WINE & OLIVE OIL CLUB

CASA PORCIATTI

GRAVEL ROAD *Member*

This selection is for the explorers, the wine lovers who seek out innovation, authenticity, and a deep connection to the land. The wines in your shipment are crafted by bold winemakers who embrace tradition while pushing boundaries—whether through ancient methods like amphora aging, contemporary approaches to fermentation, or rediscovering forgotten vineyards and native grape varieties. These are wines that challenge conventions, chosen to showcase the evolution of Italian winemaking.

Your journey takes you from the volcanic slopes of Etna, where Salvo Foti's Vinupetra expresses the raw energy of Sicily's most active volcano, to the high-altitude vineyards of Sancaba, Andrea Franchetti's visionary Pinot Noir project in the rolling hills of southern Tuscany. You'll explore the century-old vines of Buondonno's Lemme Lemme, trained in the historic vite maritata system, and discover the untamed beauty of Barrosu 2019, a bold Cannonau from the granite-rich soils of Mamoiada in Sardinia.
From the biodynamic vineyards of Vignai da Duline, where Morus Alba unites Malvasia Istriana and Sauvignon Blanc in a vibrant, textural white, to the groundbreaking approach of Arianna Occhipinti, whose Frappato redefines what Sicilian reds can be—every bottle in this selection tells a unique story of passion, experimentation, and place.

Every sip is a glimpse into the future of Italian wine, shaped by hands that respect the past while daring to innovate. Enjoy the ride, and let us know what excites you the most—we'd love to hear your thoughts!

As a Gravel Road member, you also enjoy exclusive benefits:

✔ Free shipping
✔ 7% discount on reordering a case (12 bottles) of any wine from this box within 90 days of shipment
✔ Tasting notes and wine history included in the box
✔ 7% discount at the Casa Porciatti Wine Bar & Enoteca in Radda in Chianti
✔ Direct WhatsApp contact with Riccardo (+39 331 278 3094)
✔ Flexible cancellation via email

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

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WINE

TASTING NOTES

I.

2018 A. OCCHIPINTI

Frappato
Sicilia Doc
Vittoria (RG)
Drink: Now - 2030
€ 39

Arianna Occhipinti is one of the brightest figures in Italy's new wave of winemakers. Born and raised in Vittoria, Sicily, she has dedicated her work to reviving Frappato, a grape often overlooked but capable of extraordinary finesse. Her vineyards, covering six hectares of sandy-limestone soils, are farmed biodynamically with deep respect for nature and tradition.
Her Frappato undergoes spontaneous fermentation in cement tanks and ages for a year in large Austrian oak barrels, preserving the purity of the fruit and the vibrant energy of the land. The result is a fresh, juicy, and refined red wine, bursting with aromas of red berries, Mediterranean herbs, and an elegant, silky tannic structure. It's a wine that challenges conventions, proving that Sicily can be both deeply rooted in its history and boldly innovative.

Perfect for those eager to explore the creative side of Italian wine, this is a tribute to a new generation of winemakers reshaping the future of viticulture.

II.

2018 G. MONTISCI

Barroau
Cannonaun di Sardegna
Mamoiada (NU)
Drink: Now - 2050
€ 60

Giovanni Montisci is a true artisan of Cannonau, crafting wines that express the wild, untamed beauty of Sardinia. Based in Mamoiada, in the heart of Barbagia, he works with old-vine Cannonau planted on granite-rich soils at high altitudes, cultivating them organically with minimal intervention. His Barrosu 2019 is a bold yet refined interpretation of this legendary grape, fermented spontaneously and aged in old oak barrels to preserve its purity and complexity.

The wine bursts with aromas of ripe red berries, Mediterranean scrub, and hints of spice. The palate is deep and structured, with fine tannins and a long, mineral finish. A powerful yet elegant expression of Sardinia's heritage, where tradition meets modern craftsmanship.
Perfect with grilled lamb with rosemary and garlic, enhancing the wine's earthy and savory notes, or aged pecorino for a classic local pairing.

III.

2018 G. BUONDONNO

Lemme Lemme
Toscana IGT
Sangiovese, Canaiolo,
Malvasia Nera, Colorino
Castellina in Chianti
Drink: Now - 2032
€ 35

Gabriele Buondonno is a dedicated organic winemaker in Castellina in Chianti, crafting wines that celebrate both tradition and innovation. His Lemme Lemme 2018 is a truly unique expression of Sangiovese, sourced from century-old vines trained with the ancient vite maritata system, where vines grow intertwined with trees, creating a natural and historic vineyard landscape.
Fermented spontaneously and aged in cement, it's a fresh and lively take on Sangiovese, bursting with aromas of red berries, dried flowers, and Mediterranean herbs. The palate is bright and juicy, with fine tannins and vibrant acidity. The name "Lemme Lemme" translates to "slowly, slowly," a nod to the patience and respect required to cultivate these ancient vines.
Perfect with ribollita, Tuscany's iconic bread and vegetable soup, whose earthy richness pairs beautifully with the wine's freshness and depth, or with aged pecorino for a simple yet rewarding combination.

IV.

2020 SANCABA

Toscana IGT
Pinot Noir
San Casciano dei Bagni (SI)
Drink: Now - 2035
€ 55

Sancaba 2020 is a remarkable expression of Pinot Noir in Tuscany, a vision realized by Andrea Franchetti, one of Italy's most innovative winemakers. The vineyards lie at 600 meters altitude in San Casciano dei Bagni, near the border of Umbria and Lazio, where cool breezes and clay-limestone soils create the perfect conditions for this delicate yet complex grape. The name Sancaba is a tribute to this land, derived from the name of the village itself. Fermented with native yeasts and aged in oak barrels, Sancaba offers a refined and elegant profile.

Aromas of wild strawberries, violets, and forest floor lead to a silky, mineral-driven palate, with delicate tannins and a long, vibrant finish. A rare and fascinating take on Pinot Noir, where Tuscany meets Burgundy in a unique terroir-driven wine.

Perfect with duck breast with balsamic glaze, enhancing the wine's fruit and acidity, or wild mushroom risotto, which mirrors its earthy and floral notes

V.

2021 VIGNAI DA DULINE

Morus Alba
Friuli Venezia Giulia IGT
Malvasia Istriana
Sauvignon
San Giovanni al Natisone.
Drink: Now - 2035
€ 50

Morus Alba 2021 is a stunning white wine from Vignai da Duline, a small yet influential winery in Friuli Venezia Giulia, renowned for its commitment to organic and biodynamic viticulture. This unique blend of Malvasia Istriana and Sauvignon Blanc comes from old vineyards rooted in the mineral-rich soils of the region, resulting in a wine of depth and elegance.

Fermented spontaneously and aged in neutral vessels to preserve its purity, Morus Alba offers aromas of citrus zest, white flowers, and delicate herbal notes. The palate is textured and vibrant, with a beautiful interplay of freshness and complexity.

The name "Morus Alba" refers to the white mulberry tree, historically planted among the vines to support biodiversity.

Perfect with grilled prawns with lemon and herbs, enhancing its bright acidity and aromatic depth, or risotto with asparagus and saffron, complementing its floral and mineral nuances.

VI.

2022 I VIGNERI

Vinupetra
Etna Rosso
Nerello Mascalese 98%,
Alicante, 2%
Milo
Drink: Now - 2032 | € 53

Few wines capture the raw, volcanic energy of their land like Vinupetra 2022 by I Vigneri. Crafted by Salvo Foti, a guardian of Etna's ancient winemaking traditions, this wine comes from century-old vineyards in the contrada Porcaria, on Etna's northern slopes. Here, at over 600 meters altitude, the Nerello Mascalese vines, interplanted with Nerello Cappuccio and Alicante, grow on pure lava rock, shaped by the mountain's ever-present force. The name Vinupetra, meaning "wine from stone," reflects this dramatic landscape.

Fermented with native yeasts and aged in large oak barrels, Vinupetra is deep and structured, with aromas of wild cherries, spices, and smoky mineral notes. The palate is elegant yet powerful, with fine tannins and a long, savory finish. A wine that speaks of Etna's history, resilience, and constant evolution.

Perfect with grilled pork ribs with fennel and citrus, balancing the wine's acidity and smoky depth, or aged caciocavallo for a bold, regional pairing.