

ISSUE 06

SUMMER 2025

DALLA TERRA

Wines – Spirits – Stories – Italy

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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

SELVAPIANA

2025 Cellar Selection



Selvapiana is among the best-known and most respected of the two dozen growers in Rùfina—the smallest subzone of Chianti—and as it happens is also one of only two wineries to produce wine from the tiny Pomino DOC. The Selvapiana winery, like all of Chianti Rùfina, lies close to the Sieve River, a tributary of the Arno upriver from Florence. The air is cooler and cleaner here than in the city, which is why these hills have long been a retreat for aristocrats escaping Florence's summer heat.

For centuries, the house was the summer home of a series of wealthy city dwellers, including bishops of Florence. Its modern history began in 1827, when banker Michele Giuntini Selvapiana bought the property. Ownership passed down through his descendants to the current owner, Francesco Giuntini Antinori, representing the fifth generation of family ownership. With the assistance of consulting enologist Franco Bernabei beginning in 1978, Selvapiana was among the first Tuscan producers to make a Chianti Rùfina Riserva from 100% Sangiovese (1978) and to produce a single-vineyard wine (Bucerchiale 1979).

With no children of his own to leave the estate to, Francesco adopted the two children of his estate manager of almost 40 years, Franco Masseti. Federico and Silvia Giuntini Masseti now continue the family history, jointly running operations since 1997. In addition, Federico is the current president of the Chianti Rùfina consortium of producers.



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DALLA TERRA

SELVAPIANA

2025 Cellar Selection

SELVAPIANA "BUCERCHIALE" CHIANTI RUFINA RISERVA DOCG

Bucerchiale is Selvapiana's flagship wine, a Riserva-level Chianti Rufina crafted from the grapes of the estate's best vineyard, Bucerchiale. Francesco Giuntini, working with young winemaker Franco Bernabei on his second vintage at Selvapiana, created this special wine to be a long-aging benchmark of the best of Chianti Rufina's and Selvapiana's Sangiovese. The wine is not a blend, as is normal with Chianti, but rather is pure Sangiovese aged 18 months in French barrique to showcase that variety without any adornment by other blending components. First produced in 1979, Bucerchiale is made in only the best vintages, seven or eight times per decade and celebrates its 40th anniversary with the 2019 vintage.

AVAILABLE LIBRARY ITEM: 6 x 1-Packs (750ml): Vintage 2000

AVAILABLE VERTICAL PACK: 100 x 3-Packs (750ml) Vintages 2009, 2010, 2011



SELVAPIANA "FORNACE" TOSCANA IGT

Fornace is Selvapiana's Super Tuscan wine, based entirely on Bordeaux grape varieties—Cabernet Sauvignon, Merlot, and Cabernet Franc—grown on the estate in Chianti Rufina. 29 months in French barrique help to integrate the firm tannins of these Bordelaise vine varieties.

AVAILABLE LIBRARY ITEM: 8 x 6-Packs (750ml): Vintage 2017



LIBRARY VINTAGE COMMENTARY

2009 - In Chianti Rufina, 2009 was the best vintage of the 2000's. Textbook conditions produced perfect fruit.

2010 - Cool, classic, and elegant. One of Tuscany's top recent vintages but more challenging than 2009.

2011 - Warm days concentrated at the end of the growing season. Wines of depth and precision.

2017 - Long, warm, and dry summer season yielding powerful expressions.



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TENUTA DI CAPEZZANA

2025 Cellar Selection



Few wineries in the world possess the stature that the Contini Bonacossi family has cultivated and maintained over five generations with their Tenuta di Capezzana winery. The estate is located 12 miles west of Florence in the Carmignano sub-zone, one of the oldest recognized wine producing areas in Tuscany. The first reference to Capezzana dates to 804 A.D.

Carmignano as a wine district was originally incorporated into the Chianti Montalbano appellation. However, with a unique microclimate, distinct soil composition and the traditional use of French grape varieties, originally transported to the area at the request of Catherine De'Medici, the wines Carmignano have always expressed a style different than that of neighboring Chianti.

It is thanks to the tireless efforts of Count Bonacossi to recognize this territorial distinctiveness that DOC status was finally granted to Carmignano in 1975. In 1988 the appellation finally received DOCG recognition, making it the smallest DOCG in Tuscany. In order to qualify as a Carmignano DOCG wine, the blend needs to include a small amount of Cabernet Sauvignon (10-20%).



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TENUTA DI CAPEZZANA

2025 Cellar Selection

TENUTA DI CAPEZZANA VILLA DI CAPEZZANA DI CARMIGNANO DOCG

With vintages dating back to 1925 in their cellar, Villa di Capezzana is the flagship wine of the Tenuta di Capezzana estate and representative of Carmignano's greatest quality. Created as one of the very first protected wine-producing regions in Italy, the history of Carmignano dates back to 1716 when Cosimo III de' Medici granted the area special legal protections which prohibited other regions from using the name "Carmignano" for their wines. A native-yeast fermentation precedes a complex 12-month maturation regime consisting of 60% multi-passage and 10% new French Tonneaux with another 30% of the wine resting in untoasted 24HL Slavonian botti.

AVAILABLE LIBRARY ITEM: 26 x 6-Packs (750ml): Vintage 2013



TENUTA DI CAPEZZANA TREFIANO CARMIGNANO DOCG RISERVA

Made in only the best vintages, the grapes for the Trefiano Carmignano Riserva come from five hectares of vineyards that surround the historic Villa di Trefiano, located in the Carmignano DOCG. Composed of 80% Sangiovese and 10% each of Canaiolo and Cabernet Sauvignon, this wine undergoes a native-yeast fermentation followed by 18 months maturation in French tonneaux.

AVAILABLE LIBRARY ITEM: 120 x 1-Packs (1.5L): Vintage 1998

AVAILABLE LIBRARY ITEM: 120 x 3-Packs (750ml): Vintage 2005



TENUTA DI CAPEZZANA GHIAIE DELLA FURBA TOSCANA IGT

In 1979 Ugo Conti Bonacossi created Ghiaie della Furba from vineyards planted among the pebble (Ghiaie) rich soils of the Furba stream. Originally planted with clippings from the famed Chateau Lafite estate in Bordeaux, the wine was made from Cabernet Sauvignon, Cabernet Franc and Merlot until the blend was tweaked in 1998 with the addition of Syrah. The inclusion of Cabernet Franc was slowly discontinued and today the blend includes Cabernet Sauvignon, Merlot and Syrah and is made only in the best vintages.

AVAILABLE LIBRARY ITEM: 30 x 1-Packs (1.5L): Vintage 2004

AVAILABLE LIBRARY ITEM: 160 x 3-Packs (750ml): Vintage 2004

AVAILABLE LIBRARY ITEM: 60 x 1-Packs (1.5L): Vintage 2010

AVAILABLE LIBRARY ITEM: 100 x 3-Packs (750ml): Vintage 2010



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TENUTA DI CAPEZZANA

2025 Cellar Selection



VINTAGE COMMENTARY FROM THE WINERY

- 1998** - Benedetta Contini-Bonacossi's first vintage as winemaker. Bright, sunny season and long-lived wines.
- 2004** - A memorable season. Summer rains slowed ripening. Autumn sun completed it. An exceptional harvest.
- 2008** - Filippo Contini-Bonacossi recounts best harvest in his 20 years in the vines. "A harvest with clean shoes!"
- 2010** - Early ripening. Veraison in late July. Wines show more elegance than power.
- 2012** - Low water reserves challenged the early season. August rains revived vineyards. Highly perfumed wines.
- 2013** - Sluggish veraison brought about by winter rains and cool spring led to winery's latest harvest on record.



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TENUTA SANT' ANTONIO

2025 Cellar Selection

Antonio Castagnedi was a winegrower in the Illasi Valley of eastern Valpolicella in the late 20th century who left 50 acres of vineyards to his four sons. The brothers Armando, Tiziano, Paolo, and Massimo worked as consultants for other wine estates in Italy and continued to grow grapes on their inherited land in Colognola ai Colli, but had bigger dreams. In 1989, they took the next step, buying another 75 acres of top-quality vineyard land on the high terrain of Monti Garbi (also in eastern Valpolicella) and making the leap into wine production as a family. The first vintage of Tenuta Sant'Antonio came in 1995.

Tenuta Sant'Antonio Valpolicellas are made from 100% estate-grown fruit from the Illasi Valley and Monti Garbi. With their considerable combined winegrowing experience, the Castagnedi brothers devote meticulous attention to their high-density, low-yield vineyards to provide grapes of such exceptional quality that they require minimal intervention during winemaking. At harvest time, the grapes for Amarone are harvested on a first pass through the vineyards, and those for the regular Valpolicella are harvested on the second pass. In this way, the basic Valpolicella gets a portion of the best grapes and is an exceptional value for the price. Also, because the Amarone is harvested earlier, its style is defined by a refreshing sense of elegance and purity of fruit, which reflects the winery's contemporary interpretation of classic Valpolicella wines.



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TENUTA SANT' ANTONIO

2025 Cellar Selection

TENUTA SANT'ANTONIO "LILIUM EST" AMARONE DELLA VALPOLICELLA DOCG

An ode to the floral aromatics offered by Valpolicella's native red grapes, Lilium Est is a magnificent late-release Amarone Riserva. Lilium Est is a case study in selection and in patience. Here, only the best berries from 40-year-old vines in the hills of Mezzane di Sotto are transported to the drying racks for appassimento where they will rest for about 100 days and lose roughly $\frac{1}{3}$ of their water volume to evaporation. A single, gentle pressing of the raisinated berries yields a viscous free-run juice which is vinified in Open Top tonneaux made of French oak. The lees are stirred in weekly rounds of batonnage through the first year of the new wine's life. Then, following three full years in barrel, the wine must rest in bottle for a minimum of 4 additional years before it qualifies to leave the winery as a Riserva.

Lilium Est is a sultry and decadent Amarone wine that offers a rarely-experienced perspective on this hardy appellation's propensity to age toward a maturity of finesse and layered elegance. Velvety tannins and a north star of natural acidity meld seamlessly to balance the ample extract and 16 degrees of alcohol.

AVAILABLE LIBRARY ITEM: 500 x 1-Packs (750ml): Vintage 2010



Vintage 2010 Report

The 2010 seasonal trend was characterized by a long and cold winter, with a very rainy month of February. Spring had a slow start, in fact the average temperatures of March were well below the historical average for the period. All this led to a slowdown in the vegetative recovery. The months of April, May and June also continued with continuous temperature changes (average monthly temperatures always below historical averages) and heavy rains that put farming skills to the test. The summer also continued with temperatures slightly below the historical averages and heavy rainfall. All this led to a fair amount of vegetative vigor, accompanied by the production of bunches of good size but more sparse than usual. The last stages of ripening were characterized by high temperature changes, which allowed an optimal accumulation of sugars and anthocyanins and therefore a very good phenolic ripening of the grapes.



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DALLA TERRA

WINERY DIRECT

85 Sheehy Court
Napa, California 94558
www.dallaterra.com

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