Antica Fratta Franciacorta Brut NV DOCG



Antica Fratta Winery in Franciacorta is a hidden gem in the world of sparkling wines. Located in the Italian region of Lombardy just south of Milan, this family-owned estate has been producing exceptional wines for generations. What sets Antica Fratta apart is their unwavering methods commitment to traditional winemaking, combined with a dedication to innovation. The winery's vineyards span over 180 hectares, benefiting from the region's unique terroir, which contributes to the complexity and elegance of their wines. From the moment the grapes are hand-picked to the meticulous blending and aging process, every step at Antica Fratta is driven by a passion for crafting superior sparkling wines.

About this wine

A Franciacorta that is elegant, fresh, and lively as it is full, characterized by pleasant fruity and floral aromas. Made from Chardonnay and Pinot Noir grapes.

Yield per hectare: 100 quintals per hectare, with a yield maximum allowed in must of 65%.

Vintage: This is a product "no vintage".

Type of grapes: Chardonnay 90%, Pinot Noir 10%.

Harvest: Between mid-August and early September when the grapes have reached the correct sugar ripeness, but still have a considerable acidity and freshness.

SENSORY CHARACTERISTICS

Color: Pale yellow with greenish highlights

Bouquet: Rich and intense.

Palate: Full with a definite acid tinge.

Perlage: Fine and persistent.

Food pairing: Excellent as an aperitif but it can also be served throughout a meal. It is particularly suitable for delicate dishes of fish and white meat.

ANALYTICAL DATA

Alcohol: 13% vol.

Total acidity: 5,2 gr./liter Total dry extract: 22,4 gr./liter Residual sugar: 4,8 gr./liter Pressure: 5,1 atmospheres



Abate Lugana DOC 2023



The **Abate** Estate is located on the southwest shore of Lake Garda in the territory known as Lombardy. The winery is a family-owned estate that combines a deep respect for nature with a dedication to producing high-quality wine.

Situated just a few kilometers south of the Lake, the vineyards benefit from a unique microclimate created by glacial history and the Lake's moderating influence. This setting provided premium conditions for local grape varieties.

About this wine

Type of grape: Turbiana

Lugana wines from Italy are a unique and captivating expression of the Turbiana grape, grown in the southern shores of Lake Garda. Known for their crisp acidity, citrus notes, and distinctive minerality, Lugana wines offer a refreshing and elegant drinking experience. Whether enjoyed young for their vibrant fruit flavors or aged for added complexity, Lugana wines showcase the rich winemaking heritage of the region. With a growing reputation for quality and consistency, Lugana wines continue to capture the hearts of wine enthusiasts seeking something beyond the ordinary.

From the estate website: "We work with passion while respecting the earth our vineyards are located 3-4km south of Lake Garda, where the moraine hills allow us to glimpse the work of the glacier that occupied the surface of the lake thousands of years ago, It is thanks to this continuous work of glaciation and melting that the territory south of the Benaco takes shape and which, together with the lake itself, gives it an optimal microclimate for the cultivation of vines."

Tasting Notes: Enticingly floral aromas introduce stone and citrus fruit flavors. Medium body, firm acidity with a slightly savory complexity.

Food Pairings: White fish, chicken, rabbit, vegetable dishes and a perfect mate with Asian cuisine.

ANALYTICAL DATA

Denomination: Lugana DOC

Alcohol content: 13 % Grape variety: Turbiana



La Nascosta - "Chard'O" 2020



La Nascosta was established by Antonio Mastrojanni, who was among the first winemakers in Montalcino, where he managed the Mastrojanni Winery Estate from 1980 to 2003, producing some of the most acclaimed "Brunello di Montalcino" wines. When the family estate was acquired by the Illy Coffee Group, Antonio, not ready to relinquish his passion, moved east to the Val d'Orcia area and the Farm La Nascosta was born. Situated midway between the historic wine towns of Montalcino and Montepulciano, Antonio and his sons are creating exciting and captivating bottles from both traditional and native varietals.

About this wine

Type of grapes: 100% Chardonnay.

Vineyard

The "Chard'O" wine is exclusively made from Chardonnay grapes grown in the Estate vineyards at an altitude of 410 meters in Val d'Orcia. The 1.6-hectare vineyard faces East/West and is situated on clayey soils with rich calcareous and marine sediment deposits from the Mio-Pliocene age, along with volcanic rocks from the Pleistocene activity of Monte Amiata. The precision techniques used in cultivation result in a low yield of 45 to 60 quintals per hectare, ensuring the highest quality.

Vinification: The timing of the grape harvest may vary slightly each year to ensure the Chardonnay grapes are fully ripe. After harvesting, the grapes are cooled to 8°C (46.4°F) and immediately processed to preserve their natural aromas. Fermentation occurs in both steel vats and 500-liter French oak barrels, with only the wine in the barrels undergoing a specific type of fermentation. The wine is then aged for nine months, followed by six months of further refinement in bottles kept in optimal conditions.

ANALYTICAL DATA

Denomination: Toscana IGT Chardonnay Alcohol

Content: 14% ABV

Grape Variety: 100% Chardonnay

RECENT SCORES: 91 Points – James Suckling



Nera "Grumello" Valtellina Superiore DOCG 2018



Azienda Agricola Nera is a well-established winery in the Valtellina region of Lombardy, known for its focus on Nebbiolo (locally known as "Chiavannesca") and its heritage of traditional winemaking. Founded by Guido Nera in 1940, and expanded by his son Pietro, the estate is now managed by Pietro's sons Stefano and Simone. The estate has in its holding 30 hectares of prime vineyards. Steeply terraced and labor intensive, cultivation here is declared heroic.

About this wine

Grape variety: Nebbiolo, Pignolo and Rossola

Vineyards: on the Raetic side of the Adda River Valley, with southern exposure to the sun in the production zone of Valtellina Superiore Grumello, at an altitude between 350 and 450 meters above sea level. Sandy soil, water permeable, moderately deep.

Vinification: Fermentation "a cappello sommerso" (cover submersion method) for about 10 days at a controlled temperature.

Aging: 12 months in oak barrels, then in stainless steel tanks and in concrete tanks

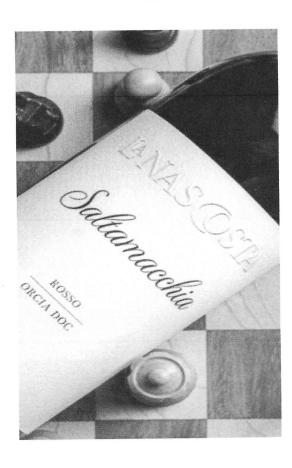
Tasting Notes: Bright ruby red color that becomes garnet with the ageing. intense scent of wine with a taste of strawberry and violet. Pleasantly tannic, elegant, and persistent flavor.

Food Pairing: Pasta, risotto, fish, red and white meats, cheese.

Alcohol content: 13%



La Nascosta "Saltamacchia" 2019



La Nascosta was established by Antonio Mastrojanni, who was among the first winemakers in Montalcino, where he managed the Mastrojanni Winery Estate from 1980 to 2003, producing some of the most acclaimed "Brunello di Montalcino" wines. When the family estate was acquired by the Illy Coffee Group, Antonio, not ready to relinquish his passion, moved east to the Val d'Orcia area and the Farm La Nascosta was born. Situated midway between the historic wine towns of Montalcino and Montepulciano, Antonio and his sons are creating exciting and captivating bottles from both traditional and native varietals.

About this wine

Type of grapes: Sangiovese and Merlot

Vineyard

The "Saltamacchia" wine comes from two vineyards in the Nascosta Estate, located in the Val d'Orcia region. These vineyards sit at an elevation of 410-430 meters and are separated by a Tuscan bush, which inspired the wine's name, meaning "Skip the bush". Covering about 1 hectare, the vineyards have clay soils with calcareous rocks and marine sediments, as well as volcanic stones from Mount Amiata's activity. Through precise techniques, they yield only 40-50 quintals per hectare due to the unique soil and high-quality approach.

Vinification: At harvest, grapes are hand-picked at 20°C. They undergo maceration in cement vats for 2-3 weeks, followed by 15-25 days of second maceration for depth and complexity. The wine matures in 500L French and Austrian oak barrels for 12-18 months, then undergoes 6 months of bottle refinement. Harvest timing varies annually from mid-September to end-October, influenced by each unique growing season.

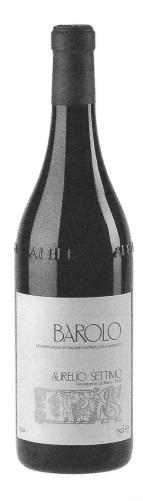
ANALYTICAL DATA

Denomination: Orcia DOC Alcohol Content: 13.5% ABV

Grape Varieties: 90% Sangiovese – 10% Merlot

RECENT SCORES: 92 Points Wine Enthusiast

Aurelio Settimo Barolo DOCG 2019



Founded in 1953, the **Aurelio Settimo**Estate is a family run winery in the village of Lamorra, within the Barolo zone of Piemonte. Settimo specializes in producing high-quality red wines from Nebbiolo and Dolcetto grapes, with a particular focus on Barolo DOCG wines. The estate covers 6.5 hectares, with about 3.5 hectares dedicated to the prized "Rocche dell' Annunziata" Cru, known for its exceptional soil and ideal exposure. Winemaking adheres to traditional methods, with extended macerations, and aging in large oak barrels.

About this wine

Type of grape: Nebbiolo

Winemaking: according to tradition, fairly lengthy fermentations on the skins (submerged cap for 15-20 days), with frequent breaking up of the cap and pumping over of the must, followed by maturing in oak casks holding between 2,500 and 3,500 liters.

Malolactic: done in concrete

Ageing: traditional 36 months, 18 of which in big oak casks

Age of barrels: 1-20 years

Wood type: French oak (Allier and Nevers) and Austrian oak (Manhartsberg and

Weidling)

Tasting notes: deep garnet red with ruby highlights. Expansive, complex bouquet, with the traditional notes of spices, wood, and licorice. Very soft on the mouth, pleasing and elegant.

ANALYTICAL DATA

Alcohol content: 14.5%

Number of bottles produced: 7,102

