WINE & OLIVE OIL CLUB

CASA PORCIATTI

ESSENTIAL ITALIAN WINE TRAILS *Member*

This selection is designed for you, a true wine lover looking for an **authentic taste of Italy every day**. The wines in your shipment are genuine expressions of their **native terroirs**, crafted from **indigenous grape varieties** using sustainable practices by s**mall, passionate producers**. These are bottles **hard to find outside of Italy**, chosen to tell the story of the land, climate, and traditions behind them.

From the **Chianti Classico of Gagliole**, nestled in the rolling hills of Panzano, to the steep, heroic vineyards of Valtellina, where **AR.PE.PE.'s Nebbiolo** thrives in an extreme Alpine landscape. From the timeless elegance of **Barolo by Marcarini**, shaped by the unique Sant'Agata marl soils, to the rich, powerful **Amarone of Antolini**, made from carefully dried grapes.

Your journey continues with the **classic Brunello of Caprili**, deeply connected to the galestro and clay soils of Montalcino, and reaches the sun-drenched vineyards of Sicily, where **Gulfi's Nero d'Avola** captures the essence of the Mediterranean

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Every bottle tells a story, and every sip takes you on a journey through the wonders of Italian wine. **Enjoy the ride, and let us know what you think!** Your feedback is invaluable—we'd love to hear which wines impressed you the most.

As a member of **Essential Wine Trails**, you also enjoy **exclusive benefits**:

- Free shipping
- 5% discount on reordering a case (12 bottles) of any wine from this box within 90 days
- Tasting notes and wine history included with every shipment
- 5% discount at the Casa Porciatti Wine Bar & Enoteca in Radda in Chianti
- Direct WhatsApp contact with Riccardo (+39 331 278 3094)
- Flexibility to cancel anytime via email.

Enjoy your wines, and I hope to see you soon in Radda! 🍷

CASA PORCIATTI SRL, Piazza Quattro Novembre 1, 53017 Radda in Chianti (SI)
www.casaporciatti.it - info@casaporciatti.it

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WINE	TASTING NOTES

I.

2020 GAGLIOLE

Chianti Classico Riserva

Sangiovese

Panzano in Chianti

Drink: Now - 2030

€ 30

Gagliole Riserva 2020 comes from the **Conca d'Oro in Panzano**, a place I've walked through many times, admiring the meticulous work of the team. This natural amphitheater, with its **galestro and alberese-rich soils**, forces the vines to dig deep, giving the Sangiovese its signature elegance. At 4**50–510 meters**, the vineyards enjoy ideal temperature shifts, preserving freshness and finesse.

I **know the passion behind Gagliole**—a winery where tradition and precision come together seamlessly. Every vine is carefully tended, every decision guided by a deep respect for the land. **Aging in oak barrels and cement** tanks enhances purity while maintaining structure.

T**he 2020 vintage was exceptional**, and this Riserva reflects it beautifully, with depth and balance that speak of its terroir. That's why I selected it for the **Essential Italian Wine Trails** level—a true expression of Chianti Classico. It's perfect with **Florentine steak, aged pecorino, or truffle-infused risotto**.

II.

2016 AR.PE.PE.

Stella Retica

Valtellina Superiore

Sasselle Riserva

Nebbiolo

Sondroio

Drink: Now - 2030

€ 45

This is a true reflection of the **Valtellina terroir**, born from the steep, terraced vineyards of Sassella. These vineyards, nestled in the heart of the Sassella subzone, cling to schist and granite soils, forcing the Nebbiolo vines (known locally as **Chiavennasca**) to struggle and thrive at elevations between **400 and 700 meters**. The region's mountainous terrain and sun-drenched, south-facing slopes create the perfect balance of sunlight and cooling mountain breezes.

AR.PE.PE.'s deep connection to this rugged land is evident. Their commitment to sustainable farming practices and meticulous harvesting techniques is crucial in these challenging conditions. This wine displays a **garnet red hue with orange reflections** and offers an **ethereal bouquet** of cherry, plum, hazelnut, nutmeg, clove, and tobacco. On the palate, it is dry, **slightly tannic, yet velvety**, with flavors of dried cherry, strawberry, and sweet spices, balanced by a delicate earthiness.

It's a perfect companion for b**raised meats, aged cheeses, and rich, hearty stews**

III.

2019 MARCARINI

Barolo del Comune di La Morra

Nebbiolo

La morra

Drink: Now - 2034

€ 42

It comes from the heart of **La Morra**, a village I've explored many times, captivated by its rolling hills and the dedication of its winemakers. The vineyards here, especially those within the commune, benefit from the unique soils, **including the prized Sant'Agata marl**, which contributes so much to Barolo's character. These sun-drenched, south-facing slopes create ideal conditions for Nebbiolo.

I've always admired Marcarini's approach—**a blend of respect for tradition and a commitment to quality**. This 2019, while young, hints at the greatness to come. I find aromas of ripe red fruit, a touch of spice, and a hint of earthy undertones. On the palate, **it's already showing lovely balance** and fine tannins, suggesting a long and graceful evolution.

It's a wine to be savored, perfect with rich dishes like braised meats, game, or aged cheeses. **A classic Barolo, one I'm excited to share**

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WINE	TASTING NOTES

IV.

2019 ANTOLINI

Amarone della Valpolicella Classico

Corvina 40%, Corvinone 40%, Rondinella 15%, Molinara 5%

Marano di Valpolicella

Drink: Now - 2034

€ 42

The Antolini "Moropio" Amarone Classico is an intense and complex wine, a true expression of the Valpolicella Classica region. T**he grapes—Corvina, Corvinone, Rondinella, and Molinara—come from vineyards located between 150 and 300 meters, on the hills of Marano and Negrar**. These soils, with clay and limestone, combined with a cool climate and good temperature variations, produce high-quality grapes. After the harvest, the grapes are dried for a few months before being carefully vinified. Aging in oak, cherry, chestnut, and mulberry barrels for at least 24 months contributes to its complexity.

"**Moropio" is an Amarone that captivates with its softness and intense aromas.** Notes of ripe red fruit, cherry in syrup, jam, spices, chocolate, and tobacco blend into an elegant and enveloping bouquet. O**n the palate, it is warm, structured, and persistent, with silky tannins and a long finish. A wine that pairs perfectly with stews, braised meats, and game**

V.

2017 CAPRILI

Brunello di Montalcino

Sangiovese

Montalcino

Drink: Now - 2030

€ 42

The Caprili family's story began in 1965, when Alfo Bartolommei acquired Podere Caprili, a property they had previously sharecropped. Today, Alfo's children—Manuele, Paolo, and Paola—continue the family legacy with passion. Their vineyards, nestled on the rolling hills between 220 and 350 meters above sea level, benefit from the unique galestro and clay soils, contributing to the **Brunello's distinctive character**. The southwest exposure, overlooking the Orcia and Ombrone rivers, provides ideal sun exposure and ventilation for perfectly ripe grapes. Fermentation occurs in stainless steel tanks, followed by aging in large oak barrels for approximately 36 months, adhering to Brunello di Montalcino regulations. **I find aromas of ripe cherry, plum, and a subtle hint of spice, complemented by delicate floral notes**. The palate is beautifully balanced, with fine tannins and a lingering finish. It's a classic Brunello, perfect with **roasted meats, game, or aged cheeses.**

VI.

2019 GULFI

NEROSANLORE

DOC Sicilia Rosso

Nero d'Avola

Chiaramonte

Drink: Now - 2034

€ 41

T**he NeroSanLore is a wine that has always fascinated me**, an authentic and powerful expression of Sicily, particularly the Val di Noto region. Vito Catania, the founder, was able to transform his passion for viticulture into an ambitious project, aimed at producing high-quality wines, a sincere expression of **the Sicilian terroir**. Today, the company is managed by his children. Gulfi's vineyards extend over the hills of Pachino, in the southeasternmost part of Sicily, where the hot and windy climate and the calcareous and clayey soils create ideal conditions for growing **Nero d'Avola grapes**. Aging takes place in small oak barrels, where the wine acquires complexity and structure. On the nose, aromas of ripe red fruit, spices, aromatic herbs, and mineral notes are perceived. **On the palate, it is warm, enveloping, with soft tannins and a long and persistent finish.** This Nero d'Avola is perfect to accompany important meat dishes, such as roasts, game, and braised meats, but **it also pairs beautifully with aged cheeses and Mediterranean cuisine.**