

# ITALIA Nostra

because the Italians can't be bothered to invest in more electronic gates; yes, there's a frustrating wait to leave your suitcase because there are only two staff working (whilst a few metres away numerous "customer service" ladies are sitting practicing *dolce far niente*); and yes, it's absurd that one of the most visited tourist spots in the city is the home, with decorative balcony and aged creeper, of Shakespeare's wholly fictional Juliet (or rather Giulietta). But the city centre, almost encircled by the river Adige, ringed by pretty hills, and with snow-covered mountains in the distance, is so beautiful, marked in particular by a lovely pink marble. It's not a sterile museum city either, but full of smart shops and bustling and bicycling locals. I love the way the city embraces local wine too, particularly Valpolicella and Amarone, whose bottles adorn not just food shops but boutiques, antique shops and even chemists. And at the end of each working day you can first sit in Piazza Bra watching the world go by, or admiring the balcony where Garibaldi famously declared

We see most of our growers each spring at the wonderful wine fair which is Vinitaly in Verona. Yes, there's a huge queue to get into the enormous halls of Veronafiere every day at 9.30am

"Rome or death!" (he has to be the greatest non-artististic Italian of the last millennium); and then dine outside - though I do prefer to avoid the donkey and horse dishes which have studded Veronese menus since the locals ate anything equine whilst cooped up by the Austrians in one of those typically theatrical late nineteenth century sieges.

Slowly, and it takes time - see our search for a Barolo producer on p.19 - we are broadening our Italian offering as our wines are winning friends both among the press and, far more important, our customers. As an example, Gianna Neri's 2010 Brunello di Montalcino was rated as one of only five "Outstanding" wines from the vintage in a tasting of 99 wines reported in **Decanter** magazine's last December issue, and the rest of our stock vanished very fast indeed.

One extra pleasure at Vinitaly was confirmation that 2015 was a superb vintage in Italy (as in most of Europe). The first wines arriving for this list are just terrific, both exciting, incisive whites - see pages 13-15- and reds from Barbera, Sangiovese and Dolcetto, all of which combine lovely ripe fruit with freshness and concentration. Finally let me remind you that so many of the virtues of Italian wines make them perfect for summer drinking: crisp acidity in whites and reds; moderate alcohol levels; and minimal or moderate oak influence. Enjoy the summer.

Simon Taylor  
June 2016

STONE, VINE & SUN

WINE MERCHANTS

## Mixed Cases

All cases include two bottles of each of six wines.

### IT Values £85.00

Three whites and three reds, with a discount of just over 5%

#### Code IT216

Ca' di Ponti, Grillo, IGT Terre Siciliane, 2015 (p.)  
Araldica, Piemonte Cortese, 2015 (p.)  
Bellamico, Falanghina Beneventano, IGT, 2014 (p.)  
Rocca, Barbera, Piemonte, 2015 (p.)  
Bellamico, Aglianico Beneventano, 2014 (p.)  
Di Filippo, Villa Conversino, IGT Rosso Umbria, 2015 (p.)

## Contents

Mixed Cases .....	2
Regular Drinking - White.....	3
Regular Drinking - Red.....	4-5
Tuscany .....	6-11
Italia Nostra:	
A Tasting of Italian Wines from this list.....	10
Umbria.....	12-13
Marche.....	14-15
The Veneto .....	16-17
Piedmont.....	18-19

### Youth of Quindici £109.00

Two bright whites and four juicy reds from the super 2015 vintage, with a discount of 10%

#### Code IT316

La Battistina, Gavi, 2015 (p.)  
Di Filippo, Grechetto, Colli Martani, 2015 (p.)  
Rocca, Barbera, Piemonte, 2015 (p.)  
Talosa, Chianti Colli Senesi, 2015 (p.)  
Fiorano, Sangiovese, Marche IGT, 2015 (p.)  
Boasso, Dolcetto, 2015 (p.)

### Italian Terroirs £134.50

Two whites and four reds, interesting and terroir-expressive, with a discount of 10%

#### Code IT416

Di Filippo, Farandola, Trebbiano Spoletino, 2015 (p.)  
Fiorano, Donna Orgilla, Offida Pecorino, 2015 (p.)  
Talosa, Rosso di Montepulciano, 2014 (p.)  
Di Filippo, Montefalco Rosso, 2012 (p.)  
Begali, Valpolicella Ripasso, La Cengia, 2013 (p.)  
Taliano, Nebbiolo d'Alba, Blagheur, 2012 (p.)

### Reds for the Cantina £206.50

Six fine reds, with a 10% discount

#### Code IT516

Talosa, Vino Nobile di Montepulciano, 2012 (p.)  
Col di Lamo, Lamo [2010], (p.)  
Di Filippo, Sallustio, Montefalco Rosso, 2013 (p.)  
Fiorano, Terre di Giobbe, Rosso Piceno Superiore, 2013 (p.)  
Taliano, Barbera d'Alba, Laboriosa, 2010 (p.)  
Boasso, Barolo, Serralunga d'Alba, 2011 (p.)

## Regular Drinking - White

### Ca' di Ponti, Grillo, IGT Terre Siciliane, 2015, 13% [Screwcap]

#### Bottle £6.25 Case £71.25 Code PON115

The obscurity of the Grillo grape has not stopped this from becoming surprisingly popular amongst our customers. Widely planted in Sicily - this comes from the far west near Trapani - it has the advantage of retaining freshness, lowish alcohol and character even in the Mediterranean heat. Gently floral aroma. Not an overtly fruity style - understated melons and pears - but subtly almondly, quite weighty, but with refreshing bite too. Now-2017

### Araldica, Piemonte Cortese, 2015, 12% [Screwcap]

#### Bottle £6.50 Case £74.10 Code ARA715

Cortese is perhaps the best known white grape of Piemonte, the grape of Gavi, for example. Enjoy this in its youth, pine-scented, yet with an exotically flavoured palate of tropical fruit, herby Vermouth-like hints and just the merest satisfying bitterness on the finish. Now-2017

### Bellamico, IGT Falanghina Beneventano, 2014, 12%

#### Bottle £7.95 Case £90.63 Code BEM114

Falanghina Beneventano is named after the town, Benevento, in eastern Campania. Wine from the Falanghina grape is flowery and stone-fruited. Gentle perfume. Citrussy, midweight, with a characteristic Italian herbal note. The 2015 vintage follows.

*"The falanghina grape, grown in southern Italy, makes refreshing white wines with a faint tinge of orange flavour. This is an excellent example, easeful and easy, and with a pleasing brightness", Victoria Moore, Daily Telegraph, 9th January 2016* Now-2016

### La Battistina, Gavi, 2015, 11.5% [Screwcap]

#### Bottle £9.50 Case £108.30 Code BAT614

Araldica are the largest landowners in Gavi and most of their vines are 30-40 years old. From Cortese grapes this is a firm favourite here, and particularly lively and exotic in the 2015 vintage. Very pale. Gentle scent of ripe pear, citrus and crisp pineapple. Light and fresh, with tropical fruits and a hint of pine. A banker. Now-2017



## Regular Drinking - Red

**Ca' di Ponti, Nero d'Avola, IGT Terre Siciliane, 2014, 13.5% [Screwcap]**

**Bottle £6.25 Case £71.25 Code PON614**

We recommend this as a simple wine for accompanying meaty pasta as it certainly has enough stuffing to stand up to food well, but customers have also poured it for parties with nibbles. Vivid youthful purple. Open ripe brambly nose, so typically Mediterranean. Impressive attack, with rich black fruit. Honest, mildly rustic and characterful. Now-2017



**Conviviale, Primitivo, IGT Salento, 2014, 14.5% [Screwcap]**

**Bottle £6.95 Case £79.23 Code CNV114**

A (much-needed) new label has replaced the old gold and putti, but the contents haven't changed: an honest bottle of Primitivo, that gutsy grape of Croatian origin (aka Tribidrag), genetically identical to the Zinfandel of California. This is rounded by a few months in large casks of Slavonian oak. Bittersweet, brambly fruit - quite punchy and lively, but also supple. Discreet smokiness. One for barbecues or robust Mediterranean cuisine: tomatoes, peppers, garlic and olives. Now-2016

**Vezzani, Montepulciano d'Abruzzo, 2014, 12%**

**Bottle £7.50 Case £85.50 Code VEZ114**

The Montepulciano grape is widely planted in central and southern Italy, but is perhaps best known in the Abruzzo. Mid ruby. Light, fresh fruit scent. Cherries and red berries, a pretty example, easy to enjoy. Now-2017

**Rocca, Barbera, Piemonte, 2015, 12%**

**Bottle £7.50 Case £85.50 Code ROD315**

Ripe and rounded, showing crunchy blackberries, but surprisingly substantial for a wine at this price - everyone needs a pasta and risotto wine like this. Now-2017

**Bellamico, Aglianico Beneventano, 2014, 12.5%**

**Bottle £7.95 Case £90.63 Code BEM614**

A pair to the Falanghina above. Aglianico, planted all over southern Italy, is well-known in the Campania for producing gutsy and tannic wines, but here this rustic grape is rather well-tamed. Bricky garnet tone. Ripe, cooked strawberry aroma. Very soft, melting fruit, gently savoury, with a dash of tannin. Now-2017

**Rocca, Chianti, 2015, 12.5%**

**Bottle £8.95 Case £102.03 Code ROD115**

From Sangiovese, Canaiolo and a little Trebbiano Toscano, a traditional light Chianti, bright purple in hue, with a cherry perfume and a light bodied heart of cherry and raspberry. An uncomplicated, easy style with just a hint of Sangiovese's characteristic savouriness. Now-2018

**Dí Filippo, Villa Conversino, IGT Rosso Umbria, 2014, 12%**

**Bottle £8.95 Case £102.03 Code FIL114**

Largely Sangiovese with Cabernet Sauvignon and Merlot, this, from organically farmed grapes, is a lovely perfumed wine which could be chilled for summer drinking. Fresh, light, with bright red berry flavour. Would cut a plate of salami nicely. Now-2017

**Campomarzo, Toscana Rosso, IGT, Italy, 2013, 12.5%**

**Bottle £8.95 Case £102.03 Code CEN113**

90% Sangiovese and 10% Merlot, a wine made at Cennatoio's hillside cellar just outside Panzano, in the heart of Chianti Classico territory (see page 8). Pale and bright. Scent and bite of red cherries, mildly rustic but also surprisingly aromatic. Honest Italian all-rounder, as good with pork dishes as pasta. Now-2017

## Sweet

**Araldica, Palazzina Moscato Passito, 2012, 14%**

**Half Bottle £6.95 Case (12 x 37.5cl) £79.23 Code ARA312**

A very fair price for a bottle from dried Muscat grapes and aged in wood. Slightly raisiny scent - but the palate is much more open and exciting, showing oranges, candied fruits and caramel with a lively lick of acidity. A handy half bottle, full of sunshine. The 2013 vintage follows. Now-2016



## Tuscany

Tuscany is the world's heart of Sangiovese. Sangiovese is a great food wine: wholly distinctive in that it often fairly swiftly develops a particular savoury flavour. Sometimes this emerges as notes of grilled meat, gravy and mushrooms, but at a subtler level one could compare it to *umami*, the Japanese term for the fifth basic taste (after sweet, sour, bitter and salty). This savouriness makes Sangiovese a truly wonderful partner to most meat dishes.

The big volume Sangiovese-based wine is, of course, Chianti, a wine of variable quality, with any number of subregions around Florence and Siena. With Chianti Classico one is on surer ground. This much smaller DOC, only delimited in 1995, occupies the rolling and often wooded hills between Florence and Siena. Many of the vineyards are quite high - up to 700m. - and that brings finesse and freshness to the wines. Further south in Montepulciano, and especially Montalcino, protected by Monte Amiata, the climate is warmer and Sangiovese shows more power and, usually, higher alcohol levels.



### Il Palaglione, San Gimignano

Giorgio Comotti, owner of this estate with 10 hectares of vines just south of San Gimignano and east of Volterra is a charming and friendly soul. As with several of our Italian growers, viticulture here is organic. These are bright, modern style wines of dramatic vivacity and punch.

#### Hydra, Vernaccia di San Gimignano, 2014, 12.5%

**Bottle £11.50 Case £131.10 Code PAL614**

A stimulating Vernaccia: high toned scent: grapefruit and lime with hints of herbs. Both fragrant and zesty, with a definite finish. A very good example. The 2015 vintage follows shortly. Drink this year.

#### Orì, Vernaccia di San Gimignano Riserva, 2013, 13%

**Bottle £14.50 Case £165.30 Code PAL813**

This Vernaccia Riserva has been an admired success - we now have just a few cases left. This had months of lees contact followed by the 12 months ageing in barrel required for Riserva status. It's a terrific wine, perhaps most akin to an oaked white Bordeaux blend in its combination of greengage, grapefruit and lime with honey and cream. Mildly saline finish. A foil for rich fish dishes or poultry. Now-2017 Limited stock

#### Caelum, Chianti Colli Senesi, 2013, 13%

**Bottle £11.25 Case £128.25 Code PAL113**

100% Sangiovese given some ageing in old barrels. Red fruit aromas with hints of vanilla and tobacco. Bright morello cherry and blackberryish character, quite rich. With correct tannins this has keeping potential too. The 2015 vintage follows shortly. Now-2018

### Antajr, IGT Toscana Rosso, 2011, 14%

**Bottle £18.95 Case £216.03 PAL311**

70% Sangiovese with 15% of each of Cabernet Sauvignon and Merlot, barrel fermented in new French *barriques* and then given about eighteen months in barrel. Wonderful cassis perfume. This is surprisingly youthful, with a bittersweet, curranty heart. Yes, it is oaky, but not overdone, with a splendid juiciness and fresh black fruit on the finish. Lipsmacking, vital, this delivers immediate pleasure yet could be kept for years. Now-2019 [Arriving late June]

### Tenute Guicciadini Strozzi

This estate claims over 1,000 years of history, based on land at San Gimignano, but other estates have also been acquired, notably Poggio Moreto near the coast of southern Tuscany by Grosseto, the source of this Morellino di Scansano. Morellino is the name of the local clone of Sangiovese, Scansano, an inland village.

#### 2013 Titolato Strozzi, Morellino di Scansano, 14%

**Bottle £11.50 Case £131.10 Code TIT113**

90% Sangiovese and 10% Ciliegiolo, unoaked. Charming cherry aromas, followed by very ripe red cherry fruit, fleshy and vivid. Open, juicy and delightful. Now-2017



## Cennatoio, Panzano

Cennatoio, owned by the Alessi family for three generations, sits amidst steeply pitched vineyards a kilometre or so outside Panzano, in the heart of the Chianti Classico zone, almost exactly half way between Florence and Siena. Panzano, set in an amphitheatre of vineyards is, arguably, at the very top of the tree in Chianti Classico. Interestingly, the whole grape-growing community there has embraced organic viticulture, and, along with almost all estates, Cennatoio has been worked organically for several years.

The small cellar (the family only have 10 hectares of their own vines) includes a *vinsanteria*, a well-ventilated loft where, in the centre, bunches of grapes can be hung on hooks to dry in the autumn, whilst, at the sides of the room, there are numerous small and often oddly flattened barrels, known as *caratelli*, containing Vin Santo from previous harvests: we are listing the 2000 vintage, offering remarkable value for a wine of such age.

### Chianti Classico, 2012, 13%

**Bottle £13.95 Case £159.03 Code CEN411**

95% old clones of Sangiovese Grosso with 5% Colorino, aged in large, traditional Slovenian oak *botte*. Soft ruby. Gently fragrant: red cherries, floral notes and hints of leather and talcum powder. Showing crisp red fruit, fresh and very food-friendly, this would make a perfect match for liver or kidneys. Now-2018

### Vin Santo del Chianti Classico, 2000, 17%

**50cl. Bottle £15.95 Case [12 x 50cl.] £181.83 Code CEN600**

From Malvasia and Trebbiano grapes, this combines abundant sweetness with a fine degree of oxidation. Bright gold. Amazing aromas: nectarines, dried apricots, coffee and sherry-like oxidation. Very nutty - Brazil nuts. Flavours of caramel and russet apples, with a refreshing cut of acidity and a spirity hint of Calvados. Very persistent and delectable. Now-2018



## Fattoria San Pancrazio, San Pancrazio, near San Casciano

Not many wine estates are mentioned in documents dated to 1248: at that point the land here belonged to the wealthy Florentine Gianfiglizzi family (Florence lies some 25kms north-east). Now it is owned by the Masti family who bought the estate in 1978. Soils are pretty consistent: very gravelly, quite light and calcareous.

### Chianti Classico Riserva, 2009, 14%

**Bottle £22.95 Case £261.63 Code SNP409**

90% Sangiovese, 5% of each of Canaiolo and Colorino, each year from the same small parcels on very stony and calcareous soils. 16 months in new 600 litre barrels. Intense cooked raspberry and savoury aromas. The attack is glorious: very pure, very ripe berries spiced with cinnamon. Supple, fleshy and with fine acid, this is beautifully aromatic. Now-2019 Limited stock

## Talosa, Montepulciano

In terms of reputation the wines of Montepulciano, a DOC since 1980, rank somewhere in between those of Chianti Classico and Montalcino, although the "Nobile" adjective was only added by an astute piece of marketing in the 1920s. Talosa, owned by the Roman Jacorossi family, is a medium-sized estate, among the 70 or so growers in Montepulciano, with thirty-two hectares of vines just north of the town near Pietrose. Their cellars, in the centre of this precipitous hill-side town, are extraordinary. A visit starts in a shop just below the square, and ends three storeys down (via an Etruscan tomb) in a vaulted cellar opening onto a cliff face.

We have shipped their juicy, great value Chianti Colli Senesi for the first time - the latest vintage being so enticing; plus their well-priced Rosso, and Vino Nobile.

## Chianti Colli Senesi, 2015, 13%

**Bottle £10.50 Case £119.70 Code TAK315**

This is largely from the younger vines in the Montepulciano vineyards, 85% Sangiovese with 15% mixed between Merlot and local Canaiolo and Mammolo, in stainless steel. Soft ruby. Ripe aromas. Really juicy and spicy mouthful of red cherry and blueberry. This expresses so well the perfect sunny ripeness of the vintage, without excessive alcohol, showing some pleasing fat and a bright, fruity finish. Life-enhancing liquid, so easy to enjoy. Now-2018

### Rosso di Montepulciano, 2014, 14%

**Bottle £12.50 Case £142.50 Code TAK114**

From the estate's Sangiovese, with 15% Merlot, Canaiolo and Mammolo, given 6-8 months in old barrels. Lifted cherry aromas. Melting cherry fruit, very ripe and juicy, all red and black cherry. Fine tannins. Perfectly food-friendly - try with roast veal or pork fillet. Now-2018

### Vino Nobile di Montepulciano, 2012, 14%

**Bottle £17.95 Case £204.63 Code TAK212**

This wine was accorded the top award of *Grande Vino*, in the prestigious Italian **Slow Wine guida 2016**. 90% Sangiovese and 10% Merlot in largely old oak, a mix of Slovenian and French. Slightly roasted aromas - and that sense of very ripe cherry fruit with a figgy element dominates the palate. Very concentrated, with plenty of ripe tannins, this is masculine and "noble" indeed. Now-2020

# Italia Nostra: A Tasting of Italian Wines from this list

Tuesday 5th July,  
5.30pm to 8.00pm

**Venue: Our shop in Twyford**

This evening we will put out 15-20 wines from this list for an informal walk-round tasting. Expect fizz; intriguing whites from unusual grapes; lively country reds with bite; Sangiovese and Nebbiolo from the classic regions of Tuscany and Piedmont; and Vin Santo to close.

Around 7pm Simon Taylor will make a brief speech on what he perceives as the particular virtues of Italian wine.

**10% off all bottle prices for wines in the tasting**

## Col di Lamo, Torrenieri, Montalcino

Gianna Neri's 2010 Brunello was rated as one of only five "Outstanding" wines from the vintage in a tasting of 99 wines reported in **Decanter** magazine's last December issue, causing an immediate rush on our remaining stock! This was the text: "Owner Giovanna Neri has been making lovely wines for some years now. Her estate is located in Torrenieri, in the cooler northern sector, and spans three vineyards: Podere, Lamo and Diletta, the latter the name of Giovanna's daughter. While brother Giovanni Neri has garnered much of the media attention, there is no doubt that Giovanna's elegant, very drinkable but profound 2010 Brunello, made from organic grapes, steals the show this year".

Brunello di Montalcino stands at the summit of Sangiovese-based Tuscan wines. Here the quality of the local Sangiovese clone, known as Brunello, has long been recognised, but the area's reputation has rocketed since the 1960s as the richness and ageing ability of Brunello became apparent. There has therefore been a huge expansion of the vineyards, albeit from a tiny base: even now only about 1200 hectares are planted. According to the DOCG rules (often revisited), Brunello has to be aged in barrel for two years and a further two years in bottle before being released; and it has to be 100% Sangiovese, although there have recently been a series of scandals regarding the inclusion of Cabernet and Merlot in some producers' Brunello.

The Neri family vineyards lie at Torrenieri, just east of Montalcino. After the death of her father in 1991 the young Gianna Neri, a law graduate, chose to follow his lead in making wine. She split the vineyards with her brother, from 1997 she has also planted other small parcels, and she first released her own bottles in 2003. This project has called for toughness and determination, completed this June with the proud opening of her new cellar beside the vines near her home.

Torrenieri is relatively low in altitude, at 250-300 metres. Soils are sandstone and clay, with some of the *alberese*, the limestone-rich,

schistous land which Sangiovese loves. All of Gianna's wines are very ripe, fleshy and well-textured. The Rosso is splendidly expressive and excellent to drink now, but the Brunello has the power and structure to demand ageing. This year we have added Lamo, her IGT red which includes Cabernet Sauvignon: a grand wine in its own right.

### Rosso di Montalcino, 2012, 13.5%

**Bottle £16.50 Case £188.10 Code CDL112**

100% Sangiovese, aged in old vats. This is always a bold and forward wine, showing a hint of cooked development on the nose. Black cherry attack, with a liqueur richness and a hint of dried fruit. Nice fat and acid. Already very accessible, this should develop well over the next couple of years. Now-2017

### Lamo, IGT Toscana [2010], 13.5%

**Bottle £22.95 Case £261.63 Code CDL210**

In Italy you do not need to include the vintage on the label for IGT wines, but this small volume wine (just 3,000 bottles produced) is from 2010. From 70% Sangiovese and 30% Cabernet Sauvignon, aged in old French barrels, this immediately struck us as stunning, with many of the virtues of Gianna's award-winning Brunello of the same vintage. Luxuriant, heady scent of cooked cherries and cinnamon presage a meltingly aromatic core of red and black fruits. The Cabernet does lend it a Bordeaux-like accent. Perfect to accompany any roast meat, this is both polished and powerful. Now-2020

### Brunello di Montalcino, 2011, 14%

**Bottle £31.50 Case £359.10 Code CDL311**

Splendid aromatics: cassis with dried fruit. This builds beautifully on the palate, offering cooked red fruits and figs, plus a savoury dimension. Ripe tannins there for keeping. Less monumental than the great 2010 vintage, but perhaps more approachable. Now-2023



## Umbria

The reputation of Umbria's wines has suffered in the past from the dilute and ordinary Trebbiano whites of the region's southwest, Orvieto and Est! Est!! Est!!! But in the white Grechetto and the super-robust red Sagrantino Umbria has two of the most interesting, lesser known grape varieties in the country.

## Di Filippo, Cannara

Roberto di Filippo is an engaging man, a truly passionate advocate of organic (all wines are certified) and bio-dynamic cultivation. The vineyards, mainly on calcareous soils, lie in Umbria along the Colli Martani, the line of hills west of the Vale of Spoleto, crossing into the DOC of Montefalco. Roberto makes a wide range of wines: we always ship the Grechetto which has now developed quite a following, and this year we have also shipped his excellent white Trebbiano Spoletino. All three reds below include Sagrantino, a grape which delivers robust flavour, tannin and bite. Limited to a tiny zone around the pretty hill-top town of Montefalco, this late-ripening grape delivers a powerful, tannic and long-lasting wine.

## Grechetto, Colli Martani, 2015, 13.5%

**Bottle £9.75 Case £111.15 Code FIL715**

The white Grechetto grape is a speciality of Umbria: it's not an easy grape to grow or vinify (often over-coloured and even tannic), but it has a lot more personality and finesse than most Italian white varieties. Mid gold. Scent of pears, herbs and a suggestion of sandalwood. Full flavoured and weighty, with a citrus and fennel character enlivened by almonds, and real fresh bite too. A perfect accompaniment to chicken cooked with bay and tarragon. Now-2016

## Farandola, Trebbiano Spoletino, 2015, 13.5%

**Bottle £11.50 Case £131.10 Code FIL815**

Jancis Robinson's **Wine Grapes** succinctly notes that the Trebbiano Spoletino (i.e. from nearby Spoleto) is a "Recently rescued Umbrian capable of better quality, and more body, than most Trebbiano Somethings"- which concurs with my surprise at the quality of this wine. Striking scents of pine and white flowers. This immediately shows weight, honeyed ripeness and concentration, distinguishing it clearly from the generic norm of neutral Italian whites. Now-2017

## Montefalco Rosso, 2012, 15%

**Bottle £10.95 Case £124.83 Code FIL312**

60% Sangiovese, 30% Barbera and 10% Sagrantino, unoaked. Deep hue. Cinnamon and nutmeg spice over brooding cooked fruit aroma. Rustic, even chunky, and comparable to a good southern Rhône red in its ripeness, energy and highish alcohol. A strapping wine - not so much for summer, but could take a barbecue.... Now-2018

## Sallustio, Montefalco Rosso, 2013, 13.5%

**Bottle £13.95 Case £159.03 Code FIL513**

Based on Sangiovese, with Barbera and about 15% Sagrantino, the latter bringing spice and intense black fruit. This is a gutsy wine for coarse sausages or a mixed grill, vigorous, offering mulberries and blackcurrants and peppery spice. Authentic but not without grace and aromatics. Now-2019

## Montefalco Sagrantino, 2008, 15.5%

**Bottle £22.50 Case £256.50 Code FIL408**

The rules of the DOC specify no less than 29 months ageing before release. Very deep, inky tone. Aromas of dried fruit - figs and raisins - plus mushrooms, hinting at umami savouriness. Intense bittersweet attack, dried black fruits, lots of spice, tons of tannin. What the Italians call a "vino da meditazione", a wine to linger over. Now-2019



## Marche

Marche is the region along the Adriatic coast, east of Umbria and Tuscany. Wines here are split between white and red: the former from Verdicchio, Vernaccia, the excellent Pecorino and Passerina and the ubiquitous Trebbiano; and the latter predominantly from Montepulciano and Sangiovese.



## Fiorano, Cossignano

We started working with Paolo Beretta and Paola Massi, introducing their wines to this country a year ago, with immediate success, and we have added their top red, Ser Balduzio, this year. Their wines exemplify perfectly the virtues of small-scale - they tend just 5 hectares of vines - organic cultivation. All exhibit an entrancing purity of fruit, and all are bottled with minimal sulphur levels.

They consider their grass-covered vineyards lie in a special spot: about 250-350 metres up on the eastern side of the Apennines, about 15 kms. from the Adriatic, surrounded by their own olive groves, on a mix of clay, limestone and sand.

### Donna Orgilla, Offida Pecorino DOCG, 2015, 13%

**Bottle £13.95 Case £159.03 Code FIO615**

The Pecorino grape is an ancient grape of the southern Marche, grown pretty much exclusively there: Offida Pecorino is a DOCG for wines made from Pecorino in this commune in the province of Ascoli Piceno. This May's **Decanter** magazine describes Pecorino as "a very on-trend white wine...undoubtedly hip". That isn't why we ship it! As Decanter also noted, "Stand -out Pecorinos, such as those from Aurora, Fiorano or Pantaleone need a year or two in bottle to show their best".

This has so much personality: a flagrant herbal scent - rosemary, chamomile and mint; and then an incisive mouthful of fresh pears and lemon with hints of fennel and menthol. Excellent depth - from six months ageing on the lees - but not in the least heavy. (It also shows the merest, fast dissipating, spritz, a natural by-product of careful, reductive - i.e. anti-oxydative - winemaking). A lovely white. Now-2018

## Sangiovese, Marche IGT, 2015, 13%

**Bottle £11.50 Case £131.10 Code FIO115**

A stunning wine, which would appeal to all who enjoy youthful, juicy and graceful reds - for example Beaujolais lovers. Fantastic bright purple. Smile-inducing perfume of cherries. Juicy, fragrant, supple and pure, with red cherries to the fore, very ripe, almost candied. Just delicious, and could be served cool in summer. Now-2018

### Terre di Giobbe, Rosso Piceno Superiore DOC, 2013, 13.5%

**Bottle £13.95 Case £159.03 Code FIO313**

Rosso Piceno Superiore comes from a group of 13 villages near Ascoli Piceno. This example is from 80% Montepulciano and 20% Sangiovese, aged in old French oak barrels. Deep hue. Interesting scent - Paola says "balsamic" and that's accurate, showing ripeness and meatiness. This is a big wine, fleshy and expansive, but it has the fresh cut of blackberry and blackcurrants too. Long finish. One would drink it there with the wild boar of Norcia - but anything slow cooked would be as good here, for example belly of pork. Now-2019

### Ser Balduzio, IGT Marche Rosso, 2011, 14%

**Bottle £20.95 Case £238.83 Code FIO411**

From a special selection of late-picked Montepulciano grapes, aged in Slavonian oak barrels, 1/3 new. That high level of ripeness is immediately apparent on the high-toned nose - akin to Amarone. This is a deeply coloured, huge wine, with terrific concentration. Gloriously lush coulis of blackberries, raspberries and blackcurrants. A showstopper. Now-2020



## The Veneto

The Veneto, stretching from Venice in the east to beyond Verona in the west, is a large wine producing zone: whilst Pinot Grigio is the dominant grape, the up and coming wine of the Veneto is unquestionably Prosecco: increasing demand has driven a huge expansion of the permitted area where Prosecco can be produced, but ours comes from the historic heart of the region, Valdobbiadene.

From the west, just north of Verona and to the east of Lake Garda lie the vineyards of Valpolicella: a wine whose reputation has suffered from the pursuit of volume over quality - but not at Begali.



## Drusian, Bigolino di Valdobbiadene

We have been listing Drusian Prosecco for 13 years now, testament to its popularity with our customers. Drusian is a third generation family owned producer, with very good vineyard holdings, notably on the hill of Cartizze, acknowledged as the best site in the whole of the Prosecco zone. Note a change of bottle shape and label - but the wine is as excellent as ever.

### Drusian, Valdobbiadene Prosecco Superiore, Extra Dry, NV, 11%

**Bottle £12.50 Case £142.50 Code DRU1NV**

Their Extra Dry Prosecco (i.e. not bone dry) from 100% Glera grapes, was selected in **Decanter** magazine in 2013 as one of the top Proseccos. Deliciously sherbety, light, and with the merest hint of fruity ripeness, one can consume this charming example with alarming ease. *"A touch of almost imperceptible sweetness adds body to the fresh iris, lavender and buttercup aromas, complicated by white peach and green apple nuances"*, Ian d'Agata, **Decanter**, July 2013. Now-2016

## Lorenzo Begali, San Pietro in Cariano

The Begali family - father Lorenzo, son Giordano and daughter Tilianna - farm 10 hectares just east of Lake Garda. Although small, this is a top Valpolicella estate, having won numerous *Tre Bicchieri* awards in the **Gambero Rosso** guide, but with very fair pricing.

Here we list four wines, all from the same local grapes - Corvina and Rondinella - but made in four different styles. First up is the lively Valpolicella Classico; then the denser Ripasso; and then two examples of wines made from selected bunches of grapes dried in the autumn to concentrate the sugars and dry extract: dry Amarone (high alcohol) and sweet Recioto (lower alcohol, with the grape sugar left unfermented).

## Begali, Valpolicella Classico, 2014, 12.5%

**Bottle £10.95 Case £124.83 Code BEF114**

Valpolicella (or "Valpol" to go with "spag bol") used to be a bit of a joke, its reputation undermined by pale and stringy offerings in the supermarkets, but the real thing, vivacious and juicy, is highly enjoyable. From 2/3 Corvina and 1/3 Rondinella, this shows pretty aromas of soft fruit and offer a lovely mouthful which is both nicely ripe and crisp at the same time. Offering raspberry and crunchy blackberry flavours with just a smidge of tannin, this is perfect to drink (even lightly chilled) with simple roast chicken or light pork dishes. Now-2017

## Valpolicella Ripasso, La Cengia, 2013, 13.5%

**Bottle £12.95 Case £147.63 Code BEF213**

From about 2/3 Corvina and 1/3 Rondinella, and named after the zone just south of San Pietro, this is made in the Ripasso style by which the wine is left on the skins of the desiccated grapes used after the production of Amarone for about 10-12 days to promote a second fermentation. The result is a wine which shows an attractive bittersweet quality and enhanced texture. Lifted cherry and spice aromas. Very ripe - almost sweet - black cherry and blueberry flavours upfront, backed by hints of black coffee and pepper. Decent balance, fine acid and a little palate cleansing tannin make this a good food wine to accompany robust and spicy cuisine. Splendidly long and spicy finish. Recommended in **Decanter**, May 2016, where it was one of the best value Ripassos: *"Playful and powerful with notes of plum and nutmeg, and good fruit weight"*. Now-2019

## Amarone della Valpolicella Classico, 2011, 16%

**Bottle £27.50 Case £313.50 Code BEF411**

Here is a lovely - not too raisiny - example of the famed Amarone style, made from selected bunches of grapes dried in the autumn on straw to concentrate the sugars and dry extract. As such it's high in alcohol but not fortified. Amarone makes a wonderful wine to drink with hard cheese at the end of a meal, but it's often served with beef in the Veneto. This is based on the same grape blend as the wines above, aged half in barrel, half in large vats, for over three years. Lovely warm and friendly scent - cooked berries and damsons. Exciting wine: flavours of dried black fruits - dates, figs - plus damsons and spiced plums, lifted by a fine bite of acid and tannin: a bittersweet pleasure. Now-2020

## Recioto della Valpolicella Classico, 2010, 13.5%

**Bottle (50cl.) £23.95 Case (12 x 50cl cl.) £273.03 Code BEF610**

Recioto della Valpolicella is made after careful late picking of ripe bunches (of Corvina and Rondinella grapes), which are then left to desiccate in the autumn, thereby concentrating body and sweetness. This has about 120 grams of residual sugar per litre. Intriguing scent: bitter cherries and herbal medicine, but this is fabulous to drink, all sweet Morello cherry liqueur, and very concentrated indeed. There's a lovely floral perfume to it too - like an essence of roses. Wonderful wine, equally at home with strong hard cheese as with not-too-sweet chocolate puddings. Now-2020 Limited stock

## Piedmont

The key wine-producing zone in Piedmont is a band south of Milan and Turin. Here a wide variety of historic local grape varieties are grown, from white Cortese, Favorita (Vermentino) and Arneis to the famous red grapes of the region: Dolcetto, Barbera, and, at the summit, Nebbiolo. One of the world's great red grapes, top Nebbiolo from Barbaresco or Barolo achieves a compelling synthesis of great texture and power with aromatic grace and levity. Altitude, and to a lesser extent aspect, are the key variables of micro-climates here. The rolling hills of Piedmont are surprisingly cool, giving wines of great finesse.

## Michele Taliano, Montà d'Alba

Brothers Alberto and Ezio Taliano now run this third generation estate with just 13 hectares of vineyards largely in Roero. All the wines here are given their own names, without reference to site or geography, often with some reference to the character or aspiration of the wine! The reds all show delightful red fruit flavours and grace.

### Favorita, Fiori e Frutti, Langhe DOC, 2014, 13.5%

**Bottle £9.95 Case £113.43 Code TAN714**

Flowers and fruit indeed, a pretty, stone-fruited wine, nicely textured, with brightness and lift, perfect for summer. The Favorita grape is identical to Vermentino and Rolle. Drink this year

### Nebbiolo d'Alba, Blagheur, 2012, 14%

**Bottle £12.95 Case £147.63 Code TAN312**

A *Blagheur*, in the local half-French dialect, is one who exaggerates. This is just rounded by a year in old oak vats. Soft, pale tone.

Lovely strawberry perfume - and those same strawberry flavours predominate. Silky, polished, with fine acid and supple tannins, this makes an enchanting introduction to a great grape. Now-2019

### Barbera d'Alba, Laboriosa, 2010, 14.5%

**Bottle £16.50 Case £188.10 Code TAN410**

From vineyards in Bric Montersino, this is a gutsy, big and spicy example, 30% aged in new barrels and 70% in 2nd to 4th fill. Intense raspberry fruit with a mocha hint, rich and powerful, but with subtle tannins. *"The dense, fruit-infused Barbera d'Alba Laboriosa 2010 is well executed"*, **Gambero Rosso**, 2014. Now-2018

### Cantina del Glicine, Neive

Adriana Marzi and Roberto Bruno tend just 4 hectares of vines around Neive, are an elderly, courteous and dignified couple with minimal English between them, offering wines under delightfully old-fashioned label design, all ornate borders and pastel colours.

### Barbera d'Alba, La Sconsolata, 2011, 14%

**Bottle £13.95 Case £159.03 Code GLI211**

This includes about 10% Nebbiolo and is aged in the traditional large Slavonian oak vats. Good deep colour. Red-fruited perfume. Refined from the outset, with a gentle attack, and a bright cherry-scented palate. *"A special mention for the Barbera La Sconsolata 2011, fruity and very easy-drinking"*, **Gambero Rosso** 2014. Now-2018

### Barberesco, Ad Altiora, 2010, 14.5%

**Bottle £23.50 Case £267.90 Code TAN510**

Ad Altiora implies aiming higher... This is from 100% Nebbiolo grown in the calcareous Bris Montersino vineyard. Soft, mature plum colour. Spice box aromas. Very textured, opening out dramatically to display black fruit, fig, leather and liquorice. Has a proper Nebbiolo structure, and plenty of power. Now-2021

## Azienda Agricola Boasso, Serralunga

Barolo - with Brunello di Montalcino - is one of Italy's greatest wines. Until this spring we had not found the right partner in Barolo, but after widespread tasting - tough work as acid and tannin take their toll! - we have now emerged with Claudio Boasso, who owns seven hectares of vines in the commune of Serralunga d'Alba. Nebbiolos from Serralunga have a famed reputation for quality, but also for firm tannins: these Barolos are however ready to drink and will also keep for years. The summer of 2011 was hot and sunny, promising forward and approachable Barolos, but cool nights in August and September preserved the aromatics.

### Dolcetto, 2015, 13.5%

**Bottle £11.95 Case £136.23 Code BOA115**

We have also shipped Claudio's 2015 Dolcetto. Dolcetto can be very light and fresh or built to last. This is youthful and fresh but has plenty of substance too. Vivid purple. Intense scent of black cherries. Crisp cherry and cranberry fruit, fully ripe but also sappy and gently spicy, a little like a ripe Cabernet Franc from the Loire. Perfect with any fatty food, from simple cold ham to salami or coarse pâté. Now-2018

### Barolo, Serralunga d'Alba, 2011, 14.5%

**Bottle £29.50 Case £336.30 Code BOA311**

We were so dazzled by the sheer quality and value of Claudio's wines that we stuck our necks out and bought almost all the remaining stock of his 2011 Barolos. From several sites in the commune of Serralunga, this offer a pale, almost bricky colour, a delightfully open strawberry scent, and a plush, concentrated but svelte palate. Good supporting tannins but totally ready. A classic example of this illustrious DOC. Now-2020

## Barolo Gabutti, 2011, 14%

**Bottle £36.50 Case £416.10 Code BOA411**

From the Gabutti vineyard beside the Boasso cellar, a one hectare, south-east facing site on calcareous marl at about 330m of altitude. From 100% Nebbiolo, this is aged only in traditional large Slavonian oak vats. Classic Nebbiolo perfume: roses, dried fruit and liquorice. Fresh red fruit, very lush and concentrated, so much so that the tannins which will keep this going are well-covered. Very fine acid thread. Very long. This is already showing beautifully but will keep well too. Now-2023

Here are three other endorsements:

• *"A Barolo with smoky, cedar, berry and meat aromas and flavors. Full-bodied, chewy and rich. Needs two or three years to soften but already exciting to taste. 93/100"*, James Suckling, September 23th, 2015

• *"Il Barolo Gabutti, venduto come tutti i vini di Boasso a prezzi ultraragionevoli, ha bella struttura e polpa ricca, adegusta freschezza e finale floreale"*, **Slow Wine guida 2016** [The Gabutti Barolo, sold like all the Boasso wines at ultra-reasonable prices, has good structure, concentration, freshness and a floral finish.]

• **Bibenda 2016**, I Migliori Vini d'Italia, Cinque Grappoli [5 bunches, the top award]

## Barolo Gabutti, 2010, 14.5%

**Magnum (in a smartly stencilled and hinged wooden box) £75.00  
Code BOA910**

2010 is a more masculine vintage than 2011 in Barolo, so arguably this needs a little more time to show its best, but it looks magnificent in its box and makes a very generous present. Best 2017-2024

*"Autumn leaves and compost on the nose. Mild, well-balanced nose. Very fresh and lively. Lots of tar and tannins with a bone-dry finish. Great energy. Motors along! 18/20"*, Jancis Robinson, MW on [www.jancisrobinson.com](http://www.jancisrobinson.com), 8th December 2014

### **Terms and Conditions**

- We offer a 5% discount for unmixed cases (12 bottles) except where it is indicated that no further discount applies. Please ask us about discounts on large orders.
- We offer a no quibble guarantee. If you're unhappy with any aspect of your wine we'll provide a refund or a replacement without fuss, though we reserve the right to make a small charge to cover collection and delivery.
- Delivery Charges\* to one address are as follows

1-5 bottles	£10.00	6-11 bottles	£8.50
1 case of 12 bottles	£5.95	13-24 bottles	£8.50

Please note: free delivery for orders of £150 or more (to one address), or over £75 in the Winchester area. (\*Delivery prices vary for delivery to the highlands, islands and Northern Ireland - please ask us for a quote).

- Wines are dispatched (subject to availability) within two working days of receipt of your order and should be delivered within 48 hours thereafter. We will not take payment from credit or debit cards until your goods are dispatched to you.

### **For orders and all enquiries, please contact:**

Simon Taylor: [simon@stonevine.co.uk](mailto:simon@stonevine.co.uk)

François Dupont: [francois@stonevine.co.uk](mailto:francois@stonevine.co.uk) Alistair Lacy: [alistair@stonevine.co.uk](mailto:alistair@stonevine.co.uk)

Telephone: 01962 712351 Fax: 01962 717545

Email: [sales@stonevine.co.uk](mailto:sales@stonevine.co.uk)

**[www.stonevine.co.uk](http://www.stonevine.co.uk)**

No. 13 Humphrey Farms, Hazeley Road, Twyford, Winchester, SO21 1QA

**STONE, VINE & SUN**

WINE MERCHANTS