range is a complete cross-section of Montalcino offerings, Rosso, Brunello, and Super Tuscan.

Point of Differentiation

Fuligni’s Brunellos bridge the gap between classic and modern style Brunello

Low yields in the vineyard

Nearly a century of expertise in winemaking

A benchmark Brunello winery

Classic Tuscan galestro soil

Fast Facts

Vineyard Surface
32 acres (13 hectares)

Owner
Roberto Fuligni

Winemaker:
Paolo Vagaggini

Established
1923

Location
Montalcino

Province
Siena
Brunello di Montalcino DOCG 2015

100% Sangiovese Grosso from vineyards located east of the town of Montalcino. The 20 to 30-year old vines grown have a density of 2,024 vines per acre. The grapes are harvested in late September. The must remains on lees for 18 days in stainless steel vats. The wine is then aged two to three months in steel and 24 to 36 months in Slavonian oak barrels (30-45 hl) and Allier oak tonneaux (5-7.5 hl). Finally, the wine is aged four months in the bottle. Deep garnet color, the bouquet shows red fruit and spice. Soft tannins, firm structure and silky texture.

Notes

Brunello di Montalcino Riserva DOCG 2013

100% Sangiovese, this wine is only issued in the finest years. From 20 to 30-year-old vines grown at an altitude of 980-1,480 feet above sea level, the grapes are harvested in late September. The must remains on lees for 18 days in stainless steel vats. The wine is then aged five months in steel and 36 months in Slavonian oak barrels. Finally, the wine is aged at least six months in the bottle. The wine shows remarkable elegance and complexity, and a beautiful bouquet of marasca cherries, tobacco, and mint, with a lovely, long finish.

Notes
**Rosso di Montalcino “Ginestreto” DOC 2017**

100% Sangiovese from the Ginestreto cru. The vineyard faces East/Southeast. The vines are 10 to 15-years old and have a density of 2,024 vines per acre. The harvest takes place in late September. The must remains on the lees for 18 days in stainless steel vats. The wine ages four to five months in steel followed by six to seven months in Slavonian oak barrels and Allier oak tonneaux. Finally, the wine is aged two months in the bottle. Deep ruby in color, fruity and floral bouquet with subtle spice; silky, structured and well balanced, with soft, noble tannins.

**Notes**

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**“S.J.” Toscana IGT 2018**

60% Sangiovese and 40% Merlot from the La Bandita vineyards which faces East/Southeast. The vines are 12 to 30-years old and have a density of 2,024 vines per acre. The harvest takes place in early and late September. The must remains sur lie 18 days, in stainless steel vats. The resulting wine is fine-tuned for four months in stainless steel before aging 4 to 12 months in Allier oak tonneaux. Finally the wine ages three months in the bottle. Concentrated, voluptuously textured; rich and ripe, packed with berry fruit and nuances of underbrush, spices, and incense.

**Notes**

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