



Ca di Rajo - Prosecco Extra Dry DOCG Millesimato (2015)

- One of the best extra dry Proseccos in the market—creamy, soft texture with a refined bubble
- Superiore quality from vineyards in the heart of Valdobbiadene
- Vintage designation is rare for Prosecco and a bold testament to freshness

Farming Sustainable

Vinification Soft pressing under the Charmat method for 30 day. Second fermentation in stainless steel tank for 90/100 days to 12,5° C



Matteo Correggia - Roero Arneis (2014)

- Benchmark varietal expression from Roero's most renowned producer
- Hand-harvested fruit over multiple passes to maintain ripeness and freshness
- Sustainably farmed fruit with minimal intervention winemaking

Farming Sustainable

Vinification Light press with fermentation in stainless steel in reductive environment

Aging 6 months in stainless steel on lees



Foresti - Pigato Liguria (2014)

- Striking example of this signature Ligurian varietal at an unbeatable price
- Farmed sustainably and produced in a traditional style
- Small production, new to CA

Farming Organic

Vinification hand picked, 12 hour cold soak, fermentation in temperature controlled stainless steel

Aging 5 months in stainless steel including 3 months on the lees.



Andrea Felici - Verdicchio Dei Castelli Di Jesi - Riserva Classico (2013)

- * One of the top expressions of Verdicchio, Italy's most ageworthy white variety
- Meticulously farmed from Jesi's highest altitude vineyards
- Acknowledged as a leader in the region with multiple 3 Bicchieri awards

Vineyard S. Francesco vineyard, limestone and clay soils, 50 year-old vines.

Farming Organic

Vinification 2 week fermentation on the skins in concrete tanks with native yeasts

Aging 12 months on the lees in concrete and 6 months in bottle prior to release.

Wines that keep your guests coming back for more.



Tenuta Angoris - Ribolla Gialla, Estate Vineyard Colli Orientali (2013)

- *The Ribolla Gialla you want to drink*
- *Imagine the texture of a crisp chardonnay with citrus, spice and a hint of hazelnut*
- *Elegance and world-class quality from Friuli's oldest estate*

Farming Sustainable

Vinification Destemmed; 6 hour cold soak maceration and 14 day fermentation in stainless steel tanks; no malolactic fermentation; 10 months on the lees



Villa Locatelli - Refosco, Estate Vineyard Isonzo (2013)

- *Classic version of Refosco, Friuli's ancient and still most popular red varietal*
- *Exceptional quality at a great price – a rare find in the US*
- *Made from 100% estate-owned fruit*

Farming Sustainable

Vinification Grapes destemmed and crushed; 10 day fermentation and maceration in stainless steel tanks; malolactic fermentation

Aging 6 months aging in oak barrels



Landi - Lacrima di Morro Superiore, "Gavigliano" Marche (2014)

- *Authentic expression of Lacrima from its indigenous region*
- *Old vines grown in limestone soils*
- *Perfect pairing for spicy foods*

Farming Sustainable

Vinification Soft pressing of the grapes placed in small boxes with destemming, controlled temperature fermentation in steel vats 12-14 days maceration with pressing.

Aging 50% of this wine is aged for about 6 months in small 225 litres french oak barrels, this makes it more harmonious and enhances its refined bouquet.



Mocali - Morellino di Scansano (2013)

- *Classic Brunello clone from a single vineyard estate on the coast of Tuscany*
- *Structured like a Brunello yet approachable like a Rosso*
- *Displays maritime character from its seaside setting*

Farming Sustainable

Vinification 85% Sangiovese 10% Malvasia Nera 5% Alicante; primary fermented in stainless steel tank, and transferred to Slavonian oak for secondary fermentation

Aging 10 months Slavonian oak barrels

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