

ISSUE 06

SUMMER 2025

DALLA TERRA

Wines – Spirits – Stories – Italy

IN THIS ISSUE



CELLAR SELECTIONS



CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



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FROM THE EDITOR



The theme of this issue is simple. In it, we present a straightforward summary of the

limited, but commercially available wines from our portfolio that either fill larger-than-normal bottles, or which are older than their current-vintage versions. However, under the surface, we argue there is another less obvious theme being explored. This issue is about wine's uncommon ability to evolve.

Wine tastes good. But so do many beverages. Wine, which contains alcohol, has the ability to intoxicate. But so do many other ingestible substances. Wine, however, does something spectacular as it interacts with small amounts of oxygen over an extended time. Wine evolves.

In many ways, the evolution of a wine over time resembles the evolution of the human faculty of memory. Wine, like a memory, starts out as a snapshot of a given moment in time: the harvest. Each harvest is different—a culmination in the unique pattern of weather and events of the preceding 11 months. Like a memory filed away in the mind, wines are sealed off and shelved in glass bottles. Memories and wine alike undergo changes while locked away in storage.

Memories tend to soften, become layered with nostalgia, and sometimes reveal new, unseen sides when revisited. On a similar path through time, wines will soften, become layered with nuance, and sometimes reveal new, unpredicted characteristics of flavor and texture. And the thing that allows this to happen? A delicate and gradual exchange of oxygen through the bottle closure and into the liquid. In a winery's cool and dark cellar, this happens slowly in near perfect conditions. And in big bottles, with a greater total volume, there is a reciprocally smaller proportion of the liquid in contact with oxygen. This, in turn, yields a slower evolution that rewards in the development of nuance and character.

This issue is therefore not just about a commercial limited-time offer. This issue is about a chance to tap into wine's element of evolution in a way not available to us every day.

This issue is an invitation to remember why we love wine; because *it remembers, too*.

To learn about our unique financial model, [click here](#).



DALLA TERRA

ALOIS LAGEDER

2025 Cellar Selection: The Rarum Assortment

The Alois Lageder winery turned 200 years old in 2023 yet remains one of Europe's most contemporary and forward-looking winemaking enterprises. Six generations of the Lageder family have guided, impacted, and improved viticulture in the alpine region of Alto Adige in an irrefutable way. The Lageders continue to actively lead change in their region toward biodynamic farming. 100% of the Lageder family's estate vineyards are farmed biodynamically, and their program of teaching and consulting has brought about a near 100% conversion to biodynamic or organic farming among the score of local growers who provide fruit for the Lageder family's secondary lines, Terra Alpina and Riff. With 200 years of experience farming in Alto Adige, the family's current focus is on meeting the challenges of a changing climate, reviving rare indigenous vine varieties and sustaining the region's agricultural diversity.



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DALLA TERRA

ALOIS LAGEDER

2025 Cellar Selection: The Rarum Assortment

ALOIS LAGEDER "MCM" MERLOT VIGNETI DELLE DOLOMITI IGT

Rarum is an extremely limited annual release of the Lageder estate's top vineyard-specific wines. This year, the winery has selected an assortment of vintages of their grand cru-level Merlot to showcase this wine's evolution across the seasons: 2003, 2004, 2008, 2009, 2011, 2013. Only 200 six packs are available globally with **50 dedicated to the United States**. The Rarum collection is packaged in a wooden case, which also contains a high-quality bottle opener in addition to the wines.

The vines of the MCM Merlot vineyard are more than 70 years old. This wine made from Alois Lageder's oldest Merlot vineyard is only produced in vintages of exceptional quality. Vineyard site and climate site at the southern foot of the Magrè talus cone lies a wine-growing site known by the name of "Pungg", which has been noted and esteemed for its wines over the centuries. In the mid-1950s, the former owner of the Hirschprunn estate planted Merlot vines there, as they had delivered such good results in the decades before. In the "Pungg" site, the grape variety develops an accentuated, varietal aroma, combining complexity, harmony and maximum finesse.



VINTAGE COMMENTARY FROM THE WINERY

2003 - "The most extraordinary harvest I have ever experienced." - A.L. A virtually unbroken heat wave not only led to a harvest that started two weeks earlier than usual, but also resulted in wines typified by a more southern style.

2004 - Warmer and drier than average. The red wines are complex, with elevated extract, and full, hefty body.

2008 - Challenging spring and summer saved by picture-perfect autumn. A particularly good year for red varieties.

2009 - Exceptional quality. "One of the few years in which the weather developed exactly as one would have wished." - A.L.

2011 - Harvest under a radiant autumn sun and grapes with high sugar content promised long life and balance!

2013 - A late harvest offered ideal conditions, since the cooler temperatures and the succession of warm days and cool nights helped achieve an ideal ratio of acidity and sugar.

Click [HERE](#) for detailed reports on each vintage.



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GAROFOLI

2025 Cellar Selection

In 1871, Garofoli began making wine in Le Marche on Italy's East Coast. The winery is now run by the fourth and fifth generations and has four vineyards totaling 128 acres.

Supplying the local market for 150 years, the Garofoli family's output is an expert representation of Le Marche's breadth of wine offerings.

While the savory and long-lived white wines from the Verdicchio variety may be the region's best known specialty, Garofoli's winemaking skill extends to superlative pale-colored rosé—especially typical of Le Marche—to a variety of sparkling offerings as well as dense, chewy reds from Sangiovese and Montepulciano fruit.



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DALLA TERRA

GAROFOLI

2025 Cellar Selection

GAROFOLI "PODIUM" VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC

Podium is one of the leading examples of Verdicchio, from the best-known wine area of Marche, Verdicchio dei Castelli di Jesi DOC. It is made from 100% Verdicchio grown in the historic part of the denomination. The vineyard is atop a long flat-topped hill that is reminiscent of a speaker's stand or podium, giving the wine its name. A near perennial winner of the coveted Tre Bicchieri from Italy's Gambero Rosso, Podium is among Italy's most awarded white wines. Meticulous grape selection—at least 50% of the fruit is culled in any given vintage—ensures only the finest fruit makes it to the bottle. Although raised only in steel and concrete, the purity and concentration of pristine Verdicchio fruit gives structure to the wine one might expect to have been imparted by wood. Yet, there is a crisp edge that counterbalances any mid-palate roundness. A pithiness to the fruit also keeps the wine in check while letting floral notes and a pleasant salinity steal the show. Podium also has a penchant for aging that sets it in a class all its own.

AVAILABLE LIBRARY ITEM: 2 x 3-Packs (1.5L) Vintage 2006

AVAILABLE LIBRARY ITEM: 4 x 3-Packs (1.5L) Vintage 2011

AVAILABLE LIBRARY ITEM: 3 x 6-Packs (750ml) Vintage 2014

AVAILABLE VERTICAL PACK: 5 x 6-Packs (750ml): Vintage 2011, 2014



VINTAGE COMMENTARY

2006 - The vintage stands out for its complexity and personality: while maintaining the typical characteristics of Verdicchio, it occasionally reveals unusual tropical fruit notes, adding freshness and originality to its aromatic profile.

2011 - A very interesting vintage: a warm yet balanced year, with good temperature swings and grapes harvested in outstanding condition. This led to mature, complex wines with a structure capable of supporting long aging. It's an excellent Podium with a strong minerality.

2013 - Generally considered one of the best vintages for Verdicchio dei Castelli di Jesi. On the nose, delicate hints of white flowers, citrus, and a pleasant mineral note can be perceived. On the palate, it shows a balanced structure, vibrant freshness, and subtle elegance that lingers in a persistent finish. Thanks to these qualities, the 2013 vintage has excellent aging potential, evolving gracefully over time.

2014 - The winner of the winery's most prestigious award and exceeded initial expectations. With aging, the bottle has revealed its full potential. Although a full-bodied wine, it stands out for its versatility, perhaps the most eclectic among Garofoli's vintages. Despite a challenging harvest marked by heavy July rains, the final result was truly remarkable.

2015 - Long regarded as one of the great recent vintages, nearly on par with 2013. Today, it is particularly appreciated for its immediate appeal, offering a fresher, more accessible experience over time. A vintage that captivates with its lively and enjoyable character.



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INAMA

2025 Cellar Selection



Inama is one of those producers that holds a great respect for tradition but is constantly looking ahead. Stefano Inama has spent countless hours talking with long-time local growers about what Soave was like decades ago when it was one of the best-known whites in the world. From these discussions, he learned that Garganega seemed to respond well to some (then) out-of-fashion techniques such as longer skin contact and less sulfur usage.

Accordingly, intervention during winemaking is now kept to a minimum. The grapes generally undergo a short maceration and gentle pressing, followed by a temperature-controlled fermentation, spontaneous malolactic fermentation, and ultimately bottling with a minimum of fining and filtration. The winery has also conducted a great deal of research into clonal selection and canopy management with the goal of maximizing fruit concentration while retaining varietal typicity.

In 2020, the third generation of the Inama family joined the family winery and, today, brothers Alessio, Matteo and Luca are unapologetically pushing the winery to new heights.



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DALLA TERRA

INAMA

2025 Cellar Selection

INAMA "VINTAGE COLLECTION" SOAVE DOC

The 2016 vintage will be remembered as one of the most extraordinary in the winery's history. The weather conditions were simply ideal: a rainy winter prepared the soil with abundant reserves of water, a mild spring favored uniform flowering, and a hot summer (but not excessively so) allowed the grapes to ripen slowly and completely. The result was a harvest of exceptional quality, with fruit that acquired perfect equilibrium.

Driven, therefore, by curiosity and a desire to give maximum expression to this wonderful year the Inama family embarked on a new process of experimentation. Conscious of Garganega's excellent propensity for aging, a sub-selection from vineyards on the Foscarino hill was set aside to undergo a longer maturation. After 6 months' maturation in barriques the wine remained on its fine lees in horizontal stainless-steel tanks for another 5 years. Like the ancient two-headed coin featured on its label, this wine has traveled through time.

AVAILABLE LIBRARY ITEM:
200 x 3-Packs (750ml): Vintage 2016



2016 VINTAGE REPORT:

The 2016 Vintage Collection was bottled in May 2022 and continued to mature for over 2 years before release. Very pretty yellow color with aromas of dried lemons, apples and blossom honey. Some apricots. Hints of caramel. Full-bodied with a honeyed character and light creme caramel, pears and apples in the finish. Fresh acidity with a creamy texture. Fascinating aged white flavors.

Fermented and aged six months in old barrels and then seven years on the lees. From the best of the best parcels within the Foscarino cru.



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DALLA TERRA

MARCHESI DI GRESY

2025 Cellar Selection



Tenute Cisa Asinari dei Marchesi di Grésy has been owned by the di Grésy family since 1797. The estate has been based since that year on the unparalleled Martinenga MGA Cru, which is 100% owned and bottled by the di Grésy family. Over many generations, the estate has grown to include a total of four properties across Langhe and Monferrato, home to Piedmont's greatest wines.

Before the 1960s the estate operated like a traditional farm, producing livestock, vegetables and fruits - including grapes. At the time, the grapes were sold to the finest wine producers in the area, as was the tradition in the Langhe. In the early 1970s Alberto di Grésy realized the potential of his vineyards and decided that he would vinify his own grapes. In 2013 Alberto's son and daughter, Alessandro and Ludovica di Grésy began their adventure in the family's winery working alongside their father.

The jewel of the family holdings has always been the Martinenga hillside in the village of Barbaresco. Comprising a gentle, mid-slope amphitheater of vines that stretch over the ridge between Asili and Rabaja, Martinenga is one of most well-suited sites on Earth for the cultivation of Nebbiolo. Here, the diverse plantings of Nebbiolo sub-varieties Lampia, Rosé and Michet produce wines reputed in each vintage for their inimitable elegance amid tremendous depth and character.



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MARCHESI DI GRESY

2025 Cellar Selection

MARCHESI DI GRÉSY BARBARESCO "GAIUN" MARTINENGA DOCG

Gaiun is the name given to a single parcel of Nebbiolo vines located mid-slope in the western flank of the Martinenga cru. These vines sit in a prestigious neighborhood just above a section of neighboring Asili. Aged for a total of 2 years in barrique before bottling, Gaiun typically shows as the softer and juicier version of the two single-parcel bottlings (the other being Camp Gros Riserva), although the general style of Barbareschi from Marchesi di Grésy favors balance and restraint over sheer muscle.

AVAILABLE VERTICAL PACK: 30 x 3-Packs (750ml): Vintages 2005, 2008, 2011



MARCHESI DI GRÉSY BARBARESCO "CAMP GROS" MARTINENGA DOCG RISERVA

Camp Gros is the easternmost parcel of Nebbiolo vines belonging to the amphitheater of Martinenga as it stretches out along Barbaresco's Rabajà ridge. Regularly showing the greatest degree of depth and firmness of the Martinenga Nebbiolo wines, Camp Gros Riserva sees a minimum of 24 months barrel ageing in combination of barrique and Slavonian botti before bottling, at which point the wine rests another 26 months prior to commercial release. The result is Barbaresco at its finest—one of the region's undeniable gems.

AVAILABLE VERTICAL PACK: 20 x 3-Packs (750ml): Vintages 2007, 2010, 2011



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DALLA TERRA

MARCHESI DI GRESY

2025 Cellar Selection

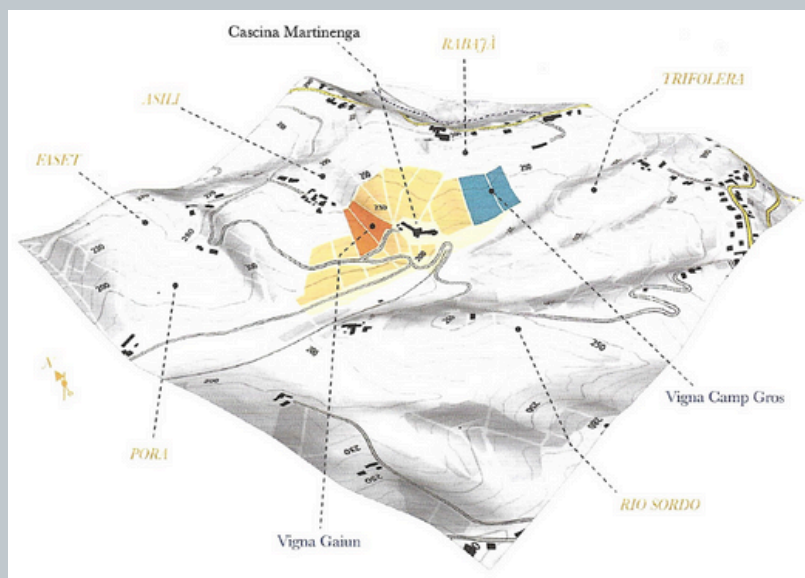
MARTINENGA MONOPOLE HORIZONTAL 3-PACK

For more than 220 years, the Nebbiolo grapes cultivated on Barbaresco's Martinenga hillside have been sought after for the unrivaled finesse and delicacy of the wines they yield. For centuries, Martinenga Nebbiolo regularly fetched the highest price at the weekly grape market in Alba, and in the mid 20th century, it was Martinenga fruit inside some of the most collectible bottles of that era.

With the decision in the 1970's by the Grésy family (owners of the vineyard since 1797) to stop selling fruit on the local market and to vinify the entire crop on site, Martinenga as a *Monopole*, in the true sense of the word, was born. For the last 50 years, this ideal amphitheater straddling the ridge between Asili and Rabajà has been bottled and released under the name of only one family: Cisa Asinari dei Marchesi di Grésy.

For a limited time, the winery is making available small number of vintage 2020 horizontal packs from the Martinenga monopole. The packs contain one bottle of each of the three labels which the Marchesi di Grésy source from the site: the classic Martinenga Barbaresco DOCG, the elegant Barbaresco DOCG Gaiun, which now undergoes one additional year of cellar ageing and is released as Riserva, and the deep, muscular Camp Gros Riserva.

AVAILABLE IN MONOPOLE HORIZONTAL PACK: 100 x 3-Packs (750ml): Vintage 2020



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DALLA TERRA

POLIZIANO

2025 Cellar Selection



Founded in 1961 by Dino Carletti, the Poliziano estate is a perfect example of how a relentless quest for perfection has achieved remarkable results. Starting with only 54 acres in the commune of Montepulciano, the estate has grown to be seen as the qualitative reference point in the region under the direction of Dino's son, Federico Carletti.

The Carletti family's work at Poliziano estate has always been focused on achieving perfection with as little intervention as possible. While this sounds counterintuitive—it has worked. Over the years, the family has eliminated less favorably positioned sites and replanted where the soil and climate were optimal. The selection of clones—many from the estate's own original plant material—the planting layouts, rootstock choices, pruning methods and training systems are all meticulously chosen.

Now, as Federico Carletti prepares to pass management of the estate on to his two children, Francesco and Maria Stella, the winery's future appears as promising as its venerable past.



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POLIZIANO

2025 Cellar Selection

POLIZIANO VINO NOBILE DI MONTEPULCIANO ASINONE DOCG TOSCANA

The Vino Nobile di Montepulciano from the Asinone vineyard is the flagship wine of Poliziano. After years of continual experimentation, this particular vineyard was identified as the one with the best quality potential. First produced in 1983, and born as a *reserve* wine, this was the region's first cru bottling of a Vino Nobile di Montepulciano.

Asinone is well ventilated and has poor soil that gives the Sangiovese just the right vigor. Though Vino Nobile requires only 70% Sangiovese in the blend, this wine uses 95% to showcase the excellence of the Prugnolo Gentile (Sangiovese) from this vineyard. The wine rests for 20 months in large French tonneaux before bottling.

AVAILABLE LIBRARY ITEM: 5 x 1-Packs (1.5L): Vintage 2009

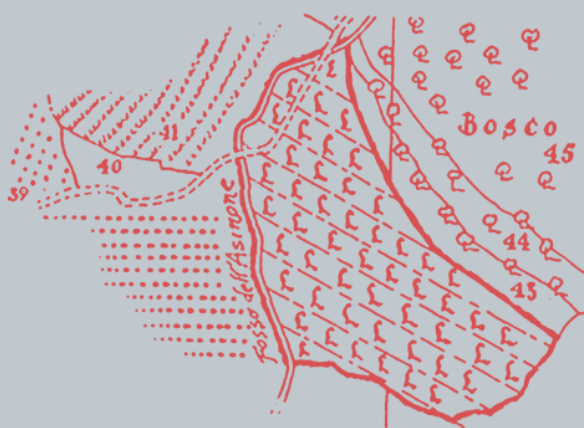


ABOUT THE VINEYARD

The 12-hectare Asinone vineyard is located at an altitude of 380 to 400 metres above sea level, on the south-south-west side of the road descending from Montepulciano to Torrita di Siena. The toponym Asinone derives from the vineyard's characteristic shape of a donkey's (asino) back: the place was in fact already known by the name 'Asinone', which is also found on ancient local maps.

In this site, all vines are over 30 years old (some are fifty years old). They produce small berries of Prugnolo Gentile, which provide an optimal skin-to-juice ration. The particular microclimate and clay soil give the wine a muscular character well balanced by great elegance.

**A Map of the Asinone Vineyard:
The Donkey's Back**



ABOUT THE VINTAGE

The 2009 vintage in central/southern Tuscany was a relatively warm year sandwiched between two cooler, classic-leaning harvests.

An early spring flowering was met with heavy periods of rain in the month of June. This brought about a natural reduction in yields and required vigilant work among the plants to ensure healthy fruit set and ripening.

July and August helped the vineyards to dry out. These months brought warmth and sunshine by day and cool breezes by night. A hot and dry September pumped up ripeness and helped to drive home a vintage marked by power and depth of fruit.



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TASCANTE

2025 Cellar Selection



The Tasca d'Almerita family, one of Sicily's oldest and most esteemed wine families, is now led by seventh generation Alberto Tasca. The family, who has been making wine across Sicily for over 200 years, is a leading producer of Etna wines at its Tenuta Tascante estate (the name is a portmanteau of Tasca and Etna). The estate was founded in 2007 and comprises four parcels, located in the contrade of Pianodario and Sciaranova in Randazzo, and Rampante and Grasà in Castiglione. (A contrada is a small subdivision of a commune, based on various defining criteria such as elevation, cultural/historical significance, or the age of past lava flows.) The vineyards are mostly at elevations of 2,450 to 2,600 feet (750–800 meters) on the 11,000-foot mountain. All are certified as sustainable under SOStain, a Sicilian-based program that rates wineries and vineyards based on their impact on the environment, in conjunction with the Italian Ministry of the Environment's VIVA indicators of sustainability. Tasca d'Almerita has also recently achieved status as a certified B-Corporation placing them among a small class of wineries at the cutting edge of sustainability.



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TASCANTE

2025 Cellar Selection

TENUTA TASCANTE CONTRADA SCIARANUOVA VIGNA VECCHIA ETNA DOC

Mt Etna, Europe's largest active volcano, is situated on the eastern side of Sicily and is home of some of Italy's most dramatic wine landscapes. The Etna DOC is divided into 132 Contrade, or wine districts, that are distinguished by different volcanic soil formations. Contrada Sciaranuova is located between Montelaguardia and Passopisciaro. With an area of 35 acres total and 12 acres of vineyards, the volcanic soil formations found in Sciaranuova date back 40,000 years. Tenuta Tascante Contrada Sciaranuova Vigna Vecchia (old vine) is produced from the portion of the vineyards that were planted in 1960. Made from 100% Nerello Mascalese, the wine is aged for one year in large Slavonian oak cask and smaller French oak tonneaux.

AVAILABLE LIBRARY ITEM: 16 x 6-Packs (750ml): Vintage 2017



A MONUMENTAL VINEYARD

Dating back to 1961, the original planting was probably bush trained and later readapted to spurred cordon. Each vine represents a work of art that tells of harvests, dry seasons alternating with torrential rains, and the more recent dramatic climatic changes. Despite everything, each year the vines produce their fruit with consistency and balance.

SOIL OF A VOLCANO

As is often the case on Etna, we find a soil with multiple layers composed of different lava flows. Those at the surface have a greater presence of sand and crumbled rock dating from between 1,000 and 6,000 years ago (Solicchiata formation) that then rest on a layer of more solid rock from between 24,000 and 15,000 years ago.



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