

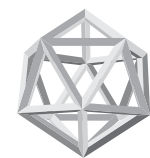


Fondazione
Altagamma

LA VENDEMMIA ALTAGAMMA

AN EXCLUSIVE TASTING
TO EXPERIENCE ITALY'S
PREMIER WINES

PANORAMA | NEW YORK



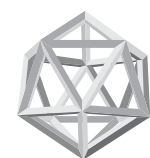
Fondazione
Altagamma

Since 1992 the Altagamma Foundation has been bringing Italy's premiere cultural and creative industries and businesses together to promote Italian excellence, uniqueness and beauty around the world.

Altagamma companies are global ambassadors of the Italian lifestyle, and operate in the fashion, design, jewellery, food, hospitality, automobiles, yachts and wellness industries. The Altagamma Mission is to increase the competitiveness of the High-End industry, contributing to Italy's economic growth.

To support the competitiveness of these companies at a global level, Altagamma operates in the areas of Business Development (studies and research, institutional relations, networking), Business Culture (entrepreneurs, managers, workers) and Promotion of the Altagamma System. Altagamma is renowned at an international level thanks to their Honorary Members – a select network of enterprises, institutions and public authorities that promote "Made in Italy" and its culture.

Altagamma is also one of the founders of ECCIA – the European Cultural and Creative Industries Alliance – which is comprised of national luxury associations representing nearly 400 European luxury brands.



Fondazione
Altagamma

- 4 | **ALLEGRINI** AMARONE CLASSICO 2011
- 6 | **BELLAVISTA** TEATRO ALLA SCALA VENDEMMIA BRUT 2010
- 8 | **CA' DEL BOSCO** CUVÉE ANNAMARIA CLEMENTI 2006
- 10 | **FERRARI TRENTO** GIULIO FERRARI RISERVA DEL FONDATORE 2004 TRENTODOC
- 12 | **FEUDI DI SAN GREGORIO** SERPICO 2005
- 14 | **LIVIO FELLUGA** TERRE ALTE 2013 DOCG ROSAZZO
- 16 | **LUCE DELLA VITE** LUCE 2012
- 18 | **CANTINE MASI** RISERVA DI COSTASERA AMARONE DELLA VALPOLICELLA
- 20 | **MASTROJANNI** BRUNELLO DI MONTALCINO
- 22 | **ORNELLAIA** ORNELLAIA 2013 "L'ELEGANZA" BOLGHERI DOC SUPERIORE
- 24 | **SANPELLEGRINO** THE DINING WATERS BY EXCELLENCE
- 26 | **ILLYCAFFÈ** THE DREAM OF OFFERING THE BEST COFFEE TO THE WORLD

The Allegrini family has lived in Fumane, Valpolicella, for generations and while the origins of the Company can be traced back to 1854, the turning point came in the 1960s-70s via the pioneering ingenuity of Giovanni Allegrini.

He set out on a decisive pursuit of quality, harnessing the enormous intrinsic potential of his land; his insights and his strong entrepreneurial flair were behind important innovations in the vineyard, such as the introduction of the Guyot training system and the increase in plant density. After his death in 1983, the company passed into the hands of three children: Franco, the winemaker, Marilisa, who deals with Sales and Marketing, and Walter, who was in charge of the vineyards. They successfully developed the Company and in a relatively short time brought it to the heights of international success.

Today, the Allegrini group includes Companies in the Veneto as well as in Tuscany, with Estates totalling some 230 hectares (568 acres).

In the area of Valpolicella Classica, it now owns approximately 100 ha (247 ac) of vineyards in the best hillside locations, yielding prestigious wines such as La Grola, Palazzo della Torre and La Poja. This area is also the cradle of Amarone, one of Italy's greatest red wines, known all over the world.

Allegrini



ALLEGRIINI

AMARONE CLASSICO 2011



The result of the Allegrini family's expertise, a true classic of the appellation, this red wine embraces tradition, territory and the know-how of country ways. Corvina, Corvinone, Rondinella and Oseleta are left to air dry at least until December and are checked daily to ensure perfectly healthy grapes. Lengthy refining and ageing finally yields a red wine that has become emblematic of Italian oenology. It has imposing structure and depth, as much in its aromas of mature fruit and spices, as on the palate, where the alcohol is sustained by the right degree of acidity and refined tannins.

APPELLATION

Amarone della Valpolicella Classico D.O.C.G.

GRAPE VARIETIES

Corvina Veronese 90%, Rondinella 5%, Oseleta 5%

VINEYARD LOCATION

Located in the hills of the Valpolicella Classico area

AVERAGE AGE OF THE VINES

32 years

DENSITY OF THE VINEYARDS

Old vines, about 3,000 plants/Ha, new vines about 5,000 plants/Ha

HARVEST

Hand harvest of selected bunches carried out in late September

APPASSIMENTO (DRYING PROCESS)

Naturally dried for 3-4 months in the drying facility. The grapes lose 40-45% of their original weight

AGEING

18 months in oak, then blended together for 7 months

ANALYTICAL DATA

Alcohol content: 15.75% Vol.

VINTAGE CHARACTERISTICS

Seasonal development was excellent this year, with ideal day-to-night temperature ranges that effectively preserved the aromatic properties of the grapes until around the 10th of August.

After the scorching heat wave in the following two weeks, the approximately 50 mm (2 inches) of rainfall in late August/early September were a godsend and enabled the vines to recover their vigour.

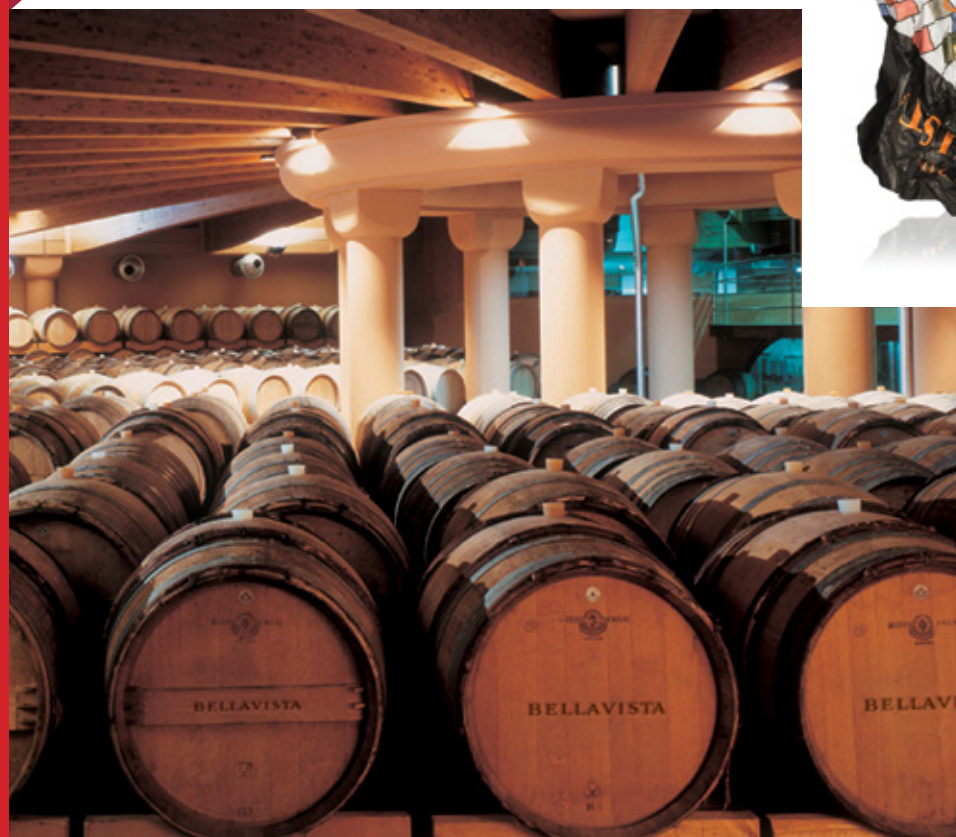
This vintage will exhibit fine extracts together with a broad and intense range of aromas. The wines will therefore be broad and intense on the nose, enabling us to say that the harvest in the Valpolicella Classica is one of the most promising in recent years.

Above and below the Bellavista hill, in the heart of Franciacorta, Vittorio Moretti has brought together his house, his first vineyard and his wine cellar. Franciacorta has its centre of gravity in the land itself; it is made up of a handful of narrow hills between Lake Iseo and the Po valley, where the balance of the landscape, with its smooth lines, emphasizes its uniqueness.

Today Bellavista owes its excellence not only to the land, but also to the dedication and imagination of Vittorio Moretti, the company's founder, and Francesca Moretti, a young winemaker who launched the company into the future of new markets. Bellavista has always aimed for the perfection that comes from the foresight of doing things again and again, interlacing data and experience with the specific intention of obtaining a subtle composition of exceptional raw materials whose characteristics are enhanced through an art of winemaking which is so rare nowadays.

All work is carried out with great attention to detail; time, silence, and workmanship are all highly prized. And then the "reserve wines" that represent a truly valuable reservoir from which the sensory profile that characterizes the Bellavista style can be drawn each year. A tasteful constant, expressed with subtlety, energy and extraordinary complexity, symbolising a tradition inspired by the pure essence of a harmony that is entirely Italian.


BELLAVISTA
FRANCIACORTA



BELLAVISTA

TEATRO ALLA SCALA VENDEMMIA BRUT 2010



A VINTAGE FOR TEATRO ALLA SCALA

Like every Première of Opera, Bellavista once again ties up the thread of its link with Teatro alla Scala. A profound link, fostered by great esteem and an awareness of the honour and responsibility of being the privileged partner and official wine, representing the excellence of Italian wine-making. This partnership, which began in 2004, has been recently strengthened with renewed vigour through an event starring the company's brut vintage, the cuvée, an expression of the geographical area, the harvest and Bellavista corporate style.

For the production of this "vintage", consisting of a blend of Chardonnay and Pinot Nero, Bellavista selects grapes from vineyards located high up on hillsides with an ideal south/south-east exposure, with vines ageing over 25 years on average.

Over 30% of wines ferment and mature in small white oak casks, and are refined for no fewer than five years from harvesting.

This process guarantees a sensory profile characterized by a strong kick and silky texture: excellent energy that sublimates with the passage of time. Alongside the start of the Teatro alla Scala 2015-2016 season and throughout the three forthcoming seasons, Bellavista reserves the entire production of its vintage brut for this great theatre. So, over the next few years, each Vintage Brut wine will recount the harvesting season with the suggestions, colours and stories of this theatre, the world ambassador of Italy's highest musical and artistic expression.

The first vintage, 2010 harvest, made its debut at the Première on 7th December 2015, when the stars toasted to the Première of Giuseppe Verdi's opera Joan of Arc, which was staged again after one hundred and fifty years from its latest performance. The Teatro alla Scala 2010 Vintage Brut brings back the theatre seal, while the packaging theme draws inspiration from the harmonious rhythm of tiers, redefined with colours that illuminate the ancient heart of Milan.

An image that, almost like the reproduction of a painter's canvas, encompasses the pleasure of a wonderful sight.

"Giving the best, the best of its voice and its body, just as nature expresses the best of itself. Seeking the perfect gesture, the perfect accord, the perfect blend. Loving beauty, loving laughter, loving love". All this is Teatro alla Scala and all this is Bellavista's Air your Wine: the magic of an encounter enclosed and celebrated in the 2010 vintage, proud to be the Teatro alla Scala's wine of honour.



Ca' del Bosco

Ca' del Bosco is the leading brand of sparkling wines with ultra-fine perlage bearing both the name of the zone they're made in, Franciacorta and the unique signature of its founder Maurizio Zanella.

A position reached thanks to his passion in the early 70s when he pursued his artistic vocation, playing a starring role in the Italian wine renaissance and transforming a house in a wood into a vanguard winery. At Ca' del Bosco there is a single principle behind and defining all its production, from grape selection to bottling: quality, or better, only the highest level of quality, excellence.



CA' DEL BOSCO

CUVÉE ANNAMARIA CLEMENTI 2006



AVERAGE AGE OF THE VINES

Franciacorta Riserva

GRAPE VARIETIES

Chardonnay 55%, Pinot Bianco 25%, Pinot Nero 20%

VINEYARDS OF PROVENANCE

15 Chardonnay vineyards planted an average of 34 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano. 2 Pinot Bianco vineyards planted an average of 23 years ago located in the municipality of Passirano.

8 Pinot Nero vineyards planted an average of 29 years ago located in the municipalities of Erbusco, Iseo and Passirano

HARVEST PERIOD

Last ten days of August 2006

AVERAGE YIELD PER HECTARE

7,200 kilograms of grapes, equivalent to 2,800 litres of wine (must-to-fruit ratio 39%)

VINIFICATION

Cuvée Annamaria Clementi is the product of an unrelenting quest for excellence in vineyard and cellar. The base wines are obtained exclusively from first-pressing musts. Alcoholic fermentation takes place only in small oak casks, made from selected wood seasoned for at least three years. The wine remains on its own lees for six more months, during which time malolactic fermentation is completed. No compromises and no concessions. Only wine from the best barrels of the 25 base wines is drawn off to go into Cuvée Annamaria Clementi.

A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than seven years to shape the wine's unique sensory profile. An absolute Franciacorta. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress or the need for additional sulphites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is given an individual marking to ensure its traceability.

TIRAGE April 2007

MATURATION SUR LIES 8 years and 3 months

DOSAGE AT DISGORGEMENT

Equivalent to 1.0 grams of sugar per litre

ANALYTICAL DATA AT DISGORGEMENT

Alcohol 12.5% Vol.; pH 3.02; Total Acidity 6.10 grams/litre; Volatile Acidity 0.40 grams/litre

SULPHITES

Total Sulphur Dioxide less than 50 milligrams/litre (maximum legal limit: 185 milligrams/litre)

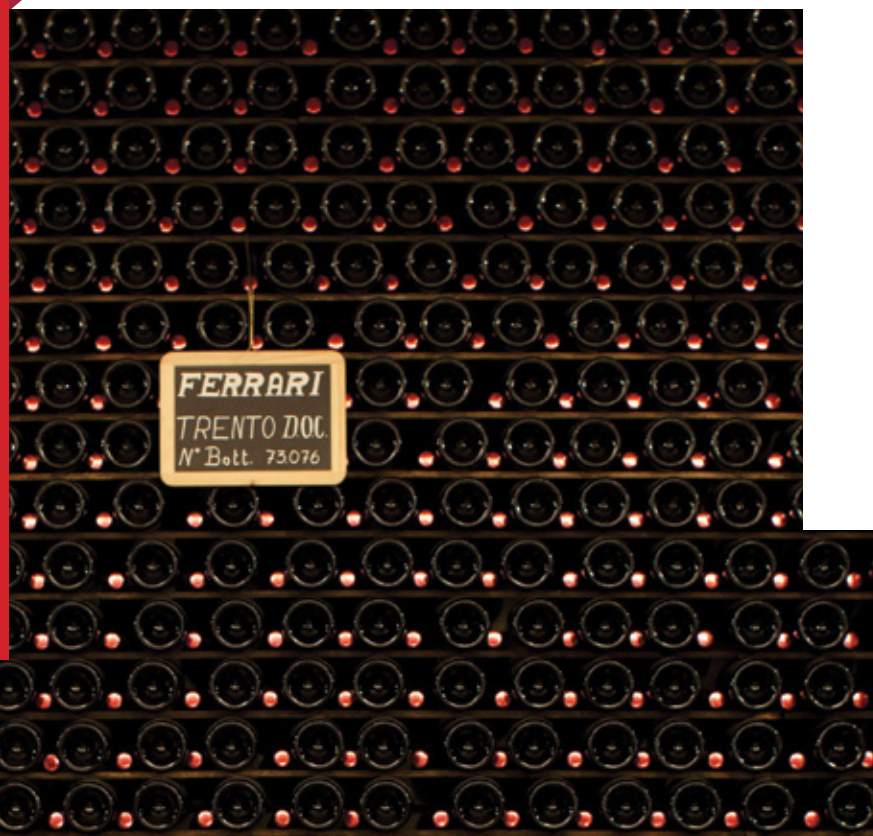
Established in 1902 in Italy's northern region of Trentino, Ferrari is the premier producer of Italian luxury sparkling wines and a symbol of the Italian Art of Living.

All Ferrari wines are bottle fermented sparkling wines produced with Chardonnay and Pinot Nero grapes, cultivated on the foothills of the Alps respecting the Trento D.O.C. regulations and principles of sustainability.

The Winery is led by the 3rd generation of the Lunelli family, descendants of Bruno Lunelli, who in 1952 purchased it from its founder, Giulio Ferrari.

Every generation since has upheld Giulio Ferrari's uncompromising search for excellence in each step of the production process.

Ferrari ranks high among the most prestigious sparkling wine producers in the world as the recipient of "Sparkling Wine Producer of the Year" at The Champagne and Sparkling Wine World Championships 2015 and as "European Winery of the Year" at the Wine Star Awards by Wine Enthusiast. It is the toast of Italy par excellence and accompanies the great institutional, cultural, entertainment and sports moments of the country.



FERRARI TRENTO

GIULIO FERRARI RISERVA DEL FONDATORE 2004 TRENTODOC



Giulio Ferrari Riserva del Fondatore is a Trentodoc obtained exclusively from Chardonnay grapes from the high-altitude Maso Pianizza vineyard, which lies on the mountain slopes overlooking Trento.

The iconic Italian sparkling wine par excellence, it is a world-class star that has the capacity to overcome the challenge of time.

The quality of this outstanding product, made only in the finest vintages, has been consecrated with an uninterrupted series of awards and accolades in Italy, as well as abroad, where it has obtained maximum ratings in the most authoritative trade magazines.

The wine's golden hue is illuminated by extremely fine, gentle and lively bubbles. The nose offers a broad and varied treasure-chest of aromas, with fruity scents of Reinette apples and candied citron peel as well as floral fragrances of camomile and lily of the valley.

The reduced dosage highlights the depth of flavour, persistence and great freshness of this Trentodoc, which appears extremely youthful even though it has remained on its lees for a decade.

DENOMINATION

Trentodoc

GRAPES

It is obtained from an extremely strict selection of Chardonnay grapes, picked in the vineyard of Maso Pianizza.

LENGTH OF AGEING

At least 10 years on the lees, selected from among our own strains.

PRODUCTION ZONE

Maso Pianizza, a vineyard owned by the Lunelli family in the commune of Trento, at 500-600 metres above sea level and with a south-westerly exposure.

DOSAGE AT DISGORGEMENT

Equivalent to 2.0 grams of sugar per litre
- Extra Brut

ALCOHOL LEVEL

12,5% vol.

FIRST YEAR OF PRODUCTION

1972



Feudi di San Gregorio is today the symbolic mark of the oenological renaissance of Southern Italy and of a culture of drinking enhancing the identity of Mediterranean flavours.

We protect our tradition while pursuing all its potential, enhancing the Southern Italian varieties such as Aglianico, Fiano di Avellino and Greco di Tufo and investing in the land and in the secular traditions of Irpinian and Campanian viticulture. Today Feudi di San Gregorio is - and wants to be more and more - a place of encounter, dialogue, knowledge and meditation, a laboratory of ideas and culture.



FEUDI DI SAN GREGORIO

SERPICO
2005



GRAPE

Aglianico

NAME

Irpinia Aglianico DOC

PRODUCTION AREA

Taurasi

ALTITUDE

350 - 400 meters above sea level

EXPOSITION

South, Southwest

SOIL

Deep with moderately large-grain soil, not calcareous. Originally from ash and fallen pumice. Surface and deep layers are silty sand. The bed has a composition of pumice deposits.

FARMING METHOD

Conventional

AGE OF VINEYARDS

40 - 70 years old

CULTIVATION TYPE

"Tennecchia"

PLANTS PER HECTARE

1000 - 1500

YIELD PER HECTARE

500 - 600 kilos

HARVEST

Period: Mid-late October

Harvest method: Hand-picked to crates

WINE-MAKING TECHNIQUE

After destemming and crushing, maceration and alcoholic fermentation in stainless steel at 24 °C for 10 days.

Malolactic fermentation in wood.

AGING

18 months in medium-toasted French oak barriques.

FINAL COMPOSITION

Alcohol content: 13.50 % vol.; acidity content: 6.34 g/l; pH: 3.4; total dry extract: 37,60 g/l

BOTTLING

Period: June 2007

Minimum aging in bottle: 8 months

ORGANOLEPTIC EVALUATION

Intense, crystalline ruby red colour, a complex and persistent bouquet of cherry preserves, sweet spices, liquorice, coffee and cocoa. In the mouth it is velvety smooth, well-balanced and fresh with distinct mineral notes. An exceptionally lasting finish of wild berries and toasted overtones.

SERVING TEMPERATURE

18 - 20 °C

Blending tradition with innovation has lead Livio Felluga to be recognized as the Patriarch of Wine Renaissance in Friuli. Livio Felluga, celebrating his 102 birthday this year, was ahead of his time, he was able to grasp the potential and viticultural vocation of Rosazzo, which now constitutes one of Italy's most celebrated appellations. His leadership is characterized by an absolute and obstinate dedication to the land. Fine interpreter of hillside viticulture, he knows every step of his estate, he lives and breathes the land. Livio Felluga had the foresight of territory designation long before appellations were created. He chose an antique map to be the label of his bottles. Today, his wines are worldwide recognized with the iconic Map Label.

The steady and rigorous pursuit of quality marks every aspect of the winemaking process, first and foremost in the vineyards: a choice made by Livio Felluga and now carried on by his children.

A choice acknowledged to have preserved and revitalized Friuli's terroir-driven wines, earning them a place on the international wine lover's map. A choice whose best expression is the iconic Terre Alte.



LIVIO FELLUGA

TERRE ALTE 2013 DOCG ROSAZZO

Created in 1981, Terre Alte is considered one of Italy's most prestigious white wines. The balanced blend of Friulano, Pinot Bianco and Sauvignon grapes, estate-grown at Rosazzo in the historic Terre Alte vineyards, yields a superbly elegant wine with a profusion of intense fruit and flower aromas. A wine of outstanding structure, Terre Alte acquires a wonderfully complex bouquet of tertiary aromas with bottle aging.

GRAPES

Friulano - Pinot Bianco - Sauvignon

APPELLATION

DOCG Rosazzo

HARVEST

Manual - Last ten days of September

VINIFICATION

Pinot Bianco and Sauvignon fermented at controlled temperatures in stainless steel tanks, where they matured for ten months. Friulano fermented and aged in small casks of French oak. After ten months, the wines were blended.

The bottled wine was aged in temperature-controlled binning cellars for nearly nine months.

APPEARANCE

Intense straw yellow.

NOSE

Very complex, intense, multilayered, great personality; notes ranging from tropical fruits like mango, passion fruit, avocado to Golden apple and vanilla custard, pistachio, lemon balm, grapefruit peel, almond paste.

PALATE

Powerful and with a strong character, savory, gentle but firm attack, creamy, recalls juiciness of tropical fruits' pulp, creamy note with subtle aromas of spices and caramelized pine nuts; elegant and persistent aftertaste in the finish, lightly balsamic, with great personality.



Luce is the result of a project launched in the early 1990s, the fruit of a dream of two leaders in the history of wine, Vittorio Frescobaldi and Robert Mondavi.

Their common goal was to unite together their individual passionate commitments and their own personal traditions, in order to offer the world a truly exceptional, utterly different wine, grown in the heart of Montalcino. Their sons, Lamberto and Tim, at that time both young winemakers, were the ones who brought into reality their fathers' vision, uniting together in a magisterial blend, Sangiovese and Merlot, a wine that was given the name Luce, as tribute to an element essential for the flourishing of every new being.

Year after year, Luce succeeded in crafting an expression that was uniquely individual to each growing season. Beginning with the 2004 vintage, the direction of Luce was entrusted solely to Lamberto Frescobaldi. His passion and his expertise will inspire him as he meets the challenge of guiding into the future the visionary project created by his father and Robert Mondavi.



LUCE DELLA VITE

LUCE 2012



After heavy spring rains, summer weather conditions were almost ideal. A succession of dry days and significant day-night temperature differentials ensured a balanced concentration in the berries of aroma precursors and polyphenolic compounds. Light and heat thus combined to give Luce 2012 its elegance and force, plus its stunning aromatic complexity. The wine greets the eye with a dark ruby, then unfurls a forceful, complex bouquet of remarkable depth, characterised by rich notes of wild blackberry and blackcurrant. Delicate hints of spicy clove and black pepper enliven the background, and subtle impressions of black liquorice and balsam gradually make their presence felt as well, creating an aromatic amalgam of enviable richness. The palate opens generous and full-volumed, with ripe tannins that enfold the mouth in their velvety softness, while the near-endless aromatic progression is enhanced by a hint of smokiness through its entire length.

GRAPES

Sangiovese and Merlot

AVERAGE YIELD PER HECTARE

28 hl /ha

TOTAL BOTTLES PRODUCED

80,000

HARVEST PERIOD

Sangiovese: the last week of September

Merlot: the last week of August

SUGAR AT HARVEST

Sangiovese: 228 g/L, Merlot: 237 g/L

TOTAL ACIDITY AT HARVEST

Sangiovese: 7.75 g/L, Merlot: 6.85 g/L

PH AT HARVEST

Sangiovese: 3.18, Merlot: 3.25

FERMENTATION VESSEL

Temperature-controlled stainless steel

FERMENTATION TEMPERATURE

< 30°C

FERMENTATION PERIOD

12 days

MACERATION ON THE SKINS

4 weeks

MALOLACTIC FERMENTATION

Carried out in barriques

TYPE OF CONTAINER USED FOR AGING

Hand-split oak barriques: 85% new, 15% used once

AGING

24 months

BOTTLING

January 2015

TECHNICAL DATA

alcohol 13,5% vol. - total acidity 6,77 - g/l pH 3,32

The history of Masi Agricola is the history of a family and of its vineyards around Verona, in the Venetian region.

The company, after the first acquisition in 1772, has grown through very careful purchases in the best viticultural areas of the Veneto.

Masi has a collaboration with the most historic estate in Valpolicella, which belongs to the noble Serego Alighieri family, descendants of the poet Dante. Masi has also developed new projects in Argentina, in collaboration with Serego Alighieri in Tuscany, and in Rovereto in collaboration with the historic family Conti Bossi Fedrigotti.

Masi produces exclusively premium Venetian wines from native grape varieties, combining traditional winemaking techniques with modern technology.

As a leading producer of Amarone, Masi is worldwide recognized for its expertise in the technique of Appassimento (drying of the grapes), developed over many years in order to produce its 5 Amarones. Modern, pleasant, well-balanced and recognizable, Masi wines have earned recognition for having “revolutionized the art of wine-making in the Venetian region”, wines which lead Hugh Johnson to define Masi as “a touchstone for Verona wines”.

MASI
AGRICOLA



CANTINE MASI

**RISERVA
DI COSTASERA
AMARONE
DELLA
VALPOLICELLA
CLASSICO**



Is the grape that gives character to this particular cuvée of Costasera, Masi's emblematic Amarone made out of grapes from the hillside vineyards that face “towards the evening” (“a sera” in Italian). It is also special because of its longer grape appassimento period (more than 120 days) and for its lengthy maturation in special casks, some of them made of new wood.

CLASSIFICATION

Amarone della Valpolicella Classico DOC Riserva

ORIGINS

Hillside vineyards belonging to Masi on slopes facing the sunset (west/southwest) in historic Amarone production locations of the Valpolicella Classico area (the communes of Marano, Negrar, Sant' Ambrogio and San Pietro in Cariano).

Loose red soil on Eocene limestone and tight packed red soil on basalt.

GRAPE VARIETIES

70% Corvina, 15% Rondinella, 10% Oseleta, 5% Molinara.

VINIFICATION

Amarone is made using the ancient “appassimento” (partial grape drying) method in use since Roman times. At the end of September/beginning of October the best bunches from the hillside vineyards are picked and laid out on traditional bamboo racks (“arele”) in special lofts where the natural drying process is controlled by the NASA system. By the middle of February the grapes have lost about 40% of their weight and have acquired great concentration. Of the grapes used, only the Corvina grape is subject to a slight natural attack of “botrytis” (noble rot).

The Oseleta grapes confer greater tannic structure and deeper colour to the wine after drying.

The grapes are pressed gently after partial destalking and fermented for 45 days in large Slavonian oak barrels or in stainless steel vats at ambient cellar temperatures.

The final fermentation takes 35 days in 30-40 hectolitre barrels, induced by the inoculation of selected yeasts highly resistant to alcohol and the malolactic fermentation.

MATURATION

38-40 months in 600-litre Slavonian and Allier oak casks (1/3 new, 1/3 2nd passage, 1/3 3rd passage).

Six months bottle ageing minimum.

AGING POTENTIAL

30-35 years.

The Wine Estate Mastrojanni lies in Castelnuovo dell'Abate, in the south easternmost corner of Montalcino, an area with a strong winemaking tradition: the homeland of Brunello. Intertwining iridescent geologies: clays, millenary cobblestone debris, tuffs and sandstones. The strong salinity of the ground and the temperature range must be carefully understood.

The climate is influenced by Mount Amiata, an ancient extinct volcano that stands out against the horizon with its imposing 1700 meters.

The territory hosting Mastrojanni estate is a unique micro world and at the same time a wonderful and never-ending challenge.

The estate stretches over 96 hectares, 33 of which for vines, 14 for Brunello, with vineyards often over 35 years old, from 150m and 420m asl.

The area enjoys exposure to all cardinal points, with more or less steep slopes.

The production focus on sangiovese: Rosso, Brunello and the crus Loreto and Schiena d'Asino, produced only in extraordinary vintages; a small quantities of Cabernet Sauvignon for our "Supertuscan" IGT San Pio and a touch of Malvasia di Candia, Moscato and Sauvignon Blanc for our moscadello late harvest Botrys.

The average density is of 5,300 vines per hectare yielding below 5 tons per hectare: for Brunello, D.O.C.G. guidelines set the limit to 8 tons per hectare.



MASTROJANNI BRUNELLO DI MONTALCINO



The vines: Sangiovese (Brunello) dominates, it is the absolute protagonist of Mastrojanni wines. Strong identity, coherence and constancy in quality. These are the values that Mastrojanni has created and cultivated over the years and which enabled the company to stand out among over 200 wine producers of the "Consorzio del vino Brunello di Montalcino" for its original profile and quality. These values are the result of a passionate, proud and respectful interpretation of nature, tradition and history of the territory.

Following the best tradition of our farmer fathers, Mastrojanni wine is rigorously born in the vineyards. No transformation in cellars, wine making traditionally takes place in large barrels: no barrique, seldom tonneau.

We wait for the right moment to harvest grapes, respecting the long time needed for the wine to be made so that its potential can fully develop.

We bravely make difficult decisions, because we firmly believe in what the vineyard yields, and this means we must also believe in what it cannot yield: if the vintage is poor, the Brunello of Mastrojanni will not be produced.

It happened in 1992 and in 2002.

TYPE

D.O.C.G.

VINTAGE

2011

GRAPE VARIETY

100% Sangiovese (Brunello)

BARREL AGING

36 months in 16-33-54 hl barrels made of Allier oak

BOTTLE AGING

In our cellars, for at least 6 months

COLOUR

Deep, clear, ruby red with an intensity that befits the great vintage

NOSE

Opening with ripe fruit and expanding into scents of earth and sweet leaf tobacco

PALATE

Frank entry, generous mid-palate and an intriguing finish with a persistent savoury flavour

PAIR WITH

Game, lamb, grilled red meats and mature cheeses

PRODUCTION

51.000 bottles. A short summer culminated in a dry, sunny September with considerable differences between daytime and night-time temperatures, supplying us with a Brunello characterised by noble, potent tannins and great acidic finesse.

Ornellaia is located on the Tuscan Coast, overlooking the Tyrrhenian Sea, in the section of the Northern Maremma between Livorno and the island of Elba. Ornellaia is located in one of the world's most exciting wine regions: Bolgheri.

A breathtaking avenue lined by towering cypress trees leads inland from the Aurelia, the old Roman coastal road, up to the walls of Bolgheri's medieval hamlet. From the village the view extends far out to sea and on a clear day the islands of the Tuscan Archipelago and Corsica can be seen.

The low hilly landscape is dotted with ancient olive groves and vineyards, surrounded by acres of dense woodlands and typical Mediterranean maritime vegetation. The coastal plain provides a habitat for numerous migratory birds and other protected species. In the midst of this untouched beauty lie the vineyards of the Ornellaia Estate.

Ornellaia's production philosophy is based upon the belief that wines must be the most faithful expression of the terroirs that produce them.

The mild maritime climate and the colours and aromas of the lush Mediterranean vegetation leave a special imprint upon the character of the wines.

Maximum respect for the Estate's unique territory guides all aspects of production: limited quantities to ensure maximum quality, attention to every detail, selective hand harvesting, microvinification and ageing.



ORNELLAIA

ORNELLAIA 2013 "L'ELEGANZA" BOLGHERI DOC SUPERIORE

Ornellaia is a cuvée of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique terroir developed in harmony with nature.

THE 2013 GROWING SEASON

After a dry 2012, winter 2013 was characterised by mild but very rainy weather, which caused a delay in budding of up to 15 days.

The cold and rain also led to irregular and very long flowering – with a two-week delay compared to the average – which reduced production and resulted in uncoordinated development of clusters.

Fortunately the summer, which arrived punctually at the end of June, was perfect, dry and sunny, but with a few peaks of intense heat in July and August. The slow vegetative development was ultimately beneficial because it deferred ripening until after the hottest period.

The storms of August significantly lowered the temperatures, especially at night, which favoured aromatic expression, but led to a later than average harvest, between 9 September and 14 October, with mainly sunny weather without excessive heat.

VINIFICATION AND AGEING

The clusters were hand-picked into 15-kg boxes and then selected by hand on a double sorting table, before and after destemming, and finally softly crushed. Each grape variety and single vineyard block was vinified separately.

Fermentation took place in stainless steel tanks at temperatures between 26-30°C for two weeks, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% once-used.

The wine then remained in barriques, in Ornellaia's temperaturecontrolled cellars for about 18 months. After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional 6 months.

After bottling, the wine aged a further 12 months prior to release.



S.Pellegrino, Acqua Panna and Sanpellegrino Sparkling Fruit Beverages are international trademarks of Sanpellegrino S.p.A. Distributed in over 145 countries through branches and distributors in all five continents, these products represent quality excellence by virtue of their origins and perfectly interpret Italian style worldwide as a synthesis of pleasure, health and well-being. Founded in 1899, Sanpellegrino S.p.A, part of the Nestlé Waters group, is the leading company in the beverage sector in Italy with its range of mineral waters, non-alcoholic aperitifs, drinks and iced teas. As a major Italian producer of mineral water, it has always been committed to enhancing this primary good for the planet and works responsibly and passionately to ensure that this resource has a secure future.



SANPELLEGRINO

THE DINING WATERS BY EXCELLENCE



As every other mineral water, S.Pellegrino and Acqua Panna owe their uniqueness to their originating territory.

S.Pellegrino's source is located in the Orobie Alps. Thanks to its unmistakable taste and iconic packaging, S.Pellegrino has become a symbol of Italianity all over the world. It's a water with personality, odorless, with a signature "perlage" full of bubbles. S.Pellegrino hydrological basin is located 500 meters under the source level. S.Pellegrino goes through a 30-year journey inside the earth, where it becomes naturally enriched with minerals.

Acqua Panna springs from the Tuscan Appennins. It's a light water, delightfully soft and smooth, appreciated for its refreshing qualities.

The water runs slowly from an unique hydrological basin into the ground on Monte Gazzaro and surfaces at the source after 10/15 years, at a height of 900 meters, in the heart of an immense natural reserve that Acqua Panna is contributing to maintain uncontaminated as it's been over centuries by protecting its animals and natural landscape. Acqua Panna has a low sodium content.

TEMPERATURE OF SERVICE

8-10°C for S.Pellegrino and 10-12°C for Acqua Panna.

MATCHES

S.PELLEGRINO

Rich and flavourful foods, complexes, strong and defined.

ACQUA PANNA

Fine and delicate foods, spicy and aromatized, with bitter and acidic notes.

illycaffè was founded in Trieste in 1933; the company manufactures and markets a unique blend of 100% Arabica espresso coffee and is the leading brand in top quality coffee. Almost 7 million cups of illy coffee are consumed daily throughout the world. illy coffee is sold in more than 140 countries and is served in over 100,000 of the world's finest restaurants and cafés. The stores and monobrand illy shops are about 230 in 43 Countries. The company also set up and runs the Coffee University with a view to fostering and spreading the culture of coffee; this centre of excellence provides comprehensive academic and hands-on training for coffee growers, baristas and fans covering every aspect of the product. illy purchases green coffee beans directly from growers of the highest quality Arabica, based on partnerships underpinned by the principles of sustainable development. Out of its Trieste headquarters the company encourages long-term partnerships with the world's best growers in Brazil, Central America, India and Africa, sharing know-how and technology and paying higher than market compensation.



ILLYCAFFÈ

THE DREAM OF OFFERING THE BEST COFFEE TO THE WORLD

Always well-balanced in its constant combination of sour and bitter, the illy taste has an immediately perceived sweet shade.

As in a symphony, the theme is declined and enriched by the soloists with tones of flowers, fruits, caramel, toasted bread, chocolate, almonds, and honey.

All these tones get together smoothly in a sweet final feeling, also – and most of all – for those who like to drink plain coffee. In order to enhance each profile of its blend, and to let everyone appreciate the shades of its taste, illy has created the Monoarabica line, that includes the varieties of Arabica coffee that make the traditional illy blend. Monoarabica offers coffees with a strong personality, and each of them tells something about its country of origin.

The illy blend and the Monoarabicas are available in the Iperespresso capsules, to let everyone taste a well-done espresso at home as well. Iperespresso is a preparation system protected by 5 patents, and based on a special capsule with an extraction chamber that through two phases (hyperinfusion and emulsion) allows making an espresso with always new features of palability, texture and aroma, and with a rich, long-lasting and velvety cream.



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