

PORTFOLIO 2024



VINUM BONUM

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Vinum Bonum Sydney



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ABOUT US

Founded by two friends of over 30 years, Markus and Stefano, Vinum Bonum is the product of our shared passion for wine. With years of experience in hospitality we embarked on a journey to connect you with the finest and most fascinating wines from around the world.

Our pursuit of excellence leads us to seek out hidden gems from lesser-known wine regions, as well as rare finds from renowned appellations. Each wine in our collection tells a compelling story of tradition, craftsmanship, and terroir. We take pleasure in uncovering these unique treasures and sharing them with you, making every sip a memorable and enriching experience. We invite you to join us on our journey of wine discovery.

Explore our handpicked selection of wines and allow us to transport you to the vineyards, cellars, and stories that make each bottle a unique treasure.

At Vinum Bonum, we raise our glasses to the joy of sharing and celebrating the world of wine together.

- Markus Stauder & Stefano Fortarel





VENETO

The wines of Veneto, including Prosecco, Valpolicella, Valdobbiadene, and Soave, embody a genuine art and culture. These wines, crafted from renowned grape varieties like Glera or Garganega for white grapes and Corvina for black grapes, showcase the expansive territory of Veneto with its subcontinental temperate climate. The region features a temperate subcontinental climate, with cold winters, tempered by the protection of the Alps, and hot, humid summers, relieved by the Adriatic Sea breeze.

The varied terrains of Veneto enable grapevines to express themselves at different quantitative and qualitative levels. In the Monti Lessini, spanning the provinces of Verona and Vicenza, basaltic soils impart savoriness and freshness to the wines. Meanwhile, between Soave and Gambellara, the tuffaceous hills of volcanic origin, adorned with limestone outcrops, enhance the versatility and mineral notes of Garganega.

Special mention goes to the areas near the Veronese shore of Lake Garda. This region, with a Mediterranean climate, perfectly ripens grapes like Corvina, Rondinella, and other varieties used to craft fresh and fruity wines. Where the warm breezes of Lake Garda meet the cool air of the Monti Lessini, one discovers one of the most suitable wine territories for red wine production: Valpolicella. Valpolicella boasts a climate conducive to the development of indigenous varieties like Corvina, Corvinone, and Rondinella, yielding prestigious wines such as Amarone, Recioto, Valpolicella Superiore, and Valpolicella Ripasso. The Negrar valley, home to the highest number of prestigious crus with clayloamy soils, yields elegant and savory wines of substantial structure.

Prosecco, with the Glera grape as its foundation, shapes the sensory profile of various Prosecco types. The best slopes, facing south, produce Conegliano Valdobbiadene Prosecco DOCG. Significant temperature fluctuations, shallow soils, and low water resources allow the production of grapes with a well-balanced composition of sugars, acidity, and aromaticity. Cartizze, a 107-hectare cru in the municipality of Valdobbiadene, gives rise to an excellent sparkling wine, Cartizze Superiore, predominantly crafted in the dry version.



LE BERTOLE

EST. 1980
WINE MAKER GIANFRANCO BORTOLIN
LOCATION VENETO
TERROIR CALCAREOUS - MARLY SOIL

In the 1980s, the Bortolin Family began their winemaking journey, which led to the establishment of "Le Bertole" in 1997 by Gianfranco Bortolin and his wife Viviana. Known for producing Valdobbiadene Prosecco Superiore D.O.C.G. Sparkling Wines, Le Bertole combines traditional and modern values, emphasizing quality and natural winemaking. Located in the Saccol region of Valdobbiadene, the Cartizze vineyard symbolizes the family's commitment to excellence, earning numerous awards over the years. Le Bertole focuses on allowing the land's fruit to express its full potential while maintaining authenticity and environmental respect. The Bortolin family oversees every aspect of production, ensuring quality throughout the entire process, resulting in Valdobbiadene Prosecco Superiore D.O.C.G. wines that deliver a genuine, emotional experience.

VALDOBBIADENE EXTRA DRY 'COLLINARIS' D.O.C.G.

100% Glera - Hand harvested in during the month of September - charmat method

VALDOBBIADENE DRY SUPERIORE DI CARTIZZE D.O.C.G.

100% Glera - Hand harvesting and selection - cru selection from cartizze area - charmat method

VIGNA 800

EST. 2001
WINE MAKER GIANFRANCO ELAMPINI
LOCATION VENETO
TERROIR CALCAREOUS - MARLY SOIL

Gianfranco Elampini, a dedicated winemaker in Valpolicella, founded Vigna '800 in 2001 with the goal of producing exceptional wines from the native grapes of the region. Inspired by the traditional vineyard practices passed down by his father, Gino, Gianfranco remains deeply connected to the land and its natural rhythms. At Vigna '800, Gianfranco transforms each year's harvest into the iconic wines of Valpolicella, honoring the vineyard's history with care and passion. His storytelling brings each wine's unique vineyard, micro-climate, and techniques to life, offering guests a warm experience of Venetian traditions. Vigna '800 holds organic certification, reflecting Gianfranco's commitment to harmony with nature and respect for seasonal cycles. This dedication has earned the winery international acclaim, ensuring the highest quality in every glass.

GARGANEGA VERONESE "MJSIA" IGT - 2023

Garganega
alluvial soil rich in skeleton - stainless steel maceration and fermentation

CORVINA VERONESA IGT - 2020

Corvina
stainless steel maceration and fermentation - maturation large wood barrels for 12 months

VALPOLICELLA CLASSICO 'LA CESOLINA' BIO DOC - 2023

Corvina, Corvinone, Rondinella e Molinara
maceration with daily remontage - fermentation in stainless steel

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA 'VIRGO MORON' BIO D.O.C.G. - 2018

Corvina, Corvinone, Rondinella e Molinara
maceration with daily remontage - fermentation in stainless steel



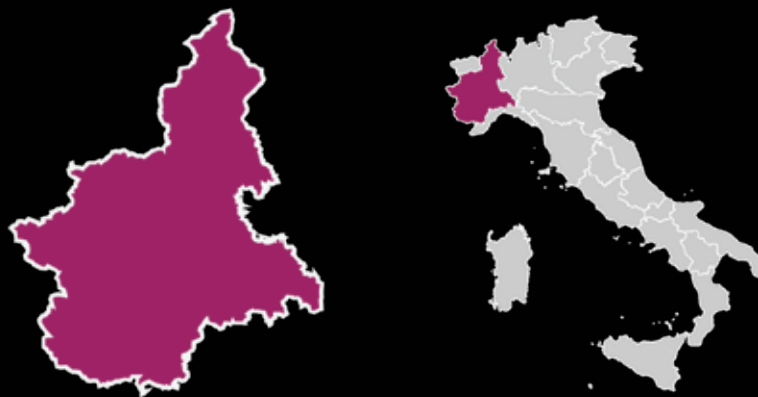
PIEMONTE

Nestled in the northwest of Italy, Piedmont shares its borders with France and Switzerland. The region's Italian name, Piemonte, translates to "foot of the mountains," aptly describing its subalpine location and the encircling mountains on three sides—the Alps to the north and west and the Apennines to the south. In the realm of winemaking, Piedmont has achieved remarkable success in cultivating its indigenous grape varieties. Renowned for its red wines crafted from Nebbiolo, Barbera, and Dolcetto grapes, as well as whites featuring Cortese, Arneis, and Moscato, the region boasts a diverse and celebrated vinicultural heritage.

The protective embrace of the mountains shields Piedmont and the sub-alpine foothills provide numerous sunny slopes ideal for cultivating the region's most prized grape varieties. Nebbiolo, often reserved for the sunniest aspects, thrives in these conditions. Conversely, the cooler sites are typically dedicated to Dolcetto, with an exception in the hills southeast of Asti, where the cooler vineyards are designated for Moscato production.

The soils in Piedmont are predominantly composed of varying degrees of sedimentary clay, calcareous marl, sandstone, and sand. This rich soil diversity contributes to the complexity of the wines produced in the region.

Piedmont experiences a classic continental climate characterized by long, hot summers that extend into early autumn. Subsequently, temperatures drop swiftly, ushering in a cool fall and cold winter. The spring season is also cool and often marked by rainfall.



L'ARMANGIA

EST. 1988

WINE MAKER : IGNAZIO GIOVINE

LOCATION : PIEMONTE

TERROIR : SANDY LIMESTONE

L'Armangia is built on a philosophy of creativity and experimentation, a value embraced from its early days. The winery officially began in 1988 when Giuseppe Giovine passed the family estate to his son, Ignazio, the current owner and winemaker.

L'Armangia was born out of a desire to transform the industrial image of Canelli, the birthplace of Moscato d'Asti. The mission was to elevate Canelli to a prestigious wine-producing region, breaking free from the constraints of mass production and focusing on quality and craftsmanship.

MOSCATO D'ASTI CANELLI DOCG - 2022

Moscato

hand picked from cru vineyards in canelli, 25 days of fermentation in pressure tank

“

Armangia means revenge in Piedmontese dialect, and for me and my family, it was essential to contribute to restoring the reputation of Canelli to the level of other great wine cities.

”

- Ingazio Giovine

DEMARIE

WINE MAKER : ALDO & PAOLO DEMARIE

LOCATION : PIEMONTE

TERROIR : SANDY CLAY AND BLUE MARL

The Demarie family's vineyard, established by the grandfather, embodies a philosophy centered on genuine, traditional wine production with a strong commitment to protecting biodiversity. The Demarie family cultivates their own vineyards on the sunny slopes of Roero, employing methods that preserve the natural environment. They vinify their grapes only after a meticulous selection process, ensuring that their wines reflect a family-oriented atmosphere and deep-rooted peasant values, which adds an extra layer of quality to their range of wines.

LANGHE ARNEIS DOC - 2023

Arneis

stainless steel fermentation, and maturation at low temperature in stainless steel on lees

LANGHE NEBBIOLO DOC - 2023

Nebbiolo

stainless steel maceration and fermentation -25 days - maturation in cement vats

BAROLO RISERVA DOCG - 2015

Nebbiolo

fermentation occurs in stainless steel tanks - the grapes remain in contact with their skins for around 30 days using the submerged cap method. After fermentation, the wine is refined in stainless steel barrels for one year. The wine is aged for 5 years in 60-80 hl Slovenian oak barrels.

BARBARESCO RISERVA DOCG - 2013

Nebbiolo

Fermentation lasts approximately 25 days - Maceration extends up to 60 days using the submerged cap technique - The wine matures for 5 years in 50 hl Slavonian and French oak barrels. Refinement continues in stainless steel tanks.



| ALTO ADIGE/SÜDTIROL

A Small Wine Region Demonstrates Grandeur

Blessed by the mediterranean sun, characterized by an alpine landscape, crafted by seasoned winemakers, and esteemed by wine enthusiasts worldwide: wines from Alto Adige/Südtirol.

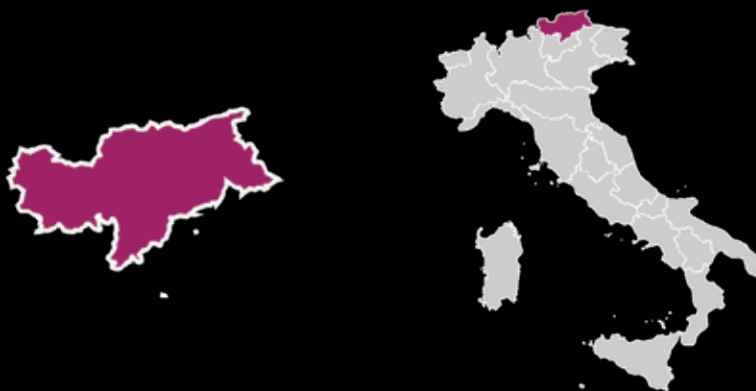
Alto Adige/Südtirol stands as one of Italy's smallest wine-growing regions, yet, thanks to its geographical location, it is also one of the most diverse. Here, you won't find trendy wines; instead, you'll encounter authentic DOC wines with a distinctive character.

The harmonious blend of climate, location, soil, and people forms the perfect ensemble to understand the character of Alto Adige's wines.

To unveil the essence of a wine, we must delve into the elements that define the character of a specific terroir. Winegrowers attribute this to the terroir—a complex fusion of geographical, geological, and climatic aspects. Cultural and social factors may also play a role, as every nuance matters. The climate, location, soils, and people serve as the foundation of Alto Adige's terroir, offering the potential to produce remarkable wines at the crossroads of alpine and mediterranean flora and culture.

The formation of the Alps has created a mosaic of diverse soil types, shaping the landscape of Alto Adige in such a way that microclimates can vary within just a few kilometers.

Coupled with the efforts of dedicated winegrowers and wineries, who approach their work with both innovation and a commitment to quality, the region ensures the excellence of its wines while maintaining a steadfast focus on tradition and sustainability.



BERGAMNNHOF

EST. 1979

WINE MAKER : JOSEF PICHLER

LOCATION : ALTO ADIGE / SOUTH TYROL

TERROIR : SANDY-LOAMY LIMESTONE GRAVEL SOILS

Since 1851, the Pichler family has owned and operated the Bergmannhof estate along the South Tyrolean Wine Route in Eppan. Spanning three generations, the estate is

currently managed by Grandpa Karl, Mama Agata, Father Josef, and sons Johannes and Benjamin, all working together to uphold their winemaking traditions.

Bergmannhof focuses on organic, nature-friendly processes, with the entire family actively participating in the handpicking of grapes during their annual harvest. Their minimal use of sulphur and commitment to sustainable vineyard practices allow them to preserve the wine's natural integrity while maintaining harmony with the environment.

GAIDER DOC - 2022

Pinot Blanc

Spontaneous fermentation with grape yeasts in oak barrels. maturation on the yeast in 500 - litre oak tonneau for 10 month

EART IGT - 2021

Chardonnay, Sauvignon blanc, Manzoni bianco

spontaneous fermentation on the skins, then aged on the skins in clay amphorae for 4 months, malolactic fermentation and aging on fine lees in old oak tonneaux for 15 months.

LAGREIN DOC - 2022

Lagrein Dunkel

maceration in large wooden barrels for two weeks, malolactic fermentation. Aged for 6 months in the same oak barrel.

MERLOT DOC - 2022

Merlot

fermentation on the skins in large wooden barrels for 2 - 3 weeks, malolactic fermentation. Aged for 10 months in large oak barrels and 500 litre tonneaux.

FLIEDERHOF

EST. 1970

WINE MAKER : STEFAN RAMOSER

LOCATION : ALTO ADIGE / SOUTH TYROL

TERROIR : GRAVEL, SAND, LIMESTONE MORAINES

The Ramoser family, led by winemaker Stefan alongside his wife Astrid and son Martin, runs a small-scale winery a top St.Magdalener hill, east of Bolzano. Their 3-hectare vineyard is carefully maintained with low yields to ensure precision and hands-on cultivation. The steep terrains, with slopes up to 40%, demand meticulous manual work. Their fertile soil is an intricate blend of gravel, sand, limestone moraines, and clay, underpinned by volcanic porphyry rock. This unique soil and the alternating winds shape the character of their grapes. Ramoser wines are known for their honest, lively nature, reflecting the family's biodynamic approach and commitment to quality.

GOLDMUSKATELLER IGT - 2022

Moscato Giallo (yellow muskat)

loamy moraine debris, gravel and clay, short skin contact maceration, stainless steel maturation sur lie

SAUVIGNON BLANC "STELLA" DOC - 2020

Sauvignon Blanc

gravel and limestone, spontaneous fermentation in oak barrels and steel tanks

"MARIE" ST. MAGDALENA DOC - 2022

Schiava (Vernatsch), Lagrein

river gravel and porphyry - maceration and fermentation in steel tank malolactic fermentation and maturation in large wooden barrels and steel tank



“

Our wines are characterised by freshness, lightness, and balance—qualities that we as winemakers also appreciate in ourselves and others

”

- Stefan Ramoser

PACHERHOF

EST. 1142 HISTORIC WINE CELLAR
 WINE MAKER : ANDREAS HUBER
 LOCATION : ALTO ADIGE / SOUTH TYROL
 TERROIR : SANDY- GRAVEL SOILS

Andreas Huber, the winemaker at Pacherhof, showcases exceptional craftsmanship, working within historic wine cellars dating back to the 12th century. At Pacherhof, local grapes are carefully processed, gently pressed, fermented, and matured in stainless-steel tanks and wooden barrels, creating wines that reflect the family's deep-rooted history.

Huber is committed to preserving the natural characteristics of Valle Isarco's terroir, inheriting his profound appreciation for winemaking from his father and great-grandfather. His great-grandfather, Josef Huber, a pioneer in the industry, passed down the legacy through flagship wines like Kerner, Pinot Grigio, and Riesling, cultivated on the steep slopes of Valle Isarco.

KERNER DOC - 2022

Kerner
 fermentation in stainless steel, maturation on lees in stainless steel and barrels for 6 months

GRÜNER VELTLINER DOC - 2022

Chardonnay, Sauvignon blanc, Manzoni bianco
 spontaneous fermentation on the skins, then aged on the skins in clay amphorae for 4 months, malolactic fermentation and aging on fine lees in old oak tonneaux for 15 months.

RIESLING DOC - 2022

Riesling
 slow cold fermentation in stainless steel tanks, maturation on lees in acacia barrels for 6 months

PETER SÖLVA

EST. 1721
 WINE MAKER : STEPHAN P. SÖLVA
 LOCATION : ALTO ADIGE / SOUTH TYROL
 TERROIR : LAYERS OF CLAY, CHALK, SAND, PORPHYRY

The Peter Sölva winery, deeply rooted in Caldaro's history, is one of the region's oldest, with a family tradition of winemaking passed down through ten generations since 1731. The Sölva family has maintained a consistent dedication to cultivating, crafting, and selling high-quality wines, earning numerous awards that reflect their unwavering commitment to excellence.

The family's history is central to their winemaking philosophy, shaping two distinct selections: DeSILVA, which highlights the character of the soil and old vines, and AMISTAR, a tribute to the family's Spanish roots. These wines not only express personal identity but also honor the historical legacy of this longstanding winemaking family.

PINOT BIANCO DOC - 2022

Pinot Blanc
 short cold maceration on skins. oak fermentation, maturation in steel on lees

SAUVIGNON BLANC DOC - 2021

Sauvignon blanc
 short cold maceration on skins, stainless steel fermentation, 20% matured on lees in oak barrels

AMISTAR IL SECONDO - 2022

Merlot, Cabernet, Lagrein
 maceration in stainless steel, aged in large oak barrels

AMISTAR CUVÉE ROSSO - 2022

Merlot, Cabernet, Lagrein
 10% dried Lagrein grapes, maceration in stainless steel, 1y aging in french barrique.

BIANCO IGT SCHINTERHOF - 2021

Pinot Blanc, Pinot Grigio, Sauvignon
 stainless steel fermentation, 50% tonneaux 50% stainless steel

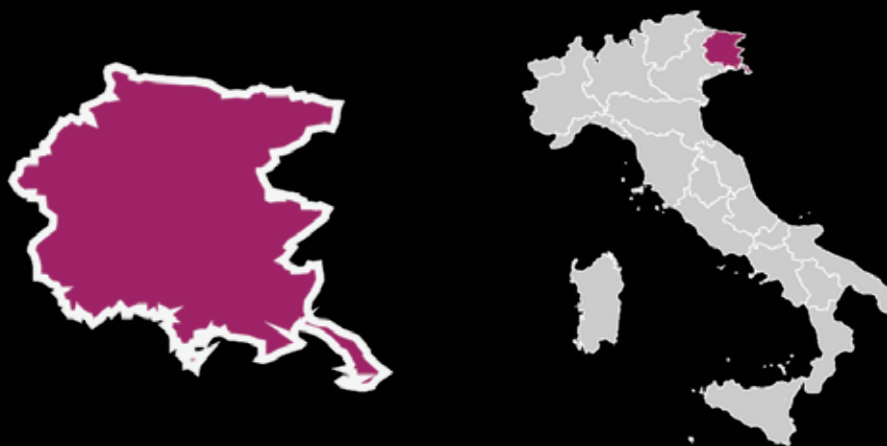


| FRIULI VENEZIA GIULIA

Friuli Venezia Giulia, along with South Tyrol, stands out as Italy's premier region for top white wines. Nestled between the imposing Carnic Alps and the Julian Alps, Friuli benefits from a unique geographic position. Warm winds from the Adriatic Sea sweep in, creating a picturesque landscape of rolling hills, valleys, and distinguished vineyards.

The acclaim for Friuli's high-class white wines stems from its exceptional soil and climate. The soil, known as ponca in the Collio region, is a blend of marl, sandstone, and marine fossils, serving as the foundation for exceptional wines. The convergence of mild maritime and Mediterranean currents with cold air currents from the Alps creates an interplay that ensures optimal ripeness and a lively, fresh acid structure for the grapes.

The Collio and Colli Orientali sub-regions produce exceptional wines, with indigenous Friulano standing out among white varieties. Accommodating international grape varieties such as Chardonnay, Sauvignon Blanc, Pinot Bianco, and Pinot Grigio, Friuli offers wines with a distinct character uncommon in other parts of Italy. Beyond white wines, Friuli excels in crafting high-quality red wines, with Merlot, Cabernet Sauvignon, Pinot Noir, and the indigenous Refosco contributing to outstanding red blends. At the forefront of the "Orange Wines" movement, Friuli produces white wines fermented on the skins, akin to the process used for red wines.



BRANKO

EST. 1950

WINE MAKER : IGOR ERCETIC

LOCATION : FRIULI VENEZIA GIULIA

TERROIR : PONCA

Branko is a boutique family winery named after its founder, Branko Erzetic. Established in 1950, the winery is now run by Branko's son, Igor, who continues the family tradition. Located in the heart of Collio Cormonese, near the Slovenian border, the winery maintains a deep connection to the land. The terrain of the Collio D.O.C. region is defined by gently undulating hills composed of Cormons Flysch, a unique mix of sandstone and marl rich in limestone, potassium, and phosphorus. This ideal soil combination supports hillside viticulture, and the crumbling nature of the Flysch necessitates terraced hillsides, a distinctive feature of the Collio landscape.

RIBOLLA GIALLA IGT - 2022

Ribolla Gialla

stainless steel fermentation, so skin contact, 5 months maturation on lees with weekly battonage

PINOT GRIGIO 'COLLIO' DOC - 2022

Pinot Grigio

stainless steel fermentation - stainless steel and french oak (400l) maturation on lees

FRIULANO 'COLLIO' DOC - 2022

Friulano

stainless steel fermentation - stainless steel and french oak (400l) maturation on lees

CHARDONNAY 'COLLIO' DOC - 2022

Chardonnay

stainless steel fermentation - stainless steel and french oak (400l) maturation on lees.

SAUVIGNON BLANC 'COLLIO' DOC - 2022

Sauvignon Blanc

stainless steel fermentation - stainless steel and french oak (400l) maturation on lees

CAPO BRANKO IGT - 2022

Malvasia, Friulano, Sauvignon Blanc

stainless steel fermentation - french oak (400l) maturation on lees for 5 months

RED BRANKO IGT - 2020

Merlot, Cabernet Sauvignon

stainless steel fermentation - french oak (400l) maturation for 12 months - 12 months refined in bottle



TOSCANA

Tuscany stands as Italy's preeminent hub for ambitious and dedicated winemaking. The undulating landscape, elevated altitudes, and temperate climate create an ideal environment for producing red wines with a digestible weight and aging potential. The Sangiovese vine reigns supreme, and the quality of the wine it produces is intricately tied to factors such as exposure and, notably, the altitude of its plantation.

Chianti, encompassing Greater Chianti, is Tuscany's-and indeed Italy's-most significant yet diversified wine zone. Primarily crafted from Sangiovese, Chianti incorporates various additions of both local and international grape varieties. Chianti Rufina, situated east of Florence, can be among the finest and longest-lasting, albeit appearing somewhat light and tart in its youth.

The pinnacle expression of Sangiovese arguably lies in the southern Brunello di Montalcino zone near the town of Montalcino, close to Siena. Brunello, a local Sangiovese strain intensified by the warmer climate, is solely responsible for potentially one of Italy's greatest wines. The Montalcino zone, with its poor, infertile soils, south of Chianti, effortlessly ripens grapes in its milder climate, producing an essence of Sangiovese capable of extensive aging. However, there are numerous overworked examples, as Brunello di Montalcino is not released before four years of age and is rarely enjoyed for pleasure within its first decade.

The Bolgheri production zone presents a distinct world compared to Chianti, Montalcino, and Montepulciano. Located near the sea, many Bolgheri vineyards are planted at elevations less than 200 feet above sea level. Unlike the rest of Tuscany, Bordeaux varietals such as Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot thrive here.

Tuscany's soils vary, ranging from soft, crumbly, marl-like clay-limestone in the Apennine foothills to sandy clay around San Gimignano and gravelly clay and sandy soils in the Bolgheri and Maremma areas. The region's Mediterranean climate features dry, hot summers, warm springs, and mild, rainy autumns and winters. Altitude, exposure, and diurnal temperature variations in the foothills contribute to climatic conditions that balance sugar, acidity, and aromatics in grapes-primarily Sangiovese-planted there. Coastal areas like Bolgheri benefit from year-round cooling sea breezes, especially those funneled through the Tuscan archipelago.



TENUTE DEL CABREO

EST. 1967

WINE MAKER : ROBERTO POTENTINI

LOCATION : TOSCANA

TERROIR : GRAVELS AND MARLS

Founded by Nino Folonari in 1967, the Zano estate covers 60 hectares, with 45 devoted to vineyards growing Sangiovese, Cabernet Sauvignon, and Merlot. The combination of diverse terroir, careful grape selection, and traditional winemaking techniques produces wines that honor Chianti's heritage while blending tradition with innovation. Tenute del Cabreo focuses on creating exceptional wines that showcase the distinctive qualities of each vineyard, offering a rich and flavorful experience in every bottle.

CABREO IL BORGO IGT

Cabernet Sauvignon, Merlot and Sangiovese
fermentation and maceration in stainless steel - 18 days on skin -
18 months in French barrique (new, 1st and 2nd passage) -
6 months refined in bottle

I VERONI

EST. 1582

WINE MAKER : ANDREA PAOLETTI & PIERLUIGI MARZANO

LOCATION : TOSCANA

TERROIR : SANDY- GRAVEL SOILS

I Veroni, one of Italy's oldest wineries, dates back to 1582. Lorenzo Mariani, the current owner since 1996, carries on the legacy started by his grandfather, Umberto, who began bottling I Veroni wines in 1957. The estate, located near Florence in Chianti Rufina, benefits from the distinct microclimates of the Arno and Sieve River valleys. I Veroni focuses on letting its name and grapes speak for themselves, producing Sangiovese with finesse, drinkability, and the ability to age well. This is attributed to the limestone-rich soil, varied cooler slopes, and significant day-to-night temperature variations, ensuring excellent acidity and delicate aromas during the pre-harvest phase.

CHIANTI RUFINA "I DOMI" DOCG - 2021

Sangiovese, Canaiolo & Colorino
fermentation 15 days - 12 months maturation French oak casks
(32hl & 25hl) - 3 months refining in bottle

CHIANTI RUFINA RISERVA "QUONA" DOCG - 2020

Sangiovese
fermentation 25 days - 18 months maturation French oak (5hl) -
12 months refining in bottle.

“

The estate is one of the oldest near Florence. Our
is an organic production certified since 2013
but implemented for ten years

- Lorenzo Mariani -
(owner I Veroni)

”

CAMPO AL MARE

EST. 2003

WINE MAKER : ROBERTO POTENTINI

LOCATION : TOSCANA

TERROIR : CALY LOAM SOIL

Tenuta Campo al Mare spans 30 hectares in Bolgheri, divided into six parcels, each dedicated to a single vine variety. These parcels range from the Fornacelle vineyard near the Tyrrhenian Sea to the Segalari vineyard, located in Bolgheri's highest production area. Bolgheri benefits from a unique microclimate, influenced by the nearby Metalliferous Hills and continuous sea breezes that cool the hot summers. The soils transition from clay loam to loose clay sand near the coast, imparting structure and freshness to the wines. Bolgheri is renowned for its international grape varieties such as Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot, which thrive in the region's conditions, producing wines with power, elegance, and excellent aging potential. Vermentino adds a coastal Tuscan flavor to the diverse grape portfolio.

CAMPO AL MARE BOLGHERI ROSSO DOC - 2021

Merlot, Petit Verdot, Cabernet Sauvignon

maceration 20 days - Aging French oak tonneau for 12 months

BAIA AL VENTO BOLGHERI SUP. - 2020

Merlot

maceration 30 days -aging in French oak tonneaux and barriques, half new and the other half a year old, for about 30 months

GALLICO IGT - 2020

Petit Verdot

maceration in steel vats for 30 days - Aging in French oak barriques, half new and the other half one year old, for 24 months

IMPERIALE BOLGHERI

EST. 2015

WINE MAKER : MATTEO FROLLANI

LOCATION : TOSCANA

TERROIR : CLAY LOAM SOIL

Imperiale Winery, located in Tuscany less than 5 km from the sea, benefits from optimal clay-loam soils with gravel and skeletal elements, contributing to the unique quality of its wines. Founded on Matteo Frollani's vision to create elegant, long-lasting wines inspired by exceptional French wines, the winery's land retains its fertility and ensures proper oxygenation.

Imperiale emphasizes sustainable viticulture, respecting the environment and maintaining high-quality standards. Enio Frollani, an early pioneer in the Bolgheri region, helped establish the first vineyards and played a key role in founding the Bolgheri DOC consortium. Matteo Frollani continues this family legacy by incorporating more ecological practices and innovative tools to enhance production. The winery's dedication to health, respect for the land, and uncompromising quality is evident in its globally acclaimed wines.

SCAPESTRATO IGT - 2021

Merlot, Cabernet Franc & Sauvignon

maceration in concrete vat - maturation in 2nd and 3rd passage barriques and concrete

PIETRA FITTA VDT - 2021

Viognier, Chardonnay, Verdicchio

maceration in concrete - maturation in new french barriques and concrete vat

CAVA D'ONICE

EST. 1990

WINE MAKER : SIMONE NANNETTI

LOCATION : TOSCANA

TERROIR : SOIL RICH OF CLAY AND CALCIUM

In 2005, Simone Nannetti took over his father's Colombaio winery and founded Cava d'Onice. Starting with less than a hectare, the vineyard has grown to six hectares, producing notable wines such as the Brunello di Montalcino DOCG Colombaio 2000. Rooted in Montalcino traditions, the winery reflects the family's deep connection to the region.

As a small family-run estate, Simone and his father ensure complete control over winemaking, from manual harvesting to bottling. In 2017, the winery officially adopted organic practices. Their primary production includes Rosso di Montalcino, single-vineyard Brunello Colombaio, Brunello Cava d'Onice, and limited-edition Brunello di Montalcino Riserva.

MICOLORE IGT - 2022

Sangiovese, Merlot, Cabernet Sauvignon & Franc
natural fermentation in concrete - matured in old French barriques and concrete vats

ROSSO DI MONTALCINO DOC - 2020

Sangiovese handpicked
stainless steel and concrete fermentation - 20 days of maceration -
6 months Slavonian and French oak

ROSSO DI MONTALCINO DOC - 2021

Sangiovese handpicked
stainless steel and concrete fermentation - 20 days of maceration -
6 months Slavonian and French oak

BRUNELLO DI MONTALCINO DOCG - 2018

Sangiovese handpicked
stainless steel and concrete fermentation - 21 days of maceration -
3 years Slavonian and French oak barrels - 1 year refined in bottle

BRUNELLO DI MONTALCINO DOCG - 2016

Sangiovese handpicked
stainless steel and concrete fermentation - 21 days of maceration -
3 years Slavonian and French oak barrels - 1 year refined in bottle

BRUNELLO DI MONTALCINO DOCG - 2016

Sangiovese handpicked
stainless steel and concrete fermentation - 21 days of maceration -
3 years Slavonian and French oak barrels - 1 year refined in bottle

BRUNELLO DI MONTALCINO DOCG - 2013

Sangiovese handpicked
stainless steel and concrete fermentation - 21 days of maceration -
3 years Slavonian and French oak barrels - 1 year refined in bottle

DONNA OLIMPIA 1898

EST. 2002

WINE MAKER : GUIDO FOLONARI

LOCATION : TOSCANA

TERROIR : SANDY LOAM TERRAIN

Donna Olimpia 1898 was founded in 2002 by Guido Folonari, whose enological journey is grounded in a philosophy of excellence, product quality, and continuous improvement. The estate is dedicated to respecting the land's natural rhythms and enhancing its distinct character.

Spanning 60 hectares within the Bolgheri DOC, with 45 hectares dedicated to vineyards, the estate features sandy loam soils in a continental, aeolian, and alluvial environment ideal for viticulture. Situated near the beaches of northern Maremma in Livorno, the estate benefits from protective hills that shield it from harsh winter winds, while summer sea breezes and temperature variations ensure slow, even ripening of grapes. The wines produced here showcase saline minerality, balanced acidity, and harmonious elegance.

VERMENTINO 'OBIZZO' IGT - 2023

Vermentino
Vermentino-sandy silty soil - low temperature fermentation -
5 months Sur lies in stainless steel

TAGETO ROSSO TOSCANO IGT - 2022

Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc -
sandy gravel soil - alcoholic and malolactic fermentation in stainless steel -
6 months maturation in French oak barrels (50% new-50% 1st usage) -
6 months bottle ageing

MILLEPASSI BOLGHERI SUP. DOC - 2019

Cabernet Sauvignon, Petit Verdot and Merlot
sandy silty soil - alcoholic and malolactic fermentation in stainless steel -
24 months maturation in French oak barrels (50% new-50% 1st usage) -
6 months bottle ageing

LA MADONNINA

EST. 2002

WINE MAKER KONSTANTIN NIKOLAIEV

LOCATION TOSCANA

TERROIR SANDY LOAM TERRAIN

La Madonnina is a story of family and dedication, founded with a profound love for the land and winemaking. The company has deep roots in the winemaking tradition, producing wines that are the result of specific and selective choices. While respecting traditions, La Madonnina is open to experimentation and aims to enhance individual vine varieties, allowing them to express their full potential. Their commitment to quality is paired with a focus on environmental sustainability. The company employs agricultural practices that respect and preserve the natural balance.

TOSCANA ROSSO IGT - 2021

Cabernet Franc, Syrah, Merlot, Cabernet Sauvignon, Petit Verdot
maceration on the skins for 14 days - fermentation done in stainless steel tank - malolactic fermentation entirely done in barrels
- Aging for 16 months in new French oak barrels

SYRAH 'VIATOR' IGT - 2018

Syrah
maceration on the skins for 13 days - fermentation done in stainless steel tank - malolactic fermentation entirely done in barrels
- Aging for 18 months in new French oak barrels



| SICILIA

Sicily, the largest island in the Mediterranean, is one of Italy's most diverse wine regions, offering a varied terroir from volcanic Mount Etna to coastal vineyards. The island's warm climate and rich soils create ideal conditions for growing a wide range of grapes.

Mount Etna is known for bold reds like Nerello Mascalese and Nerello Cappuccio, grown in mineral-rich soils at high altitudes, with complex flavors of dark fruit, spices, and smokiness. Coastal vineyards, producing white wines such as Grillo and Cataratto, showcase bright acidity, minerality, and citrus aromas.

Sicily's winemaking heritage, shaped by various ancient civilizations, is reflected in its wines, embodying authenticity and passion.



VALLE DELL' ACATE

EST. 1981

WINE MAKER

GAETANA JACONO

LOCATION

SICILIA

TERROIR

VARIOUS TERRAINS

Valle dell'Acate spans 70 hectares, producing around 300,000 bottles annually, focusing on cultivating premium native grape varieties. The winery is fully committed to sustainability, employing green practices from production to hospitality. It prioritizes environmental preservation by utilizing water-efficient irrigation systems and working to enhance the surrounding landscape. Since 2018, Valle dell'Acate has been certified organic.

Valle dell'Acate strives for excellence by upholding quality without compromise, respecting the timeless traditions of the region, and making eco-sustainable choices to safeguard the land for the future. The winery's flagship wines, Frappato and Cerasuolo, embody the viticultural heritage of southeastern Sicily, designed to age and gain value over time.

NERO D'AVOLA 'BELLIFOLLI' DOC - 2023

Nero d'Avola

maceration of 8 days and fermentation in stainless steel - further maturation in stainless steel

GRILLO 'ZAGRA' DOC - 2023

Grillo

short skin maceration and subsequent fermentation in steel tanks - maturation for 4 months on the lees

FRAPPATO 'VITTORIA' DOC - 2022

Frappato

maceration of 6 days and fermentation in stainless steel - further maturation in stainless steel



VINUM BONUM
LAETIFICAT
COR HOMINIS