

ISSUE 06

SUMMER 2025

DALLA TERRA

Wines – Spirits – Stories – Italy

IN THIS ISSUE



CELLAR SELECTIONS



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MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



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Welcome to the world of Dalla Terra.

Dalla Terra Winery Direct was founded in 1990 as an American importer dedicated only to the wines and spirits of Italy. Over the decades, we have built enduring relationships with a handful of the most visionary and accomplished winemaking and distilling families in the country (and, we would argue, the world).

Together, we are a collective of individualists who prioritize identity, integrity and authenticity. We adore Italy. We have built our careers on these principles.

This journal is a place to share the stories, the personalities, and the wines that keep us forever ready to pack a bag and return to that ancient landscape between mountains, sun and sea.

We invite you to join us.

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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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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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ENRICO SERAFINO

2025 Cellar Selection



The historic Enrico Serafino cellar is located in the town of Canale, in the Roero district, just across the river Tanaro from Barolo and Barbaresco. Due to the winery's very long history of making Barolo in Canale, Enrico Serafino is grandfathered into the DOCG law which otherwise requires Barolo to be vinified and bottled inside the limits of the territory. Today the winery owns 25 acres of Barolo vineyards in the renowned areas of Serralunga, Monforte d'Alba, and Castiglione Falletto.

However, it may be the winery's role in creating the sparkling wine appellation known as *Alta Langa* for which Enrico Serafino is best known. As early as 1878, Enrico Serafino looked to the steep and calcareous vineyards to the east of Serralunga d'Alba to source fruit for traditional-method sparkling wine. More than a century after the winery's founding, and in a new millennium, the efforts of Enrico Serafino and several likeminded neighbors resulted in the birth of Alta Langa DOCG, an Italian appellation dedicated to bottle-fermented sparkling wines of the highest caliber.



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ENRICO SERAFINO

2025 Cellar Selection

ENRICO SERAFINO "OUDEIS" ALTA LANGA DOCG BRUT

Enrico Serafino is a specialist in classic-method sparkling wine, having produced this style of wine since the foundation of the winery in 1878. The "Oudeis" Alta Langa Brut is the pinnacle of this long experience, made primarily from Pinot Noir for flavor and body, with 15% Chardonnay for elegance and added complexity. This is an exemplary vintage sparkling wine, showing a great depth of flavor and aromas from at least 3 years of bottle aging in contact with yeast cells. The name Oudeis comes from the Greek "Odysseus" and means no one. By giving the Alta Langa Brut this name, the winery acknowledges that no one is at the origin of the wine complexity; only terroir has this ability.

AVAILABLE LIBRARY ITEM: 6 x 3-Packs (1.5L): Vintage 2014



ZERO 140 ALTA LANGA DOCG METODO CLASSICO RISERVA 2011 PAS DOSÉ

Zero 140 is an exercise in patience and a case study in extreme bottle aging. Following an oakless primary fermentation and 6 months of battonage in steel, the base wine is bottled in preparation for secondary fermentation and left to rest for nearly 12 years. Disgorgement is followed by a top-up with dry reserve wine; no additional sugars enter the bottle. Broad and deeply complex with a delicate perlage, this is a wine that few other cellars could manage to produce.

AVAILABLE LIBRARY ITEM: 15 x 6-Packs (750ml): Vintage 2011



ENRICO SERAFINO BAROLO DEL COMUNE DI SERRALUNGA D'ALBA DOCG

Enrico Serafino has expertise in producing Barolo spanning 140 years. Barolo del Comune di Serralunga d'Alba is very well known for its long-lasting, austerity and complexity. The winery has 4.9 acres in the Carpena and Meriame cru, both on the western slopes of Serralunga. The wine is aged 28 months in tonneaux and larger oak cask providing a modern representation of the traditional Serralunga Barolo.

AVAILABLE LIBRARY ITEM: 5 x 6-Packs (750ml): Vintage 2015



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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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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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DALLA TERRA

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

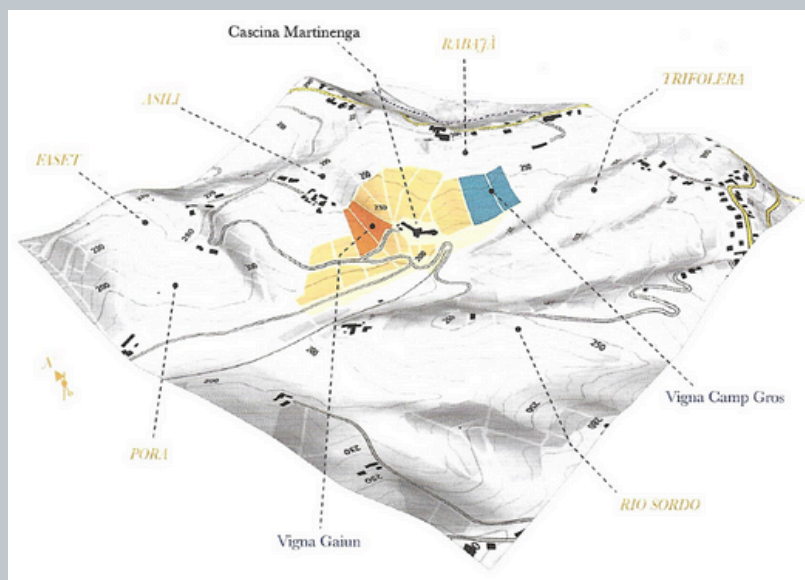
MARTINENGA MONOPOLE HORIZONTAL 3-PACK

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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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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DALLA TERRA

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

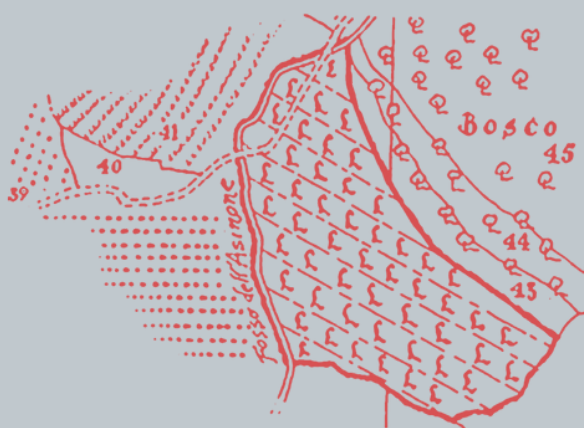


ABOUT THE VINEYARD

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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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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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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SIRO PACENTI

2025 Cellar Selection



The story of Siro Pacenti is intertwined with the story of Brunello di Montalcino itself. Italy's countryside suffered in the first half of the 20th century. Two world wars, a phylloxera epidemic, and the end of the sharecropping system drove thousands to leave their farms for work in the cities. But the Pacenti family did not leave Montalcino. As generational vintners, the Pacenti story is intertwined with the story of Brunello itself and so, hardship or not, the family remained in place to continue their tradition.

In 1966, when Brunello was given DOC status, Siro Pacenti was appointed as one of twenty-five farmers from Montalcino to lead the new consortium. Then, in 1970, Siro founded the winery bearing his name and set the course for future generations of the Pacenti family. Today, Siro's son, Giancarlo, manages the vines and the winemaking (from 2024 onward, Giancarlo is assisted by his own son, Giovanni).

An extensive training period at the University of Bordeaux notwithstanding, Giancarlo's approach is simple (just not easy). Sangiovese is the only grape variety his family cultivates. Brunello and Rosso di Montalcino are the only wines they make. Each member of the team spends over 800 hours per year working amid the vines. Only the most perfect berries enter the winery, and winemaking is aimed above all at *not* detracting from the inherent quality of the fruit. The bottles bearing the Siro Pacenti name are some of the finest expressions of Sangiovese from Montalcino available anywhere.



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DALLA TERRA

SIRO PACENTI

2025 Cellar Selection

SIRO PACENTI VECCHIE VIGNE BRUNELLO DI MONTALCINO DOCG MUSEUM RELEASE

As its name suggests, Vecchie Vigne arises from the historic sections of the Pelagrilli and Piancornello vineyards. It is sourced from vines aged 40-60 years. Berries are selected in multiple passes, before and after destemming, through an optical sorter. The wine is aged in custom-made French barriques for 24 months followed by two months in concrete and a final 22 months matured in the bottle. Vecchie Vigne is precise, pronounced, dense, and balanced, this is convincing old-vine Sangiovese.

Following the best harvests at the Siro Pacenti winery, 1,000 bottles of Brunello Vecchie Vigne are laid down to age slowly in the cellar for small-scale commercial releases beginning at least 10 years after the harvest. These wines, known as the winery's Museum Release, offer the opportunity to experience the profound nuance and character developed under ideal ageing conditions while also offering more years of ageing ahead.

AVAILABLE LIBRARY ITEM: Vintage 2013 Museum Release

***Consult your Regional Manager for quantities as this item is allocated by state.**



WINEMAKING NOTES

In the cellar, fermentations of individual vineyard parcels favor minimal intervention apart from stable temperatures to allow for slow and gentle extraction. A combination of stainless steel and concrete vats are used during the 4-week vinification, after which the young wines are transferred to barrel. Giancarlo's use of barriques for maturation runs counter to the common wisdom that small barrels of French origin overshadow the elegance of Sangiovese. Every wine in Giancarlo's cellar includes components that have passed through new French barriques, yet his wines are known to be among the most elegant and pure expressions of Sangiovese available. Giancarlo uses only new wood for cleanliness since even the best hygienic practices cannot return a used barrel to pristine condition. Each barrel is then custom made specifically for its individual purpose in Giancarlo's cellar each year.

COMMENTARY ON THE 2013 VINTAGE

The 2013 growing season in Montalcino was one that rewarded those producers committed to the craft of vineyard management with a harvest of classic style and exceptional quality. It was the early part of the summer, with its frequent rains and high humidity, that challenged the vintners of Montalcino and required long hours among the vines. Generally cool temperatures, especially in comparison to the recent slew of hot and dry vintages, slowed ripening and permitted a gradual accumulation of complex sugars in the berries. In contrast to many of the region's cooler years, however, the autumn rains held off. Hours of bright sunshine and mild temperatures throughout September and early October brought perfect fruit maturity to the region's most attentive vintners.



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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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DALLA TERRA

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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DALLA TERRA

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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DALLA TERRA

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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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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