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ITALIAN WINE FACTS

• Wine has been produced in Italy for over 4,000 years.
• Ancient Greeks dubbed it “Enotria” - land of wine.
• Romans propagated the cult of Bacchus - establishing a flourishing wine trade thousands of years ago.
• Leading producer of wine in the world, alternating with France.
• Thousands of different wines are produced in Italy’s 20 regions.
• Hundreds of different grape varieties.

ITALIAN WINE LAWS

Vini Varietali & Vino (formerly Vino da Tavola)

• Simplest wines
• Few government controls
• New EU rules allow for use of following grapes with Country of Origin with/without vintage date:
  - Cabernet
  - Cabernet Sauvignon
  - Cabernet Franc
  - Sauvignon
  - Merlot
  - Syrah
  - Chardonnay
  - Wine - Red, White, Rose

IGT/IGP (Indication of Typical Geographic Origin)

• Less restrictive than DOC
• Some examples - Toscana (not every region has a general IGT), Maremma Toscana, Delle Venezie (inter-region Veneto/Friuli-Venezia Giulia and Trentino-Alto Adige)

DOC/DOP (Denomination of Controlled Origin)

• 300 + wines from all 20 regions
• EEC = PDO/DOP – Protected Denomination of Origin/Denominazione di Origine Protetta
• Regulates geography, grapes, yields and in some cases – ageing

DOCG/DOP (Denomination of Controlled and Guaranteed Origin)

• 74 Wines - only 15 regions
• EEC = PDO/DOP – Protected Denomination of Origin/Denominazione di Origine Protetta
• Most Restrictive Category.
• Further guarantee of authenticity.
• No wine law can guarantee quality, only producer can do that.

HOW ITALIAN WINES ARE NAMED

• Grape Variety - Lambrusco, Sangiovese, Trebbiano, etc. Usually in conjunction with an IGT or DOC
• Area/Zone of Production - Barolo, Chianti, Gavi, Valpolicella, etc.
• Grape Variety and Area/Zone - Brunello di Montalcino, Vernaccia di San Gimignano, Brachetto d’Acqui, etc.
• Fantasy/Proprietary Names - Excelsus, Sassicaia, Summus, Tignanello, etc. Usually designated as part of an IGT or DOC
BANFI WINE REGIONS

Italy produces wine in all 20 regions.

Banfi Vintners currently does business with wineries in 8 of these regions.

- Veneto
- Piedmont
- Emilia Romagna
- Tuscany
- Lazio
- Abruzzo
- Sicily
- Umbria
Italy Wine Regions
# THE VENETO

The Veneto is the leader in wine production in Italy, and has 30% of the total DOC/DOCG production. Premium wine producing regions are Vicenza, Padova, Treviso, in the western province of Verona hills between Lake Garda and the town of Soave, and in the eastern plains of the Piave and Tagliamento River basins. Conegliano, the region famed for Prosecco, has set the standard for not only the production of sparkling wines, but Italian viticulture overall. Of all the wines produced in this region, 55% of which are white, Soave is the most popular varietal abroad. And among the reds, Amarone della Valpolicella is the flagship red wine of this region.

## IMPORTANT GRAPE VARIETIES:

### White
- Durella
- Garganega
- Prosecco
- Pinot Grigio
- Chardonnay
- Pinot Bianco
- Sauvignon
- Sylvaner
- Trebbiano
- Verduzzo

### Red
- Corvina
- Rondinella
- Molinara
- Negro
- Cabernet
- Merlot
- Pinot Nero
- Lambrusco
- Schiava
- Lagrein

## IMPORTANT WINE TYPES:

### White
- Bianco di Custoza
- Soave
- Lessini
- Breganze
- Gambellara
- Prosecco di Conegliano
- Recioto di Soave

### Red
- Valpolicella
- Amarone della Valpolicella
- Bardolino
- Colli Asolani
- Recioto di Valpolicella
- Lison-Pramaggiore

![D.O.C. Areas Map](image-url)
SUMMARY

The Sartori family’s venture into winemaking dates back to 1898, when family patriarch, Pietro Sartori, acquired a vineyard and cellar in the Veneto’s Valpolicella zone, to ensure a source of high quality wine for the family’s hotel and restaurant. Over the years that followed, Pietro’s son, Regolo, focused his energy and resources on the development of the winery, ultimately transforming it into the family’s core business. By the 1950s, Regolo’s sons had expanded, generating international recognition and acclaim for their family’s wines. In their native Italy, the wines of Sartori di Verona had become a household name.

Today, Pietro’s great-grandson, Andrea Sartori, has made it his mission to elevate the quality of Sartori wines. In 2000, he established a venture with Cantina Colognola and acquired exclusive access to over 6200 acres of high-quality vineyards in the Soave and Valpolicella zones. Within these vineyards, Sartori continues its goal of best matching individual grape varieties to specific vineyard locations, and thus ensuring the excellence of Sartori family wines.

In 2002, Sartori di Verona began collaborating with one of Italy’s most renowned consulting enologists, Franco Bernabei, making innovative advances both in the vineyards and in the winery. In 2006, the family introduced a premium line of Veneto classics crafted by Bernabei under the I Saltari label. This winery is located in the Mezzane Valley, east of Verona and the vineyards are dedicated exclusively to the classic grape varieties indigenous to the region: Corvina, Corvinone, Rondinella, and Croatina.

Venturing beyond the Veneto, Sartori now also markets and sells the wines of two other highly-respected family-run estates: Cerulli Spinozzi in central Italy’s Abruzzo region, and Feudo Sartanna in Sicily.

THREE KEY SELLING POINTS:

1. 4TH GENERATION, RENOWNED VERONESE FAMILY-OWNED WINERY:
Since 1898, the Sartori family has been driven by the love for its native Verona. They craft wines that capture the soul of this most stylish city.

Sartori has earned a reputation for producing wines that respect tradition, but also embrace innovation.

2. A SENSE OF PLACE:
Sartori believes that each of its wines must truly reflect its provenance, and, when required, be the exemplar of the local discipline (i.e., DOC or DOCG). They also embody Franco Bernabei’s call for costanza, consistency; from aroma to flavor, to finish.

3. FRANCO BERNabei:
Since 2002, Franco Bernabei, considered by many to be Italy’s foremost consulting enologist, has quietly practiced his virtuoso brand of winemaking artistry at Sartori di Verona. His initiatives are being credited with generating unprecedented new levels of quality and individuality. At Sartori, Bernabei is an integral part of the winemaking team and has been truly hands-on, reshaping existing wines and creating new releases.

ON PREMISE PRIORITIES:

• **BTG:** Sartori Family Pinot Grigio, Sartori Family Pinot Noir
• **BTB WINE LIST PRIORITY:** Sartori Amarone
• **RESERVE/SPECIALTY:** Sartori Corte Brà
• **RESERVE/SPECIALTY:** Via Marzia Limoncello
Sartori Corte Brà
I Saltari Amarone

ULTRA PREMIUM TIER

Sartori Amarone
Sartori Valpolicella
Sartori Regolo
Sartori Ferdi
I Saltari Valpolicella

SUPER PREMIUM TIER

Sartori Family Pinot Grigio (on-premise exclusive)
Sartori Family Pinot Noir (on-premise exclusive)
Sartori Pinot Grigio (off-premise exclusive)
Sartori Pinot Noir (off-premise exclusive)
Cerulli Spinozzi Torre Migliori Montepulciano d’Abruzzo
Cerulli Spinozzi Cortalto Pecorino
Feudo Sartanna Chardonnay-Grillo,
Feudo Sartanna Nero d’Avolo-Syrah

PREMIUM TIER

Villa Marzia Limoncello

SPECIALTY
**Andrea Sartori—Proprietor**

Andrea is the great-grandson of Pietro Sartori, founder of the Sartori di Verona winery in 1898. Today one of the Veneto’s “Big Five” wine producers, Sartori has expanded significantly under Andrea’s leadership. As a testament to his reputation within the Italian wine industry, Andrea served an unprecedented two terms as president of Italy’s principal wine producers’ trade group, the Unione Italiana Vini (Italian Confederation of Vine & Wine), from 2004 through 2010. The UIV represents about 60% of the Italian wine industry. In his capacity as the owner of a major Italian winery, and former head of the UIV, Andrea maintains a global view of the wine business. “There is little demand for good quality wines. Today they have to be very good indeed!” Sartori drily observes.

Andrea studied business at Verona’s University of Economia e Commercio and attended the Cuoa business school in Vicenza. He perfected his English at New York’s Columbia University. Upon his return, Andrea began selling Sartori wines in the Italian market, but soon expanded to US, Canadian and other European markets. In 2000, he was named President of Sartori di Verona.

Also in 2000, Sartori joined forces with Cantina Colognola to ensure a reliable supply of high-quality grapes. The high-profile enologist, Franco Bernabei, was recruited to consult in 2002. Venturing beyond the Veneto, Sartori now also markets and sells the wines of two other highly-respected family-run estates: Cerulli Spinozzi in central Italy’s Abruzzo region, and Feudo Sartanna in Sicily.

Underlying this activity is extensive research conducted in partnership with the University of Verona’s Department of Agriculture. Since 2002, more than 2 million Euros have been spent on a complete analysis of all Sartori vineyard holdings. Andrea feels strongly that research is vital for both Sartori, and the Veneto region to enjoy a competitive edge in the global marketplace. This significant investment in the Veneto is just the beginning. The impact of climate change is evident, and, Sartori contends, must be addressed. One solution is to revive higher altitude plantings, for which Luca Sartori, Andrea’s brother and current president of the Valpolicella Consorzio, has successfully secured government funding.

Andrea’s work and his vision has made him an active member in a host of influential organizations: Assindustria in Verona; Confederazione della Vite e del Vino (former president); EME which organizes Simei -- wine trade fairs (president); Premio Morrisianis, which awards a yearly prize to wine personalities and university researchers (president); Federvini (former vice president); the marketing group Italia del Vino (board member); CEEV to lobby the EU in Brussels (former board member) and the Veronese bank Crever (board member). Andrea also contributes to Corriere Vinicolo, the weekly journal of the UIV. His unusual combination of competitiveness, diplomacy and community leadership has made Andrea Sartori a popular, effective and well-respected leader throughout the industry.

**Franco Bernabei—Consulting Winemaker**

My goal is to make wines that express “costanza” – consistency from aroma to flavor to finish.

-Franco Bernabei.

Franco Bernabei is considered by many Italy’s foremost consulting enologist. Since 2002, he has quietly practiced his virtuoso brand of winemaking artistry at Sartori di Verona, where his initiatives are being credited for unprecedented new levels of quality at this well-known wine producer. Bernabei is an integral part of the Sartori winemaking team, and has been truly hands-on. In 2006, the family introduced a premium line
of Veneto classics crafted by Bernabei under the I Saltari label (a winery located in the Mezzane Valley, east of Verona).

Born to a family of wine wholesalers near Padua in northeast Italy, Bernabei worked alongside his father from an early age, helping vinify wines distributed to several top hotel chains. By his early 20s, Bernabei had learned enough to formulate his own brand of winemaking philosophy, a development that led to a difference of opinion with his father, and a sudden move to Tuscany. As Bernabei puts it, “Tuscany offered immense possibilities for an adventurous young winemaker and fertile terrain for testing out new concepts.”

During a four-year apprenticeship at a leading Tuscan estate, the young winemaker’s initiatives helped catapult its wines into international awareness. Bernabei then began to his independent career as a consulting winemaker. Successful collaborations in Tuscany and elsewhere in Italy ensued.

Predictability has no place in Bernabei’s approach to winemaking: “On the contrary,” he asserts, “I make it my mission to uncover the individual nature of every wine I work with, and give it self-expression,” adding, almost as a mantra: “And individuality begins in the soil.”

Bernabei is anything but a solo act and is a firm believer in teamwork. “My input is beneficial,” he will acknowledge, “but the human capital I work with is of critical importance.” Bernabei has been profoundly involved in reshaping existing Sartori wines and creating new releases, rising to the challenge set by owner Andrea, to realize the winery’s full potential. Judging by the approving response from critics and consumers alike, Bernabei’s input is having a very positive effect.

Roland Marandino
BRAND AMBASSADOR

Roland Marandino is passionate about wine. His enthusiasm is contagious as he describes not only the wines he represents, but the role they can play in our lives. One of his recurring themes is that, for Italians, wine is food and consequently their wines are made not for the judges’ stand but for the dinner table. They are intended to complement a menu—not to dominate it.

Roland followed a somewhat circuitous path to the wine industry. He started his career as an academic with a doctorate in Renaissance English Literature. When he realized that a university career would not allow him to indulge some of his more worldly interests, such as wine, food, travel, and opera, he left university life for the business world. He parlayed his talents for teaching and writing into a career as a technical writer, a skill that he then applied on his own behalf to share a passion for wine that he attributes to his father. Hoping to de-mystify the world of wine through clear and simple expression, he started Tablewine.com and met the interest of the internet’s young audience in affordable wines for everyday drinking. For example, his first feature, “Wines for Pizza” focused on reviewing selections that would provide ideal matches for this popular dish. He wanted people to have fun while they learned about wine and how to pair it with food. He acquired quite a following on the web and by the time he decided to turn the hobby into a full-time job, had almost 3,000 subscribers and 12,000 hits a day. He always tries to find a common ground with his audience and can therefore talk as comfortably to the wine novice as he does authoritatively to the oenophile—and always with sincerity and contagious passion.
Cellar

Sartori vineyards and villa

Grape vines

Drying grapes for Amarone
ADDITIONAL RESOURCES

WEBSITE

![Sartori Brochure](image1)

![Banfi Vintners](image2)

BROCHURE, SELL SHEETS AND OTHER MATERIALS:
RESOURCES FOR THE TRADE

FLOW:
Sartori Brochure
ULTRA-PREMIUM TIER OVERVIEW

FEATURES

• Corte Brà is a limited-production, single-vineyard Amarone, and the crown jewel in the Sartori portfolio.

• The grapes for Corte Brà are carefully selected and dried in well-ventilated rooms for about 3 to 4 months. The best grapes are hand-selected and fermented in temperature-controlled stainless steel for about 30 days, and then transferred to traditional tanks for malolactic fermentation. The wine is then aged in Slavonian oak casks and French tonneaux for 4 years followed by 1 year in French barriques. Wood-aging is followed by a minimum of 6 months of bottle refinement.

• The I Saltari winery is located in the Mezzane Valley, east of Verona, and is dedicated exclusively to the classic grape varieties indigenous to the region: Corvina, Corvinone, Rondinella, and Croatina.

• The I Saltari winery is named after the mercenary vineyard guardians, saltari, hired by vineyard owners from the 16th through the 18th century to protect their grapes from thieves and bandits. The name reflects the winery's own dedication to defending tradition and expressing its vineyards' unique terroir.

BENEFITS

• Corte Bra Amarone della Valpolicella Classico is a majestic wine of strength, balance and grace.

• I Saltari Amarone is rich round, and elegant, epitomizing Amarone locally sourced from prime vineyards in the heart of the Mezzane Valley.

TASTING NOTES


I Saltari Amarone della Valpolicella DOC: Deep ruby-red with intense violet reflections. Spicy bouquet with hints of dried figs, cherry and aromatic herbs. Well-structured and elegant with a long, dry finish.
ULTRA PREMIUM TIER RATINGS

Corte Brà Amarone 2007

91 Points – Wine Enthusiast
*Monica Larner, December 2012*

“This delivers a cheerful aromatic embroidery of cherry, cassis, toasted almond, Indian spice, leather and bitter chocolate. The mouthfeel is another selling point thanks to its smoothness and persistency.”
Corte Brà Amarone della Valpolicella Classico DOC
Single Vineyard - Estate Bottled

Production Area: Corte Brà vineyard in northern hills of Verona, Veneto, Italy.

Grape Varieties: 50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Oseleta.

Description: Intense and vivid garnet color. Rich, velvety, and full-bodied. Powerful notes of ripe berry, plum and cherry.

Corte Brà Amarone is the crown jewel in the Sartori family of wine, a majestic wine of balance and strength. The grapes are carefully selected, placed in small crates, and dried in well ventilated rooms for about 3 to 4 months. When optimal dryness is reached, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation. The wine is then aged in Slavonian oak casks and French tonneaux for about 4 years, followed by refinement in bottle for a minimum of 6 months.

This limited-production single-vineyard Amarone is the perfect complement to the heartiest cuisine, including roasts, steaks, chops and aged cheeses.

UPC: Corte Brà 750ml 0 80516-14384 2
Amarone della Valpolicella

www.sartorinet.it/e_index.asp
CORTE BRÀ VINTAGE CARD

CORTE BRÀ 2007
Amarone della Valpolicella Classico doc
Sartori di Verona - Estate Bottled
Veneto (Italy)

Area of Production:
Corte Brà vineyard in the northern hills of Verona.

Soil:
Clay and calcareous.

Grape Varieties:
50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Oseleta.

Production Technique:
The grapes are carefully selected, placed in small crates, and air dried for 3 to 4 months. At optimal dryness, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation and is then aged in various sized oak casks for about 4 years. At least 6 months of bottle aging follows.

Characteristics:
Color: Intense, vivid garnet.
Bouquet: Dried fruits, ripe berry, and plum.
Taste: Rich, velvety, and full-bodied.
Alcohol Content: 15%.
Total Acidity: 5.8 g/l.
Ideal with roasts, steaks, chops, and aged cheeses.

Information may change vintage to vintage.
Amarone Della Valpolicella DOC

Production Area: The Mezzane Valley in Veneto, Italy.

Grape Varieties: 60% Corvina; 20% Rondinella; 10% Corvinone; 10% Croatina.

Description: Deep ruby red with intense violet reflections. Spicy bouquet with hints of dried figs, cherry and aromatic herbs. Well structured and elegant with a long, dry finish.

Grapes are carefully selected and then transferred to drying lofts for about three months. They lose 30% of their weight in the drying process, concentrating their essential compounds. Vinification in temperature controlled stainless steel tanks for 20-30 days of maceration and fermentation. After racking, the wine is transferred to barrels for malolactic fermentation. Over 25 months, the wine goes through regular rackings and topping up of the barrels until blending.

An ideal complement to all types of game, braised meats, grilled red meats and mature cheeses.
I SALTARI 2009
Amarone DOC
Sartori di Verona - Estate Bottled

Area of Production:
The Mezzane Valley in the Valpolicella zone of the Veneto, Italy.

Soil:
Terraced hillside vineyards with calcareous alkaline soil.

Grape Varieties:
60% Corvina, 20% Rondinella, 10% Corvinone, 10% Croatina.

Production Technique:
Grapes are carefully selected and then transferred to drying lofts for about three months. The grapes will lose 30% of their weight in the drying process, thereby concentrating the essential compounds in the grape. Vinification takes place in temperature controlled stainless steel tanks for 20-30 days of maceration and fermentation. Once the wine has been racked off its gross lees, it is then transferred to barrels to undergo malolactic fermentation. Over 25 months, the wine goes through regular rackings and topping up of the barrels until blending.

Characteristics:
Color: Deep ruby red with intense violet reflections.
Bouquet: Spicy aroma with hints of dried figs, cherry and aromatic herbs.
Taste: Well-balanced with good persistence on the palate, elegant and delicate tannins.
Alcohol Content: 15%.

An ideal complement to all types of game, braised meats, grilled red meats and mature cheeses.

Information may change vintage to vintage.
FEATURES

• Sartori Amarone is vinified from a blend of carefully selected hand-picked grapes. The grapes are dried gently on well-ventilated racks for 100 days. Fermentation is followed by a minimum of 3 years in aged Slavonian oak casks.

• Regolo is considered Amarone’s powerful “younger brother” and is a tribute to Andrea’s grandfather, who made the winery the family’s core business.

• Ferdi is considered a “white Amarone” and is a tribute to Andrea’s grandmother, Fernanda, affectionately called “Ferdi.” This unique wine takes close to one year to prepare with partial drying of the grapes, extended lees aging and bottle refinement.

• Sartori Valpolicella is the quintessential Veronese wine, celebrating the rich cherry characteristics of Corvina.

• The I Saltari winery is named after the mercenary vineyard guardians, saltari, hired by vineyard owners from the 16th through the 18th century to protect their grapes from thieves and bandits.

BENEFITS

• Ferdi and Regolo reflect both innovation and individuality.

• Regolo is one of the few 100% Corvina wines, and is enhanced with the famed ‘ripasso’ method. It provides an affordable introduction to the more expensive Amarone category.

• Ferdi’s extended lees aging for 6 to 7 months gives Ferdi a unique mouthfeel, flavor and intensity. It is a unique white, made solely from Garganega, that has aging potential and fits well into the trendy “orange wine” category.

• Sartori Amarone is elegant and stylish. It is defined more by grace than by muscle. One of Verona’s best.

• I Saltari is a fine Valpolicella sourced from prime vineyards in the heart of the Mezzane Valley.
SUPER-PREMIUM TIER OVERVIEW

TASTING NOTES

**Amarone della Volpolicella DOC:** Shimmering ruby in color. Dried fruits, raisins, and cherry compote bouquet, with cocoa notes. Round and full-bodied with deep fruit flavors and supple tannins, a cinnamon spice finish.

**Valpolicella Classico Superiore DOC:** Ruby-red, black cherry bouquet, with some earth notes. Round and well-structured, with rich fruit and soft tannins.

**Regolo Rosso Veronese IGT:** Deep ruby. Complex and persistent aromas of woodland berries. The palate is dry and velvety with hints of cherry; full and harmonious body. Ripe fruit on the finish.

**Ferdi Bianco Veronese IGT:** Light gold in color, this voluptuous “Super White” offers enticing aromas of pear and apricot with subtle floral notes. It is rich and flavorful on the palate with a long finish.

**I Saltari Valpolicella Superiore DOC:** Ruby-red in color with hints of violet.

A bouquet of small berries, ranging from currants to blackberry jam, hints of tobacco and leather. Exhibits excellent structure on the palate with supple tannins and fruit flavors consistent with the nose. Its long finish is characterized by vanilla and cherry.
SUPER PREMIUM TIER RATINGS

Sartori Amarone 2008

88 Points – Wine Enthusiast
*Monica Larner, December 2012*

“Sartori is one of Valpolicella’s most important wineries thanks to its focused dedication to local winemaking traditions. This is not as thick or sweet as others. In fact, it shows an elegant, understated quality, with bright cherry and spice of overtones.”

Valpolicella Classico Superiore 2006

89 Points – Robert Parker’s Wine Advocate
*Antonio Galloni, February 2011*

“A gorgeous poised red laced with beautifully nuanced fruit and expressive aromatics. A feminine, gracious Valpolicella, it is best enjoyed in its vinous, vibrant youth.”

87 Points – Editors’ Choice – Wine Enthusiast
*Monica Larner, February 2011*

“A well-priced Valpolicella with more intensity and density than you’d expect. In fact, the wine offers determination and personality with enough natural extraction to pair with bean soup or barbecued hamburgers.”

Regolo 2008

88 Points – Robert Parker’s Wine Advocate
*Antonio Galloni, February 2012*

“The 2008 Regolo is an attractive entry-level wine from Sartori. Vinification with the ripasso method gives the Regolo an additional measure of textural depth that is quite appealing. Juicy red berries, flowers and spices flesh out on the finish. The Regolo is essentially a Valpolicella, even though it isn't identified as such.”

Ferdi 2009

89 Points – Top Value – Recommended – Wine Spectator
*Alison Napjus, October 2011*

“Sartori’s spiced white made from Garganega offers solid value.”
Amarone della Valpolicella DOC Estate Bottled

Production Area: Vineyards in the hilly area of Valpolicella, north of Verona.

Grape Varieties: 50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Cabernet.

Description: Shimmering ruby in color. Dried fruits, raisins, and cherry compote bouquet, with cocoa notes. Round and full-bodied with deep fruit flavors and supple tannins; a cinnamon spice finish.

Amarone is the pinnacle of Veronese wine. Sartori Amarone is vinified from a blend of carefully selected hand-picked grapes. The grapes are dried gently on racks for 100 days to concentrate their sugar content. Traditional pressing and fermentation are followed by a minimum of 3 years in aged Slavonian oak casks.

A robust, warm, and velvety red wine, Sartori Amarone is eminently suited to roasts, stews, grilled meats, and aged cheeses.

UPC Sartori Amarone 750ml 0 80516-14124 4

www.sartorinet.it/e_index.asp

Information may change vintage to vintage.
AMARONE DELLA VALPOLICELLA DOC 2010
Sartori di Verona - Estate Bottled
Veneto (Italy)

Area of Production:
Vineyards in the hilly area of Valpolicella, north of Verona.

Soil:
Clay and calcareous.

Grape Varieties:
50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Cabernet.

Production Technique:
Select hand-picked grapes are carefully air dried on wooden racks for 100 days. Traditional pressing and fermentation are followed by a minimum of 3 years in aged Slavonian oak casks.

Characteristics:
Color: Shimmering ruby.
Bouquet: Dried fruits, raisins, cherry compote with cocoa notes.
Taste: Round and full-bodied; deep fruit flavors, and supple tannins; a cinnamon spice finish.
Alcohol Content: 15%.
Total Acidity: 5.6 g/l.

Ideal with roasts, stews, grilled meats, and aged cheeses.
Valpolicella Classico Superiore DOC

Production Area: Valpolicella Classico area in northern Verona.

Grape Varieties: 45% Corvina Veronese, 30% Corvinone 20% Rondinella, 5% Croatina.

Description: Ruby-red, tending toward garnet with age. Black cherry, with some earth notes. Round and well-structured, with rich fruit and soft tannins.

The quintessential Veronese wine. Grapes go through a soft pressing with skin maceration for 8 to 10 days at a controlled temperature. After pressing, 10% of the must is extracted immediately to increase skin concentration and thereby obtain better color and tannin levels from the maceration. After racking and malolactic fermentation, the wine is aged partially in stainless steel and partially in large oak casks for 15 months and then receives 4 months of bottle refinement before release.

Perfect with pastas, grilled chicken or salmon, and mild cheeses.

UPC Sartori Valpolicella DOC 750ml 0 80516-16134 1

www.sartorinet.it/e_index.asp
**VALPOLICELLA DOC 2010**

Classico Superiore
Sartori di Verona
Veneto (Italy)

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**Area of Production:**
Valpolicella Classico area north of Verona.

**Soil:**
Calcareous with fine layers of limestone.

**Grape Varieties:**
45% Corvina Veronese, 30% Corvinone, 20% Rondinella, 5% Croatina.

**Production Technique:**
Soft pressing with skin maceration for 8 to 10 days. After pressing, 10% of the must is extracted to obtain better color and tannin. After racking and malolactic fermentation, the wine is aged partially in stainless steel and partially in oak for 15 months, followed by 4 months of bottle refinement before release.

**Characteristics:**
- **Color:** Ruby-red, tending toward garnet with age.
- **Bouquet:** Black cherry with some earth notes.
- **Taste:** Round and well structured, with rich fruit and soft tannins.
- **Alcohol Content:** 13%.
- **Total Acidity:** 5.4 g/l.

Perfect with pastas, grilled chicken and mild cheeses.

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Information may change vintage to vintage.
**Regolo**

**Rosso Veronese IGT**

*Production Area:* Vineyards in the hilly area of Valpolicella, north of Verona.

*Grape Variety:* 100% Corvina Veronese.

*Description:* Deep ruby. Complex and persistent aromas of woodland berries. The palate is dry and velvety with hints of cherry and a full and harmonious body. Ripe fruit on the finish.

This exceptional wine honors Regolo, the patriarch of the Sartori family and cofounder of the firm.

Only the best grapes are selected in the vineyard. Gentle pressing of the grapes is followed by skin maceration at low temperatures for 8 to 10 days. In the February following the harvest, the wine goes through the *rispasso* process, resting on the pomace of Amarone, its illustrious cousin, which enhances both the wine’s aromatics and aging potential. After malolactic fermentation, aging takes place for approximately 18 to 24 months in medium-to large-sized oak casks followed by a minimum of 4 months bottle refinement before release.

Regolo is the perfect partner to roasted meats, steaks and aged cheeses.

UPC Sartori Regolo 750ml 0 80516 16294 2

[www.sartorinet.it/e_index.asp](http://www.sartorinet.it/e_index.asp)
REGOLO 2010  
Rosso Veronese IGT  
Sartori di Verona - Estate Bottled  
Veneto (Italy)  

**Area of Production:**  
Vineyards in the hilly area of Valpolicella.  

**Soil:**  
Clay and calcareous.  

**Grape Variety:**  
100% Corvina Veronese.  

**Production Technique:**  
Only the best grapes are selected in the vineyard. Gentle pressing is followed by skin maceration at low temperatures for 8 to 10 days. In February, the wine rests on Amarone pomace, which enhances the wine's aromatics and aging potential. After malolactic fermentation, the wine is aged for approximately 18 to 24 months in medium- to large-sized oak casks followed by a minimum of 4 months bottle refinement before release.  

**Characteristics:**  
- **Color:** Deep ruby.  
- **Bouquet:** Complex and persistent aromas of woodland berries.  
- **Taste:** Dry and velvety with hints of cherry; full and harmonious body. Ripe fruit on the finish.  
- **Alcohol Content:** 13.5%.  
- **Total Acidity:** 5.3 g/l.  

Ideal with roasted meats, steaks and aged cheeses.
FERDI
BIANCO VERONESE IGT

Production Area: Hillside vineyards of the Saove zone, east of Verona.

Grape Variety: 100% Garganega.

Description: Light gold in color, this voluptuous “Super White” offers enticing aromas of pear and apricot with subtle floral notes. It is rich and flavorful on the palate, with a long finish.

The hand-picked and carefully selected Garganega grapes are left to dry for 40 days to reduce water and concentrate sugar content and color. The grapes are subsequently pressed, followed by short skin maceration at a low temperature. Part of the must is fermented in oak casks; the remainder, in stainless steel. The wine is then left to mature on its lees for 6 to 7 months for added mouthfeel, flavor, and intensity. A minimum of 4 months bottle aging follows.

Ferdi pairs perfectly with pastas, grilled seafood, and aged cheeses.

UPC Sartori Ferdi 750ml 0 80516-26014 3

www.sartorinet.it/e_index.asp
FERDI VINTAGE CARD

FERDI 2011
Bianco Veronese
IGT

Area of Production:
Hillside vineyards of the Soave zone, east of Verona.

Soil:
Rocky, calcareous.

Grape Variety:
100% Garganega.

Production Technique:
Select hand-picked grapes are dried for 40 days to reduce water and concentrate sugar content and color. The grapes are then pressed, followed by short skin maceration at a low temperature. Part of the must is fermented in oak casks; the remainder, in stainless steel. The wine then matures on its lees for 6 to 7 months for added mouthfeel, flavor, and intensity. A minimum of 4 months bottle refinement follows.

Characteristics:
Color: Light gold.
Bouquet: Aromas of pears and apricots with subtle floral notes.
Taste: Rich, dry, and flavorful on the palate, with a long finish.
Alcohol Content: 13.5%.
Total Acidity: 5.3 g/l.

This voluptuous “Super White” pairs perfectly with pastas, grilled seafood, and aged cheeses.

Information may change vintage to vintage.
Valpolicella Superiore DOC

Production Area: The Mezzane Valley in Veneto, Italy.

Grape Varieties: 60% Corvina; 20% Rondinella; 10% Corvinone; 10% Croatina.

Description: Ruby red in color with hints of violet. A bouquet of small berries, ranging from currants to blackberry jam, hints of tobacco and leather. Exhibits excellent structure on the palate with supple tannins and fruit flavors consistent with the nose. Its long finish is characterized by vanilla and cherry.

Grapes are carefully selected. Vinification in temperature controlled stainless steel tanks. After racking, the wine is transferred to barrels for malolactic fermentation. During 12-14 months, the wine goes through regular rackings and topping up of the barrels until blending.

Wonderful with rich pastas, grilled poultry and salmon, aged cheeses.

UPC: 80516264349
I SALTARI VALPOLICELLA VINTAGE CARD

I SALTARI 2010
Valpolicella Superiore DOC
Sartori di Verona - Estate Bottled

Area of Production:
The Mezzane Valley in Veneto, Italy.

Soil:
Terraced hillside vineyards with calcareous alkaline soil.

Grape Varieties:
60% Corvina, 20% Rondinella, 10% Corvinone, 10% Croatina.

Production Technique:
Grapes are carefully selected. Vinification takes place in temperature controlled stainless steel tanks. After racking, the wine is transferred to various sized barrels for malolactic fermentation. During 12 -14 months, the wine goes through regular rackings and topping up of the barrels until blending.

Characteristics:
Color: Ruby red in color with hints of violet.
Bouquet: Small berries, ranging from currants to blackberry jam, hints of tobacco and leather.
Taste: Exhibits excellent structure on the palate with supple tannins and fruit flavors consistent with the nose. Its long finish is characterized by vanilla and cherry.
Alcohol Content: 13%.
Total Acidity: 5.75%.
Wonderful with rich pastas, grilled poultry and salmon, aged cheeses.

Information may change vintage to vintage.
PREMIUM TIER OVERVIEW

SARTORI

FEATURES

• Sartori Family wines: Family Pinot Grigio and Family Pinot Noir are exclusive to the restaurant community.

• Sartori Pinot Grigio and Sartori Pinot Noir are exclusive to off-premise accounts.

BENEFITS

• Sartori Family wines have been carefully crafted to provide exceptional quality and value, while retaining total authenticity to their provenances.

• Sartori Pinot Grigio and Sartori Pinot Noir consistently represent an outstanding value.

TASTING NOTES

Sartori Family Pinot Grigio delle Venezie IGT: Straw yellow in color. Bouquet notes of delicate fruit and citrus aromas. Well-balanced and crisp, with flavors of ripe pear and melon.

Sartori Family Pinot Noir Provincia di Pavia IGT: Bright ruby with violet hues. Bouquet suggests rich black cherry with hints of spice and vanilla. Black cherry, with hints of earth, chocolate notes and a lingering finish.


Sartori Pinot Noir Provincia di Pavia IGT: Bright ruby in color, with violet reflections. Alluring bouquet of black-cherry jam, cloves, and chocolate, accompanied by spice notes and vanilla. A notable, elegant balance and roundness of the various components. Enhanced by good acidity. Light almond notes on the long finish.
SARTORI Family Pinot Grigio
Delle Venezie IGT

Production Area: Delle Venezie, Italy.
Grape Variety: Pinot Grigio.
Description: Straw yellow in color. Floral with whispers of tropical fruit aromas. Rich and silky on the palate with flavors of melon and pear. Well-structured with good acidity and a crisp finish.

Sartori Family Pinot Grigio is bottled exclusively for on-premise accounts. This is a Pinot Grigio made in the opulent Veneto style, with beautiful aromatics, rich flavors, and a silky mouthfeel.

To preserve its crisp, fresh character, Sartori has chosen to bottle this wine with a screw cap, a closure that has become a sign of quality for white wines like Pinot Grigio that are prone to oxidation. It also appears to be favored among restaurant staff.

Sartori Family Pinot Grigio delivers an abundance of flavor, supported by the perfect amount of crisp acidity. It pairs perfectly with a wide range of foods and cuisines—from elegant Italian seafood pastas to spicy Asian fare.
SARTORI FAMILY PINOT GRIGIO DELLE VENEZIE IGT 2012
Sartori di Verona - Family
Veneto (Italy)

Area of Production:
Delle Venezie.

Soil:
Clay and alluvial.

Grape Variety:
Pinot Grigio.

Production Technique:
Soft pressing followed by fermentation at controlled temperatures.

Characteristics:
Color: Straw yellow.
Bouquet: Whispers of tropical fruit with crisp citrus notes.
Taste: Refreshing crisp and well structured.
Alcohol Content: 12%.
Total Acidity: 5 g/l.

Ideal on its own as an aperitif, seafood pastas, shellfish, and salads.

Information may change vintage to vintage.
Sartori Family Pinot Noir
Provincia di Pavia IGT

**Production Area:** Vineyards in the hills close to Pavia, Italy.

**Grape Variety:** 100% Pinot Noir.

**Description:**
Bright ruby with shades of violet. Alluring aromas of black-cherry jam, cloves, and chocolate accompanied by hints of spice and vanilla. Elegantly balanced with rich fruit flavors and good acidity.

This innovative Italian Pinot Noir has been crafted by one of Italy’s master winemakers, Franco Bernabei, and reflects his signature style of elegance and restraint. After a soft pressing, the grapes are fermented for 12 to 15 days at controlled temperatures in small stainless-steel tanks. The wine is then aged in oak for approximately 12 months.

Ideal with salads, pasta, salmon and rich seafood dishes, grilled and roasted meats, poultry, and aged cheeses.
SARTORI FAMILY PINOT NOIR
PROVINCIA DI PAVIA IGT 2010
Sartori di Verona - Family
Veneto (Italy)

Area of Production:
Vineyards in the hills close to Pavia, Italy.

Soil:
Alluvial calcareous.

Grape Variety:
100% Pinot Noir.

Production Technique:
After a soft pressing, the grapes are fermented for 12 to 15 days at controlled temperatures in small stainless-steel tanks. The wine is then aged in oak for approximately 12 months.

Characteristics:
Color: Bright ruby with shades of violet.
Bouquet: Alluring aromas of black-cherry jam, cloves, and chocolate with hints of spice and vanilla.
Taste: Elegantly balanced with rich fruit flavors and good acidity. A long finish with light almond notes.
Alcohol Content: 13%.
Total Acidity: 5.2 g/l.

Ideal with roast lamb, grilled salmon, poultry dishes, and aged cheese.

Information may change vintage to vintage.
Pinot Grigio
Delle Venezie IGT

Production Area: Delle Venezie, northeast Italy.
Grape Variety: Pinot Grigio.
Description: Pale straw in color, with a very delicate fruit and citrus bouquet. Well-balanced, impeccably fresh and crisp.

Sartori Pinot Grigio distinguishes itself from its counterparts in three ways: tropical fruit aromas, rich flavor, and silky mouthfeel. The vinification process of Sartori Pinot Grigio includes soft pressing with fermentation at controlled temperatures.

Served chilled, Sartori Pinot Grigio is perfect as an aperitif or with antipasto, light pastas, fish, and summer salads.

UPC Sartori Pinot Grigio IGT 750ml 0 80516-16104 4
1.5L 0 80516-16402 1

www.sartorinet.it/e_index.asp
PINOT GRIGIO 2012
DELLA VENEZIE IGT
Sartori di Verona
Veneto (Italy)

Area of Production: Hillside vineyards in northeast Italy’s Delle Venezie winemaking zone.

Soil: Clay and alluvial.

Grape Variety: Pinot Grigio.

Production Technique: The vinification process includes soft pressing with fermentation at controlled temperatures.

Characteristics:

Color: Pale-straw.
Bouquet: Very delicate fruit and citrus.
Taste: Well-balanced, impeccably fresh and crisp.
Alcohol Content: 12%.
Total Acidity: 5.3 g/l.

Perfect as an aperitif, or with antipasto, light pastas, fish, and summer salads.

Information may change vintage to vintage.
Pinot Noir
Provincia di Pavia IGT

Production Area: Provincia di Pavia, Italy.
Grape Variety: 100% Pinot Noir.
Description: Bright ruby in color, with violet reflections. An alluring bouquet of black-cherry jam, cloves, and chocolate, accompanied by spice notes and vanilla. A notable elegant balance and roundness of the various components enhanced by good acidity. Light almond notes on the long finish.

Soft pressing of the grapes with a vinification for 12 to 15 days. Fermentation at controlled temperatures in small stainless-steel containers is followed by oak aging for approximately 12 months.

Sartori Pinot Noir reflects the influence of one of Italy’s leading wine consultants, Franco Bernabei, in its elegant structure and expression of rich fruit flavors.

An ideal accompaniment to roast lamb, grilled salmon, and poultry dishes.

UPC Pinot Noir 750ml 0 80516-26334 2
Provincia di Pavia

www.sartorinet.it/e_index.asp
PINOT NOIR 2010
Sartori di Verona
Provincia di Pavia IGT

**Area of Production:**
Province of Pavia.

**Soil:**
Compact clay, rich in microelements.

**Grape Variety:**
100% Pinot Noir.

**Production Technique:**
Soft pressing of the grapes is followed by a vinification for 12 to 15 days. Fermentation at controlled temperatures in small tanks is followed by oak aging for approximately 12 months.

**Characteristics:**
*Color:* Bright ruby with violet reflections.
*Bouquet:* Scents of black cherry jam, cloves, and chocolate accompanied by spice notes and vanilla.
*Taste:* A notable elegant balance and roundness of the various components, enhanced by good acidity. Light almond notes on the long finish.

**Alcohol Content:** 13%.
**Total Acidity:** 5.6 g/l.

Ideal with roast lamb, grilled salmon, and poultry dishes.

Information may change vintage to vintage.
CERULLI SPINOZZI

The Azienda Agricola Cerulli Spinozzi has been in existence since the mid 1800s. The estate is situated between the Adriatic shore and the beginning of the Gran Sasso Mountains, an area with an ideal microclimate for high quality vineyards. The dry climate, day v. night-time temperature variation, and winds from the sea, make for perfect grape-ripening. The soil is ideal for creating fine, elegant wines with intense and stable color. Joined with Sartori since 2003, Cerulli Spinozzi began an ambitious project of enhancing the estate and becoming a state-of-the-art winery. Wine production is supervised by famed winemaker, Franco Bernabei.

FEATURES

- Torre Migliori offers the ultimate expression of the Montepulciano grape. It is one of very few offerings from the Colline Teramane DOCG district.

- On July 9, 2009, Torre Migliori received the ultimate honor, when the President of the Italian Republic selected it to toast 44 visiting heads of state attending the 2009 G8 Summit.

- Cortalto Pecorino is a classic white wine from Abruzzo. It is made from the native Pecorino grape, which gets its name from the local sheep that love to snack on them. 75% of the wine is fermented in 500 liter oak barrels and 25% in stainless steel. Fermentation lasts about a month and ends with malolactic fermentation. The wine is then bottle aged for a minimum of two months.

- Focus on sustainable and organic farming.

BENEFITS

- Late-ripening Montepulciano grapes thrive on south, and southeastern-facing slopes. Extra hang-time enables grapes to develop lush cherry, blackberry and black currant notes. At night, temperatures drop dramatically, adding perfume and structure.

- The resulting wine is in a totally different class than Montepulciano from the lowlands. Deep colored and long-lived, redolent with complex fruit notes, this wine is a perfect example of the oft-quoted “iron fist in the velvet glove.”

- Pecorino provides a unique niche, exclusively for on-premise and a great “door opener” for higher-end restaurants looking for a unique white for their wine list and BTG offerings.

TASTING NOTES

Cerulli Spinozzi Torre Migliori Montepulciano d’Abruzzo Colline Teramane DOCG: Ruby red with violet hues. Intense, complex bouquet with notes of rich ripe cherries, blackberries, black currants and cloves. Elegant, well-structured and perfectly balanced with supple tannins for good longevity.

Cerulli Spinozzi Pecorino “Cortalto” Colli Aprutini IGT: Straw yellow with golden hues, with a subtle floral bouquet that hints of peach and citrus. On the palate, it is crisp and round with flavors of stone fruit and orange. The lingering finish has a bitter-almond note.
Torre Migliore
Montepulciano d’Abruzzo
Colline Teramane DOCG

Production Area: Located in the heart of the Montepulciano d’Abruzzo region in the Colline Teramane DOCG area.

Grape Variety: 100% Montepulciano.

Description: Ruby red with violet hues. Intense, complex bouquet with notes of rich ripe cherries, blackberries, black currants and cloves. Elegant, well-structured and perfectly balanced with supple tannins for good longevity.

Carefully selected grapes are hand harvested in small boxes. The juice is fermented on the skins for a period of 15 to 18 days and then aged in oak for at least 16 months. Maturation in the bottle follows for an additional 6 months.

Torre Migliore pairs perfectly with red meats, roast pork, red-sauced pasta, and aged cheeses.

UPC: Torre Migliore Montepulciano 750ml 0 80516 26344 1
d’Abruzzo Colline Teramane DOCG

www.cerullispinozzi.it

Information may change vintage to vintage.
CERULLI SPINOZZI
Torre Migliori 2007
Montepulciano d’Abruzzo
Colline Teramane
DOCG

Area of Production:
The heart of the Abruzzo region in the Colline Teramane DOCG area.

Soil:
Compact layers of shale, rich in nutrients.

Grape Variety:
100% Montepulciano.

Production Technique:
Carefully selected grapes are hand harvested in small boxes. The juice is fermented on the skins for a period of 15 to 18 days and then aged in oak for at least 16 months. Maturation in the bottle follows for an additional 6 months.

Characteristics:
Color: Ruby red with great concentration and violet hues.
Bouquet: Intense, complex with notes of rich ripe cherries, blackberries, black currants and cloves.
Taste: Elegant, well-structured and perfectly balanced with supple tannins that allow for good longevity.
Alcohol Content: 14%.
Total Acidity: 6.15 g/l.

Pairs well with red meats, roast pork, red-sauced pasta, and aged cheeses.

Information may change vintage to vintage.
CERULLI SPINOZZI

Cerulli Spinozzi Pecorino
“Cortalto”
Colli Aprutini IGT

Production Area: Colli Aprutini, Abruzzo, Italy.

Grape Varieties: 100% Pecorino.

Description: Straw yellow with golden hues, with a subtle floral bouquet that hints of peach and citrus. On the palate, it is crisp and round with flavors of stone fruit and orange. The lingering finish has a bitter-almond note.

This classic white from Abruzzo is made from the native Pecorino grape, which gets its name from the local sheep that love to snack on them. 75% of the wine is fermented in 500 liter oak barrels and 25% in stainless steel. Fermentation lasts about a month and ends with malolactic fermentation. The wine is then bottle aged for a minimum of two months.

Ideal with fish and seafood, poultry, veal, pork, goat cheese; or simply as an aperitif.

UPC Cerulli Spinozzi 750ml 0-80516-26404-2

Information may change vintage to vintage.
CERULLI SPINOZZI
Pecorino “Cortalto” Colli Aprutini IGT 2011

Area of Production:
Colli Aprutini, Abruzzo, Italy.

Soil:
Clay and sand.

Grape Variety:
100% Pecorino.

Production Technique:
75% of the wine is fermented in 500 liter oak barrels and 25% in stainless steel. Fermentation lasts about a month and ends with malolactic fermentation. The wine is then bottle aged for a minimum of two months.

Characteristics:
Color: Straw-yellow with golden hues.
Bouquet: Subtle aromas of white flowers, peach and citrus.
Taste: Crisp and well balanced on the palate with flavors of peach, apricot and orange. A hint of bitter almond on the lingering finish.
Alcohol Content: 13%.
Total Acidity: 6.15 g/l.

Ideal with fish and seafood, poultry, veal, pork, goat cheese; or simply as an aperitif.

Information may change vintage to vintage.
Feudo Sartanna, a fourth-generation family-owned and family-run estate, passionate about its land, built a state-of-the-art winery at the center of the property, allowing for perfect timing when harvesting the grapes and avoiding the many pitfalls of transporting the delicate fruit. Andrea Sartori, oversees the marketing of these exquisite wines internationally.

Feudo Sartanna’s wines pay homage to Sicily’s famed agro dolce, sweet and sour, cuisine, where, for example, sweet raisins can coexist with bitter eggplant in the signature side dish, caponata. Translated into wine blends, this means combining the contrastingly refreshing Chardonnay with the riper, sweeter-tasting Grillo, and well-rounded Syrah with the earthy, more “bitter” Nero d’Avola for structure. These quintessentially Sicilian cuvées are made in the wild Mazzara del Vallo in southwestern Sicily, adjoining a World Wildlife Federation nature preserve.

**FEATURES**

- Contemporary Sicilian wines crafted with respect for tradition and with passion for terroir, capturing the spirit of Sicily.
- The white is a carefully crafted blend of Chardonnay and Grillo, one of Sicily’s native grapes.
- The red is the perfect blend of Nero d’Avola, another of Sicily’s native grapes, and Syrah.

**BENEFITS**

- Feudo Sartanna wines provide two cuvées that bring contrasting grape varieties into harmony.
- Chardonnay/Grillo exhibits exotic aromas and lush tropical fruit.
- Nero d’Avola/Syrah is rich in fruit flavors and spice.
- Experience a true reflection of Sicily.

**TASTING NOTES**

**Feudo Sartanna Chardonnay-Grillo Sicilia IGT:** Straw yellow in color with greenish hues. An intense and persistent bouquet of white fruit and citrus blossoms. On the palate, this wine is crisp in character, full and smooth with great balance.

**Feudo Sartanna Nero d’Avola-Syrah Sicilia IGT:** Red ruby in color with violet hues. An intense and persistent bouquet of ripe red fruit and spice notes. Palate is well-balanced and smooth, with soft tannins and a long, lingering finish.
Feudo Sartanna

Chardonnay-Grillo
Sicilia IGT

Production Area: Southwestern Sicily – Mazara del Vallo.

Grape Varieties: 70% Chardonnay, 30% Grillo.

Description: Straw yellow in color with greenish hues. An intense and persistent bouquet of white fruit and citrus blossoms. On the palate, this wine is crisp in character, full and smooth with great balance.

Traditional white wine fermentation at controlled temperature with partial maceration. Aged on the lees in stainless steel tanks for 4 months.

Crafted with respect for tradition and with passion for terroir, this wine captures the spirit of Sicily.

Perfect as an aperitif, it also makes a splendid companion for light fish, grilled poultry, and vegetarian fare.

UPC Feudo Sartanna Chardonnay-Grillo 750ml 0 80516 26034 1

Information may change vintage to vintage.
FEUDO SARTANNA
Chardonnay-Grillo 2010
Sicilia IGT

*Area of Production:*
Southwestern Sicily – Mazara del Vallo.

*Soil:*
Moderately loose-packed soil, with good depth.

*Grape Varieties:*
70% Chardonnay, 30% Grillo.

*Production Technique:*
Traditional white wine fermentation at controlled temperature with partial maceration. The wine is aged on its lees in stainless-steel tanks for 4 months.

*Characteristics:*
*Color:* Straw yellow with greenish hues.
*Bouquet:* Intense and persistent with aromas of white fruit and citrus blossoms.
*Taste:* Crisp in character, yet full and smooth with great balance.
*Alcohol Content:* 13%.
*Total Acidity:* 5.77 g/l.

Perfect as an aperitif, it also makes a splendid companion for light fish, grilled poultry, and vegetarian fare.

Information may change vintage to vintage.
Feudo Sartanna

Nero d’Avola-Syrah
Sicilia IGT

Production Area: Southwestern Sicily – Mazara del Vallo.

Grape Varieties: 70% Nero d’Avola, 30% Syrah.

Description: Red ruby in color with violet hues. An intense and persistent bouquet of ripe red fruit and spice notes. Palate is well-balanced and smooth, with soft tannins and a long, lingering finish.

Temperature-controlled fermentation with prolonged maceration on the skins. Aged in stainless-steel, followed by 3-4 months of bottle refinement.

Crafted with respect for tradition and with passion for terroir, this wine captures the spirit of Sicily.

Pairs perfectly with grilled meats and poultry.

UPC Feudo Sartanna 750ml 0 80516 26024 2
Nero d’Avola-Syrah
FEUDO SARTANNA
Nero d’Avola-Syrah 2010
Sicilia IGT

Area of Production:
Southwestern Sicily – Mazara del Vallo.

Soil:
Moderately loose-packed soil, with good depth.

Grape Varieties:
70% Nero d’Avola, 30% Syrah.

Production Technique:
Temperature-controlled fermentation with prolonged maceration on the skins. Aged in stainless-steel, followed by 3-4 months of bottle refinement.

Characteristics:
Color: Red ruby with violet hues.
Bouquet: Intense and persistent with ripe red fruit aromas and spice notes.
Taste: Well balanced and smooth with soft tannins and a long lingering finish.
Alcohol Content: 13%.
Total Acidity: 5.78 g/l.

Pairs perfectly with grilled meats and poultry.

Information may change vintage to vintage.
VILLA MARZIA LIMONCELLO: LEMON LIQUEUR

This tart, yet slightly sweet, southern Italian favorite, is a simple combination of lemon zest, sugar, neutral grain spirits and water. No lemon juice or pulp is used. Traditionally in Italy, Limoncello is made at home; but why bother when Villa Marzia garnered 90 - 95 points in Wine Enthusiast. Serve ice cold, fresh from the freezer, in a cordial glass at the end of a meal. The cool serving temperature is a pleasing counterpoint to the warming 28% alcohol. Of course, Limoncello can be a versatile addition to one’s cocktail. Experiment with cranberry juice, sparkling wine, lemon vodka ....

FEATURES

- Villa Marzia uses the freshest lemons sourced from Garda in the Veneto and the purest spirits to craft a liqueur that meets Sartori’s highest standards for quality and style.

BENEFITS

- Provides a niche in our portfolio and spirit offering.
- The perfect fusion of tart and sweet makes Villa Marzia Limoncello a chic and tasty cocktail ingredient with many possible recipe combinations.

TASTING NOTES

Villa Marzia Limoncello: Opaque lemon yellow in color. Ripe lemon bouquet, followed by a silky, rich counterpoint of sweet and tart flavors.
Villa Marzia Limoncello

Production Area: Sicily.

Ingredients: Lemon zest, sugar, and neutral grain spirits.

Description: Opaque lemon yellow in color. Blessed with abundant sunshine. Ripe lemon bouquet, followed by a silky, rich counterpoint of sweet and tart flavors.

Infusion of lemon peel from select Sicilian lemons in pure alcohol for 21 days and then carefully blended with a simple syrup to attain a perfect counterpoint of sweet and tart flavors.

A sunny and cheerful liqueur that evokes the allure and enchantment of the Mediterranean.

Served cold, it is delightfully refreshing either after dinner or as an intermezzo between courses. It also makes a delicious enhancer of ice cream and sorbets.

UPC Limoncello 750ml 0 80516 26534 6
VILLA MARZIA
Limoncello

Area of Production:
Sicily.

Ingredients:
Lemon zest, sugar, and neutral grain spirits.

Production Technique:
Infusion of lemon peel in pure alcohol for 21 days and then blended with a simple syrup to attain a perfect counterpoint of tart and sweet.

Characteristics:
Color: Lemon yellow.
Bouquet: Haunting fragrance of ripe lemons.
Taste: Elegant tartness complemented by a hint of sweetness.
Alcohol Content: 28%.

Blessed with abundant sunshine. A sunny and cheerful liqueur that evokes the allure and enchantment of the Mediterranean. Served cold, it is delightfully refreshing after dinner and makes a delicious enhancer of ice cream and sorbets.