



Fine Wines for Modern Times™



WINE  
PORTFOLIO  
2024

*Celebrating 10 years of  
doing wine differently.*

© 2014 - Dispensing Solutions Pty Ltd.

# A WORLD *of* FLAVOUR

---

*Dispensing Solutions is more  
than just a passion for wine.*

*It's a vision and ultimately a portal into  
a world of exceptional winemakers.*

*Our strong relationships with vineyards around  
the world allows us to offer a wide range of bottled  
wines previously unavailable to the Australian market.*

# CONTENTS

## LEGEND



VEGAN



BIO-DYNAMIC

VINO  
BIOLOGICO.  
ORGANIC  
WINE.

WORKING  
ORGANICALLY



CERTIFIED ORGANIC



SQNPI CERTIFICATION  
(INTEGRATED CROP  
MANAGEMENT NATIONAL  
QUALITY SYSTEM) WHICH  
STANDS FOR SUSTAINABLE  
WINE QUALITY

## **AZIENDA AGRICOLA ICARDI**

Langhe Nebbiolo DOC  
Langhe Rosso DOC  
Barbaresco Montubert DOCG  
Barolo Parej DOCG  
Barbaresco Staderi DOCG  
Barolo Fossati DOCG  
Serra Barolo Reserva DOCG

## **CANTINA BRASCHI**

Metodi Classico Spumante Brut Millesimato  
Albana Romagna DOCG  
Famoso Rubicone IGT  
Il Costone Sangiovese Bertinoro DOC  
Sburoun Novebelle Romagna DOC Spumante  
Sburoun Bianco  
Sburoun Rosso Romagna Sangiovese DOC Superiore

## **CASCINA CLARABELLA**

Franciacorta DOCG Brut

## **ANTONIO COLUTTA**

Friulano Friulli Colli Orientali DOC  
Pinot Grigio Friulli Colli Orientali DOC  
Sauvignon D.O.C. Friuli Colli Orientali  
Ribolla Gialla Friulli Colli Orientali DOC  
Merlot Friulli Colli Orientali DOC  
Refosco del Peduncolo Rosso Friuli Colli Orientali DOC  
Abate Friulano DOC Friuli Colli Orientali

## **GRUPPO CEVICO AGRICOLA B.I.O**

Cataratto - Chardonnay  
Pinot Grigio  
Rose  
Nero D'Avola  
Nero D'Avola - Cabernet  
Lambrusco Frizzante  
Primitivo

## ***I SODI SOCIETA AGRICOLA***

Chianti Classico DOCG  
Chianti Riserva DOCG  
Vin Santo DOCG  
Soprasassi – I.G.T. Toscana – Canaiolo

## ***MARSURET AZIENDA AGRICOLA***

Prosecco Superiore Sui Lieviti DOCG Brut Nature  
Prosecco Superiore Amoler DOCG Extra Brut  
Prosecco Superiore San Boldo DOCG Brut  
Prosecco Treviso Extra DOC Dry  
Prosecco Superiore Cartizze DOCG Dry  
Prosecco Rose Brut Millesimato DOC

## ***WEINGUT LOACKER***

Atagis Gewurztraminer IGT  
Ateyon Chardonnay I.G.T.  
Tasnim Sauvignon Blanc IGT  
Gran Lareyn Lagrein IGT  
Morit St. Magdalener DOC

## ***TENUTA VALDIFALCO***

Vermentino Toscana DOC  
Morellino Di Scansano DOCG

## ***TENUTA CORTE PAVONE***

Rosso Di Montalcino DOC  
Brunello Di Montalcino DOCG

## ***MONTRESOR***

Valpolicella Classico DOP  
Valpolicella Classico DOP SUPERIORE  
Valpolicella 'Primo Ripasso' DOP Superiore  
Satinato, Amarone della Valpolicella DOCG  
Amarone Capitel della Crosara Classico DOCG





## A SHORT STORY *of* ICARDI

Icardi is in Castiglione Tinella, within the Province of Cuneo, between the Lower Langhe and the Monferrato Regions. Besides properties in Castiglione Tinella, Icardi have plots of land in the best areas of the Langhe and Monferrato region.

Lino Icardi started the company in Castiglione Tinella back in 1914. The wine was produced for family use only and exceeding grapes were given away.

In the 60s, Mr Pierino started selling his wine stating, "quality needs to be acknowledged and appreciated". Fast forward to the 1980s in which Mariagrazia and Claudio Pierino have continued the philosophy and the hard work of Lino and their father.

Icardi today, still believe that the wine production happens in the vineyard more than in the cellar, deeply respecting the cycle of the seasons and the rhythms of nature.

For this reason, they follow the vineyards natural growing cycles and let flowers and plants grow between the grape rows. There is zero use of nitrogen fertilisers and plants are allowed to naturally fix the nitrogen in the soil. They do not use herbicides or pesticides, improving the fertility of the soil through green manure. The Icardi vineyards extend over 55 hectares, 50 of which are certified-organic vineyards.





## SURISJVAN, LANGHE NEBBIOLO D.O.C.



100% Nebbiolo



South/South-West Piemonte, Italy



Shiny ruby red with garnet red shades with ageing



Very elegant with notes of violet and spices



Dry



18 months in new French oak barriques and/or tonneaux



## PAFOJ ROSSO, LAGNE ROSSO D.O.C.G.



100% Nebbiolo



South-West Piemonte, Italy



Intense red ruby with garnet reflections



Rich with mellow forest fruits



Blackberry and raspberry hints



8 months in new French oak barriques and/or tonneaux





## MONTUBERT, BARBARESCO D.O.C.G.



100% Nebbiolo



Neive, South-West Piemonte, Italy



Intense garnet red with Nebbiolo's typical orange shades



Complex and elegant, with flower and violet aromas



Robust, dry and pleasantly tannic



24 months in new French oak barriques and/or tonneaux (allier) and sold 8 months after bottling



Montubert is named after the vineyard that makes this elegant Barbaresco D.O.C.G.



## PAREJ, BAROLO D.O.C.G.



100% Nebbiolo



Piemonte-South, Italy



Strong garnet red



Rich and spicy



Ripe cherry aroma, pleasant for its smoothness



36 months in new French oak barriques and/or tonneaux



## STARDERI, BARBARESCO D.O.C.G.



100% Nebbiolo



Neive, South-West Piemonte, Italy



Intense garnet red with Nebbiolo's typical orange shades



Complex and elegant, dried plums, liquorice notes.  
Flowers and violet aroma



Starderì is the name of this vineyard in Neive



In oak barrels for 24 months before bottling



## FOSSATI, BAROLO D.O.C.G.



100% Nebbiolo



Barolo, South-East Piemonte, Italy



Red with garnet tones



Very complex, wild berries and violet at the beginning  
then ethereal and balsamic notes of mint, eucalyptus and liquorice



Velvety tannins, with good acidity and length



In oak barrels for 36 months before bottling



## SERRA, BAROLO RISERVA D.O.C.G.



100% Nebbiolo



Piemonte - South, Italy



Brilliant ruby red with orange reflections



Complex and ethereal bouquet with aromas of violets, red fruit jam and licorice as well as spices such as pepper and vanilla



Elegant with dry and balanced tannis, good structure



The wine matures in small barrels for about 50 to 60 months





## A SHORT STORY *of* CANTINA BRASCHI 1949

CANTINA BRASCHI is an historic winery in Emilia-Romagna founded in the early 1900s, located in the historic site of Borgo of San Damiano, in Mercato Saraceno (FC).

Cantina Braschi occupies 3 vineyards; Bentinoro, Monte Sasso and Campo Mamante. The winery emphasise the art of "making wine" in Romagna by selecting the best grapes and combining tradition and technology.

Today Cantina Braschi is run by an incredible duo; Davide Castagnoli and Vincenzo Vernocchi. The two work tirelessly to produce wines linked to tradition, yet in a modern and elegant way, thus obtaining national and international recognition.





Residual Sugar  
**5g/l**

## METODO CLASSICO BRUT MILLESIMATO



Grechetto Gentile (Pignoletto)



East/South-East Romagna, Italy



White, light greenish



Notes of ripe pear and hints of citrus, toasted almonds and brioche



Dry with a balanced acidity. A full bodied and super elegant bubble



Fermentation in tank and the rest on lees until the moment of 'tirage'. Refermentation in bottle and aging for 36 months



## CAMPO MAMANTE - ROMAGNA D.O.C.G. ALBANA SECCO



100% Albana



Campo Mamante, Romagna, Italy



White greenish, with straw yellow reflection



Typical hints of apricot and herbs



Super balanced with a pleasant aftertaste of sweet almonds



Sur lie (in contact with lees) 4-6 months in stainless steel tank





## MONTE SASSO - RUBICONE I.G.T. FAMOSO



100% Famoso



Monte Sasso, Romagna, Italy



White, greenish



Typical scent of white flowers and herbs



Fresh acidity and minerality



Sur lie (in contact with lees) 4-6 months in stainless steel tank



## IL COSTONE - ROMAGNA D.O.C. SANGIOVESE SUPERIORE



100% Sangiovese



Bertinoro, Romagna, Italy



Deep ruby red



Hints of Mediterranean cherry and red fruits, rich in floral scent



Well-structured and clean on the palate



14-16 months in large traditional Slovenian oak casks, further refinement of 2 months in stainless steel tanks followed by 4-6 months in bottle



Residual Sugar  
**8g/l**

## SBUROUN NOVEBOLLE - ROMAGNA D.O.C. SPUMANTE



100% Trebbiano



Romagna Hinterland - Romagna, Italy



Golden yellow with greenish reflections



Notes of citrus, white flowers and golden apple



Dry, fresh acidity supported by a great balance



## SBUROUN BIANCO



Albana, Trebbiano and Chardonnay



Romagna, hilly area of Forli, Italy



Straw yellow



Delicately aromatic, sage, white flowers and pineapple



Delicately aromatic, sage, white flowers and pineapple



Cold maceration, soft pressing, alcoholic fermentation in a controlled temperature in steel tanks and refining for three months in the bottle



## SBUROUN ROSSO - ROMAGNA SANGIOVESE D.O.C. SUPERIORE



100% Sangiovese



Romagna, hilly area of Bertinoro, Italy



Intense ruby red



Vinous bouquet, with hints of violet, combined with cherry



Harmonious, slightly tannic, with a pleasant bitter aftertaste



Long maceration and fermentation at a controlled temperature with aging for 6 months in steel tanks, aging for 3 months in the bottle and a small amount in barrel





CLARABELLA  
FRANCIACORTA

## A SHORT STORY *of* CASCINA CLARABELLA

The territory of Franciacorta is a green and peaceful corner of Lombardy.

It can be imagined as a triangle with the apex to the north touching the southern shore of Lake Iseo, the eastern side bordered by the mountainous hills of Monticelli Brusati, Ome and Gussago, the western one by Monte Alto and finally the dotted base by Monte Orfano.

Clarabella was born on 29 March 2002 with the aim of redeveloping the "Ca 'de Pole" area of Iseo and creating a pleasant, stimulating, serene, culturally and socially alive environment, suitable for revitalizing and giving a positive connotation to the territory. Clarabella is part of the Cascina Clarabella consortium which includes three other social cooperatives:

Diogene which deals with the socio-health aspects related to psychiatry, Dispari which develops services for companies and public bodies, and I Perinelli which carries out agricultural activities in Ponte dell'Olio in the province of Piacenza.

Their experience stems from the typical peasant "wisdom", according to which everyone is skilled in their own way, whatever their cultural level or mental conditions, because plants and animals do not discriminate against anyone, they do not turn away, and whoever takes care of them grows healthy.





Residual Sugar  
**6g/l**

## FRANCIACORTA BRUT D.O.C.G.



100% Chardonnay



Franciacorta, Italy



Pale straw



Hints of bread crust and yeast is enriched by notes of citrus and dried fruit (almond, hazelnut, dry white fig)



Savoury, fresh, delicate and harmonious

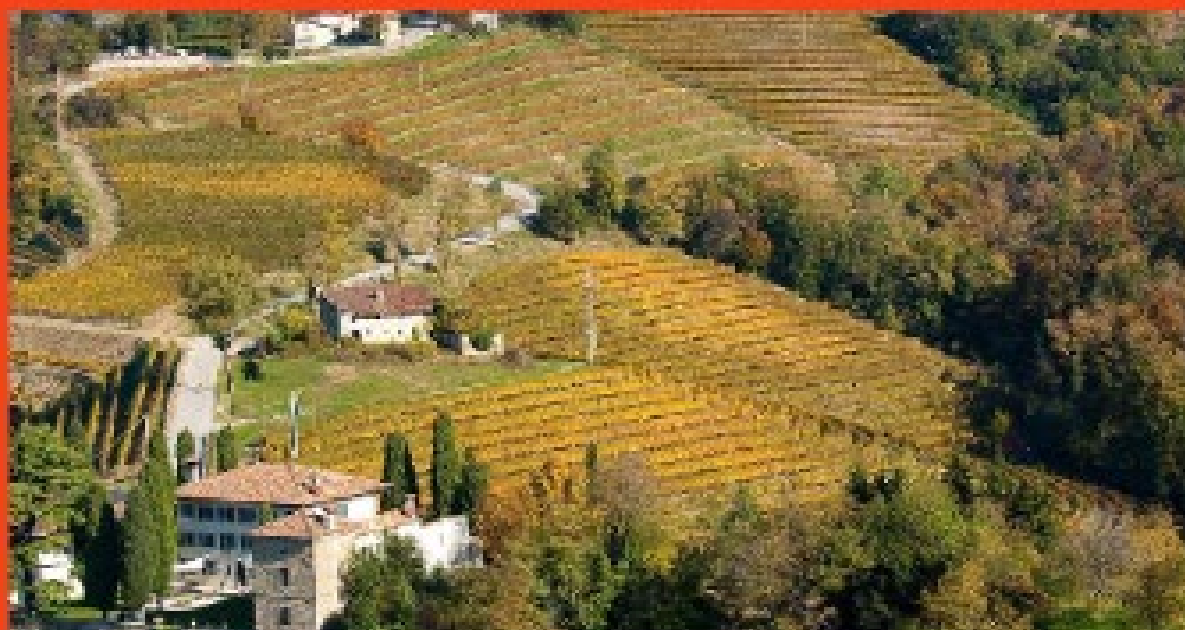
## A SHORT STORY *of* COLUTTA

In 1939 Antonio Colutta decided to buy a country house in Manzano with a small vineyard and some field crops. The harvest of grapes, corn and mulberry leaves for silkworms were shared amongst the inhabitants of the village and some customers of the nearby town of Udine.

In 1968 his two sons and Gianpaolo Giansandro decided to bottle the first production of Tocai and Merlot which led to an increased size of vineyards and equipment. In 1985 George, son of Giansandro, joined the company and began his journey. George became the owner of the company in 1998 and decided to push the boundaries, travelling around the world presenting Colutta wines.

In 1999, they refurbished the old "Villa Padronale" dating back to the 1700's, where the centre of the farm was originally located. During the renovation they built the vinification cellar, the "barrigueria" or barrel cellar and a state-of-the-art bottling plant. Colutta produces quality wines in the vineyards of Butterwick, Manzano and Rosazzo - all included in the prestigious "Park of the vine and wine" of the eastern hills of Friuli. The Eocene origin, micro-climate and exposure of the eastern hills of Friuli, determine the diversity of this restricted area.

The vineyard now extends over 18 acres, with a renovation in the works to modernize the vineyards and bring the density of vines to 5,000/6,000 per hectare, depending on the soil and varieties.







VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## FRIULIANO D.O.C. FRIULI COLLI ORIENTALI



100% Tocai Friulano



'Colli Oreintali del Friuli', Friuli-Venezia Giulia, Italy



Straw yellow leaning to green



Fresh, reminiscent of spring flowers



Dry, crisp, plush and velvety wine with a clear bitter almond taste



12 hours of skin contact then placed in stainless steel tanks



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## PINOT GRIGIO D.O.C. FRIULI COLLI ORIENTALI



100% Pinot Grigio



'Colli Oreintali del Friuli', Friuli-Venezia Giulia, Italy



Straw yellow



Aromatic, delicate hint of acacia and pineapple



Dry, crisp, fresh and full



Stainless steel tanks for 6-8 months, of which 4-5 months is left on lees



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## SAUVIGNON D.O.C. FRIULI COLLI ORIENTALI



100% Sauvignon Blanc



Colli Oreintali del Friuli, Friuli-Venezia Giulia, Italy



Light green, yellow



Vibrant aromas of freshly cut grass, green apple and passion fruit



Harmonious balance of crisp acidity and a rich texture. Layers of citrus, green apple and tropical fruits - mixed with a delicate herbaceous note and a touch of white floral blossom



12 hour skin contact then placed in stainless steel tanks. The ripening continues on the lees until the spring, after which bottling takes places



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## RIBOLA D.O.C. FRIULI COLLI ORIENTALI - CRU



100% Ribolla Gialla



'Colli Oreintali del Friuli', Friuli-Venezia Giulia, Italy



Straw yellow



Elegant, delicate and floral, of honeysuckle and orange blossom



Rounded, fresh and fruity



Half is fermented in stainless steel tanks, whilst the other half is fermented in 25 wooden barrels



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## MERLOT D.O.C. FRIULI COLLI ORIENTALI



100% Merlot



'Colli Oreintali del Friuli', Friuli-Venezia Giulia, Italy



Intense ruby red tending to garnet when aged



Raspberry, blackberry and blackcurrent



Grassy, heady and dry



Part of the resulting wine is left to refine in both barrels and barriques, whilst the remaining wine is refined in stainless steel tanks





VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## REFOSCO FROM THE RED PEDUNCLE D.O.C. FRIULI COLLI ORIENTALI



100% Refosco dal peduncolo rosso



'Colli Oreintali del Friuli', Friuli-Venezia Giulia, Italy



Garnet red, tending to purple



Intense, vinous, with a blackberry flavour



Slightly tannic, dry, with a persistent aftertaste of berries



Refinement in bottle for 12 months



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## ABATE FRIULANO D.O.C. FRIULI COLLI ORIENTALI



100% Friulano



Colli Orientali del Friuli, Friuli-Venezia Giulia, Italy



Clear pale straw yellow with light green notes



Notes of acacia honey and broom flowers, plus some grapefruit



Round and smooth. sweet white peach and zesty blood orange, delicate bitter note on the finish



The Friulano vineyard is positioned on a terrace that is optimally exposed to sunrays all day long, also enjoying the breeze that caresses these hills magically positioned between the Alps and the Adriatic Sea. The soil is the classic “marna”, a sedimentary rock composed mainly of clay, rich in mineral substances



## A SHORT STORY *of* BPUNTOIO

Bpuntoio is a project where man, land and wine coexist in perfect harmony.

B.io is the environment in balance, where even the small insects of the vineyards are an important link in the ecosystem. Each insect was chosen to represent the useful insects of the ecosystem where their presence is a symbol of life and absence of chemicals.

The wines of the b.io project come from Emilia- Romagna but also from Sicily and Puglia, the most suitable areas of Italy for the production of organic grapes.

Thanks to the technology and innovation in the vineyards, it is now possible to obtain high quality wine using only natural products during the cultivation. B.io creates their wines with an economic, social and environmental awareness.







## TERRE SICILIANE I.G.T.



80% Catarratto, 20% Chardonnay



Southwestern Sicily, Italy



Deep golden with green glints



Notes of citrus fruits and flower blossom. Hints of minerality



Moderate structure, fresh acidity and pleasant fruity aftertaste



Remains on the finest dregs of the yeast for 6-8 months before bottling



## PINOT GRIGIO I.G.P.



100% Pinot Grigio



Sicily, Italy



White, greenish



Fruit forward. Notes of pear and a slight hint of spice



Delicate herbal and apple notes with a pleasant crisp acidity.  
Well balanced and nice structure



Left on fine lees for 6-8 months before bottling



## ROSATO D.O.C.



100% Nero D'avola



Inland Southwestern, Sicily, Italy



Intense blush



Aromas of rose, dried flowers and citrus



Fresh taste of ripe red fruits, orange zest and a long mineral finish



## IL NERO D.O.C.



100% Nero D'avola



Sicily, Italy



Deep crimson



Ripe plum and cherry with a hint of Christmas fruitcake



Full-bodied, silk texture with fine tannin and soft acidity



6-8 months in stainless steel tank



## SICILIA D.O.C.



65% Nero D'avolda, 35% Cabernet



Southwestern Sicily, Italy



Intense red



Ripe prune and currants



Nice structure with sweet tannin that combines well with its fresh acidity



6-8 months in stainless steel tank





## LAMBRUSCO FRIZZANTE



100% Lambrusco Grasparossa



Modena District, Italy



Faded Red



Fresh nose of blueberry and wild strawberries



Lightly structured with mild acidity and tannins



Lambrusco is bottled with a few grams of sugar to balance its fresh acidity

# I SODI



## A SHORT STORY *of* I SODI

Azienda Agricola "I Sodi" is situated in the heart of the Chianti Classico, built in 1893. The name "I Sodi" (Hard soil) probably derives from the fact that the house stands on a stony ground which is not tilled. The I Sodi farm was purchased by the Casini family in 1973 from the Arezzo Archbishop's administration which had land abandoned for many years.

The choice of this location turned out to be very fortuitous, given its perfect exposure to the sun; the vineyards are sun-kissed from dawn to dusk. No part of the softly inclined hills are disadvantaged, creating an ideal micro-climate for the grapes. The land has excellent stony soil (Alberese and Galestro) combined with a wide presence of small water veins that run close to the surface which even in the driest periods protect the vineyard.

Beginning from 2000, Andrea Casini took over management together with his father and uncles with the intention of creating quality wines as well as modernising the company, respecting its philosophy, functionality and environmental sustainability. Also beginning in 2000 was the gradual replacement of the older vines that aimed to improve grape quality.

This quality is further sought through the careful and traditional working of the soil; the rows are frequently tilled and periodically fertilized with organic products, reducing other treatments to a bare minimum.







VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## CHIANTI CLASSICO D.O.C.G.



93% Sangiovese, 7% Canaiolo



Gaiole in Chianti, Tuscany, Italy



Ruby red



Initial hints of “mammola” violet typical of Sangiovese



Excellent acidic-tannin balance with a slight aftertaste of wild liquorice



18 months, of which 12-14 months in oak barrels and 2 months in stainless steel tanks. Refined in bottle for 3 months



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## CHIANTI CLASSICO D.O.C.G. "RISERVA"



95% Sangiovese, 5% Canaiolo



Gaiole in Chianti, Tuscany, Italy



Ruby red



The first scents are tones of sweet liquorice, tobacco and humus



Excellent acidic-tannin balance wrapped in a flavour of vanilla wood



Minimum of 2 years, of which 16-18 months are in small oak barrels followed by 8-9 months of refinement in bottle





VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## SOPRASASSI - I.G.T. TOSCANA - CANAILOLO



Canaiolo



Gaiole in Chianti, Italy



Ruby red



Elegant fruit aromas typical of Canaiolo grapes. Dark-skinned fruit, scorched earth and cedar



Ripe blackberry, mocha and liquorice alongside grainy tannins



More than three years, of which 24 months are in small oak barrels; the wine is bottled without filtering, followed by at least three months of refiement in bottle before releasing



VINO  
BIOLOGICO.  
ORGANIC  
WINE.



## VIN SANTO del CHIANTI CLASSICO 2010, D.O.C. "Riserva"



55-65% Malvasia del Chianti, 35-45% Trebbiano Toscana



Gaiole in Chianti, Tuscany, Italy



Gold yellow



Aromas of honey, almonds, nuts, with a persistent finish



Good balance between sugar and alcohol



Minimum of 5 years





## A SHORT STORY of MARSURET

Marsuret is a family run winery based in Guida in Valdobbiadene, Veneto Region, north east of Italy. Valdobbiadene has a unique position, in front of the Adriatic sea and at the base of the Dolomite mountains: in between Venezia and Cortina d'Ampezzo. Valdobbiadene is the original birthplace of prosecco and the area became part of the Unesco World Heritage Site, in 2019.

Valdobbiadene is a unique area where Glera grapes have been growing for more than 300 years. Its landscape is amazing - a succession of hills where wine growing has thrived.

Only the prosecco from Valdobbiadene – Conegliano can be called Valdobbiadene Docg Prosecco Superiore. A unique microclimate, different soils and long-lasting traditional techniques make for a unique prosecco.

Marsuret was the nickname of Agostino Marsura who founded the business in 1936, when he bought the first vineyards located in Guida di Valdobbiadene. Today the winery is run by the third generation, Ermes Marsura. Annually the winery produces more than 70,000 cases of Valdobbiadene D.O.C.G Superiore and Prosecco D.O.C. Treviso, with all phases of the production managed by the family. The philosophy is to produce a very high quality Valdobbiadene Prosecco: this sparkling wine represents the different soul and soils of Valdobbiadene where each different subareas of climate, soil and sun exposure produces different wines.

Marsuret only uses hand picked grapes from their own vineyards, harvested at various times in accordance with the best ripening processes, in order to preserve and to highlight the natural differences present in the vineyards. Second fermentation follows the Martinotti or Charmat method in order to produce very fresh, fruit driven sparkling wines: in the winery they perform second fermentation in small tanks every month, to ensure the freshness of the Prosecco.

Every bottle notes the month and year of the second fermentation in order to guarantee the best quality, freshness and drinkability. Marsuret are known to be true prosecco producers and one of the most well recognised brands from Valdobbiadene.





Residual Sugar  
**0g/l**

## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. BRUT NATURE 'SUI LIEVITI'



100% Glera



Valdobbiadene, Italy



Slightly hazy yellow straw



Fragrant with fruity notes and a delicate yeastiness



Dry and balanced with hints of sweet fruit in the finish



Off skins using soft pressure with a maximum yield of 70%. 120 Days of secondary fermentation before release





Residual Sugar  
**4g/l**

## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. EXTRA BRUT 'AMOLÈR'



100% Glera



Valdobbiadene, Italy



Straw yellow, the perlage is lively and fine



Intense bouquet of apples, elderflower and wisteria



A dry and fragrant sparkling wine with excellent structure and minerality



Off skins using soft pressure with a maximum yield of 70% - Charmat Method (autoclave) - Martinotti



Residual Sugar  
**11g/l**

Available in  
**Magnum (1500ml)**

## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. BRUT 'SAN BOLDO'



100% Glera



Valdobbiadene, Italy



Bright pale straw, lively with fine and persistent perlage



Elegant and complex of golden apples  
with hints of wildflowers



Intense, dry and fresh



Off skins using soft pressure with a maximum yield  
of 70% - Charmat Method (autoclave) - Martinotti



Residual Sugar  
**14-16g/l**

## PROSECCO D.O.C. TREVISO EXTRA DRY



100% Glera



Treviso Hills, Italy



Pale straw yellow with a fine and consistent perlage



Fruity, intense and delicate



Tangy and inviting with a strong aromatic vein



Off skins using soft pressure with a maximum yield of 70% - Carmat Method (autoclave)

VINO  
BIOLOGICO.  
ORGANIC  
WINE.



Residual Sugar  
**27g/l**

## CARTIZZE SUPERIORE di VALDOBBIADENE



100% Glera



Valdobbiadene "Cartizze", Italy



Pale straw yellow with a fine and consistent perlage



Lightly aromatic with hints of flowers and ripe fruits



Soft, harmonious, silky and pleasantly aromatic



Off skins using soft pressure with a maximum yield of 70% - Charmat Method (autoclave) - Martinotti





Residual Sugar  
**8g/l**

## PROSECCO D.O.C. ROSÉ BRUT MILLESIMATO



90% Glera, 10% Pinot Nero



Treviso (North), Italy



Delicate soft pink



Intense with hints of forest fruits



Full and velvety with a pleasant body



Off skins using soft pressure with a maximum yield of 70% - Charmat Method (autoclave)



# LOACKER

WINE ESTATES

## A SHORT STORY *of* LOACKER WEINGUT

It all started on a small hill above Bolzano in the heart of South Tyrol. In 1979 Rainer was bold enough to grow the first organic vineyard in the LOACKER wine estate – and was immediately labelled as out of his mind.

This made him even more bullish and gave his creative mind power to fly even higher. Fast forward 40 plus years, the LOACKER Wine Estate is still a pioneer or, as they like to say, 'no stranger to organic and bio-dynamic wine'.

Today all three sons - Hayo, Franz Josef and Hannes, manage the wine estate in Bolzano with their father's same rebel heart and commitment.

Loacker estate runs over 3 wineries, 7 hectares and produces 60,000 bottles per year with glass or natural corks and print labels on FSC paper whilst using all resources sparingly. These bottles are split between Gewürztraminer, Chardonnay, Sauvignon Blanc, Vernatsch, Lagrein, Merlot and Cabernet.





## ATAGIS GEWÜRZTRAMINER I.G.T.



100% Guwürztraminer



South Tyrol, Eisacktal Bozen, Italy



Golden yellow



Rich, aromatic and floral with hints of rose and litchi



Silky and fresh



8 months in stainless steel tank



This high-quality glass stopper ensures the wines develop slowly in the bottles without unwanted cork notes





## ATEYON CHARDONNAY I.G.T.



90% Chardonnay, 10% Kerner



South Tyrol, Bozen and Umgebung, Italy



Golden yellow



Warm and rich to the nose, aromas of almonds, marzipan and vanilla



Full and intense, yet balanced thanks to a vibrant acidity



50% oak barrels and 50% small oak barrels for 11 months



A late harvest and lovely, stable weather at the crush characterised Alto Adige's 2021 vintage. The grapes could be left to ideally ripen, and thanks to the high temperature differentials between day and night, a great deal of aroma could form. The result is an extraordinary 2021 white wine vintage.





## TASNIM SAUVIGNON BLANC I.G.T.



100% Sauvignon Blanc



South Tyrol, Bozen and Umgebung, Italy



Lemon yellow



Fruity bouquet. Aromas of tropical fruit, peach and apricot and hints of daisies.



Fresh, lively and very harmonic



60% used oak barrels and 40% in stainless steel for 6 months



This high-quality glass stopper ensures the wines develop slowly in the bottles without unwanted cork notes



## GRAN LAREYN, LAGREIN I.G.T.



100% Lagrein



South Tyrol, Bozen and Umgebung, Italy



Ruby red with purple shades



Intense fruity aromas of berries, eucalyptus, violets, dark spices and vanilla



Good acidity and soft tannin



40% barrique for more than 2 years, 10% in tonneau and 50% in large used wooden barrels for 12 months



This high-quality glass stopper ensures the wines develop slowly in the bottles without unwanted cork notes



## MORIT SANKT MAGDALENER D.O.C.



87% Vernatsch, 10% Lagrein, 3% Pinot Noir



South Tyrol, Bozen and Umgebung, Italy



Red ruby with purple rim



An intense fruity nose. Cherries, strawberries and forest fruits with hints of green bell pepper and black pepper



Good acidity with light soft tannin. Nice long finish



Large wooden used barrel for 12 months



This high-quality glass stopper ensures the wines develop slowly in the bottles without unwanted cork notes



# VALDIFALCO

## A SHORT STORY *of* TENUTA VALDIFALCO

Vineyards and olive trees as far as the eye can see.

A light ocean breeze, plenty of sunlight, red loamy soil and just a hint of rosemary in the air. Loacker's Tenuta Valdifalco in Maremma, spans 64 hectares (partially in the Uccelina Nature park) and uses renewable energy.

It is truly 'La Dolce Vita' of vineyards in Tuscany.







## VERMENTINO D.O.C. MAREMMA TOSCANA



100% Vermentino



Toscana Magliano, Italy



Straw yellow



Mediterranean fruit and a certain mineral, lightly salty aroma



A refreshing wine. It is juicy on the pallet with a nice acidity and very elegant



50% stainless steel tank, 50% used oak barrel for 6 months



## MORELLINO DI SCANSANO D.O.C.G.



85% Sangiovese, 15% Syrah



Toscana Magliano, Italy



Intense purple red



Rich nose with ripe cherry, blackberry and blackcurrent.  
After a while it opens up and offers ethereal



Nice tannin structure. Long, warm and soft finish



90% in stainless steel and 10% in used tonneau barrel for  
12 months, then 100% in stainless steel for a further 2 months



## A SHORT STORY *of* TENUTA CORTE PAVONE

Close your eyes – cue swelling instrumental music.

Open them... and welcome to Tuscany and to LOACKER'S Tenuta Corte Pavone.  
Monumental wrought iron gates, a seamlessly infinite cypress-lined road,  
the view over the world-famous wine city of Montalcino.

Once you reach the estate, you will experience wine at its very best:  
an involving bouquet, a memorable mouthfeel, and breath-taking vineyards.







## ROSSO DI MONTALCINO D.O.C.



100% Sangiovese Grosso



Tuscany, Italy



Ruby red



An array of delicate notes of violet, forest floor, liquorice, plum, spices and tobacco



Lively acidity and strong yet silky tannins.  
Pleasant, dry and persistent finish



70% of the Sangiovese is aged in used barrels and the remaining 30% in tonneau (thin barrel) for 18 months. Placed in stainless steel tanks for 1 month before bottling





## BRUNELLO DI MONTALCINO D.O.C.G.



100% Sangiovese



Tuscany, Italy



Bright red ruby



Aromas of eucalyptus, liquorice, raspberry and black pepper



Well integrated tannins with a nice acidity.  
Super juicy and durable



80% of the Sangiovese is aged in used barrels and the remaining 20% in tonneau (thin barrel) for 18 months. 100% is then placed in big oak barrels for 11 months before 1 month of stainless steel tank for bottling



## A SHORT STORY *of* MONTRESOR

Cantine Giacomo Montresor Winery, nestled in the heart of the Valpolicella wine region in Italy, is a venerable establishment with a rich history dating back to 1892. Founded by Giacomo Montresor, the winery has become synonymous with tradition, quality, and a commitment to crafting exceptional wines.

Located in the charming town of Verona, the winery benefits from the region's unique terroir and favorable climate, which are ideal for cultivating the indigenous grape varieties that characterize their wines. The winery's dedication to the traditional winemaking techniques of the area, combined with a modern approach to viticulture, results in a portfolio of wines that reflect both heritage and innovation. Cantine Giacomo Montresor is renowned for its production of Amarone, Ripasso, and Valpolicella wines, each showcasing the distinct flavors and characteristics of the region. The winemaking process involves meticulous grape selection, careful fermentation, and extended aging in oak barrels, ensuring that each bottle reflects the authenticity and elegance that define Italian winemaking.

Over the decades, the Montresor family has passed down their winemaking expertise from generation to generation, fostering a deep connection to the land and a commitment to sustainable practices. The winery's vineyards are tended with the utmost care, and the grapes are harvested by hand to maintain the quality and integrity of the fruit. Cantine Giacomo Montresor Winery welcomes visitors to experience the essence of their winemaking heritage through guided tours, tastings, and events. Whether you are a seasoned wine enthusiast or a curious novice, a visit to this esteemed winery promises a journey into the soul of Italian winemaking, where tradition, passion, and the art of crafting exceptional wines converge.







## VALPOLICELLA, CLASSICO DOP



Corvina and Rondinella



In the heart of the classic hilly Valpolicella, Veneto, Italy



Bright red



Intense aroma of violet and candied fruit



Dry flavour with hints of ripe blackberry



Grapes are harvested during the months of September/October - followed by traditional vinification for red wines, with 15 day maceration on the skins and total malolactic fermentation



## VALPOLICELLA CLASSICO DOP SUPERIORE



Corvina, Rondinella, Corvinone



Hilly area of Classico Valpolicella, Veneto, Italy



Intense deep red



Sweet violet and ripe cherry



Complex structure, full and velvety, with soft delicate tannins



Large wooden barrels for approximately 24 months - followed by refinement in bottle



Grapes are harvested by hand in September, then left to dry for a short period. This allows an enrichment of structure, alcohol content and aromas that distinguish Montresor from the rest. The vinification is typical of red wines, with contact on the skins for about 15 days





## VALPOLICELLA 'PRIMO RIPASSO' DOP SUPERIORE - CASTELLIERE DELLE GUAITE



Corvina, Rondinella, Molinara



Hilly area of Valpoicella, Veneto, Italy



Red colour ruby tending towards garnet



Perfume hints on cherry, blackberry and dried fruits



Good structure on the palate with pulpy fruit resulting from maceration on the Amarone pomace. The refinement in wood helps to round the tannin which is soft and velvety, with a pleasant persistence



In barrel for approximately 2 years - followed by refinement in the bottle



Primo Ripasso Castelliere delle Guaite stands as a guardian of the most authentic wine of the territory, giving those who drink it the Ancient pleasure of finishing the bottle and noting on the label the memory of that emotion - check out the label



## SATINATO, AMARONE DELLA VALPOLICELLA DOCG



Corvina, Rondinella, Molinara



Historically the oldest area in Valpolicella, Veneto, Italy



Deep garnet red



Ripe red fruit and delicate spices



Full-bodied, warm and velvety with an aftertaste of raspberry and herbs



Oak barrels for 3 years - followed by refinement in the bottle



The grapes chosen bunch by bunch are harvested by hand and placed in crates to dry during the winter months. A soft pressing follows with a slow fermentation on the pomace



## AMARONE CAPITEL DELL CROSARA CLASSICO DOCG



Corvina, Rondinella, Molinara, Oseleta



In the heart of the classic hilly Valpolicella, Veneto, Italy



Deep and intense ruby red



Ripe fruit and mask



A dry, warm and delicately bitter flavour with hints of spices violets, liquorice, ripe black blackberries and cherries



Oak barrels for 3 years - followed by refinement in the bottle



Grapes are selected bunch by bunch, harvested during the months of September/October and left to dry in boxes for about 3 months. The vinification is traditional for red wines, with destemming and soft pressing and subsequent maceration on the skins