

Bacco Imports

Price Guide '2005'



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About Bacco Imports



Bacco Imports strives to bring the best Italian producers into the U.S. market. We are able to succeed by forming strong relationships with the progressive owners and winemakers who are making great strides in the quality of their wines through new technology.

The Wines:

In order to be considered for the Bacco Imports portfolio, the wine must present the distinct personality of the grape as well as the individual territory of each corresponding vineyard, making it an interesting and uniquely styled wine. We focus our efforts on the smaller producers who have not yet been “discovered,” as well as with a few larger producers who are well known throughout Italy and the rest of Europe. The winemakers in our portfolio are generally young and ambitiously trying new techniques in order to produce the best wines possible. They are open to suggestions such as lowering their yields through vigorous pruning in order to achieve a concentrated product. Of course, not every suggestion is implemented, but we like to have a relationship with the producers that allow us the opportunity to encourage them in the right direction. The wine will reveal the winemaker’s individuality as well as the corresponding *terroir*, and the grape must express itself to its fullest potential, in which case filtration is minimally utilized – we believe that as the wine is filtered many flavors are actually lost.

Every New Year brings new producers and wines to the forefront. As we select the exciting “undiscovered” wines of the future please sit back, relax and enjoy a bottle of our wine with your family and friends.

The People:

Superior customer service is a trademark of ours that enables us to succeed at the highest level. We require the sales people to be confident in their ability to discuss and sell our products, so in turn we provide the information and extensive training necessary to make them a successful. Bringing the producers to the United States to promote their products helps ensure that success.

Antonio Race

Antonio Race was born and raised in Campania, in a small town on the coast North of Naples called Miliscola. Antonio has two passions in his life: food and wine, and he has followed his passions to become a well respected chef/restaurant owner and wine consultant. He displays his true gift as a chef and his extremely well-educated palate at Pulcinella Ristorante, his Fort Collins, Colorado restaurant that is now thirteen years old. Pulcinella is well known for Antonio's outstanding culinary creations, and its success has spawned a second location that recently opened in Lafayette, Colorado.

Pulcinella is also a recipient of Wine Spectator's Best Of Award of Excellence for the past five years. Antonio's expansive list presently houses over 900 carefully selected wines. His staff is required to study various wine-making regions on a weekly basis. Not only is Antonio educating his staff but the entire community by holding monthly wine tasting dinners and more informal Friday afternoon tastings.

Antonio's role in Bacco Imports will be to promote the wine to distributors in the respective markets. Additionally, his role as U.S. representative will be equally important in the relationships between the Italian producers and American markets.

Chris Petty

Chris Petty has been an employee of Pulcinella Ristorante for five years, with extensive experience in both the front and the back of the house. In addition to working as a chef in the kitchen, Chris has managed the restaurant front and has participated in and led the serving staff in the extensive wine education studies and tastings required of all the serving staff. Recently, he has intensified his studies of Italian wine regions, and as a result is very conversant on the twenty Italian wine regions. Each week at the restaurant he has been required to write 3 to 5 page papers on various assigned Italian wine subjects. He has also hosted weekly wine tastings for the public, which are held every Friday afternoon at Pulcinella.

Chris was also in charge of the wine list, which allowed him to work closely with wine representatives from various distributors in Colorado. He is continuing his studies of wine working towards taking the first level Sommelier's course and test held by the court of Master Sommelier in the next year. In addition to his extensive wine studies, Chris is currently studying Italian language courses with a tutor from Italy. Chris will be with Bacco Imports for many years to come and will continue to be an integral part of our team.

Winery Information and Pricing



Bacco Imports Portfolio



Veneto:

1. Cantina del Castello

Piedmont:

2. Ettore Germano

Tuscany:

3. Casa Sola
4. Piancornello

Marche:

5. Santa Barbara

Lazio:

6. Sergio Mottura
7. Castel de Paolis

Campania:

8. I Vini della Sibilla

Puglia:

9. Feline
10. Accademia dei Racemi

Veneto:

1. Cantina del Castello, Soave, Veneto

The setting of this winery is in a medieval palace in the central historic part of Soave. The owner, Arturo Stocchetti, passionately tends to the work done with the vines, confirming and increasing the quality of his wines that already have the attention of the international market. Their plot of land extends from Monforte D'Alpone to Soave – that is, the two villages that act as boundaries for the government regulated zone of Soave. From between these boundaries, the Stocchetti's have thirteen hectares of land broken into cru areas. From these areas comes a total production of 130,000 bottles per year.

Soave Classico

This wine is made with 90% Garganega and 10% Trebbiano di Soave grapes grown in the Soave Classico district. Here the clayish soil is of volcanic origin, even though the best vineyards show calcareous subsoil due to the sedimentary nature of the land. This Soave is straw colored with greenish hues. Its aroma is intense, delicate and floral (acacia and cherry blossoms); on the palate, the wine is well-balanced, dry, round and soft, with good supporting acidity. The finish is long and velvety, with characteristic toasted almond notes in the aftertaste. Served slightly chilled, Soave Classico is a versatile wine ideal with hors-d'oeuvres and delicate pasta courses, as well as with fish and white meat courses.

Soave Classico 'Monte Pressoni'

100% Garganega grapes picked from the single vineyard located in the heart of the Classico district at 500 feet above sea level, *Monte Pressoni* benefits from a south-eastern exposure and from a mineral-laden soil of volcanic origin. The wine is straw colored with greenish hues and intensely perfumed, with peach and acacia flowers, scents that persist and integrate with a seducingly aromatic palate of fresh fruit and mineral flavors. Its finish is long and lingering, developing in a pleasant and harmonious aftertaste. Excellent aperitif wine, this is a perfect Soave for any fish based dishes as well as vegetarian dishes. This wine always scores 2 glasses from the *Gambero Rosso* and has achieved 3 glasses in the past.

Soave Classica 'Acini Soavi' Late Harvest

Acini Soavi is made with 100% Garganega grapes grown in the Monte Pressoni vineyard, allowed to overripen on the vines and late harvested. The wine spends one year in French *barriques*, where frequent batonnage is practiced. One more year of bottle-aging completes the evolution of the wine, only then ready for sale. This unique rendition of Soave is a true classic that dates back to the ancient times when the harvest was not completed before the month of November and wood-aging was the only way to preserve the wine. Its color is straw with fine gold tones, typical of very ripe fruit. Intensely aromatic in the nose, with fruity scents accompanied by oak and vanilla tones, *Acini Soavi* is full-bodied and richly textured on the palate, with a long finish and a toasted almond aftertaste. Ideal to accompany grilled seafood, this is a wine that would also accompany white meats and aged cheeses.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3310003	Soave Classico 03	12	\$128.00	\$121.00	\$115.00
<i>UPC</i>	No UPC	750 ml	\$10.67	\$10.08	\$9.58
3310024	Soave Classico 'Pressoni' 04	12	\$168.00	\$156.00	\$150.00
<i>UPC</i>	No UPC	750 ml	\$14.00	\$13.00	\$12.50
3310032	Soave Classico 'Acini Soavi' 02	6	\$120.00	\$114.00	\$108.00
<i>UPC</i>	No UPC	750 ml	\$20.00	\$19.00	\$18.00

Piedmont:

2. Ettore Germano, Serralunga d'Alba, Piemonte

This estate lies on one of the most important crus of Serralunga d'Alba, named Cerretta, a hill with a wide winegrowing area facing south-southwest. The 6.6 hectares of vineyards are dedicated to the cultivation of grape varieties such as Chardonnay, Barbera d'Alba, Dolcetto and Nebbiolo, while a smaller area is reserved for the experimental cultivation of Riesling and Brachetto.

Originally Ettore and his father, Alberto would sell their production to other winemakers. In 1975 they began bottling a small portion of their wines, and in 1990, after graduating with a degree in oenology and several internships, Ettore's son, Sergio began to work in the estate and started to bottle and sell more of the wines. By 1993 the entire production was destined to estate vinification and bottling. The estate is still run by the Germano family: Ettore and his wife Rosanna, and Sergio and his wife Elena tend to cultivation, winemaking and sale of their entire production.

Langhe Bianco 'Chardonnay'

100% Chardonnay and only 4000 bottles produced. After soft-pressing the grapes, the fermentation takes place at 42 degrees F in stainless steel vats. Some rackings later the wine is bottled at the beginning of May. Its nose reveals fruity aromas with hints of bread crust. In the mouth the wine is powerfully aromatic with refreshing fixed acidity. It can be cellared for a few years.

Langhe Bianco 'Binel'

40% Riesling and 60% Chardonnay grapes and only 4000 bottles produced. Vines were planted in 1995 in soil consisting of limestone and clay. Harvest takes place at the end of September/beginning of October. After the soft pressing of very ripe grapes and fermentation of the must in new *barrisques*, the wine stays in the barrel until June. The wine is bottled at the end of July, at which time it remains in the bottle for at least 6 months. Its color is straw yellow and its nose reveals a variety of floral and fruity aromas with well integrated hints of vanilla and bread crust. In the mouth it is rather full bodied with good fixed acidity, typical of Reisling. Its finish is long and aftertaste persistent.

Dolcetto d'Alba 'Lorenzino'

100% Dolcetto grapes. 6000 bottles produced. Vines were planted in 1967 with the soil consisting of heavy limestone. Harvest takes place in mid-September. The wine has a cherry-like bouquet, medium body, moderate acidity and light tannins. It will preserve freshness and character for a few more years in the bottle.

Dolcetto d'Alba 'Pra di Po'

100% Dolcetto grapes. 7000 bottles produced. The vines for this Dolcetto grow in an area meant for Nebbiolo and are on some of the best land in the Serralunga valley. This may be one of the best Dolcetto's in all of Piedmont. After destemming and soft-pressing very ripe grapes, the alcoholic fermentation occurs in contact with the skins for 5-6 days at about 77 degrees F. The wine is then bottled in June and ready to be drunk in the fall. The deep ruby red color is beautiful and the nose of very ripe fruit, cherry, plums, and hints of violets are amazing as well. In the mouth it reveals powerful structure and soft tannins with a long finish. This is one of the only Dolcetto's that can cellar for up to 8 years. Enjoy this wine with aged cheeses, mushrooms, and meat dishes.

Langhe Rosso 'Balau'

65% Dolcetto, 25% Barbera, and 10% Merlot. 5000 bottles produced. Traditional and separate fermentation takes place for the three varieties. After the second racking the two wines are placed together in second passage *barrisques*, where they rest for 12 months before bottling. The highly calcareous soil and old vines produce a wine of great structure with an

interesting tannic evolution in the wood. Its color is dark ruby red with garnet tints. Its fruity bouquet recalls plum jam and berries with spicy hues and vanilla flavors. It is an excellent candidate for bottle aging.

Barbera d'Alba

100% Barbera grapes. 4000 bottles produced. Vines were planted in 1978 within soil composed of limestone. Harvest takes place during the first week of October. The wine is placed in small French oak barrels for about 1 year. Before being offered for sale it is bottle aged for at least 6 more months. Its color is intense ruby red with garnet tinges. The nose has a pronounced ripe fruit and berry like aromas, well integrated with vanilla tones. Powerfully structured in the mouth, its light acidity emphasizes a fragrant finish and aftertaste.

Langhe Nebbiolo

100% Nebbiolo grapes. A new wine from Ettore and Sergio Germano. This is a great version of a baby Barolo, designed to be friendly on the palate and enjoyed at a much earlier age than the mighty Barolos. The wine exhibits great fruit and structure. This is bright, aromatic Nebbiolo, elegant and perfumed. It's done simply to accentuate the intense floral aromatics and deep, red fruitiness of the young Nebbiolo. Pair this wine with veal, pork and mushroom risotto.

Barolo 'Cerretta'

100% Nebbiolo. 9000 bottles produced. Vines planted in 1978 with southeast exposure. The soil consists of limestone and heavy clay, and the grapes are harvested during the second half of October. After the grapes are destemmed and pressed, the must is fermented in contact with the skins for 7-8 days, during which several pumpings-over are carried out daily to extract coloring substances and tannins. Then the wine is transferred to 225 and 500 liter French oak barrels, new or used at most for two years, where its maturation is completed in at least 24 months. The wine is then bottle aged for 15-18 months before being offered for sale. Red garnet with orange tints in color, its bouquet shows scents of ripe fruit and vanilla that change into leather, tobacco and cassis after more years in the bottle. Its firm structure has a marked, though very soft tannic quality which allows for its aging in small barrels. It leaves the mouth clean with an intense persistent aftertaste.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3426004	Langhe Bianco 'Chardonnay' 04	12	\$142.00	\$134.00	\$128.00
<i>UPC</i>	No UPC	750 ml	\$11.83	\$11.17	\$10.67
3426031	Langhe Bianco 'Binel' 01	12	\$246.00	\$232.00	\$226.00
<i>UPC</i>	No UPC	750 ml	\$20.50	\$19.33	\$18.83
3426033	Langhe Bianco 'Binel' 03	12	\$204.00	\$192.00	\$184.00
<i>UPC</i>	No UPC	750 ml	\$17.00	\$16.00	\$15.33
3426103	Dolcetto d'Alba 'Lorenzino' 03	12	\$150.00	\$142.00	\$136.00
<i>UPC</i>	No UPC	750 ml	\$12.50	\$11.83	\$11.33
3426113	Dolcetto d'Alba 'Pra di Po' 03	12	\$168.00	\$159.00	\$153.00
<i>UPC</i>	No UPC	750 ml	\$14.00	\$13.25	\$12.75
3426141	Langhe Rosso 'Balau' 01	12	\$225.00	\$213.00	\$204.00
<i>UPC</i>	No UPC	750 ml	\$18.75	\$17.75	\$17.00
3426132	Barbera d'Alba 02	12	\$195.00	\$183.00	\$177.00
<i>UPC</i>	No UPC	750 ml	\$16.25	\$15.25	\$14.75
3426121	Barbera d'Alba 'Vigna della Madre' 01	12	\$282.00	\$262.00	\$250.00
<i>UPC</i>	No UPC	750 ml	\$23.50	\$21.83	\$20.83
3426173	Langhe Nebbiolo 03	12	\$195.00	\$183.00	\$177.00
<i>UPC</i>	No UPC	750 ml	\$16.25	\$15.25	\$14.75
3426159	Barolo 'Cerretta' 99	12	\$705.00	\$657.00	\$621.00
<i>UPC</i>	No UPC	750 ml	\$58.75	\$54.75	\$51.75

Tuscany:

3. Casa Sola, Barberino Val d'Elsa, Tuscany

Casa Sola is a farm located near the town of Barberino Val d'Elsa, 30 km. from Florence and 28 km. from Siena in the heart of the Chianti Classico zone. It extends for a total of 120 hectares, 25 of which are invested in specialized vineyards and 40 in olive groves. The remaining ground comprises fields and woods which create an ideal microclimate for grape maturation. The Gambaro family has owned the estate since the 60's and Giuseppe Gambaro currently oversees the entire operation with help from the family. In 1985, new vineyards were planted and during this time international varieties such as Cabernet Sauvignon, Merlot, Syrah, and Petit Verdot were added to the vineyards.

Pergliamici 2003

85% Sangiovese, 9% Canaiolo, 3% Trebbiano, and 3% Malvasia grapes. The Pergliamici follows the old rustic-style Chianti blend, but it doesn't follow DOC requirements that the wine be aged in wood – rather, vinification in temperature controlled stainless steel tanks results in a beautiful wine that carries the characteristics of the fruit without imparting additional flavors. The vineyards are at an altitude of 330 meters above sea level and all the harvest is done by hand. The wine is refined in the bottle for 3 months before release. This wine has great fruity characteristics as well as nice earthy undertones and goes quite well with pasta dishes with red sauces, mushrooms, and game dishes.

Chianti Classico 2001

90% Sangiovese, 4% Canaiolo, 4% Cabernet Sauvignon, and 2% Merlot grapes. This is a wonderful new world Chianti Classico which goes through a full malolactic fermentation to soften and round out the wine to give it a great modern feel. Before this wine is released it spends 18 months partly in oak casks and partly in *barriques* made of French oak, and finally it refines in the bottle for another 14 months. This Chianti Classico has received solid reviews from most major publications for its amazing quality. The wine shows a brilliant ruby red color and moderate transparency. The nose denotes intense, clean and pleasing aromas which start with hints of black cherry and plum followed by aromas of cyclamen, violet, vanilla, licorice, cinnamon and mint. The mouth has good correspondence to the nose with a velvety feel, good body, balanced intense flavors, and good tannins. The finish is persistent with flavors of black cherry and plum. The wine is a great match for red meats, aged cheeses, and pizza.

Chianti Classico Riserva 2001

90% Sangiovese, 7% Cabernet Sauvignon, and 3% Merlot grapes. Using the best grapes from the estate, this wine is obtained by going through a full malolactic fermentation and then spends its time aging for 24 months partly in oak casks and partly in *barriques* made of French oak, and it then refines in the bottle for another 14 months. This riserva is in a class all its own, with top awards from the Wine Spectator, Vinum magazine, Falstaff magazine, and The *Gambaro Rosso*, to name a few. It shows a brilliant ruby red color and nuances of garnet, with moderate transparency. The nose reveals intense, clean, pleasing and refined aromas that start with hints of black cherry, violet and raspberry followed by aromas of plum, blueberry, licorice, vanilla and menthol. The mouth has good correspondence to the nose, a slightly tannic attack, good body, balanced intense flavors, and good tannins. The finish is persistent with flavors of plum, black cherry and blueberry.

Montarsiccio 1999

60% Cabernet Sauvignon, 30% Merlot, and 10% Sangiovese grapes. From the vineyard called Montarsiccio, we get an elegant and harmonic wine with international taste and a Tuscan heart. This modern Super Tuscan blend is a collection of the best grapes from the cru vineyard of the same name. With an aging time of 24 months in French oak *barriques* and another 12 months in the bottle, this wine radiates with complexity. The wine also goes through a complete malolactic fermentation to make this wine ready to drink upon purchase. It shows a brilliant ruby red color and nuances of garnet, with moderate transparency. The nose reveals intense, clean, pleasing and refined aromas which start with hints of black cherry, plum and violet followed by aromas of blueberry, blackberry, licorice, tobacco and vanilla. In the mouth, it has

good correspondence to the nose, a slightly tannic attack and pleasing roundness, balanced by alcohol, good body, intense flavors, and good tannins. The finish is persistent with flavors of black cherry, plum and blueberry.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3520103	Pergiamici 03	12	\$108.00	\$100.00	\$94.00
<i>UPC</i>		750 ml	\$9.00	\$8.33	\$7.83
3520121	Chianti Classico 01	12	\$180.00	\$168.00	\$156.00
<i>UPC</i>		750 ml	\$15.00	\$14.00	\$13.00
3520131	Chianti Classico Riserva 01	12	\$291.00	\$270.00	\$252.00
<i>UPC</i>		750 ml	\$24.25	\$22.50	\$21.00
3520159	Montarsiccio 99	6	\$160.00	\$148.00	\$138.00
<i>UPC</i>		750 ml	\$26.67	\$24.67	\$23.00
352005N	Vin Santo NV	12	\$0.00*	\$0.00*	\$0.00*
<i>UPC</i>		750 ml	\$0.00*	\$0.00*	\$0.00*

* *Not for sale*

4. **Piancornello**, Montalcino, Tuscany

The family run estate Piancornello, located in the famous Montalcino growing area, produces outstanding wines. They were recognized by the *Gambero Rosso* last year for their beautiful Brunello di Montalcino, as well as the quality of their entire operation. The Piere family comes from generations of farmers that have always been successful in agriculture. In 1950, they began growing grapes and selling them to other wineries. Since 1990 they have been vinifying their own grapes, bottling and selling their wine directly to the consumer.

The exposure of the vineyards is influenced by the warm air flowing in from the Mediterranean and Tirrenio seas, and the soil is composed of intense red pumice and stones which make this land the perfect place for Brunello production, as well as other great reds.

Poggio dei Lecci

100% Sangiovese grapes. This is a very traditionally-styled wine consisting of very ripe grapes. It is aged in oak barrels for 6 months. The color is intense red ruby, and it has a strong vein of bright fruit into the bouquet and the palate. The finish is clean yet persistent in the mouth. Recommended to be served with red meats and nicely spiced white meats.

Rosso di Montalcino

100% Sangiovese Grosso grapes. It is aged for one year in French *barriques* and small oak barrels. The color is intense ruby red, and the bouquet consists of ripe red fruit with notes of oak, vanilla and cinnamon. The wine is full bodied, well rounded and robust. Recommended to be served with red meats. This 2000 vintage was rated as one of the top ten Rosso di Montalcino's of 2000.

Brunello di Montalcino

100% Sangiovese Grosso grapes. It is aged for some months in *barriques* and then for another 3 years in Tonneaux barrels in order to receive great concentration and structure. The color is intense red ruby with tendencies toward garnet. Its bouquet is filled with dry red fruit, vanilla and cassis, while the taste is full bodied with a long finish. Recommended to be served with red meats, roasted meats, game and truffles.

Pricing for these wines will be available in Spring 2006 – call Chris Petty at 970-402-3474 for more information.

Marche:

5. Santa Barbara, Barbara, Marche

Santa Barbara is a house located in the small village of Barbara, just west of the city of Ancona in the region of Marche. The owner, Stefano Antinucci, left his life as a successful banker to pursue his desire to make wine in the tranquil hills of the nearly untouched Marche. The winery has vineyards on land in which it owns as well as rents within the Verdicchio di Castelli di Jesi D.O.C. zone. The winery also purchases a portion of grapes personally chosen by Stefano himself. The vineyards the winery is working with are of varieties native to the region, such as Verdicchio, Montepulciano and Moscato Bianco and Rosso as well as French varieties like Cabernet Sauvignon, Merlot and Chardonnay.

Verdicchio dei Castelli di Jesi 2004

100% Verdicchio grapes. The vineyard lies just to the west of the castle of Barbara. This area is located within the Verdicchio dei Castelli di Jesi D.O.C. zone in the region of Marche. The grapes at harvest undergo a soft pressing, ensuring that only the finest of the must is drawn off. Fermentation is carefully controlled, giving this wine its characteristic rich bouquet. It is left to mature through the winter then bottled to heighten its distinctive aroma and ensure a beautiful palate. This dry white is rich in the nose and round on the palate, with a delicate straw yellow color.

Verdicchio dei Castelli di Jesi Le Vaglie 2004

100% Verdicchio grapes. This wine is another in an outstanding series of Verdicchios from Stefano Antonucci from a vineyard sight of the same name. Every year the 'Le Vaglie' wins top awards wherever it is tasted. Burton Anderson rated it as one of the top 101 Italian wines, the *Gambero Rosso* rates it two out of three glasses every year, and the wine is a consistent winner at the International Wine Challenge, scoring silver every year. 1/3 of the wine is aged in *barriques* for a short time and the final amount is aged in stainless steel for a total of 8 months. The wine shows an intense straw yellow color. The nose denotes intense, clean, pleasing, refined and elegant aromas which start with hints of peach, pear and apple followed by aromas of pineapple, almond, and hints of elder. In the mouth it has good correspondence to the nose, with a crisp attack, good body, balanced intense flavors, and agreeable crispness. The finish is persistent with flavors of peach, pineapple and pear. Great with crustaceans, stuffed pasta, broiled fish, stewed fish, and roasted white meat.

Verdicchio dei Castelli di Jesi Stefano Antonucci 2004

100% Verdicchio grapes. This Verdicchio shows a pale golden yellow color and nuances of straw yellow. This Verdicchio ages for 18 months in *barriques*. The nose reveals good personality with intense, clean, pleasing and refined aromas which start with hints of peach and pear followed by good aromas of hawthorn, chamomile, broom, toasted wood, banana, apple and pleasing hints of lavender. In the mouth it has good correspondence to the nose, with a crisp attack, balanced alcohol, good body, and intense flavors. The finish is persistent with flavors of apple and peach. This well-made wine is great with a wide variety of seafood dishes, light pasta dishes, sautéed veal, and more...

Rosso Piceno 2004

60% Sangiovese and 40% Montepulciano grapes. There is so much wine in this wine that it's shocking how little it costs. Montepulciano and Sangiovese grapes combined with Antonucci's impeccable technique have produced a wine of depth, great fruit, and smooth texture. The kind of wine you open as you prepare dinner, and before you know it you're deciding what's next. A very soft and supple red blend this is a firm medium weight wine with richness and an elegant finish.

Pignocco Rosso 2004

A distinctive blend of Cabernet Sauvignon, Montepulciano, Moscato Rosso, and Lacryma grapes. This wine comes from the locally famous Pignocco cru area outside of Santa Barbara. The wine is aged in the finest oak casks for two months, and the fruit and oak mingle perfectly in this modern style blend. The wine shows a brilliant ruby red color. The nose reveals intense, clean, pleasing and refined aromas that start with hints of black cherry, blackberry and plum, followed by

aromas of raspberry, violet and vanilla. In the mouth it has good correspondence to the nose, a slightly tannic attack, good body, balanced intense flavors, and good tannins. The finish is persistent with flavors of raspberry, black cherry and plum.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3683004	Verdicchio dei Castelli di Jesi 04	12	\$82.00	\$77.00	\$74.00
<i>UPC</i>	6 43022 50002 0	750 ml	\$6.83	\$6.42	\$6.17
3683054	Verdicchio 'Le Vaglie' 04	12	\$160.00	\$150.00	\$144.00
<i>UPC</i>	No UPC	750 ml	\$13.33	\$12.50	\$12.00
3684004	Verdicchio 'Stefano Antonucci' 04	12	\$240.00	\$228.00	\$216.00
<i>UPC</i>	No UPC	750 ml	\$20.00	\$19.00	\$18.00
3683104	Rosso Piceno 04	12	\$82.00	\$77.00	\$74.00
<i>UPC</i>	6 43022 88000 9	750 ml	\$6.83	\$6.42	\$6.17
3683124	Pignocco Rosso 04	12	\$115.00	\$109.00	\$103.00
<i>UPC</i>	No UPC	750 ml	\$9.58	\$9.08	\$8.58

Lazio:

6. Sergio Mottura, Civitella D'Agliano, Lazio

Located in Civitella D'Agliano, close to the famed Lake Bolsena, a dormant volcano, lie the 50 hectares of organically farmed vineyards and winery of Sergio Mottura. The vineyards are in the centralized heart of 130 hectares. The land is bordered by the Argilose Hills to the west and flatlands where the Tevere River runs to the east. The land, owned by Sergio's family for over a century, has never seen chemical additives. The winery receives the stamp from the Italian government recognizing their wines as organically grown. The porcupine on the labels is a symbol of the natural balance this biologically organic winery possesses, as the porcupine is only prevalent in areas such as this. The family stopped renting any portion of the land back in 1960 in order to have complete control and supervision over the land to make sure no chemicals were used in farming.

Orvieto 2004

50% Procanico, 25% Verdello, and 25% Grechetto grapes. One of the oldest of Italian white wines, much mentioned throughout history, comes not from a single grape variety but a blend. It is created by strict selection of the finest grapes and produced on the low hills of the estate along the right bank of the Tiber River. The grapes go through a soft press and then temperature controlled fermentation in stainless steel tanks. This wine is best drunk within two years of harvesting and has a clear pale yellow color with gold highlights. It is fruity and fragrant, with hints of wild mint and aromatic herbs. This wine is delightful as an aperitif or with tasty local dishes - lasagna, spaghetti with seasonal vegetable sauces, chicken, rabbit, or other fish dishes.

Latour a Civitella 2003

100% Grechetto grapes. The vines for this wine are grown in a portion of the vineyards called *Poggio della Costa*. This is a four hectare single vineyard at an altitude of 140 meters. The soil here is of mixed clay types. The vines were planted in 1970 and are of spur-cordone training. The grapes undergo a soft press and then the must is fermented in the barrel. The 228 liter *barriques* used for this wine comes from Chateau Latour in France. The wine remains in the barrel for ten months and is then bottled and bottle aged for another six months prior to sale. The wine has wonderful aging potential, full golden color, and the nose to the wine has a beautiful marriage of vanilla notes of its noble barrels and the amazing fruit of the Grechetto grape. The wine has full body with velvety roundness and a strong personality.

Vino Spumante 1996

100% Chardonnay grapes. These grapes are from the 'San Martino' vineyard, planted in 1979 with only Chardonnay vines, facing east on the highest part of the estate. Harvest is done entirely by hand with a strict selection of the grape bunches. This Spumante is made very much in the style of a Blancs de Blancs vintage Champagne. After soft pressing the grapes the wine spends 5 years on its lees in caves maturing and then another 1 year in the bottle. It's pale gold, extremely fine and persistent with creamy bubbles and a mellow fragrance of yeast. Perfect as an aperitif with smoked salmon, caviar, shellfish, and all fish dishes.

Civitella Rosso 2004

85% Merlot and 15% Montepulciano grapes. This wine spends a short time aging in wood barrels until after the next vintage and is bottled at the end of the year. This Merlot ages well and has great complexity. The wine has a deep ruby red color and a nose that is strongly distinctive of the variety with scents of woody fruits on an elegant wood base. Great with all roast dishes, chicken, veal, duck, pizza, barbeque, and more. Great food wine!

Magone 2001

100% Pinot Nero. The Pinot Nero comes from plantings that Sergio planted in 1962. It comes from a vineyard that also contained Montepulciano and Trebbiano. In 1980, Sergio grafted Pinot Nero onto the remaining other two varieties, making this vineyard exclusively for Pinot Noir. The wine is aged in small oak barrels for one year and then finished in the

bottle for six months. The wine has a vibrant ruby red color with a nose of red berry fruits and elegantly balanced wood to the nose. The palate has a light bitterness with mature fruit, nicely spiced and rich tannins.

Muffo 2003

100% Grechetto grapes. The majority of grapes come from the Umbrico vineyard, planted in 1968, using only the estate's oldest, specially selected Grechetto vines. The low altitude exposes the vines to the early morning autumn mists rising from Lake Alviano; these mists generate 'noble rot,' which confers a unique quality to the wine. When the grapes are fully covered by 'noble rot,' they lie on straw mats for one week and dry and then they are pressed and aged for 12 months in oak barrels. It is crystal clear, golden with amber highlights with a mature, creamy flavor with undertones of honey. Wonderful dessert wine to serve with apple tarts, fresh berries, and mild aged cheeses.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3650004	Orvieto Secco 04	12	\$109.00	\$103.00	\$99.00
<i>UPC</i>	No UPC	750 ml	\$9.08	\$8.58	\$8.25
3650023	Latour a Civitella 03	12	\$248.00	\$236.00	\$224.00
<i>UPC</i>	No UPC	750 ml	\$20.67	\$19.67	\$18.67
3650066	Vino Spumante 96	6	\$240.00	\$228.00	\$216.00
<i>UPC</i>	No UPC	750 ml	\$40.00	\$38.00	\$36.00
3650124	Civitella Rosso 04	12	\$142.00	\$134.00	\$128.00
<i>UPC</i>	No UPC	750 ml	\$11.83	\$11.17	\$10.67
3650101	Magone 01	6	\$71.00	\$67.00	\$64.00
<i>UPC</i>	No UPC	750 ml	\$11.83	\$11.17	\$10.67
3650033	Muffo 03	6	\$195.00	\$183.00	\$177.00
<i>UPC</i>	No UPC	750 ml	\$32.50	\$30.50	\$29.50

7. Castel de Paolis, Grottaferrat (Rome), Lazio

After a long career sitting as a member among the high seats of the agricultural division of the Italian government, Giulio Santarelli left his position to follow his passions for the wines coming from the area of *I Castelli Romani*. Santarelli knew the wines of the area had much more potential than the reputation earned by many light white wines of the Frascati zone. With the help of the famous enologist Franco Bernabei, he has made great strides forward, with his wines getting deserved praise. The winery has twelve hectares of its own land and rents another two with a production of 98,000 bottles per year. In 1996, the winery became a certified organic winery and in 2001, Franco Bernabei was awarded the Italian Winemaker of the Year by the Italian Sommelier Association. The quality of wine being produced from this winery is some of the best in Lazio.

Campo Vecchio Bianco 2004

25% Grechetto, 25% Bonvino, 25% Bellone Cacchione, 15% Malvasia del Lazio, and 10% Trebbiano Toscano grapes. They are harvested from vineyards between the towns of Grottaferrata and Roma. Fermentation and aging for the wine take place in temperature controlled stainless steel tanks, resulting in wines with 13% alcohol. Its color is golden yellow and the nose is quite amazing, displaying full aromas of vibrant melon and citrus, with floral notes and a touch of flint and minerals.

Frascati Superiore 2004

25% Grechetto, 25% Bonvino, 25% Bellone Cacchione, 15% Malvasia del Lazio, and 10% Trebbiano Toscano grapes. South of Rome, hills slowly climb up to the town of Grottaferrata, supporting the best area for the production of Frascati Superiore. Grapes for this are harvested 'first choice' two times, between the end of September and the beginning of October. Depending on ripening, fermentation occurs in temperature controlled, stainless steel tanks. Unlike most Frascati's from Lazio, this one is highly complex and full of flavor. Picture aromas of cool honeydew melon, mint, lime, and graham cracker. Then there is a crisp, delicate and elegant entry of lemon and melon, with richness at the end, almost like butterscotch cr me brulee. The wine, though rich, is crisply dry.

Campo Vecchio Rosso 2002

50% Syrah, 20% Cesanese D'Affile, 20% Montepulciano d'Abruzzo, and 10% Sangiovese grapes. Grapes for the wine are all fermented for 12 days with skin contact. The Shiraz is then aged for 18 months in 2 to 3 year old French oak *barriques*. All the other varieties for the wine are aged in temperature controlled stainless steel. The wine contains aromas of spice, flint and subdued dark fruit, followed by flavors of red currant, plum and black pepper, with an earthy middle of dark cocoa powder, black berry, and more gripping notes in the black cherry finish. The structure of this wine makes it a great candidate for a wide range of foods. Buon Appetito!

I Quattro Mori 2001

65% Syrah, 20% Merlot, 10% Cabernet Sauvignon, and 5% Petit Verdot grapes. Harvest for the grapes occurs twice, at the beginning and middle of October. Fermentation includes skin contact for 12 days. The wine is then aged for 18 months in French Allier Oak barrels, which are 2 to 3 years old. The cellars for the wine date back to the times when they were important water holds that would feed the aqueducts that flowed to Rome. Today, they help to age the wines here, only adding to the richness of the experience. The wine's color is a beautiful ruby red, with Bordeaux reflections. The bouquet has a perfect balance between wood and fruit, while on the palate the wine is a pure harmony of body, from the aging in wood to the spicy, black peppery flavors. This is a wine determined to be enjoyed with pasta dishes with beans and pork meat, grilled red meat, tomato sauces, and aged cheeses.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3620004	Campovecchio Bianco 04	6	\$64.00	\$59.00	\$55.00
<i>UPC</i>		750 ml	\$10.67	\$9.83	\$9.17
3620024	Frascati Superiore 04	6	\$104.00	\$96.00	\$90.00
<i>UPC</i>		750 ml	\$17.33	\$16.00	\$15.00

3620102	Campovecchio Rosso 02	6	\$102.00	\$94.00	\$88.00
<i>UPC</i>		750 ml	\$17.00	\$15.67	\$14.67
3620131	I Quattro Mori 01	6	\$220.00	\$205.00	\$191.00
<i>UPC</i>		750 ml	\$36.67	\$34.17	\$31.83

Campania:

8. I Vini della Sibilla, Bacoli, Campania

The winery is found in the heart of an archeological zone of striking beauty. The area called *I Campi Flegrei* is characterized by a combination of volcanic and tufaceous terrain. For five generations, the Di Meo family has grown vines in the heart of Campi Flegrei, on the hill of Baia, at Cuma. The family worked hard in the past as well as today to try and recover important vine varieties native to the area. With a reintroduction of these varieties and given a designation recognized by the government, the wines are sure to find their place in the market. The operations supported by the heirs of this great legacy are following the road laid before them with passion as well as a good share of innovation. They are pushed by the passion to the land and its products which thrive, thanks to a favorable environment: a mild climate and volcanic ground, re-claimed from the sea. There, in the Cruna Delago vineyard, which looks at the lake of Fusaro, some vines of Falanghina and Campi Flegrei Piediroso have been rediscovered.

Falanghina 2004

100% Falanghina grapes. The Falanghina is considered as the queen of the oenological line in Campania. The vine gets its name from the word Falanga which was the name of the type of stake used to train this historical vine on to. It is bright straw-colored with a slight shade of green, and its perfume is quite strong, peculiar and composite, with a mixed fragrance of straw and wild flowers. It is, without any doubt, Aenea's wine par excellence: to drink it means to renew an ancient tradition.

Piediroso 2004

100% Piediroso grapes. The Piediroso or *Per'e palummo* means red foot. The name of this wine comes from its peculiar vine, which resembles the pigeon's red foot. It is a wine originally of Campi Flegrei but it had been forgotten for an extremely long time. The oenological find *Grotta del Sole* manages to keep its physical and organoleptic qualities intact. It is a ruby wine which stands out for its strong and charming fragrance with a clean scent of violet and some hints of cherry. Its taste is dry, rich, savory, and harmonic.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3970004	Falanghina 04	12	\$154.00	\$144.00	\$134.00
<i>UPC</i>		750 ml	\$12.83	\$12.00	\$11.17
3970124	Piediroso 04	12	\$172.00	\$160.00	\$148.00
<i>UPC</i>		750 ml	\$14.33	\$13.33	\$12.33

Puglia:

9. Feline, Manduria, Puglia

This winery is located outside of the town of Manduria in the region of Puglia. It is run by a portion of the Perucci family, which has been in the wine business for the last one hundred years. The work has been diligent in the experimentation with the Primitivo, or Zinfandel grape, as well as other grapes of the zone, Negroamaro and Montepulciano. They are working to promote government recognized *crù* zones around Manduria. Antonio Perucci has twenty hectares of land planted to a variety of native and French grapes. Using only the most modern equipment and techniques, this winery is making great strides along side of the best producers of Puglia.

Rosso Salento 'Alberello' 2003

50% Primitivo and 50% Negroamaro. This wine comes from red soil of shallow depth and structure overlaying calcareous bedrock. 50% of the wine is aged in large barrels for at least 6 months, and 50% in steel. The color of the wine is a very deep and intense ruby red with blackish shades and fruit components prevail with hints of spices on the nose. It has a firm tannic structure, nicely balanced between soft and sweet.

Primitivo di Manduria 2003

100% Primitivo. This wine is absolutely amazing and just missed scoring three glasses from the Gambero Rosso. Since no flagship Vigna del Feudo was made this year, all the best grapes were used for the Primitivo di Manduria. Aging is done in new oak barrels from France for at least 12 months. The nose includes intense cherry aromas with balsamic notes acquired from the aging process in French oak. The taste is harmonious, velvety with good tannins. This one is a beauty.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3830103	Albarelo 03	12	\$102.00	\$94.00	\$88.00
<i>UPC</i>		750 ml	\$8.50	\$7.83	\$7.33
3830133	Primitivo di Manduria 03	12	\$152.00	\$142.00	\$132.00
<i>UPC</i>		750 ml	\$12.67	\$11.83	\$11.00

10. Accademia dei Racemi, Manduria, Puglia

Originated by an ambitious project of reevaluating the local Puglian grapes, the dynamic winery Accademia dei Racemi has contributed in only a few years to change the enological scene of Puglia. Accademia dei Racemi was established in 1998 by Gregory Perrucci and his wife Elisabetta Gorla in the aim of reevaluating the enological heritage of Puglia and in particular the local grapes that, at those times, seemed to be destined to the production of “bulk wines” only. Accademia dei Racemi is an organization which groups passionate viticulturists, agronomists and wine makers with the goal of promoting the production of quality wines made in Puglia. Among the duties, there is also the one of selecting the most interesting and promising sites and vineyards of the region, involving their proprietors in this project while assisting them in the viticultural and wine making practices by offering the help of qualified wine makers and technicians. The work of Accademia dei Racemi is particularly focused on the local varieties, among them Primitivo, Negroamaro and Malvasia Nera, as well as less known varieties such as Susumaniello and Ottavianello, a variety known in France as Cinsaut. In just five years, Accademia dei Racemi has significantly contributed to the revaluation of the enological dignity of Puglia.

Anarkos 2004

25% Primitivo, 25% Negroamaro, 25% Malvasia Nera, and 25% Ottavianello grapes. This is a truly amazing blend that could only be done by the great Gregorio Perucci, and what else would you call a blend of all the native Puglian grape varieties in one bottle? Anarchy! With only stainless steel aging, this wine is full of fruit and a very smooth and rich on the palate. With the warm weather in Puglia and the careful care in the vineyards, the grapes are picked multiple times to ensure optimum ripeness, which comes through in the wine as there is this ever so slight sweetness on the finish.

PietraLuna 2003

100% Negroamaro grapes. This wine is just another example of why the Accademia dei Racemi is the leader in high quality wine production from Puglia. In Puglia, Negroamaro produces some of the tastiest, most bargain worthy wines in the world and this is the first vintage released for this wine. With the name of the grape literally translating into black and bitter, this particular wine features dark fruit characteristics of blackberry, blueberry, and a slight vanilla character from 8 months in oak casks. For the money, this wine is extremely complex and has a great new world feel to it. This is a great wine for a wide array of red sauces, barbeque, pizza, steaks, and stews.

		cs./size	Lev 2	Lev 1	2cs m/m drop
3810104	Anarkos 04	12	\$118.00	\$110.00	\$102.00
<i>UPC</i>		750 ml	\$9.83	\$9.17	\$8.50
3810123	Pietraluna 03	12	\$100.00	\$94.00	\$88.00
<i>UPC</i>		750 ml	\$8.33	\$7.83	\$7.33

Comprehensive Wine List

Veneto

Cantina del Castello

Soave Classico	2004
Soave Classico <i>Pressoni</i>	2004
Soave Classico <i>Acini Soavi</i>	2002

Piedmont

Ettore Germano

Langhe Bianco <i>Chardonnay</i>	2004
Langhe Bianco <i>Binel</i>	2003
Dolcetto d'Alba <i>Lorenzino</i>	2003
Dolcetto d'Alba <i>Pra di Po</i>	2003
Langhe Rosso <i>Balan</i>	2001
Barbera d'Alba	2002
Barolo <i>Ceretta</i>	1999/2000

Tuscany

Casa Sola

Pergiamici	2000
Chianti Classico	2001
Chianti Classico Riserva	2001
Montarsiccio	1999
Vin Santo	1997

Marche

Santa Barbara

Verdicchio dei Castelli di Jesi	2004
Verdicchio <i>Le Vaglie</i>	2004
Verdicchio <i>Stefano Antonucci</i>	2004
Rosso Piceno	2004
Pignocco Rosso	2004

Lazio***Sergio Mottura***

Orvieto Secco	2004
Latour a Civitella	2003
Vino Spumante	1996
Civitella Rosso	2004
Magone	2001
Muffo	2003

Castel de Paolis

Campovecchio Bianco	2004
Frascati Superiore	2004
Campovecchio Rosso	2002
I Quattro Mori	2001

Campania***I Vini della Sibilla***

Falanghina	2004
Piedirosso	2004

Puglia***Accademia dei Racemi***

Anarkos	2004
PietraLuna	2003

Felline

Rosso Salento <i>Alberello</i>	2003
Primitivo di Manduria	2003