

GRIGNOLINO D'ASTI FRANCO ROERO (ASTI DOC 2021)**

Alcohol Percentage: 12.5%

Aging: Stainless steel, 4 months

Varietals: 100% Grignolino

Soil Composition: Calcareous marl with sand

Elevation: 200-350m

Organic: No (conventional)

BARBERA D'ASTI RATTI (ASTI DOC 2023)**

Alcohol Percentage: 13.5%

Aging: Stainless steel + partial oak, 8 months

Varietals: 100% Barbera

Soil Composition: Calcareous-clayey marl

Elevation: 250-400m

Organic: No (conventional)

MORESCO GAJA (ALBA DOC 2021)**

Alcohol Percentage: 14.0%

Aging: Oak barrels, 12 months

Varietals: 100% Nebbiolo

Soil Composition: Calcareous marl with clay

Elevation: 250-350m

Organic: No (conventional)

MORESCO GAJA (ALBA DOC 2020)**

Alcohol Percentage: 14.0%

Aging: Oak barrels, 12 months

Varietals: 100% Nebbiolo

Soil Composition: Calcareous marl with clay

Elevation: 250-350m

Organic: No (conventional)

GATINARA TRAVAGLINI (GATINARA DOC 2019)**

Alcohol Percentage: 13.5%

Aging: Large oak casks, 36 months + bottle 12 months

Varietals: 100% Nebbiolo (Spanna)

Soil Composition: Porphyry and volcanic soils

Elevation: 300-450m

Organic: No (conventional)

GATINARA TRAVAGLINI (GATINARA DOC 2018)**

Alcohol Percentage: 13.5%

Aging: Large oak casks, 36 months + bottle 12 months

Varietals: 100% Nebbiolo (Spanna)

Soil Composition: Porphyry and volcanic soils

Elevation: 300-450m

Organic: No (conventional)

BARDOLINO CLASSICO CASETTO (VENETO 2022)**

Alcohol Percentage: 12.5%

Aging: Stainless steel, 6 months

Varietals: 60% Corvina, 30% Rondinella, 10% Molinara

Soil Composition: Glacial moraine with clay

Elevation: 100-300m

Organic: No (conventional)

VALPOLICELLA ALLEGRINI (VALPOLICELLA DOP 2022)**

Alcohol Percentage: 13.0%

Aging: Stainless steel + partial oak, 8 months

Varietals: 50% Corvina, 30% Rondinella, 20% Molinara

Soil Composition: Calcareous clay with limestone

Elevation: 200-400m

Organic: No (conventional)

VALPOLICELLA EDERLE (VALPOLICELLA DOP 2022)**

Alcohol Percentage: 13.0%

Aging: Stainless steel, 6 months

Varietals: 45% Corvina, 35% Rondinella, 20% Molinara

Soil Composition: Calcareous clay

Elevation: 200-350m

Organic: Yes (sustainable practices)

RIPASSO (BABY AMARONE) MONTEZOVO (RIPASSO DOP 2020)**

Alcohol Percentage: 14.5%

Aging: Dried grape pomace contact + oak barrels, 18 months

Varietals: 50% Corvina, 30% Rondinella, 20% Molinara

Soil Composition: Calcareous clay with limestone

Elevation: 200-400m

Organic: No (conventional)

RIPASSO (BABY AMARONE) TINAZZI (RIPASSO DOP 2019)**

Alcohol Percentage: 14.5%

Aging: Dried grape pomace contact + oak barrels, 18 months

Varietals: 45% Corvina, 35% Rondinella, 20% Molinara

Soil Composition: Calcareous clay

Elevation: 200-350m

Organic: No (conventional)

RABOSO RABIA ITALICO CESCO (PIAVE DOC 2012)**

Alcohol Percentage: 13.0%

Aging: Oak barrels, 24 months + bottle 120 months

Varietals: 100% Raboso Piave

Soil Composition: Alluvial clay with gravel

Elevation: 50-200m

Organic: No (conventional)

PINOT NOIR JERMANN RED ANGEL (FRIULI 2021)**

Alcohol Percentage: 13.5%

Aging: French oak barrels, 12 months
Varietals: 100% Pinot Noir
Soil Composition: Marl and sandstone (flysch)
Elevation: 100-250m
Organic: Yes (sustainable practices)

REFOSCO LUISA (FRIULI 2018)**

Alcohol Percentage: 13.0%
Aging: Oak barrels, 18 months + bottle 60 months
Varietals: 100% Refosco dal Peduncolo Rosso
Soil Composition: Marl and sandstone
Elevation: 100-200m
Organic: No (conventional)

SCHIAVA ELENA WALCH (ALTO ADIGE DOC)**

Alcohol Percentage: 12.0%
Aging: Stainless steel, 4 months
Varietals: 100% Schiava (Vernatsch)
Soil Composition: Porphyry and dolomite
Elevation: 400-600m
Organic: No (conventional)

LAGREIN PLATTNER (ALTO ADIGE DOC 2020)**

Alcohol Percentage: 13.5%
Aging: Oak barrels, 12 months
Varietals: 100% Lagrein
Soil Composition: Porphyry and clay
Elevation: 250-400m
Organic: No (conventional)

PINOT NOIR GIRLAN PATRICIA (SUDTIROLER DOC 2022)**

Alcohol Percentage: 13.0%
Aging: French oak barrels, 10 months
Varietals: 100% Pinot Noir
Soil Composition: Calcareous clay with porphyry
Elevation: 400-600m
Organic: No (conventional)

TEROLDEGO FORADORI SGARZON (DOLOMITI IGT 2022)**

Alcohol Percentage: 13.5%
Aging: Concrete vats + oak barrels, 12 months
Varietals: 100% Teroldego
Soil Composition: Alluvial with dolomite
Elevation: 200-400m
Organic: Yes (biodynamic practices)

PINOT NOIR MAZZON (SUDTIROLER BLAUBURGUNDER DOC 2017)**

Alcohol Percentage: 13.0%
Aging: French oak barrels, 14 months + bottle 72 months

Varietals: 100% Pinot Noir

Soil Composition: Porphyry and limestone

Elevation: 450-650m

Organic: No (conventional)

SAN LEONARDO GONZAGA (VIGNETI DELLE DOLOMITI 2017)**

Alcohol Percentage: 13.5%

Aging: French oak barrels, 18 months + bottle 72 months

Varietals: 60% Cabernet Sauvignon, 30% Carmenère, 10% Merlot

Soil Composition: Alluvial with dolomitic limestone

Elevation: 150-300m

Organic: No (sustainable practices)

PINOT NOIR MAZZON (SUDTIROLER BLAUBURGUNDER DOC 2016)**

Alcohol Percentage: 13.0%

Aging: French oak barrels, 14 months + bottle 84 months

Varietals: 100% Pinot Noir

Soil Composition: Porphyry and limestone

Elevation: 450-650m

Organic: No (conventional)

LAMBRUSCO NICCHIA (MODENA DOP 2022)**

Alcohol Percentage: 11.0%

Aging: Charmat method, 3 months on lees

Varietals: 100% Lambrusco di Sorbara

Soil Composition: Clay with limestone

Elevation: 50-200m

Organic: No (conventional)

LAMBRUSCO MEDICI CONCERTO (REGGIANO DOC 2022)**

Alcohol Percentage: 11.5%

Aging: Charmat method, 4 months on lees

Varietals: 85% Lambrusco Salamino, 15% Ancellotta

Soil Composition: Clay-limestone

Elevation: 100-300m

Organic: Yes (sustainable practices)

LAMBRUSCO CLETO CHIARLI VECCHIA MODENA (MODENA 2023)**

Alcohol Percentage: 11.0%

Aging: Charmat method, 3 months

Varietals: 100% Lambrusco Grasparossa

Soil Composition: Clay with sand

Elevation: 100-250m

Organic: No (conventional)

SANGIOVESE ROMAGNOLO CHIARA CONDELLO (PREDAPPIO DOC 2021)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 12 months

Varietals: 100% Sangiovese di Romagna

Soil Composition: Clay-limestone with sand

Elevation: 200-400m

Organic: Yes (sustainable practices)

SANGIOVESE ROMAGNOLO RISERVA UMBERTO CESARI (ROMAGNA DOCG 2020)**

Alcohol Percentage: 14.0%

Aging: Oak barrels, 18 months + bottle 12 months

Varietals: 100% Sangiovese di Romagna

Soil Composition: Clay-limestone

Elevation: 200-350m

Organic: No (conventional)

SANGIOVESE ROMAGNOLO RISERVA CHIARA CONDELLO (PREDAPPIO 2019)**

Alcohol Percentage: 14.0%

Aging: Oak barrels, 18 months + bottle 48 months

Varietals: 100% Sangiovese di Romagna

Soil Composition: Clay-limestone with sand

Elevation: 200-400m

Organic: Yes (sustainable practices)

SUPER TUSCAN MAZZEI (TOSCANA IGT 2014)**

Alcohol Percentage: 14.0%

Aging: French oak barriques, 18 months + bottle 108 months

Varietals: 50% Sangiovese, 30% Merlot, 20% Cabernet Sauvignon

Soil Composition: Galestro and alberese clay

Elevation: 200-400m

Organic: No (sustainable practices)

BOLGHERI: ORNELLAIA LE VOLTE (BOLGHERI DOC 2022)**

Alcohol Percentage: 13.5%

Aging: Stainless steel + partial oak, 10 months

Varietals: 50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon

Soil Composition: Sandy clay with gravel

Elevation: 100-200m

Organic: No (sustainable practices)

BOLGHERI: ORNELLAIA LE VOLTE (BOLGHERI DOC 2021)**

Alcohol Percentage: 13.5%

Aging: Stainless steel + partial oak, 10 months

Varietals: 50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon

Soil Composition: Sandy clay with gravel

Elevation: 100-200m

Organic: No (sustainable practices)

BOLGHERI: ORNELLAIA BOLGHERI SUPERIORE (TOSCANA 2021)**

Alcohol Percentage: 14.0%

Aging: French oak barriques, 18 months + bottle 12 months

Varietals: 56% Cabernet Sauvignon, 27% Merlot, 10% Petit Verdot, 7% Cabernet Franc

Soil Composition: Sandy clay with gravel and marine deposits

Elevation: 100-200m

Organic: No (sustainable practices)

BOLGHERI: ORNELLAIA BOLGHERI SUPERIORE (TOSCANA 2020)**

Alcohol Percentage: 14.0%

Aging: French oak barriques, 18 months + bottle 24 months

Varietals: 56% Cabernet Sauvignon, 27% Merlot, 10% Petit Verdot, 7% Cabernet Franc

Soil Composition: Sandy clay with gravel and marine deposits

Elevation: 100-200m

Organic: No (sustainable practices)

SUPER TUSCAN: TIGNANELLO ANTINORI (TOSCANA 2020)**

Alcohol Percentage: 14.0%

Aging: French oak barriques, 16 months + bottle 24 months

Varietals: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc

Soil Composition: Galestro and alberese clay

Elevation: 350-400m

Organic: No (sustainable practices)

SUPER TUSCAN: TIGNANELLO ANTINORI (TOSCANA 2019)**

Alcohol Percentage: 14.0%

Aging: French oak barriques, 16 months + bottle 36 months

Varietals: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc

Soil Composition: Galestro and alberese clay

Elevation: 350-400m

Organic: No (sustainable practices)

CHIANTI CLASSICO RISERVA TIGNANELLO (CHIANTI CLASSICO DOCG 2021)**

Alcohol Percentage: 13.5%

Aging: French oak barrels, 24 months + bottle 6 months

Varietals: 95% Sangiovese, 5% Colorino

Soil Composition: Galestro and alberese clay

Elevation: 400-500m

Organic: No (sustainable practices)

MONTEPULCIANO NICODEMI (COLLINE TERAMANE DOCG 2020)**

Alcohol Percentage: 14.0%

Aging: Oak barrels, 18 months + bottle 12 months

Varietals: 100% Montepulciano d'Abruzzo

Soil Composition: Clay-limestone with marine deposits

Elevation: 300-450m

Organic: Yes (sustainable practices)

Alcohol Percentage: 14.0%

Aging: Oak barrels, 18 months + bottle 60 months

Varietals: 100% Montepulciano d'Abruzzo

Soil Composition: Clay-limestone

Elevation: 250-400m

Organic: No (conventional)

CESANESE DEL PIGLIO CORTE DEI PAPI (PIGLIO DOCG 2022)**

Alcohol Percentage: 13.0%

Aging: Stainless steel + oak barrels, 12 months

Varietals: 100% Cesanese

Soil Composition: Volcanic tuff with clay

Elevation: 400-600m

Organic: No (conventional)

CESANESE SUPERIORE DAMIANO CIOLLI (OLEVANO ROMANO DOC 2022)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 15 months

Varietals: 100% Cesanese

Soil Composition: Volcanic tuff

Elevation: 350-500m

Organic: Yes (sustainable practices)

ROSSESE DI DOLCEACQUA PERRINO (DOLCEACQUA DOC 2021)**

Alcohol Percentage: 13.0%

Aging: Stainless steel + partial oak, 8 months

Varietals: 100% Rossese

Soil Composition: Schistose with clay

Elevation: 100-400m

Organic: No (conventional)

ORMEASCO RAMOINO (PORNASSIO DOP 2020)**

Alcohol Percentage: 12.5%

Aging: Stainless steel, 6 months

Varietals: 100% Dolcetto (Ormeasco)

Soil Composition: Sandy clay with limestone

Elevation: 200-500m

Organic: No (conventional)

LACRIMA DI MORRO CONTI BUSCARETO (MORRO D'ALBA DOC 2022)**

Alcohol Percentage: 13.0%

Aging: Stainless steel, 8 months

Varietals: 100% Lacrima

Soil Composition: Clay-limestone with sand

Elevation: 200-350m

Organic: Yes (sustainable practices)

VERNACCIA NERA FONTEZOPPA (SERRAPETRONA DOC 2009)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 36 months + bottle 156 months

Varietals: 100% Vernaccia Nera

Soil Composition: Clay-limestone

Elevation: 300-500m

Organic: Yes (sustainable practices)

MORELLINO DI SCANSANO HEBA (SCANSANO DOCG 2019)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 12 months + bottle 24 months

Varietals: 100% Sangiovese (Morellino)

Soil Composition: Clay with limestone and tuff

Elevation: 200-400m

Organic: Yes (certified organic)

MONTEREGIO BONIFACIO (MASSA MARITTIMA DOC 2020)**

Alcohol Percentage: 13.0%

Aging: Stainless steel + oak, 10 months

Varietals: 70% Sangiovese, 20% Cilieggiolo, 10% Colorino

Soil Composition: Clay with marine fossils

Elevation: 300-450m

Organic: Yes (sustainable practices)

SYRAH PERENZO FATTORIA MAGLIANO (MAREMMA DOC 2016)**

Alcohol Percentage: 14.0%

Aging: Oak barrels, 18 months + bottle 84 months

Varietals: 100% Syrah

Soil Composition: Clay with limestone

Elevation: 200-350m

Organic: No (conventional)

ROSSO DELL'ELBA ROSSO SAVERIO (ELBA DOC 2019)**

Alcohol Percentage: 13.0%

Aging: Stainless steel + partial oak, 12 months + bottle 48 months

Varietals: 60% Sangiovese, 40% local varieties

Soil Composition: Granite with iron deposits

Elevation: 100-300m

Organic: No (conventional)

ASSISI ROSSO SPORTOLETTI (ASSISI DOP)**

Alcohol Percentage: 13.0%

Aging: Oak barrels, 12 months

Varietals: 70% Sangiovese, 30% Merlot

Soil Composition: Clay-limestone

Elevation: 250-400m

Organic: No (conventional)

MONTEFALCO ROSSO SCACCIADIAVOLI (MONTEFALCO DOC 2021)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 14 months

Varietals: 70% Sangiovese, 15% Sagrantino, 15% other local varieties

Soil Composition: Clay-limestone with sand

Elevation: 300-450m

Organic: No (conventional)

SAGRANTINO COLPETRONE (MONTEFALCO DOP 2015)**

Alcohol Percentage: 14.5%

Aging: Oak barrels, 30 months + bottle 84 months

Varietals: 100% Sagrantino

Soil Composition: Clay-limestone

Elevation: 350-500m

Organic: No (conventional)

SAGRANTINO CAPRAI (MONTEFALCO DOP 2019)**

Alcohol Percentage: 14.5%

Aging: Oak barrels, 24 months + bottle 36 months

Varietals: 100% Sagrantino

Soil Composition: Clay-limestone with sand

Elevation: 300-450m

Organic: No (conventional)

CARIGNANO DEL SULCIS ARGIOLAS (SULCIS DOP 2021)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 12 months

Varietals: 100% Carignano

Soil Composition: Sandy clay with limestone

Elevation: 100-300m

Organic: No (conventional)

SUPER SARDINIAN AGR. PUNICA BARRUA (ISOLA DEI NURAGHI 2018)**

Alcohol Percentage: 14.5%

Aging: French oak barriques, 18 months + bottle 60 months

Varietals: 85% Carignano, 15% Cabernet Sauvignon

Soil Composition: Sandy clay with granite

Elevation: 150-350m

Organic: No (sustainable practices)

CABERNET DI MAJO (TERRE DEGLI OSCI IGT)**

Alcohol Percentage: 13.5%

Aging: Oak barrels, 12 months

Varietals: 100% Cabernet Sauvignon

Soil Composition: Clay-limestone

Elevation: 300-450m

Organic: No (conventional)

LA SEGRETA PLANETA (SICILIA DOC 2021)

- Alcohol Percentage: 13.5%

- Aging: Stainless steel fermentation, 6 months on lees

- Varietals: 60% Grecanico, 20% Chardonnay, 20% Viognier

- Soil Composition: Clay-limestone with volcanic minerals

- Elevation: 200-400m

- Organic: Yes (sustainable practices)

ETNA BIANCO TORNATORE (ETNA DOC 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel fermentation, partial malolactic, 8 months aging

- Varietals: 90% Carricante, 10% Catarratto
- Soil Composition: Volcanic ash and pumice stone
- Elevation: 600-800m
- Organic: Yes (volcanic terroir farming)

ETNA BIANCO BENANTI (ETNA DOC 2022)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel + 20% oak barrels, 10 months aging
- Varietals: 100% Carricante
- Soil Composition: Black volcanic ash (lapilli) and pumice
- Elevation: 600-900m
- Organic: No (conventional but sustainable)

CHARDONNAY PLANETA (MENFI DOC 2022)

- Alcohol Percentage: 13.5%

- Aging: French oak barrels, 12 months + 6 months bottle aging
- Varietals: 100% Chardonnay
- Soil Composition: Clay-limestone with sand
- Elevation: 200-350m
- Organic: Yes (certified organic)

ETNA ROSATO GRACI (ETNA DOC 2023)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Nerello Mascalese
- Soil Composition: Volcanic ash and pumice
- Elevation: 600-700m
- Organic: Yes (biodynamic practices)

CIRO BIANCO LIBRANDI (CIRO DOC 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months on lees
- Varietals: 100% Greco Bianco
- Soil Composition: Clay-limestone with marine fossils
- Elevation: 250-400m
- Organic: No (conventional)

PECORELLO IPPOLITO (CALABRIA IGT/CIRO 2022)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months aging
- Varietals: 100% Pecorello
- Soil Composition: Clay-limestone
- Elevation: 300-500m
- Organic: Yes (natural farming)

CIRO ROSATO LIBRANDI (CIRO DOC 2023)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 95% Gaglioppo, 5% Trebbiano Toscano

- Soil Composition: Clay-limestone
- Elevation: 250-400m
- Organic: No (conventional)

BASILICATA BIANCO REMANFREDI (BASILICATA IGT 2023)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months
- Varietals: 60% Fiano, 40% Falanghina
- Soil Composition: Volcanic tuff and clay
- Elevation: 400-600m
- Organic: Yes (sustainable practices)

GRAVINA BOTROMAGNO (GRAVINA DOP 2021)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel + cement tanks, 8 months
- Varietals: 60% Greco, 40% Malvasia Bianca
- Soil Composition: Calcareous clay with tuff
- Elevation: 350-450m
- Organic: Yes (certified organic)

VERDE CALEONE DE CASTRIS (SALENTO IGT 2021)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 100% Verdeca
- Soil Composition: Red clay with limestone
- Elevation: 50-150m
- Organic: No (conventional)

FALANGHINA FONTANAVECCHIA (DEL SANNIO DOP 2021)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Falanghina
- Soil Composition: Clay-limestone with volcanic ash
- Elevation: 400-600m
- Organic: Yes (sustainable farming)

GRECO DI TUFO TERRADORA (GRECO DI TUFO DOP 2021)

- Alcohol Percentage: 13.5%

- Aging: Stainless steel, 8 months on lees
- Varietals: 100% Greco
- Soil Composition: Volcanic tuff and clay
- Elevation: 450-650m
- Organic: Yes (certified organic)

LACRYMA CHRISTI MASTROBERARDINO (LACRYMA CHRISTI DOP 2021)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 80% Coda di Volpe, 20% Falanghina
- Soil Composition: Volcanic ash and pumice

- Elevation: 300-500m
 - Organic: No (conventional but sustainable)
- TRAMONTIS. FRANCESCO (COSTA D'AMALFI DOC 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months
- Varietals: 60% Falanghina, 40% Biancolella
- Soil Composition: Limestone with volcanic elements
- Elevation: 200-400m
- Organic: Yes (terraced organic farming)

PALAGRELLO T. PRINCIPE (CAMPANIA 2015)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels 18 months + 12 months bottle
- Varietals: 100% Palagrello Nero
- Soil Composition: Volcanic tuff
- Elevation: 250-400m
- Organic: No (conventional)

MONTE DI GRAZIA ROSATO (CAMPANIA IGT 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 100% Aglianico
- Soil Composition: Volcanic clay
- Elevation: 400-550m
- Organic: Yes (natural farming)

VERMENTINO DI GALLURA SERENATA (GALLURA DOCG 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Vermentino
- Soil Composition: Granite with clay
- Elevation: 200-400m
- Organic: No (conventional)

VERMENTINO ARGOLAS (SARDEGNA DOCG 2023)

- Alcohol Percentage: 13.5%

- Aging: Stainless steel, 4 months
- Varietals: 100% Vermentino
- Soil Composition: Clay-limestone with sand
- Elevation: 100-300m
- Organic: Yes (sustainable practices)

VERMENTINO-CHARDONNAY SAMAS AGRICOLA PUNICA (ISOLA DEI NURAGHI 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel + 20% oak, 8 months
- Varietals: 60% Vermentino, 40% Chardonnay
- Soil Composition: Sandy clay with limestone
- Elevation: 150-250m

- Organic: Yes (certified organic)

BIFERNO BIANCO GIRONIA (BIFERNO DOC 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 65% Trebbiano, 35% Bombino Bianco
- Soil Composition: Clay-limestone
- Elevation: 200-400m
- Organic: No (conventional)

VINCENZO TREBBIANO (CAMPOBASSO 2022)

- Alcohol Percentage: 12.0%

- Aging: Stainless steel, 3 months
- Varietals: 100% Trebbiano
- Soil Composition: Clay with limestone
- Elevation: 300-450m
- Organic: Yes (natural farming)

PECORINO PASSOFINO (TERRE DI CHIETI IGT 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Pecorino
- Soil Composition: Clay-limestone with marine deposits
- Elevation: 250-400m
- Organic: Yes (sustainable farming)

TREBBIANO D'ABRUZZO EMIDIO PEPE (ABRUZZO DOP/TERAMO 2018)

- Alcohol Percentage: 12.5%

- Aging: Neutral oak + bottle aging (36 months total)
- Varietals: 100% Trebbiano d'Abruzzo
- Soil Composition: Clay-limestone
- Elevation: 200-350m
- Organic: Yes (biodynamic)

CERASUOLO ZACCAGNINI (ABRUZZO DOP/PESCARA 2021)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months
- Varietals: 100% Montepulciano d'Abruzzo
- Soil Composition: Clay-limestone
- Elevation: 250-400m
- Organic: No (conventional)

MONTEPULCIANO PASSOFINO (ABRUZZO DOP/CHIETI 2022)

- Alcohol Percentage: 14.0%

- Aging: Stainless steel + oak barrels, 12 months
- Varietals: 100% Montepulciano d'Abruzzo
- Soil Composition: Clay-limestone
- Elevation: 250-400m
- Organic: Yes (sustainable farming)

EST EST EST FALESCO (MONTEFIASCONI DOP 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 50% Trebbiano, 35% Malvasia, 15% Rossetto
- Soil Composition: Volcanic tuff
- Elevation: 300-500m
- Organic: No (conventional)

FRASCATI PALLAVICINI (FRASCATI DOP 2023)

- Alcohol Percentage: 12.0%

- Aging: Stainless steel, 3 months
- Varietals: 70% Malvasia, 30% Trebbiano
- Soil Composition: Volcanic tuff and clay
- Elevation: 250-400m
- Organic: No (conventional)

BELLONE CAST. GIGLIO (LAZIO IGT/LATINA 2023)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 4 months
- Varietals: 100% Bellone
- Soil Composition: Sandy clay
- Elevation: 50-150m
- Organic: Yes (natural farming)

FERENTANO COTARELLA (LAZIO IGT/MONTEFIASCONI 2018)

- Alcohol Percentage: 14.0%

- Aging: French oak barrels 18 months + bottle aging
- Varietals: 60% Merlot, 40% Cabernet Sauvignon
- Soil Composition: Volcanic tuff
- Elevation: 400-600m
- Organic: No (sustainable practices)

VERDICCHIO DI MATELICA V. MARILLA (MATELICA DOC 2020)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel + oak, 10 months
- Varietals: 100% Verdicchio
- Soil Composition: Clay-limestone with marine fossils
- Elevation: 300-500m
- Organic: Yes (certified organic)

VERDICCHIO DEI CASTELLI DI JESI LUCCHETTI (CASTELLI DI JESI DOP 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Verdicchio
- Soil Composition: Clay-limestone
- Elevation: 200-400m
- Organic: Yes (sustainable farming)

CHARDONNAY BANFI (TOSCANA IGT/MONTALCINO 2022)

- Alcohol Percentage: 13.5%

- Aging: French oak barrels, 10 months
- Varietals: 100% Chardonnay
- Soil Composition: Galestro and alberese clay
- Elevation: 250-450m
- Organic: No (sustainable practices)

VERNACCIA LA LASTRA (SAN GIMIGNANO DOCG 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Vernaccia di San Gimignano
- Soil Composition: Sandstone and clay
- Elevation: 200-400m
- Organic: Yes (certified organic)

VERMENTINO PAGLIATURA (MAREMMA DOC 2022)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 4 months
- Varietals: 100% Vermentino
- Soil Composition: Clay with marine fossils
- Elevation: 100-300m
- Organic: Yes (biodynamic practices)

ANSONICA CECILIA (ELBA DOC 2021)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months
- Varietals: 100% Ansonica
- Soil Composition: Granite with iron deposits
- Elevation: 100-200m
- Organic: No (conventional)

ASSISI BIANCO SPORLOTTI (ASSISI DOP 2002)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel + bottle aging (20+ years)
- Varietals: 70% Grechetto, 30% Trebbiano
- Soil Composition: Clay-limestone
- Elevation: 250-450m
- Organic: No (conventional)

ORVIETO ARGILLE (ORVIETO SUPERIORE DOC 2022)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 60% Grechetto, 40% Procanico
- Soil Composition: Clay and volcanic tuff
- Elevation: 200-400m
- Organic: Yes (sustainable farming)

PIGATO BRUNA (RIVIERA DI PONENTE 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Pigato
- Soil Composition: Sandy clay with limestone
- Elevation: 200-400m
- Organic: Yes (natural farming)

MALVASIA LA COLLINA (EMILIA IGT/REGGIO 2022) - SPARKLING

- Alcohol Percentage: 11.5%

- Aging: Charmat method, 6 months on lees
- Varietals: 100% Malvasia di Candia
- Soil Composition: Clay with limestone
- Elevation: 150-300m
- Organic: Yes (certified organic)

MILLESIMATO SOAVE VINTAGE BRUT TAMELLINI (SOAVE 2020)

- Alcohol Percentage: 12.0%

- Aging: Traditional method, 24 months on lees
- Varietals: 100% Garganega
- Soil Composition: Volcanic basalt and limestone
- Elevation: 200-400m
- Organic: Yes (sustainable practices)

LUGANA ALLEGRI (LUGANA DOC 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Turbiana (Trebbiano di Lugana)
- Soil Composition: Clay with limestone and glacial deposits
- Elevation: 100-200m
- Organic: No (sustainable practices)

GLERA IGT MONGARDA (VENETO 2021)

- Alcohol Percentage: 11.0%

- Aging: Stainless steel, 4 months
- Varietals: 100% Glera
- Soil Composition: Clay-limestone
- Elevation: 100-300m
- Organic: Yes (natural farming)

SOAVE SUPERIORE PIEROPAN (SOAVE DOC 2024)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 8 months on lees
- Varietals: 100% Garganega
- Soil Composition: Volcanic basalt and limestone
- Elevation: 200-400m
- Organic: Yes (sustainable practices)

CHIARETTO BARDOLINO CASETTO (BARDOLINO DOP 2022)

- Alcohol Percentage: 12.0%

- Aging: Stainless steel, 4 months

- Varietals: 60% Corvina, 30% Rondinella, 10% Molinara
- Soil Composition: Glacial moraine with clay
- Elevation: 100-300m
- Organic: No (conventional)

FRIULANO SCARBOLO (FRIULI DOC/UDINE 2022)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Friulano
- Soil Composition: Marl and sandstone (flysch)
- Elevation: 100-200m
- Organic: Yes (certified organic)

CHARDONNAY VIEDEROMANS (ISONZO DOC/GORIZIA 2022)

- Alcohol Percentage: 13.5%

- Aging: French oak barrels, 10 months
- Varietals: 100% Chardonnay
- Soil Composition: Calcareous marl
- Elevation: 50-150m
- Organic: No (sustainable practices)

MOSCATO D'ASTI DEL NIDO (ASTI DOCG 2023)

- Alcohol Percentage: 5.5%

- Aging: Stainless steel, cold fermentation
- Varietals: 100% Moscato Bianco
- Soil Composition: Calcareous marl
- Elevation: 250-400m
- Organic: No (conventional)

MOSCATO D'ASTI 375ML NIVOLE (ASTI DOC 2023)

- Alcohol Percentage: 5.5%

- Aging: Stainless steel, cold fermentation
- Varietals: 100% Moscato Bianco
- Soil Composition: Calcareous marl
- Elevation: 250-400m
- Organic: No (conventional)

GAVI DI GAVI BROGLIA (GAVI DOCG 2023)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months on lees
- Varietals: 100% Cortese
- Soil Composition: Calcareous marl
- Elevation: 250-350m
- Organic: No (conventional)

TIMORASSO FONTANAFREDDA (COLLI TORTONESI DOC 2020)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 12 months + bottle aging
- Varietals: 100% Timorasso

- Soil Composition: Calcareous marl with clay
- Elevation: 300-450m
- Organic: Yes (sustainable practices)

NEBBIOLO. PIO CESARE ROSY (LANGHE DOC 2022)

- Alcohol Percentage: 14.0%

- Aging: Oak barrels, 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl
- Elevation: 250-400m
- Organic: No (conventional)

VELTLINER RADLER (VALLE ISARCO DOC/VARNA 2022)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months
- Varietals: 100% Grüner Veltliner
- Soil Composition: Quartz and mica schist
- Elevation: 600-800m
- Organic: Yes (sustainable farming)

GEWURZTRAMINER TRAMIN (SUDTIROL DOP/TRAMINO)

- Alcohol Percentage: 14.0%

- Aging: Stainless steel, 8 months
- Varietals: 100% Gewürztraminer
- Soil Composition: Porphyry and clay
- Elevation: 400-600m
- Organic: No (conventional)

FRANCIACORTA ROSATO BELLAVISTA VINTAGE (FRANCIACORTA DOCG 2018)

- Alcohol Percentage: 12.5%

- Aging: Traditional method, 48 months on lees
- Varietals: 70% Chardonnay, 25% Pinot Nero, 5% Pinot Bianco
- Soil Composition: Calcareous moraine
- Elevation: 200-400m
- Organic: No (sustainable practices)

FRANCIACORTA BRUT BELLAVISTA VINTAGE LA SCALA (FRANCIACORTA DOC 2018)

- Alcohol Percentage: 12.5%

- Aging: Traditional method, 60 months on lees
- Varietals: 80% Chardonnay, 20% Pinot Nero
- Soil Composition: Calcareous moraine
- Elevation: 200-400m
- Organic: No (sustainable practices)

FRANCIACORTA CA' DEL BOSCO DOSAGE ZERO (FRANCIACORTA DOCG 2019)

- Alcohol Percentage: 12.5%

- Aging: Traditional method, 36 months on lees
- Varietals: 75% Chardonnay, 15% Pinot Nero, 10% Pinot Bianco
- Soil Composition: Calcareous moraine with clay

- Elevation: 200-350m
 - Organic: Yes (certified organic)
- CERASUOLO DI VITTORIA MANETTI (CERASUOLO VITTORIA DOCG 2021)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 18 months + bottle aging
- Varietals: 60% Nero d'Avola, 40% Frappato
- Soil Composition: Red clay with limestone
- Elevation: 250-400m
- Organic: Yes (certified organic)

LIPERI OSSIDANA (TERRE SICILIANE IGT 2020)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 24 months
- Varietals: 100% Nero d'Avola
- Soil Composition: Clay-limestone
- Elevation: 400-500m
- Organic: Yes (biodynamic practices)

ETNA ROSSO TORNATORE (ETNA DOC 2020)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 18 months
- Varietals: 95% Nerello Mascalese, 5% Nerello Cappuccio
- Soil Composition: Volcanic ash and pumice
- Elevation: 600-800m
- Organic: Yes (volcanic terroir farming)

ETNA ROSSO BENANTI (ETNA DOC 2021)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 20 months + bottle aging
- Varietals: 98% Nerello Mascalese, 2% Nerello Cappuccio
- Soil Composition: Black volcanic ash (lapilli)
- Elevation: 600-900m
- Organic: No (sustainable practices)

ETNA ROSSO IDDA (ETNA DOC)

- Alcohol Percentage: 13.0%

- Aging: Concrete vats + oak barrels, 18 months
- Varietals: 95% Nerello Mascalese, 5% Nerello Cappuccio
- Soil Composition: Volcanic ash and pumice
- Elevation: 650-750m
- Organic: Yes (natural farming)

BRUNELLO ARGIANO (MONTALCINO DOCG 2020)

- Alcohol Percentage: 14.5%

- Aging: Slavonian oak casks 24 months + bottle 6 months
- Varietals: 100% Sangiovese Grosso
- Soil Composition: Galestro and alberese clay
- Elevation: 250-450m

- Organic: Yes (certified organic)

BRUNELLO ARGIANO (MONTALCINO DOCG 2019)

- Alcohol Percentage: 14.5%

- Aging: Slavonian oak casks 24 months + bottle 6 months
- Varietals: 100% Sangiovese Grosso
- Soil Composition: Galestro and alberese clay
- Elevation: 250-450m

- Organic: Yes (certified organic)

BRUNELLO ARGIANO (MONTALCINO DOCG 2018) - WINE SPECTATOR BEST WINE

- Alcohol Percentage: 14.5%

- Aging: Slavonian oak casks 24 months + bottle 6 months
- Varietals: 100% Sangiovese Grosso
- Soil Composition: Galestro and alberese clay
- Elevation: 250-450m

- Organic: Yes (certified organic)

BRUNELLO BIONDI-SANTI (MONTALCINO DOCG 2016)

- Alcohol Percentage: 14.0%

- Aging: Slavonian oak casks 36 months + bottle 12 months
- Varietals: 100% Sangiovese Grosso (Biondi-Santi clone)
- Soil Composition: Galestro and alberese clay
- Elevation: 500-600m

- Organic: No (traditional methods)

SUPER TUSCAN ARGIANO NC (TOSCANA IGT 2022)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 18 months
- Varietals: 60% Sangiovese, 30% Cabernet Sauvignon, 10% Merlot
- Soil Composition: Galestro and alberese clay
- Elevation: 250-450m

- Organic: Yes (certified organic)

SASSICAIA TENUTA SAN GUIDO (TOSCANA 2019)

- Alcohol Percentage: 14.0%

- Aging: French oak barriques, 24 months + bottle 12 months
- Varietals: 85% Cabernet Sauvignon, 15% Cabernet Franc
- Soil Composition: Sandy clay with gravel and stones
- Elevation: 100-300m

- Organic: No (sustainable practices)

SASSICAIA TENUTA SAN GUIDO (TOSCANA 2018)

- Alcohol Percentage: 14.0%

- Aging: French oak barriques, 24 months + bottle 12 months
- Varietals: 85% Cabernet Sauvignon, 15% Cabernet Franc
- Soil Composition: Sandy clay with gravel and stones
- Elevation: 100-300m

- Organic: No (sustainable practices)

SOLAIA ANTINORI (TOSCANA 2021)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 18 months + bottle 12 months
- Varietals: 75% Cabernet Sauvignon, 20% Sangiovese, 5% Cabernet Franc
- Soil Composition: Galestro and alberese clay with limestone
- Elevation: 350-400m
- Organic: No (sustainable practices)

BAROLO PAESI TUOI (COMUNE: BAROLO)

- Alcohol Percentage: 14.5%

- Aging: Slavonian oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl (Tortonian)
- Elevation: 300-450m
- Organic: No (conventional)

BAROLO BOSIO (COMUNE: VERDUNO)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 36 months + bottle 8 months
- Varietals: 100% Nebbiolo
- Soil Composition: Sandy marl with limestone
- Elevation: 250-350m
- Organic: No (conventional)

BAROLO PARUSSO (COMUNE: NOVELLO)

- Alcohol Percentage: 14.5%

- Aging: Oak barrels, 24 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Sandy-calcareous marl
- Elevation: 300-400m
- Organic: Yes (sustainable practices)

BAROLO RATTI MARCENASCO (COMUNE: LAMORRA 2020)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 10 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO RATTI MARCENASCO (COMUNE: LAMORRA 2019)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 10 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO RATTI MARCENASCO (COMUNE: LAMORRA 2018)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 10 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO FONTANAFREDDA (COMUNE: SERRALUNGA)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian-Serravallian)
- Elevation: 300-500m
- Organic: Yes (sustainable practices)

BAROLO LA SPINETTA GARETTI (COMUNE GRINZANE CAVOUR)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 24 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl with clay
- Elevation: 280-350m
- Organic: No (conventional)

BAROLO VIETTI CASTIGLIONE (COMUNE: CASTIGLIONE FALLETTO)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl
- Elevation: 300-400m
- Organic: No (conventional)

BAROLO MANTOLETTO (COMUNE CHERASCO)

- Alcohol Percentage: 14.0%

- Aging: Oak barrels, 24 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Sandy marl with limestone
- Elevation: 250-350m
- Organic: No (conventional)

BAROLO VIBERTI BUON PADRE (COMUNE S: BAROLO)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl (Tortonian)
- Elevation: 300-450m
- Organic: No (conventional)

BAROLO MICHELE CHIARLO MGA: CEREQUIO (COMUNE BAROLO)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 24 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl (Tortonian)
- Elevation: 350-400m
- Organic: No (conventional)

BAROLO PODERI ALDO CONTERNO MGA: BUSSIA (MONFORTE D'ALBA 2017)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 36 months + bottle 18 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO PODERI ALDO CONTERNO MGA: BUSSIA (MONFORTE D'ALBA 2016)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 36 months + bottle 18 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO PIO CESARE MGA: ORNATO (COMUNE SERRALUNGA 2013)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 60 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian-Serravallian)
- Elevation: 300-450m
- Organic: No (conventional)

BAROLO PIO CESARE MGA: MOSCONI (COMUNE MONFORTE D'ALBA 2017)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 24 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO RATTI MGA: ROCCHIE ANNUNZIATA (COMUNE: LAMORRA 2019)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO RATTI MGA: ROCCHIE ANNUNZIATA (COMUNE: LAMORRA 2018)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 12 months

- Varietals: 100% Nebbiolo
 - Soil Composition: Calcareous-clayey marl (Helvetian)
 - Elevation: 350-450m
 - Organic: No (conventional)
- BAROLO RATTI MGA: SERRA DENARI (COMUNE LAMORRA 2018)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 400-500m
- Organic: No (conventional)

BAROLO MARCHESI DI BAROLO MGA: CANNUBI (BAROLO)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl (Tortonian)
- Elevation: 300-350m
- Organic: No (conventional)

BAROLO MARCHESI DI BAROLO MGA: SARMASSA (COMUNE: BAROLO 2016)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 18 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl (Tortonian)
- Elevation: 300-400m
- Organic: No (conventional)

BAROLO MARCHESI DI BAROLO MGA: SARMASSA (COMUNE: BAROLO 2015)

- Alcohol Percentage: 14.5%

- Aging: Large oak casks, 38 months + bottle 24 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous marl (Tortonian)
- Elevation: 300-400m
- Organic: No (conventional)

BAROLO BOVIO 3 LITER (COMUNE: LAMORRA 2020)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BAROLO BOVIO 3 LITER (COMUNE: LAMORRA 2019)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 38 months + bottle 12 months
- Varietals: 100% Nebbiolo

- Soil Composition: Calcareous-clayey marl (Helvetian)
- Elevation: 350-450m
- Organic: No (conventional)

BARBARESCO CASTELLO DI NEIVE (COMMUNE: NEIVE 2021)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 26 months + bottle 8 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl
- Elevation: 250-400m
- Organic: No (conventional)

BARBARESCO CASTELLO DI NEIVE (COMMUNE: NEIVE 2020)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 26 months + bottle 8 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl
- Elevation: 250-400m
- Organic: No (conventional)

BARBARESCO PRODUTTORI (COMMUNE: BARBARESCO 2019)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 26 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 200-400m
- Organic: No (conventional)

BARBARESCO ALBINO ROCCA OVELLO MGA: LORETO (COMMUNE: BARBARESCO 2020)

- Alcohol Percentage: 14.0%

- Aging: French oak barriques, 18 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 250-350m
- Organic: No (conventional)

BARBARESCO ALBINO ROCCA OVELLO MGA: LORETO (COMMUNE: BARBARESCO 2019)

- Alcohol Percentage: 14.0%

- Aging: French oak barriques, 18 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 250-350m
- Organic: No (conventional)

BARBARESCO PIO CESARE MGA: BRICCO (COMMUNE: TREISO)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 26 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl

- Elevation: 300-400m
- Organic: No (conventional)

BARBARESCO PRODUTTORI MGA: PAJE (COMMUNE: BARBARESCO 2020)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 26 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 280-350m
- Organic: No (conventional)

BARBARESCO PRODUTTORI MGA: PAJE (COMMUNE: BARBARESCO 2019)

- Alcohol Percentage: 14.0%

- Aging: Large oak casks, 26 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 280-350m
- Organic: No (conventional)

BARBARESCO GAJA (COMMUNE: BARBARESCO)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 12 months + large casks 12 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 250-350m
- Organic: No (conventional)

BARBARESCO GAJA CRU: COSTA RUSSI (COMMUNE: BARBARESCO 2020)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 12 months + large casks 12 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 280-320m
- Organic: No (conventional)

BARBARESCO GAJA CRU: COSTA RUSSI (COMMUNE: BARBARESCO 2019)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 12 months + large casks 12 months + bottle 12 months
- Varietals: 100% Nebbiolo
- Soil Composition: Calcareous-clayey marl (Tortonian)
- Elevation: 280-320m
- Organic: No (conventional)

VALTELLINA NINO NEGRI CRU: INFERNO (VALTELLINA SUPERIORE DOCG 2020)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 24 months + bottle 12 months
- Varietals: 95% Nebbiolo (Chiavennasca), 5% other local varieties
- Soil Composition: Schistose rock with granite
- Elevation: 300-700m

- Organic: No (conventional)

VALTELLINA MAMETE PROVOSTINI CRU: SASSELA (VALTELLINA SUPERIORE DOCG 2020)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 24 months + bottle 12 months
- Varietals: 95% Nebbiolo (Chiavennasca), 5% other local varieties
- Soil Composition: Schistose rock with granite
- Elevation: 350-600m
- Organic: Yes (sustainable practices)

TORRETTE SUPERIORE OTTIN (VALLE D'AOSTA DOC 2021)

- Alcohol Percentage: 13.0%

- Aging: Oak barrels, 18 months
- Varietals: 70% Petit Rouge, 30% other local varieties
- Soil Composition: Schistose with glacial deposits
- Elevation: 500-800m
- Organic: No (conventional)

PINOT NOIR OTTIN (VALLE D'AOSTA DOC 2021)

- Alcohol Percentage: 13.0%

- Aging: Oak barrels, 12 months
- Varietals: 100% Pinot Noir
- Soil Composition: Schistose with glacial deposits
- Elevation: 600-900m
- Organic: No (conventional)

FUMIN OTTIN (VALLE D'AOSTA DOC 2021)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 18 months
- Varietals: 100% Fumin
- Soil Composition: Schistose with glacial deposits
- Elevation: 500-700m
- Organic: No (conventional)

CIRO DUCA SAN FELICE RISERVA LIBRANDI (CIRO DOP 2021)

- Alcohol Percentage: 14.0%

- Aging: Oak barrels, 24 months + bottle 6 months
- Varietals: 95% Gaglioppo, 5% Greco Nero
- Soil Composition: Clay-limestone with marine fossils
- Elevation: 250-400m
- Organic: No (conventional)

CIRO RISERVA RIPE DEL FALCO (CIRO DOP 2015)

- Alcohol Percentage: 14.0%

- Aging: Oak barrels, 30 months + bottle 60 months
- Varietals: 95% Gaglioppo, 5% Greco Nero
- Soil Composition: Clay-limestone
- Elevation: 250-400m
- Organic: No (conventional)

AGLIANICO DEL VULTURE ELENA FUCCI (VULTURE DOP 2021)

- Alcohol Percentage: 14.0%

- Aging: Oak barrels, 18 months + bottle 12 months
- Varietals: 100% Aglianico
- Soil Composition: Volcanic tuff and ash
- Elevation: 600-700m
- Organic: Yes (certified organic)

AGLIANICO DEL VULTURE REMANFREDI (VULTURE DOP 2018)

- Alcohol Percentage: 14.5%

- Aging: Oak barrels, 24 months + bottle 24 months
- Varietals: 100% Aglianico
- Soil Composition: Volcanic tuff and ash
- Elevation: 500-650m
- Organic: Yes (sustainable practices)

NEGROAMARO RISERVA L. CASTRIS (SALICE SALENTINO DOC 2019)

- Alcohol Percentage: 14.0%

- Aging: Oak barrels, 24 months + bottle 12 months
- Varietals: 90% Negroamaro, 10% Malvasia Nera
- Soil Composition: Red clay with limestone
- Elevation: 50-150m
- Organic: No (conventional)

ZINFANDEL WANTED (PUGLIA IGP 2020)

- Alcohol Percentage: 14.5%

- Aging: Oak barrels, 12 months
- Varietals: 100% Primitivo (Zinfandel)
- Soil Composition: Red clay with limestone
- Elevation: 100-250m
- Organic: No (conventional)

PRIMITIVO DI MANDURIA IMPERIO (MANDURIA DOP 2022)

- Alcohol Percentage: 15.0%

- Aging: Oak barrels, 8 months
- Varietals: 100% Primitivo
- Soil Composition: Red clay with limestone (terra rossa)
- Elevation: 50-150m
- Organic: No (conventional)

GRAGNANO IOVINE SORRENTINA (SORRENTINA IGP 2020)

- Alcohol Percentage: 12.5%

- Aging: Stainless steel, 6 months
- Varietals: 60% Piediroso, 40% Aglianico
- Soil Composition: Volcanic tuff with limestone
- Elevation: 200-400m
- Organic: No (conventional)

ISCHIA ROSSO MAZZELLA (ISCHIA DOP 2023)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel, 8 months
- Varietals: 50% Guarnaccia, 40% Piediroso, 10% Barbera
- Soil Composition: Volcanic tuff and ash
- Elevation: 100-300m
- Organic: No (conventional)

LACRYMA CHRISTI MASTROBERARDINO (VESUVIO DOC 2021)

- Alcohol Percentage: 13.0%

- Aging: Stainless steel + oak barrels, 12 months
- Varietals: 80% Piediroso, 20% Sciascinoso
- Soil Composition: Volcanic ash and pumice
- Elevation: 300-500m
- Organic: No (conventional but sustainable)

AGLIANICO ALFONSO ROTOLO (PAESTUM IGP 2021)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 15 months
- Varietals: 100% Aglianico
- Soil Composition: Clay-limestone with sand
- Elevation: 100-300m
- Organic: No (conventional)

COSTIERA AMALFITANA ROSSO T. FRANCESCO (CAMPANIA IGT 2017)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 24 months + bottle 36 months
- Varietals: 80% Piediroso, 20% Aglianico
- Soil Composition: Limestone with volcanic elements
- Elevation: 200-400m
- Organic: Yes (terraced organic farming)

TAURASI FEUDI SAN GREGORIO (TAURASI DOCG 2017)

- Alcohol Percentage: 14.5%

- Aging: French oak barriques, 18 months + bottle 36 months
- Varietals: 100% Aglianico
- Soil Composition: Clay-limestone with volcanic ash
- Elevation: 400-700m
- Organic: No (sustainable practices)

POMPEII IGT VILLA DEI MISTERI MASTROBERARDINO (POMPEIANA IGT 2012)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 18 months + bottle 132 months
- Varietals: 80% Sciascinoso, 20% Piediroso
- Soil Composition: Volcanic ash and pumice
- Elevation: 200-400m
- Organic: No (conventional but sustainable)

POMPEII IGT VILLA DEI MISTERI MASTROBERARDINO (POMPEIANA IGT 2011)

- Alcohol Percentage: 13.5%

- Aging: Oak barrels, 18 months + bottle 144 months
- Varietals: 80% Sciascinoso, 20% Piediroso
- Soil Composition: Volcanic ash and pumice
- Elevation: 200-400m
- Organic: No (conventional but sustainable)

AMARONE JULIET (VALPOLICELLA DOC 2020)

- Alcohol Percentage: 15.5%

- Aging: Oak barrels, 36 months + bottle 12 months
- Varietals: 45% Corvina, 35% Rondinella, 20% Molinara
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-450m
- Organic: No (conventional)

AMARONE MONTEZOVO (VALPOLICELLA DOC)

- Alcohol Percentage: 16.0%

- Aging: Oak barrels, 48 months + bottle 12 months
- Varietals: 50% Corvina, 30% Rondinella, 20% Molinara
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-400m
- Organic: No (conventional)

AMARONE ALLEGRI (VALPOLICELLA DOC 2019)

- Alcohol Percentage: 15.5%

- Aging: Oak barrels, 36 months + bottle 18 months
- Varietals: 45% Corvina Veronese, 40% Rondinella, 15% Oseleta
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-400m
- Organic: No (sustainable practices)

AMARONE TOMMASI (VALPOLICELLA DOC 2018)

- Alcohol Percentage: 15.5%

- Aging: Slavonian oak casks, 36 months + bottle 24 months
- Varietals: 50% Corvina, 25% Rondinella, 20% Corvinone, 5% Oseleta
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-450m
- Organic: No (conventional)

AMARONE RIGHETTI (VALPOLICELLA DOP 2010)

- Alcohol Percentage: 16.0%

- Aging: Oak barrels, 48 months + bottle 156 months
- Varietals: 45% Corvina, 35% Rondinella, 20% Molinara
- Soil Composition: Calcareous clay with limestone
- Elevation: 250-400m
- Organic: Yes (sustainable practices)

AMARONE SPERI (VALPOLICELLA DOP 2018)

- Alcohol Percentage: 15.5%

- Aging: Oak barrels, 36 months + bottle 30 months

- Varietals: 45% Corvina, 30% Rondinella, 20% Corvinone, 5% Oseleta
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-400m
- Organic: Yes (sustainable practices)

AMARONE BUGLIONI (VALPOLICELLA DOP)

- Alcohol Percentage: 15.5%

- Aging: Oak barrels, 36 months + bottle 12 months
- Varietals: 50% Corvina, 30% Rondinella, 20% Corvinone
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-350m
- Organic: Yes (certified organic)

AMARONE PRA (VALPOLICELLA DOP)

- Alcohol Percentage: 15.0%

- Aging: Large oak casks, 48 months + bottle 12 months
- Varietals: 50% Corvina, 30% Rondinella, 20% Corvinone
- Soil Composition: Basaltic volcanic soil with limestone
- Elevation: 200-400m
- Organic: Yes (sustainable practices)

AMARONE BERTANI (VALPOLICELLA DOP 2020)

- Alcohol Percentage: 15.5%

- Aging: Slavonian oak casks, 36 months + bottle 6 months
- Varietals: 50% Corvina, 30% Rondinella, 20% Corvinone
- Soil Composition: Calcareous clay with limestone
- Elevation: 200-400m
- Organic: No (conventional)

VALPOLICELLA DAL FORNO (VALPOLICELLA SUPERIORE DOC 2011)

- Alcohol Percentage: 15.0%

- Aging: French oak barriques, 36 months + bottle 144 months
- Varietals: 70% Corvina, 20% Rondinella, 10% Croatina
- Soil Composition: Calcareous clay with basaltic elements
- Elevation: 300-450m
- Organic: No (conventional but sustainable)

AMARONE DAL FORNO (VALPOLICELLA DOP 2008)

- Alcohol Percentage: 16.5%

- Aging: French oak barriques, 48 months + bottle 192 months
- Varietals: 70% Corvina, 20% Rondinella, 10% Croatina
- Soil Composition: Calcareous clay with basaltic elements
- Elevation: 300-450m
- Organic: No (conventional but sustainable)

AMARONE DAL FORNO (VALPOLICELLA DOP 2006)

- Alcohol Percentage: 16.5%

- Aging: French oak barriques, 48 months + bottle 216 months
- Varietals: 70% Corvina, 20% Rondinella, 10% Croatina

- Soil Composition: Calcareous clay with basaltic elements
- Elevation: 300-450m
- Organic: No (conventional but sustainable)