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PIEDMONT ESTATES



Poderi Einaudi

Gaudio Bricco Mondalino

Marcarini

Piedmont is located in northwestern Italy, bordered by the Swiss, French, and Maritime Alps which surround two-thirds of the region. The seasons can be extreme with abundant winter snowfall 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 designated IGT in Piedmont.

Barolo and Barbaresco are the most well-known wines of the region -- often referred to as the King and Queen of Italian wines. Langhe blends, Nebbiolos, and Barberas can make perfect everyday wines or provide wonderful options for earlier consumption as they can be beautifully made but are far less expensive, making them great values.

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

Regulations for the vinification of Barolo starts with the grape and the vineyards. All Barolo must be made from 100% Nebbiolo. Vineyards producing the Nebbiolo grape must fall within one of the eleven "comuni" and can only have 3,300 vines per acre, however, many producers limit this number even further to increase quality. There are also specific aging regulations for the wine. For Barolo, the wine must be aged for 36 months, 18 of which must be in

oak, and for Barolo Riserva, the wine must be aged for 60 months, 18 of which must be in oak. Both wines are required to have a minimum of 12.5% alcohol content.

Piedmont is also home to another fabulous winemaking area, specializing in grapes other than Nebbiolo. Monferrato, a UNESCO world heritage site since 1994, is located in the northeastern corner of the region, just below the Po River, and is known for local grapes, such as Grignolino, Barbera, Freisa, Dolcetto, and the white Cortese. Production crosses two provinces – Asti and Alessandria, but the area is divided into two by the Tanaro River. These two "sides" are often referred to as Alto Monferrato and Basso Monferrato. The continental climate and calcareous clay soils with abundant minerals are perfect for grape cultivation. The area is home to 9 DOCs and 4 DOCGs, including Grignolino D'Asti DOC, Cortese dell'Alto Monferrato DOC, Barbera d'Asti DOCG, Monferrato DOC, Piemonte DOC.



Poderi Einaudi

“A classic vintage with beautiful ripening at the end of the season. September and October were nice, with good day/night temperature swings. We finished picking the grapes around 20 October and the quality was beautiful and the wines are very promising.”

-MATTEO SARDAGNA EINAUDI

Poderi Luigi Einaudi was founded in 1897 by Luigi Einaudi, Italy's first democratically elected president. Today, the estate is run by Luigi's great-grandson Matteo Sardagna Einaudi who works with winemaker Giuseppe Caviola, and a team of young winemakers. Located in Dogliani, the winery has 173 acres under vine.

The total property includes 371 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 ensured that all of its vineyards receive hands-on attention to detail.

POINTS OF DIFFERENTIATION

- Key plots in the top Barolo crus in Le Langhe
- Owned by historic Italian family for four generations
- Estate grown, estate bottled
- Hands-on attention to detail in the vineyards and cellar ensure superior care
- Fully renovated cellar with special concrete tanks to better control micro-oxygenation
- Consistently ranked among the best Barolos by the top publications and reviewers in the world

FAST FACTS

Vineyard Surface: 173 acres (70 hectares)

Owner: The Einaudi Family

Winemaker: Giuseppe Caviola

Established: 1897

Location: Dogliani, Province of Cuneo





BARBARESCO 2020

Garnet red with ethereal and intense aromas. Full-bodied, delicate, and velvety with balanced tannins.

100% Nebbiolo from Neive

The vines face southeast at 885-1,148 feet (270-350 meters) above sea level

The grapes ferment in concrete tanks for 15 days

Ages in large oak barrels and tonneaux for 18 months

750 ml
SRP

\$ 57.99



BAROLO "MONVIGLIERO" DOCG 2019

Bright garnet red color with elegant, floral, fruity and spicy aromas and an enveloping and harmonious flavor.

100% Nebbiolo from Verduno

The vines were planted between 1969 and 1979 on white marl

The grapes ferment in concrete tanks for 15-20 days

Ages in large barrels for 24-36 months

750 ml
SRP

\$ 152.99



BAROLO "BUSSIA" DOCG 2019

Brilliant garnet red with exuberant fruit
and spice on the nose and palate.

100% Nebbiolo from the Bussia cru in
Monforte d'Alba

The 11-24 years old vines face south/
southeast at 1,150 feet (350 meters)
above sea level

The grapes are fermented with selected
yeast and macerate for 24 days

Ages in large barrels for 30 months and
then in bottle for 8-9 months

750 ml
SRP

\$ 137.99



BAROLO "CANNUBI" DOCG 2019

Brilliant garnet red with notes of iris,
violet, and rose. Luscious and full-
bodied on the palate.

100% Nebbiolo from the Cannubi cru in
Barolo

The vines were planted between 1962 and
2002 on white marl

The grapes are fermented with selected
yeast and macerate for 24 days

Ages in large barrels for 30 months and
then in bottle for 8-9 months

750 ml
SRP

\$ 139.99



BAROLO "LUDO" DOCG 2019

Brilliant garnet red with amber highlights. The nose has notes of red berries, tobacco and spices.

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 macerate on the skins and seeds for 16 days

50% of the wine ages in large barrels right away and for 30 months; the other half stays in barrique for 18 months and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in bottle for 8-9 months

750 ml
SRP

\$ 53.99



BAROLO TERLO "VIGNA COSTA GRIMALDI" DOCG 2019

Garnet red with orange hints and notes of berries, licorice and tobacco. Smooth full body with a long spiced finish.

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 macerate on the skins and seeds for 24 days

Ages in large barrels for 30 months and in bottle for 8-9 months

750 ml
SRP

\$ 136.99



DOGLIANI DOCG 2021

Ruby red in color, dark berry, and underbrush aromas. Good body and an almond nuance on the finish.

100% Dolcetto from the “St. Giacomo” vineyard in Dogliani

The 14-year-old vines grow on calcareous marl and clay soil

After harvest in late September, the grapes undergo partial fermentation in contact with the skins for 4-5 days. After the pomace is removed, it finishes fermentation in stainless steel tanks

Ages for 8-10 months in stainless steel vats prior to release

750 ml
SRP

\$ 21.99



DOGLIANI SUPERIORE “TECC” DOCG 2019/21

Deep ruby red in color, fresh bouquet with rich fruit nuances, firm tannins, and a subtle almond finish.

100% Dolcetto from the “Madonna delle Grazie” vineyard

The 45-year-old vines grow on calcareous marl and clay soil

After harvest in late September, the best grapes are selected and fermented in stainless steel, at a controlled temperature

Ages for ten months in oak barrels (20-30 hl.), followed by two months in bottle

750 ml
SRP

\$ 37.99



LANGHE "LUIGI EINAUDI" DOC 2018

Intense garnet red, with pleasing aromas of cooked plums and blackberries, and a hint of vanilla.

30% Nebbiolo, 30% Cabernet, 20% Merlot, & 20% Barbera grown in the estate's two districts: Neive and Dogliani

The four wines of this blend are vinified separately for more than 20 months (Cabernet and Merlot in barrique and Nebbiolo and Barbera in tonneaux)

Once blended, the wine ages in oak barrels to ensure a balanced product. The Merlot and Cabernet age in barrique for 12 months while the Barbera and Nebbiolo age in large barrels for the same period of time. Once blended the wine rests and is then bottled

750 ml
SRP

\$ 89.99



NEBBIOLO LANGHE DOC 2021

Garnet red with persistent fruity fragrances and an elegant full-body.

100% Nebbiolo from Einaudi's youngest Nebbiolo vineyards located in Neive

The vineyard (15 years old) is composed of marly calcareous soils

The grapes are fermented in stainless steel tanks and racked after 8-10 days.

Ages for 10 months in barrique and barrel and then rests in the bottle

750 ml
SRP

\$ 25.99





Gaudio Bricco Mondalino

*“A fresh, elegant and well-rounded Cortese;
elegant and easy-to-pair Grignolinos; balanced,
velvety and nicely structured Barberas; and a
perfumed and concentrated Dolce Stil Novo.”*

- BEATRICE GAUDIO

The Gaudio family has been making Monferrato wine for three centuries. Yet estate bottling began in 1970 under Amilcare Gaudio, the present owner Mauro's father, who still works alongside his wife Gabriella and his daughter Beatrice.

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 only native varieties.

POINTS OF DIFFERENTIATION

- Estate grown and estate bottled for over 45 years by dedicated and passionate growers
- Family-owned and operated, with a 300-year winemaking legacy in the Monferrato area
- Eco-sustainable, hand-tended vineyards and cellar
- Only native Piedmont grapes with unique flavor profiles
- Excellent quality and accessibility

FAST FACTS

Vineyard Surface: 45 acres (18 hectares)

Owner: The Gaudio Family

Winemaker: Matteo Macchi

Established: 1973

Location: Vignale Monferrato, Province of Alessandria





MONFERRATO CORTESE "L'AMOR CORTESE" DOC 2022

Pale yellow with light green reflections, the nose has aromas of orange blossom, green apple, and lime.

100% Cortese from vineyards located in Monferrato Casalese

The vineyards sit at 984 feet (300 meters) above sea level on calcareous clay soil, which also has a small percentage of sand towards the west

After harvest, the grapes are fermented in stainless steel tanks

Ages on its lees for five months in stainless steel autoclaves before bottling

750 ml
SRP

\$ 21.99



GRIGNOLINO DEL MONFERRATO "GAUDIO" DOC 2021

Light ruby red, the nose has notes of wild strawberry, raspberry, pink grapefruit, and green pepper.

100% Grignolino from vineyards located in Monferrato Casalese

The vineyards sit at 984 feet (300 meters) above sea level on calcareous clay soil, which also has a small percentage of sand towards the west

The three different parcels are vinified at different maceration times and temperatures, from three to seven days

Ages on its lees for six months. After, it spends two months in bottle before release

750 ml
SRP

\$ 26.99



GRIGNOLINO DEL MONFERRATO "BRICCO MONDALINO" DOC 2021

Ruby red color, with spice, berries, and cherry on the nose. Elegant and a crisp, palate-cleansing texture.

100% Grignolino from a vineyard, Bricco Mondalino, near Vignale Monferrato

From the estate's finest, best-exposed vines and select grapes

Vinification in stainless steel tanks with maceration for three weeks and fermentation at a controlled temperature

Ages eight months in stainless steel tanks

750 ml
SRP

\$ 29.99



BARBERA D'ASTI "IL BERGANTINO" DOCG 2020

Very deep garnet in color with a meaty nose of mineral and cherry aromas, with notes of vanilla, cocoa, and herbs.

100% Barbera from the Schiavino vineyard, near Vignale Monferrato

From 50-year-old vines

Vinification takes place in stainless steel tanks with maceration for four weeks

Ages 15 months in French oak barrique and tonneaux

750 ml
SRP

\$ 49.99



BARBERA DEL MONFERRATO SUPERIORE DOCG 2020

Intense ruby red. Fruity when young, with enticing raspberry aromas, growing more complex with bottle age.

90% Barbera and 10% Freisa from a vineyard, Palareto, near Vignale Monferrato

From well-exposed vines on elevated, calcareous clay soils

Vinification takes place in stainless steel with maceration for four weeks

Ages in 2nd, 3rd and 4th-year French oak barrels for six months

750 ml
SRP

\$ 24.99



MALVASIA DI CASORZO “DOLCE STIL NOVO” DOC 2021/22

Light ruby red. The nose is aromatic, floral, and reminiscent of fresh rose petals. Fizzy and fragrant on the palate.

100% Malvasia Rossa from a vineyard near Vignale Monferrato

From a single vineyard, covering 3.7 acres

Cryomaceration lasts for two weeks followed by the first racking. Fermentation in stainless steel lasts one month and is stopped when the wine achieves 7% alcohol

Ages in stainless steel for two to three months in autoclaves

750 ml
SRP

\$ 24.99





Marcarini

“The Brunate this vintage is harmonious, with ideal acidity and excellent aging potential. While La Serra and La Morra are showing excellent polyphenols, which will ensure great structure with great cellarability.”

-ELISA MARCHETTI

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 Andrea, Chiara, and Elisa Marchetti. Marcarini currently has 49 acres under vine including a several in important historic crus.

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

POINTS OF DIFFERENTIATION

- Family owned and operated, with six generations of history.
- Estate grown, estate bottled
- Top vineyards in historic Langhe crus, with exceptional soils
- Traditional and modern techniques are combined to created quality wine
- The oldest Dolcetto vines in Italy, some pre-phylloxera

FAST FACTS

Vineyard Surface: 49 acres (20 hectares)

Owner: Manuel Marchetti

Winemaker: Marcarini family and Valter Bonetti

Established: 1850s

Location: La Morra, Province of Cuneo





ROERO ARNEIS DOCG 2022

Straw-colored with an extensive, fragrant bouquet, with hints of fresh fruit, acacia flowers and honey.

100% Arneis from vineyards located in the Comune Montaldo Roero

The vines were planted between 2004-2012 on calcareous sand at 984 feet (300 meters) above sea level.

The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification in stainless steel under a controlled temperature

Ages on its fine lees for three months

750 ml
SRP

\$ 21.99



BARBERA D'ALBA "CIABOT CAMERANO" DOC 2021

Deep garnet color with well-integrated acidity; round and well balanced.

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 located at 984-1,247 feet (300-380 meters) above sea level

The hand-picked grapes are selected in the vineyard before harvest. Vinification takes place in stainless steel and concrete tanks at a controlled temperature

Ages six to nine months in Slavonian oak casks

750 ml
SRP

\$ 24.99



BAROLO DEL COMUNE DI LA MORRA DOCG 2019

Garnet red with ruby reflections. Fresh elegant floral aromas, such as violet and rose. Long and intense finish.

100% Nebbiolo from Marcarini's historic La Morra vineyards

This wine is crafted to represent the characteristics of the Tortonian soils. The vines are 18 to 41-years old

The hand-picked grapes are selected in the vineyard. Vinification takes place in stainless steel and concrete tanks

Ages for 24 months in Slavonian oak barrels followed by six months in bottle

750 ml
SRP

\$ 53.99



BAROLO "LA SERRA" DOCG 2019

Garnet red. The nose is fresh, elegant and persistent with notes of violets, rose, licorice and sweet spice.

100% Nebbiolo from the La Serra cru in La Morra

The vines grow on soils low in organic material, but rich in minerals and microelements

Vinification takes place in stainless steel and concrete tanks. Maceration on the skins for 3-4 weeks

The wine ages 24 months in Slavonian oak and six months in the bottle

750 ml
SRP

\$ 86.99



BAROLO “BRUNATE” DOCG 2018

Garnet red color. It is persistent on the nose, with aromas of vanilla, sweet spices, tobacco, hay, and forest floor.

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 macerates for 30-40 days.

Ages 24 months in Slavonian oak barrels and 12 months in bottle

750 ml
SRP

\$ 111.99



DOLCETTO D'ALBA “BOSCHI DI BERRI” DOC 2021

Intense, ample, and persistent bouquet of violets and raspberries. Warm, enveloping, velvety flavor of cherries.

100% Dolcetto from a single vineyard next to Berri, a small village in La Morra.

Planted in the late 1800s, these European rootstock vines survived phylloxera due to their sandy soil and particular microclimate. A highly praised vineyard

Vinification takes place in stainless steel and concrete tanks

The wine is purposefully not aged in oak to preserve the grape's unique profile

750 ml
SRP

\$ 39.99



DOLCETTO D'ALBA “FONTANAZZA” DOC 2022

Ruby red with violet reflections. The intense, persistent bouquet shows appealing floral and fruity notes.

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 (320 meters) above sea level, with south/southwest exposure. Calcareous clay soil with a high magnesium content

Vinification takes place in stainless steel and concrete tanks

Ages in stainless steel and bottle. The family deliberately chooses not to age in oak

750 ml
SRP

\$ 24.99



LANGHE NEBBIOLO “LASARIN” DOC 2021/22

Rich red in color. Its full nose recalls flowers, raspberries, and blackberries. Balanced, velvety and enjoyably tannic.

100% Nebbiolo from vineyards located in Neviglie and La Morra

The 19-year-old vineyards face south/southwest and sit at an altitude of 1,050 feet (320 meters) above sea level on calcareous clay with a sub-alkaline mixture and organic substances

Vinification takes place in stainless steel tanks

The wine briefly ages in stainless steel and bottle

750 ml
SRP

\$ 27.99



MOSCATO D'ASTI DOCG 2022

Brilliant straw yellow with a delicate white froth, its full nose is aromatic, floral and fruity.

100% Moscato Bianco from vineyards located in Neviglie

15-year old vines are grown on calcareous marl and clay soils

Vinification takes place in stainless steel tanks

No oak aging

750 ml
SRP

\$ 24.99



BRUNELLO ESTATES



Conti Costanti

Fuligni

Tuscany has always enchanted the world, with the media forever trying to capture its unparalleled beauty and landscape. And with its long and rich history, art, food, and wine, there is little to disappoint. Wines from the area are equally lauded with incredibly long histories in their own right. From the approachable Chianti Classico, the regal Nobile di Montepulciano and the leader of the pack, Brunello di Montalcino, you can't go wrong.

The Brunello di Montalcino growing zone is located in namesake Montalcino in the province of Siena. The municipality covers about 31,030 hectares but a mere 2,100 hectares are dedicated to Brunello di Montalcino. Brunello first saw official recognition in 1865 at a fair in Montalcino receiving rave reviews even then. Later, the appellation grew quite slowly and in fact, there were only 11 producers in 1966 when

it received DOC status. From then on, the quantity of producers has grown to just over 200. It later went on to receive DOCG status in 1980.

The regulations for Brunello di Montalcino are strict in order to preserve the integrity and quality of the wine. It must be produced in the Montalcino growing zone and may only contain Sangiovese grapes. It must age for five years, six years for Riservas, before release. 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%.





Conti Costanti

“A fresh vintage with a cooler-than-usual summer and gorgeous September with mild weather and cool nights. Wonderfully persistent on the nose, good body, elegance and finesse. We will be able to cellar this wine for a long time thanks to excellent balance between alcohol and acidity.”

-ANDREA COSTANTI

Conti Costanti was founded in 1555 in the province of Siena. Today, Andrea Costanti owns the winery and personally makes the wines with acclaimed enologist Vittorio Fiore. 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 (360 meters) above sea level.

POINTS OF DIFFERENTIATION

- 300 years of Brunello making history, leaving it a forerunner and benchmark in Montalcino
- Estate grown and bottled
- Consistent vintage-to-vintage quality, and persistently highly rated
- Tuscan galestro soil
- High altitude vineyards, which protect the vines from hot vintages and allow for the ever-important day/night temperature changes. Especially important in hot vintages.

FAST FACTS

Vineyard Surface: 25 acres (10 hectares)

Owner: Andrea Costanti

Winemaker: Vittorio Fiore and Andrea Costanti

Established: 1555

Location: Montalcino, Province of Siena





ARDINGO TOSCANA IGT 2019

Rich purple red, with ruby highlights. Elegant aromas of black cherry, plum, and fresh tobacco. Supple tannins.

100% Merlot, from the estate-owned 'Vigna Montosoli' in upper Montalcino

The 30-year-old vines grow in clay soils, 1,148 feet (350 meters) above sea level

Fermentation takes place on the skins in temperature-controlled, stainless steel tanks

Ages for 24 months in barrique and 12 months in bottle

750 ml
SRP

\$ 109.99



BRUNELLO DI MONTALCINO DOCG 2018

Intense and deep ruby red, fragrantly floral with notes of rose and violet and spices, such as pepper and cinnamon.

100% Sangiovese Grosso from vineyards located east of the town of Montalcino

The 6 to 28-year old vines grown have a density of up to 2,024 vines per acre. The grapes are harvested in late September.

Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately two to three weeks

Ages for 36 months in oak: 12 months in medium-toasted Allier tonneaux (5-hl.) and 24 months in Slavonian oak barrels (30-hl), followed at least 12 months in bottle

750 ml
SRP

\$ 122.99



ROSSO DI MONTALCINO DOC 2021

Intense ruby red, with fruity notes of plum and cherry, with clear undertones of spice.

100% Sangiovese from an estate-owned vineyard, 24.7 acres in size

The vineyard features Tuscan galestro soil. The vines are 6 to 28-years old

Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately two to three weeks

Ages for 12 months: six months in French tonneaux (5-hl.) followed by six months in bottle

750 ml
SRP

\$ 54.99



ROSSO DI MONTALCINO “VERMIGLIO” DOC 2019/21

Brilliant, vibrant, rich ruby red. Elegant and fruity, especially cherry, red berries and pomegranate. Spicy nuances.

100% Sangiovese Grosso from vineyards located east of the town of Montalcino

The vineyard features Tuscan galestro. The vines are 6 to 28-years old

Fermentation takes place on the skins in temperature-controlled, stainless steel tanks

Ages 12 months in Allier tonneaux (5-hl.) and 12 months in Slavonian oak barrels (30-hl.)

750 ml
SRP

\$ 64.99



Fuligni

“Brunello 2018 is a very captivating vintage. Cold winter, a lot of rain in spring, with mild temps in summer. In the end, we picked very healthy, high quality grapes. It’s not a super muscular wine, but it’s a very elegant Brunello with rich aromas, fine, silky tannins and beautiful freshness. A wine to taste again and again, or to cellar: a classic Fuligni vintage.”

-DANIELE ZEFFIRINI

Fuligni was founded in 1923 by the Fuligni viscounts, an ancient Venetian family that moved to Tuscany around 1770. The present owner is the exquisite Maria Flora Fuligni, who works with nephew Roberto Guerrini Fuligni, enologist Paolo Vagaggini and agronomist Federico Ricci, in charge of vineyard management. The property covers approximately 247 acres east of Montalcino, historically the home to classic Brunellos. The surface under vine comprises 30-32 acres, 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.

POINTS OF DIFFERENTIATION

- Fuligni bridges the gap between a classic and modern style Brunello
- Benchmark winery with a century of expertise
- An expert team that works like a well-oiled machine
- Classic Tuscan galestro soil
- High altitude vineyards, which protect the vines from hot vintages and allow for the ever-important day/night temperature changes. Especially important in hot vintages

FAST FACTS

Vineyard Surface: 32 acres (13 hectares)

Owner: Roberto Fuligni

Winemaker: Paolo Vagaggini

Established: 1923

Location: Montalcino, Province of Siena





BRUNELLO DI MONTALCINO DOCG 2018

Intense and deep ruby red, fragrantly floral with notes of rose and violet and spices, such as pepper and cinnamon.

100% Sangiovese Grosso from vineyards located east of the town of Montalcino

The 20 to 30-year old vines grow in galestro, pebbly and tuff soils at 980-1,480 feet (300-450 meters) above sea level

Fermentation and maceration on the lees lasts about 20 days

Ages two to three months in stainless steel and 24 to 36 months in Slavonian oak barrels (30-45 hl), Allier oak tonneaux (5-7.5 hl) and 6 months in bottle

750 ml
SRP

\$ 129.99



ROSSO DI MONTALCINO “GINESTRETO” DOC 2021

Deep ruby in color, fruity and floral bouquet with subtle spice. Silky, structured and well balanced.

100% Sangiovese from the Ginestreto cru. The vineyard faces east/northeast.

The vines are 10 to 15-years old and have a density of 2,024 vines per acre. Harvest takes place in late September

The must remains on its lees for 18 days in stainless steel vats

Ages four to five months in steel followed by six to seven months in Slavonian oak barrels and Allier oak tonneaux. It spends two months in bottle before release

750 ml
SRP

\$ 49.99



“S.J.” TOSCANA IGT 2021

Bright and vibrant red, with intense notes of beautiful red cherries, licorice, tobacco, and crushed flowers.

60% Sangiovese Grosso and 40% Merlot from vineyards located east of the town of Montalcino.

The 12 to 30-year old vines. The grapes are harvested in late September

The must undergoes fermentation and maceration on its lees for about 18 days

Ages six months in stainless steel and six months in Allier oak tonneaux. It spends three months in bottle before release

750 ml
SRP

\$ 46.99

OTHER ESTATES



Cignale

Poderi Boscarelli



Cignale

“After the drop in 2017, quantity was back to normal in 2018. Late winter was very cold, with temperatures down below zero. But temps rose in late March, which led to early budbreak. A rainy May was followed by a summer with scarce but well-distributed rains. September was sunny and the grapes ripened well.”

-ALESSANDRO FRANCOIS

Cignale was created in 1980, when Neil and Maria Empson decided to make their own Super Tuscan along with Alessandro “Sandro” François and his wife, Antonietta, who own a historic estate in northeastern Chianti Classico – one of the region’s finest sites, in Greve in Chianti.

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-Eocene 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.

POINTS OF DIFFERENTIATION

- Superb location in the northeastern portion of Chianti Classico, near Greve in Chianti
- Low-yielding clones of Cabernet Sauvignon from Bordeaux, grafted onto 20-year-old Sangiovese vines, which give extra depth to the wine
- An abundance of nitrogen in the soil which lends to the wine’s aging ability

FAST FACTS

Vineyard Surface: 9.8 acres (4 hectares)

Owner: The Empson and François families

Winemaker: Maurizio Alongi and Giovanni Cappelli

Established: 1981

Location: Greve in Chianti, Florence





CIGNALE COLLE DELLA
TOSCANA CENTRALE IGT
2017/18

Dark ruby with hints of dark fruit, black
currant and dried flowers, such as
violets.

90% Cabernet Sauvignon and 10% Merlot
from vineyards near La Sorgente and
Ponticini

The vineyards face South/Southeast and
are located at 1,607-1,706 feet above sea
level on a mix of sand, clay and silt

After harvesting the grapes macerate on
the skins for 21 days at 82.4° F

The wine matures in barriques for 18
months, followed by at least six months in
bottle

750 ml
SRP

\$ 89.99





Podere Boscarelli

Founded in 1962, Poderi 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 native 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.

POINTS OF DIFFERENTIATION

- Family owned and operated since the 1960s; estate grown and bottled
- A prime Montepulciano location, with excellent diurnal shifts, which allow for slow ripening
- Versatile, accessible, ageable wine with unparalleled elegance and poise
- Hands-on vineyard management and winemaking by Luca and Nicolò
- Wines consistently praised, achieving top scores and accolades every vintage

FAST FACTS

Vineyard Surface: 52 acres (21 hectares)

Owner: The De Ferrari Family

Winemaker: Luca De Ferrari, Maurizio Castelli, Mary Ferrara

Established: 1962

Location: Montepulciano, Province of Siena





ROSSO DI MONTEPULCIANO “PRUGNOLO” DOC 2021/22

Brilliant ruby red, with a fresh fruity and floral bouquet, confirmed on the consistent, fragrant palate.

90% Sangiovese and 10% Mammolo from younger estate-owned vineyards

The vineyards face northeast/northwest and are located at 984 feet (300 meters) above sea level on sandy soils

After destemming and soft pressing, the grapes ferment in stainless steel vats

Ages in concrete tanks for a few months before bottle aging. Filtration is carried out before bottling

750 ml
SRP

\$ 27.99



VINO NOBILE DI MONTEPULCIANO DOCG 2020

Ruby red. Fresh nose with excellent varietal expression. Fruity and floral with notes of bergamot and violet.

90% Sangiovese and 10% Canaiolo from estate-owned vineyards at Cervognano

The vineyards are northeast/northwest facing and are composed of sandy soil

The grapes are soft pressed, and fermented in small oak or stainless steel vats, filled to no more than ¾ of their capacity. Fermentation lasts 7 days followed by maceration for 5-8 days

Ages 18-24 months in Allier and Slavonian oak barrels

750 ml
SRP

\$ 42.99



VINO NOBILE DI MONTEPULCIANO DOCG “COSTA GRANDE” 2018

Bright garnet red. Complex aromas of red berries, green pepper, leather, tobacco, and eucalyptus.

100% Sangiovese

From a single vineyard, Vigna Grande, near Montepulciano

Fermentation takes place in oak vats and lasts 15-18 days

Ages twelve months in tonneaux (5 hl), twelve months in oak casks (25 hl) and six months in concrete tanks

750 ml
SRP

\$ 99.99



VINO NOBILE DI MONTEPULCIANO “IL NOCIO” DOCG 2018

Ruby red, fragrant nose, black cherry, red raspberry, fine spice. Balanced on the palate with fine tannins.

100% select Sangiovese

From the single vineyard, Il Nocio, planted in 1972 extending 7.9 acres.

After soft pressing, the grapes ferment in small oak or stainless steel vats, filled up to no more than 2/3 of their capacity. Fermentation lasts for eight to ten days, followed by maceration for at least ten days

The wine ages in Allier and Slavonian oak casks (5-10 hl) for 18-24 months, followed by three to six months in bottle

750 ml
SRP

\$ 139.99



VINO NOBILE DI
MONTEPULCIANO RISERVA
“SOTTO CASA” DOCG 2018

Recalls small red berries and floral
aromas like iris and violet as it evolves.
The palate is elegant yet powerful.

83% Sangiovese Prugnolo Gentile, 12%
Merlot and 5% Cabernet Sauvignon

The vineyards face northeast/northwest
and are located at 984 feet (300 meters)
above sea level on sandy soil.

The three grape varieties are fermented
separately in small oak or stainless
steel vats. Fermentation lasts about ten
days, with frequent cap pressing and
pumpovers, followed by five to eight days
of maceration

Each cuvee is racked into five to
40-hectoliter French oak casks, where it
ages for 24 -30 months

750 ml
SRP

\$ 49.99

