

GIULIA NEGRI

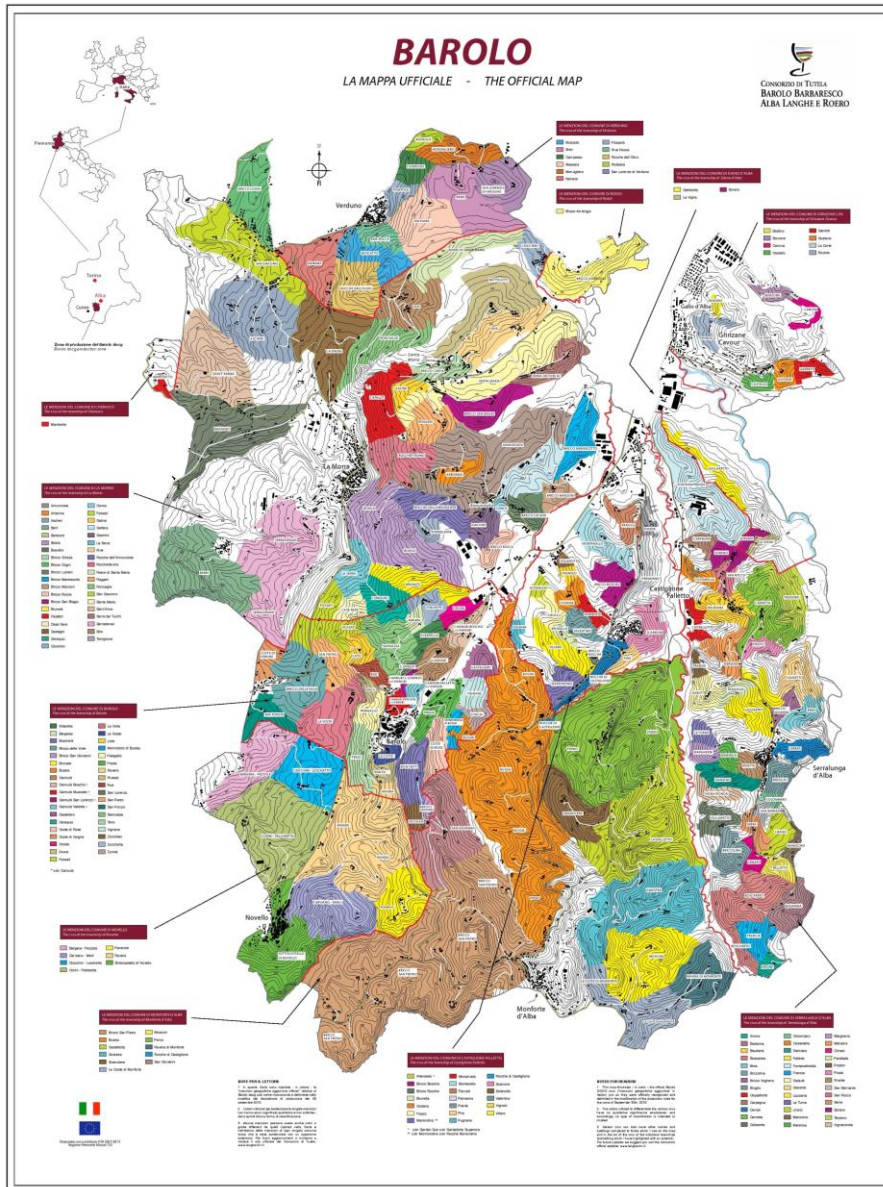
SERRADENARI - VITICOLTORI IN LA MORRA



Index

- Barolo's Appellation
- Serradenari – an historical winery
- Barolo Girl
- Wines
- Rating
- Partner's worldwide
- What's next
- press

BAROLO



- 11 villages : Barolo, La Morra, Serralunga, Monforte, Novello, Castiglione Falletto, Roddi, Grinzane Cavour, Cherasco and Verduno
- 1.771 hectares of vineyards planted
- 770 wineries in total
- 10.920.000 bottles produced in a year
- 100% Nebbiolo grapes
- Aged for at least 38 months of which at least 18 in wood

SERRADENARI: AN HISTORICAL WINERY

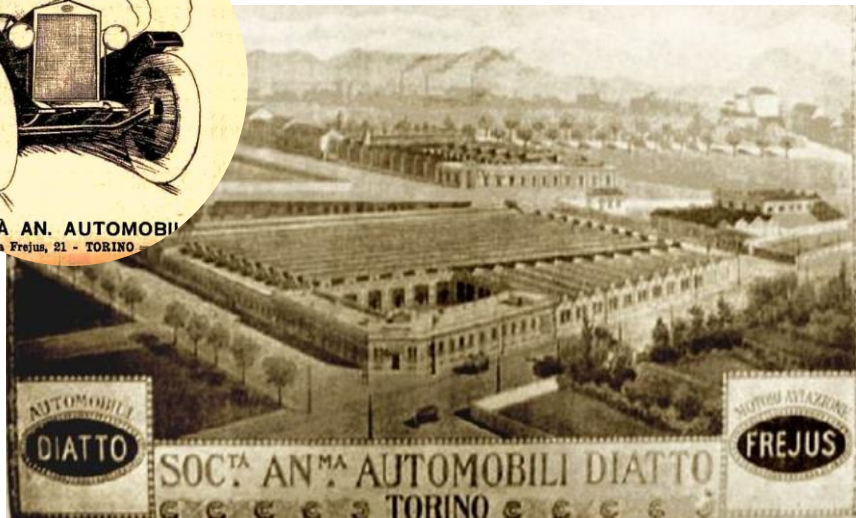




ROOTS

Mine is the challenge of the last generation of a family making wine in Serradenari, but that was also

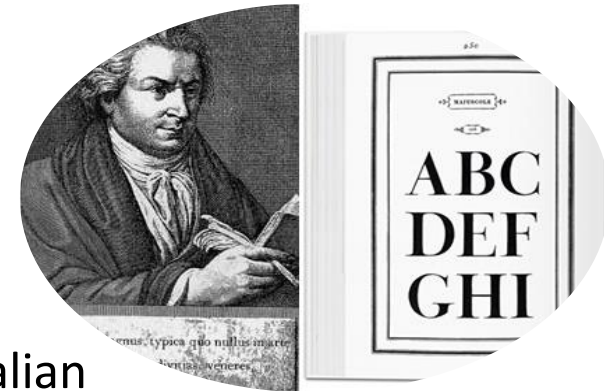
Diatto, creating the first car in Turin



Bodoni like the type design created by my ancestor,



Chiappero as two italian members of the **first Italian parliament**



Franco Negri, manager of the Olivetti and experimenting truffle forest in our property, and Giovanni Negri, historian, journalist and author of beautiful books about wine, founder of Serradenari.



OUR VINEYARDS

Giovanni Negri created Serradenari in 2001, replanting

- 6.5 Ha of vineyards with 4 varieties:

Pinot Nero

Nebbiolo

Chardonnay

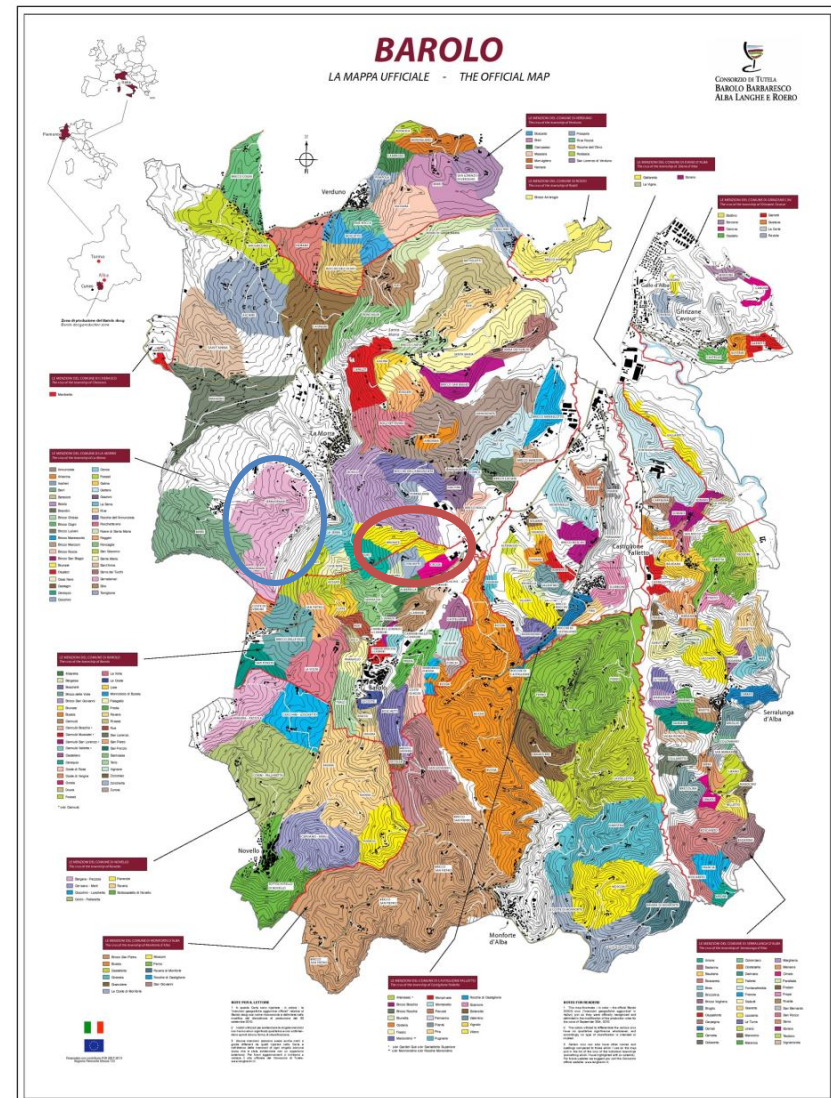
Barbera

- In 2 Cru

Serradenari, vineyards planted by my parents in 2001/2002, the first rows start at 420 meters a.s.l and go up to 530 meters, being the highest one all over the Barolo Appellation.

Brunate, an historical Cru of La Morra, a small vineyard with 40 years old plants, a 320m above sea level

- Preserving the 9 Ha of old wood around the house.









Tradition is everything in this land. I could have banked on the name Barolo and on the history of my family, which has been producing wine at Serradenari for the past 150 years.



But life should not be lived as one long, dragged yawn.



Giulia Negri



BAROLOGIRL



BAROLO GIRL



*I started my adventure
a few years ago:
I wanted to make wine
on my own way.*

I adored my "garagiste" friends and their heretical, dogma-free wines: a handful of amazing bottles produced by forward-looking artisan winemakers.

When my family made it possible for me to cultivate grapes and create a small cellar, I bet on Barolo, Barbera, Pinot Noir, and Chardonnay.



BAROLO GIRL



I want my wines to live hovering between the ancient and the new.

This is the right way to live the present.

The rest, the old but not ancient wines, the modern but not new, are simply dull.

Wine is not a trend.





GARAGE

GARAGE



Some people are dazzled by multimillion-dollar cellars designed by famous architects.

Personally, I think a cellar must have three essential qualities:

Cleanliness

Simplicity

Passion

A good "garagiste" knows that she knows not.





The land knows secrets unknown to man



Macina medievale fra i vigneti del Barolo più alto del mondo

La Morra, il 27 sarà illustrata la scoperta fatta sulla collina di Serradenari

La storia
ROBERTO FIORI
LA MORRA

Reperto
Giulia la figlia di Giovanni Negri vicino alla macina

Il nome del posto era un indizio sicuro: Pian d'le Morre. E così è stato: la terra di tuffo blu che caratterizza il bosco di Serradenari, collina più alta di La Morra, ha restituito una grande e antica macina simile a quelle che campeggiavano nello stemma del paese, insieme alle

11,30, direttamente nel giardino dell'azienda dove la macina è stata collocata: intervengono il sindaco Marialisa Ascheri, lo storico Armando Gambera, l'enologo Sergio Molino, il presidente della Cantina comunale di La Morra Giorgio Viberti e Attilio Scienza, un'istituzione con la sua cattedra di Viticoltura all'Università di Milano.

Il professor Scienza sarà protagonista del secondo incontro, in programma alle sotto le volte della Cantina comunale. Il tema sarà il vino biologico. Recentemente, Scienza è stato categorico, sostenere che «per i produttori di vino produzione biologica e biodinamica è una via senza uscita».

Cosulich, il protagonista dei suoi romanzi

BRUNO MURIALDO



WINES

Barolo La Tartufaia



PRODUCTION AREA

La Morra – Serradenari - Brunate

VARIETY

100% Nebbiolo

ASPECT

West

ALTITUDE

460 meters (1509ft)

SUBSOIL

Tortonian with clayey loam soil with a strong presence of sand.

HARVEST

Manual

VINIFICATION

Spontaneous fermentation (with some 40 days of maceration) in 60-HL truncated cone-shaped wooden vats.

AGING

24 months in 25-HL Slavonian oak barrels.

Barolo Serradenari



PRODUCTION AREA

La Morra - Serradenari

VARIETY

100% Nebbiolo

ASPECT

Southwest

ALTITUDE

520 meters (1706ft)

SUBSOIL

Tortonian with clayey loam soil with a strong presence of calcareous marl with a sub-alkaline PH.

HARVEST

Manual

VINIFICATION

Spontaneous fermentation (with some 40 days of maceration) in 60-HL truncated cone-shaped wooden vats.

AGING

30 months in 25-HL Slavonian oak barrels.

Barolo Marassio



PRODUCTION AREA

La Morra - Serradenari

VARIETY

100% Nebbiolo

ASPECT

West

ALTITUDE

536 meters (1758ft)

SUBSOIL

Tortonian with clayey loam soil with a strong presence of limestone and a sub-acidic PH.

HARVEST

Manual

VINIFICATION

Spontaneous fermentation (with some 40 days of maceration) in 60-HL truncated cone-shaped wooden vats.

AGING

30 months in 25-HL Slavonian oak barrels.

Langhe Nebbiolo «Pian delle Mole»



PRODUCTION AREA

La Morra – Serradenari

VARIETY

100% Nebbiolo

ASPECT

North

ALTITUDE

500 meters (1640ft)

SUBSOIL

Tortonian with sandy-clayey soil.

HARVEST

Manual

VINIFICATION

Spontaneous fermentation in steel (at least 15 days).

AGING

About 14 months in steel and 500-liter tonneaux.

Barbera d'Alba



PRODUCTION AREA

La Morra – Barolo

VARIETY

100% Barbera

ASPECT

North

ALTITUDE

400 meters (1312ft)

SUBSOIL

Tortonian with sandy-clayey soil

HARVEST

Manual

VINIFICATION

Spontaneous fermentation in 350-liter French oak tonneaux.

AGING

About 16 months in 350-liter French oak tonneaux.

Langhe Pinot Nero



PRODUCTION AREA

La Morra – Serradenari

VARIETY

100% Pinot Noir

ASPECT

North

ALTITUDE

520 meters (1706ft)

SUBSOIL

Tortonian with sandy-clayey soil

HARVEST

Manual

VINIFICATION

Spontaneous fermentation (about 25 days) in truncated cone-shaped vats.

AGING

About 14 months in 228-liter and 350-liter French oak barriques.

Langhe Chardonnay



PRODUCTION AREA

La Morra – Serradenari

VARIETY

100% Chardonnay

ASPECT

North

ALTITUDE

500 meters (1640ft)

SUBSOIL

Tortonian with sandy-clayey soil

HARVEST

Manual

VINIFICATION

Spontaneous fermentation in 350-liter French oak tonneaux.

AGING

About 16 months in 350-liter French oak tonneaux

RATINGS

Barolo La Tartufaia

- 2007
 - WineEnthusiast 2012 – 93
(72nd wine of the world)
- 2008
 - 92+ International Wine Report
- 2009
 - Asia Wine Trophy Gold Medal
 - WeinPlus 92
 - Recommended Decanter
- 2010
 - Berliner Wein Trophy 2015
 - Sakura Awards Gold Medal
 - 89 Wine Advocate
- 2011
 - 5 Grappoli Bibenda
- 2012
 - 90 Decanter
- 2013
 - 92 Wineenthusiast



Barolo MeGA Serradenari

- 2011- 90 point Robert Parker
Wine Advocate
 - Medaille d'or Basel Wine
- 2012- 92 Decanter
 - 92 points WineEnthusiast
- 2013 – 93 Points WineEnthusiast
 - « CELLAR SELECTION »

Partners worldwide

Country

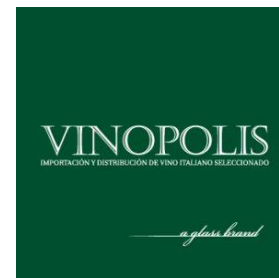
Partners

USA:	Kermit Lynch
Italy :	Visconti43 – Meregalli
UK :	Corney&Barrow
HK/Singapour:	Corney&Barrow
Sweden:	Terrific Wines
France:	TerresDeVins
Deutschland:	Pinard de Picard
	ViniGrandi
	AllesWein
Russia:	Vinoterra
Czech Rep.:	Winelink
Belgium:	VanHende
Switzerland:	Valentin Wein
Mexico:	Vinopolis
Japan:	SmileCorp
South Korea:	Handok Wines
South Africa:	Wine Cellar
Luxembourg:	Aldo Bei



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

TERRIFIC WINES



What's next



2009

Giulia Negri's
Project started

2015

new parcelization
And vinification of the
different vineyards of
Nebbiolo

2019

GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA



2014

My father left me
the management
of the vineyards
of Serradenari

2017

My father left me
Serradenari Winery

GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

BAROLO
DOCG
MARASSIO

vendemmia
2015



GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

BAROLO
DOCG
SERRADENARI

vendemmia
2015



GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

BAROLO
DOCG
LA TARTUFAIA

vendemmia
2015



GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

LANGHE
DOC
NEBBIOLO
PIAN DELLE MOLE

vendemmia
2016



GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

BARBERA D'ALBA
DOC

vendemmia
2017



GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

LANGHE
DOC
PINOT NERO
LA TARTUFAIA

vendemmia
2016



GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

LANGHE
DOC
CHARDONNAY
LA TARTUFAIA

vendemmia
2016



From the press in 2016

The Telegraph

HOME | NEWS | SI

Money | Investing

Shares | Funds | Buy to let | ISAs | JISAs | SIPPs | Special reports | Telegraph Invest

🏠 > Money > Investing > News

Which wines should you buy for long-term growth?

“Haut Brion is Bordeaux sole First Growth... We Focus on Chateau Figeac... Champagne Salon.... But...

“keep your eyes peeled for up and coming young producers such as Giulia Negri.”

<http://www.telegraph.co.uk/investing/news/which-wines-should-you-buy-for-long-term-growth/>

LA MORRA (CN)

Giulia Negri Serradenari

Via Bricco del Dente, 19

tel. 0173 50119

www.giulianegri.com - www.serradenari.com

barologn@gmail.com

6,5 ha - 35.000 bt

VITA - Giulia Negri è una giovane vignaiola nemmeno trentenne, solare e indipendente, tecnicamente preparata e con la testa sul collo: in pochissimi anni è riuscita a dare una svolta all'azienda di famiglia e un'identità ben precisa ai suoi vini. Questa realtà è di proprietà dei Diatto-Negri da oltre un secolo, ma pur essendo figlia del politico radicale Giovanni Negri, Giulia preferisce guadagnarsi il rispetto sul campo. Dal 2012 segue tutta la produzione dalla A alla Z.

VIGNE - Con altitudini tra i 420 e i 550 metri le vigne sono tra le più elevate del comprensorio e ricadono nella menzione Serradenari. Intorno alla cantina il nonno aveva costruito una tartufaia, con alcune terrazze che sono state riconvertite a vigna nel 2001: la diversità nella composizione dei terreni, più argillosi nelle parti basse, con vene di sabbia nelle zone più elevate e di calcare in altre parcelle, è il punto di partenza per tre straordinarie interpretazioni di Barolo.

VINI - Giulia ci tiene alla precisione, del resto le vinificazioni sono piuttosto classiche, senza particolari fronzoli tecnologici o scorciatoie, per vini che convincono per purezza e dettaglio espressivo. Il **Barolo Tartufaia 2013** (● 8.000 bt; 50 €) ha densità, tannino fitto e contrasto succoso, il tutto in un quadro più sanguigno e terziario, con cenni di sottobosco e spezie. Il **Barolo Serradenari 2013** (● 3.000 bt; 60 €) è quello più aperto, ricco e caloroso, il tutto compensato da un evidente tratto salino. L'amore di Giulia per la Borgogna si manifesta nelle due convincenti interpretazioni del **Langhe Pinot Nero 2014** (● 3.000 bt; 28 €), intenso e teso, e del **Langhe Chardonnay 2015** (○ 1.300 bt; 28 €) delicato e floreale.

WINE SLOW **BAROLO LA VETTA 2014** (● 9.000 bt; 42 €)
Leggiadro e incisivo, finissimo nel tannino, è tutto giocato sulla grazia floreale.

From Slow Wine



OLLY'S PICK OF THE BUNCH



NEWZEALAND

Aldi The Exquisite Collection Hawke's Bay 'Bordeaux Blend' 2014 (13.5%) A deep sleek red blend made by one of New Zealand's finest wine estates (top secret).

SOUTHAFRICA

Kanonkop Kadette 2013 (14%) Sainsbury's A steal! This smoky red blend is as earthy and sensational as a ruck going over the line and grounding the ball for a try. Power!

FRANCE

Faugères' Nos Racines' Château de la Liquière (14.5%) The Wine Society Historic wine made from vines planted before WWI. Dark as liquorice, powerfully focused.

ITALY

Barolo La Tartufaia Giulia Negri 2010 (14%) Corney & Barrow The ultimate balance of power with elegance, like a perfectly kicked long-distance conversion.



GO LARGE WITH A MAGNUM

La Tartufaia Barolo 2010 Guiglio Negri (14%)

corneyandbarrow.com
Lovely! Dried roses, tea, truffle, smoke and toast. Gorgeous.

Aldi
Bar
p
2
:
pl
q
r

From Barolo Brunello

produttori di
barolobrunello 2016
PIEMONTE

Boroli, Comm. G.B. Burlotto,
Castello di Verduno, Cavallotto,
Ceretto, Damilano, Elvio Cagno,
Elio Grasso, Ettore Germano,
Ferdinando Principiano,
G.D. Vajra,
Gianfranco Alessandria,
Giovanni Rosso, Giulia Negri,
Giuseppe Rinaldi, Marengo,
Paolo Scavino, Parusso,
Renato Ratti,
Roberto Voerzio, Vietti.

produttori di
barolobrunello 2016
TOSCANA

Altesino,
Baricci Colombaio Montosoli,
Canalicchio di Sopra, Capanna,
Caprili, Casanova di Neri,
Cava d'Onice, Col d'Orcia,
Cupano, Il Marroneto,
Il Poggione, La Mannella,
Le Ragnaie, Lisini, L'Uccelliera,
Mastrojanni, Poderi Salicutti,
Pietroso, Poggio di sotto,
Salvioni, Talenti,
Tenuta Le Potazzine

From Barolo Brunello

- Dopo I Barolo Boys arriva la Barolo Girl

“Mi è bastato un istante per capire che quel Cru **Serradenari** a più di 500slm non era un Barolo né tradizionale né moderno. Quel Barolo era l'identità di un terroir....ideale per un grande nebbiolo”

<http://www.wineblogroll.com/2016/11/cantin-barolo-giulia-negri-vino.html>

- Barolo Brunello 2016 Ottimi assaggi ma....

Dicevo delle eccezioni a questa nuova via. Eccole. Barolo: il solito Rinaldi con il “Brunate” 2012 di freschezza e corpo vibranti, tannino vivo, ma di estrema fattura e persistenza infinita. Renato Ratti, “Rocche dell’Annunziata” 2012 frutto fragrante, tannino voluminoso, ma elegante. Gianfranco Alessandria, Barolo “San Giovanni” 2012 . **Giulia Negri, vino di altura il suo Barolo “Serradenari” 2012 (vigna ad oltre 500 m.s.l.m.): corpo, verticalità, pulizia ed eleganza.**

Paolo Scavino, “Bric del Fiasc” 2012.... e dona un vino più affilato e dinamico. Roberto Voerzio, “Rocche dell’Annunziata” 2012, frutto non invadente, finezza olfattiva, bocca fresca con tannino a dare struttura e nerbo.

<https://ilvinoracconta.net/2016/11/17/barolobrunello-2016-ottimi-assaggi-ma/>



Serradenari: Where La Morra born



A small part of Serradenari, where the vineyard with the best exposure is situated, has always been called Pian delle Mole, or “plain of the millstones” – a small plateau where the famished people escaping the plague found massive stones and crafted them into millstones to make flour.

The very name of the village, La Morra, likely derives from ‘mola,’ an Italian word for millstone. And, sure enough, there are two millstones in the village’s ancient coat of arms.

In June, in order to increase the extension of the Cru La Delizia, we start clearing these soils.

Hardly a week after we had started the clearing work, we hit a strata of intensely blue marl at a depth of approximately 7 ft – a marl filled with fossils and strange amalgams of rock and stone.





Serradenari: Where La Morra born



At about 10 ft of depth we unearthed the ancient millstone dating back to at least the Middle Ages, if not to earlier times.



Girth of 420 cm.
Diameter of 140 cm.
Depth of 32 cm.
Weight: 800 Kg

On September 27, 2015, joined by the mayor of La Morra, Maria Luisa Ascheri, Prof. Attilio Scienza of the Department of Viticulture of the University of Milan, we unveiled to the public and the news media the very same millstone that gave our village its name and symbol





Giulia Negri

I do believe that to the smart person, wine should be a mirror of sorts, and that we all should find our mirror – the one that will allow us to look at and understand ourselves.



If one day someone comes up to me and says, "Giulia, I found my most authentic, beautiful mirror in your wine," that will be my happiest day.



Soave DOC *Corte Paradiso*

Typology: white dry wine

Vines: Garganega 100%

Ground: calcareous alluvial deposit with sandy, gravelly texture

Altitude: 160 metres above sea level.

Age of vineyards: 25/35 years old on average

Harvest time: first decade of September

Yield: 80 Q.Li/Ha

Winemaking and fining

For the production of this Soave wine the harvested grapes are put in crate and immediately pressed. During the fermentation process only the natural dripped must is used without being pressed; this process occurs in stainless steel tanks at a controlled temperature and lasts about a month. The process continues with the fining which is carry out in stainless steel tanks and lasts about five months keeping the natural yeasts suspended.

MARKETING YEAR: 2018

Some technical data on vintage 2018

Alcohol content: 12% vol.

Total acidity: 5.70 g /l

Residual sugar: 0,6 g /l



Soave DOC *Rosetta*

Typology: white dry wine

Vines: Garganega 100%

Ground: Marl

Altitude: 200 metres above sea level.

Age of vineyards: 40 years old on average

Harvest time: second week of September

Yield: 60 Q.Li/Ha

Winemaking and fining

For the production of this wine the harvested grapes are put in crate and immediately pressed. The fermentation process occurs in stainless steel tanks at a controlled temperature and lasts about a month. The process continues with the fining which is carry out in stainless steel tanks and lasts about ten months keeping the natural yeasts suspended.

MARKETING YEAR: 2018

Some technical data on vintage 2018

Alcohol content:: 13% vol.

Total acidity: 5.70 g /l

Residual sugar: 0,6 g /l



Reciota di Soave DOCG

Typology: white sweet wine

Vines: Garganega 100%

Ground: calcareous alluvial deposit with sandy, gravelly texture

Altitude: 160 metres above sea level.

Age of vineyards: 25/35 years old on average

Harvest time: first decade of September

Pressing time: at the end of January

Yield: 25 hl/ha

Winemaking and fining

This Reciota di Soave wine results from an accurate selection of the best bunches of Garganega grape. The grapes are picked and distributed on plateaux and placed in the fruit loft. This process is called withering (drying) and lasts about five months. During this period, thanks to the microclimate of the valley, grapes have a dehydration in which they lost till the 60% of their original weight. The must, which has a high sugar level, is then put in stainless steel tanks and left to ferment for about two months. The fining continues in stainless steel tanks for the next 18 months. After this period the wine is bottled and, before being sold, aged for the successive 6 months.

MARKETING YEAR: 2013

Some technical data on vintage 2013

Alcohol content: 13.00% vol.

Total acidity: 6.20 g /l

Residual sugar: 128,70 g /l



Cabernet Sauvignon IGT *Turan*

Typology: red dry wine

Vines: Cabernet Sauvignon 100%

Ground: Marl

Altitude: 150 metres above sea level.

Age of vineyards: 30 years old on average

Harvest time: first decade of October

Maceration time: 20 days

Maturation: 16 months in French oak barrels

Yield: 25 hl/ha

Winemaking and fining

This wine results from an accurate selection of the best bunches of cabernet sauvignon. Grapes are pressed and left to ferment together with their peel for about 20 days. After fermentation the wine is placed in French oak barrels and left to mature for 16 months. After this period the wine is bottled and aged for a further eight months before being sold.

MARKETING YEAR: 2015

Some technical data on vintage 2015

Alcohol content: 13.50% vol.

Residual sugar: 0,6 g/l

Total acidity: 5.50 g/l



Valpolicella DOC *Montecurto*

Typology: red dry wine

Vines: Corvina, Corvinone, Rondinella

Ground: Marl

Altitude: 180/250 metres above sea level.

Age of vineyards: 10/35 years

Harvest time: second decade of September

Time of pressing: end of September

Maceration time: 20 days

Maturation: in stainless steel tanks in contact with the yeast

Yield: 60 Q.Li/Ha

The fermentation and Ageing

This Valpolicella "Montecurto" wine results from an accurate selection of the best bunches of Corvina, Corvinone, Rondinella varieties. Grapes are pressed and left to ferment together with their peel for about 20 days. After fermentation the wine is placed in stainless steel tanks in contact with the yeast and left to mature for 6 months. After this period the wine is bottled and aged for a further six months before being sold.

MARKETING YEAR: 2017

Some technical data on vintage 2017

Alcohol content: 13.00% vol.

Total acidity: 5.40 g/l

Residual sugar: 0,6 g/l



Valpolicella DOC *Superiore*

Typology: red dry wine

Vines: Corvina, Corvinone, Rondinella

Ground: Marl

Altitude: 180/250 metres above sea level.

Age of vineyards: 10/35 years

Harvest time: second decade of September

Time of pressing: end of October

Maceration time: 20 days

Maturation: 24 months in French oak barrels

Yield: 50 Q.Li/Ha

The fermentation and Ageing

This Valpolicella results from an extremely accurate selection of the best bunches of Corvina, Corvinone, Rondinella varieties. Grapes are harvested in small crates and left to dry for about a month. During this brief period the microclimate of the Illasi valley causes a light dehydration. Towards the end of October the grapes are pressed and left to ferment together with their peel for about 20 days. After this period the wine is bottled and aged for the successive six months before being sold.

MARKETING YEAR: 2015

Some technical data on vintage 2015

Alcohol content: 14.50% vol.

Residual sugar: 1 g /l

Total acidity: 5.30 g /l

Amarone della Valpolicella DOCG



Typology: dry red wine

Vines: Corvina, Corvinone, Rondinella

Ground: Marl

Altitude: 250/300 metres above sea level.

Age of vineyards: 35/45 years

Harvest time: first week of October

Maceration time: 14 days

Maturation: 24 months in French oak barrels

Yield: 30 Q.Li/Ha

The fermentation and Ageing

This Amarone della Valpolicella is the result of a rigorous selection of the best bunches of Corvina, Corvinone, Rondinella. The grapes are picked and distributed on plateaux and placed in the fruit loft. This process is called withering (drying) and lasts about three months. During this period, thanks to the microclimate of the valley the grapes undergo a dehydration and lose up to 60% weight. The sugar-rich grapes are crushed and left to ferment in steel tanks for repeated pressings. After fermentation, the wine is put into new barrels where the aging takes place for about 24 months. This is followed by in-bottle refining for about 12 months.

MARKETING YEAR: 2013

Some technical data on vintage 2013

Alcohol content: 16.00% vol.

Residual sugar: 1 g / l

Total acidity: 5.50 g / l



Recioto della Valpolicella DOCG

Typology: sweet red wine

Vines: Corvina, Corvinone, Rondinella, Croatina and Oseleta

Ground: Marl

Altitude: 160/250 metres above sea level.

Age of vineyards: 35/45 years

Harvest time: first week of October

Time of pressing: January

Maceration time: 25 days

Maturation: 24 months in oak barrels

Yield: 25 Q.Li/Ha

The fermentation and Ageing

This Recioto della Valpolicella is the result of a rigorous selection of the best bunches of Corvina, Corvinone, Rondinella, Croatina, Oseleta. The grapes are picked and distributed on plateaux and placed in the fruit loft. This process is called withering (drying) and lasts about five months. During this period, thanks to the microclimate of the valley the grapes undergo a dehydration and lose up to 60% weight. The sugar-rich grapes are crushed and left to ferment in steel tanks for repeated pressings. After fermentation, the wine is put into barrels where the aging takes place for about 24 months. This is followed by in-bottle refining for about 6 months.

MARKETING YEAR: 2011 (SOLD OUT)

Some technical data on vintage 2011

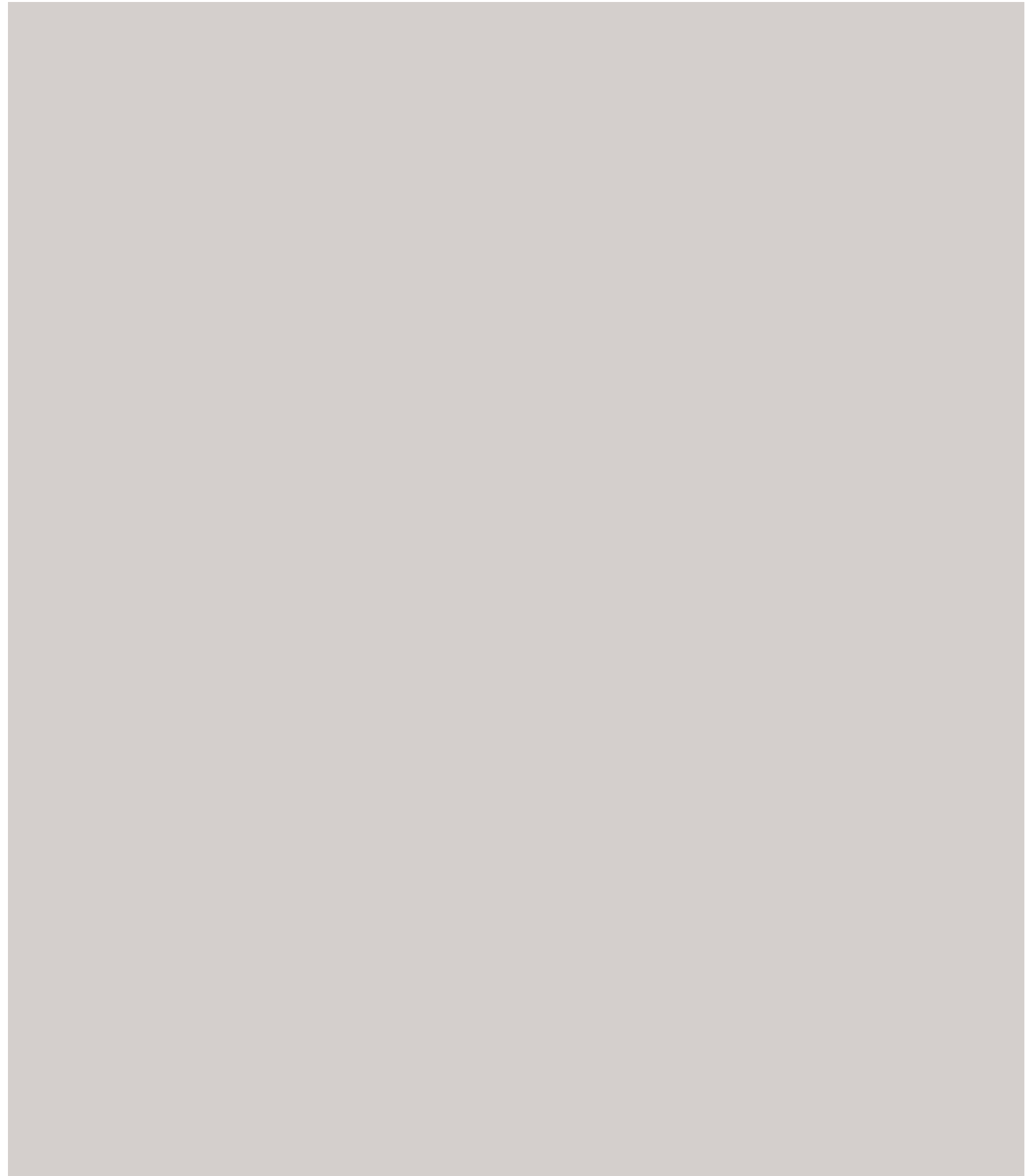
Alcohol content: 14.00% vol.

Residual sugar: 106 g / l

Total acidity: 5.70 g / l

GIROLAMO RUSSO

- HOME
- LA STORIA
- LE VIGNE E LE SCIARE
- I VINI
- LA GALLERY
- CONTATTI
- ENGLISH





CARATTERISTICHE

DENOMINAZIONE

ETNA ROSSO D.O.C.

VARIETA'

NERELLO MASCALESE 94%, NERELLO CAPPuccio 6%

ZONE DI PRODUZIONE

San Lorenzo, Feudo, Calderara Sottana

NUMERO DI BOTTIGLIE

30000

GRADO ALCOLICO

13,5%

NOTE DI DEGUSTAZIONE

COLORE

Rosso rubino

PROFUMI

Elegante, di buona complessità, con sentori di ciliagia e prugne, note di cuoio e tabacco

GUSTO

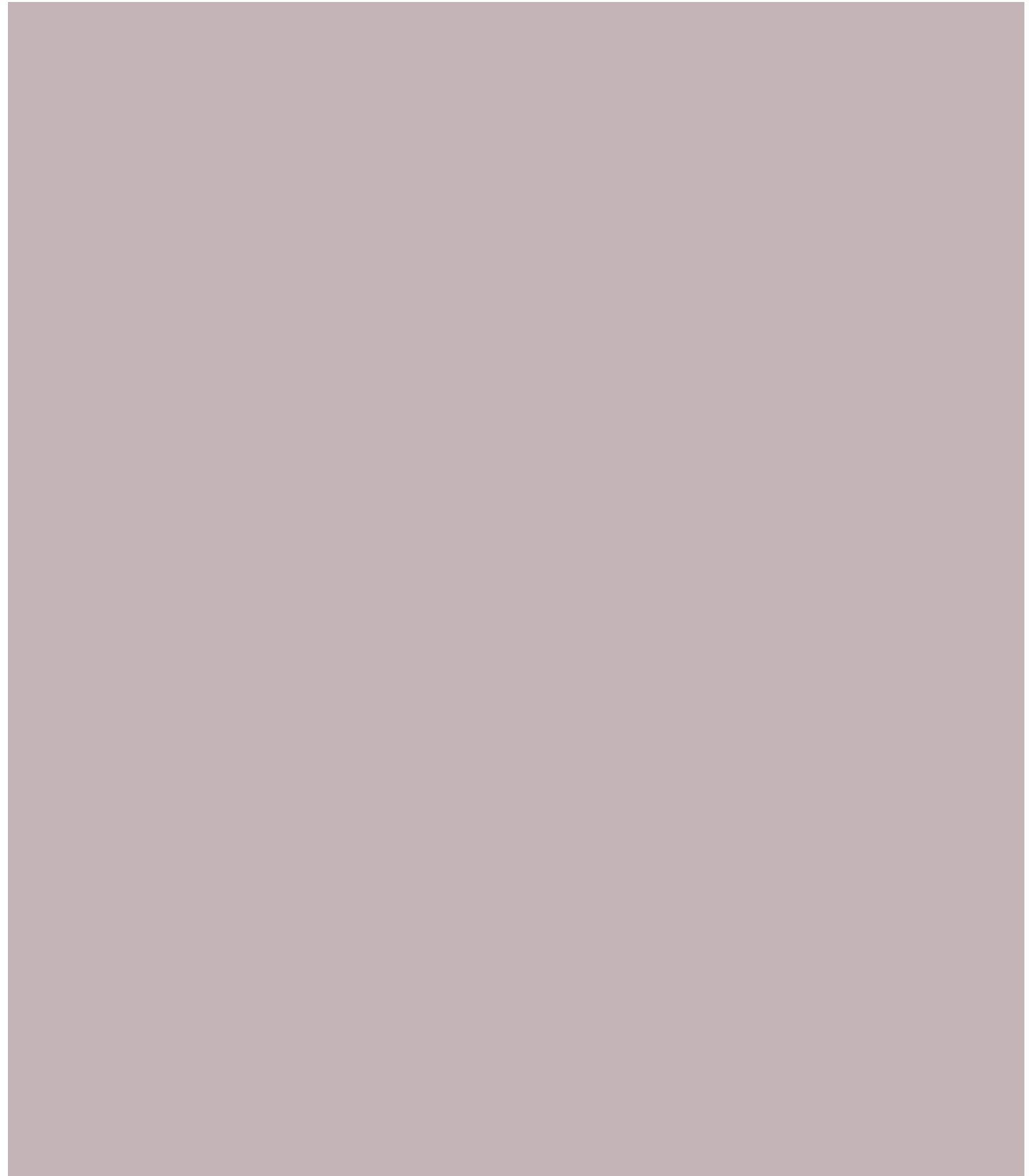
Fresco e complesso, con tannini morbidi e vellutati, di buona struttura e piacevole beva, con ottima persistenza gustativa

Prodotto con uve biologicamente coltivate.

© Azienda Agricola Giuseppe Russo

GIROLAMO RUSSO

- HOME
- LA STORIA
- LE VIGNE E LE SCIARE
- I VINI
- LA GALLERY
- CONTATTI
- ENGLISH





CARATTERISTICHE

DENOMINAZIONE

ETNA ROSSO D.O.C.

VARIETA’

NERELLO MASCALESE con piccole percentuali di nerello cappuccio

ZONE DI PRODUZIONE

Contrada Feudo (Randazzo)

NUMERO DI BOTTIGLIE

3700

GRADO ALCOLICO

14%

NOTE DI DEGUSTAZIONE

COLORE

Rosso rubino intenso

PROFUMI

Sentori intensi di frutta fresca, tipica ciliegia e frutti di bosco con note evidenti di erbe aromatiche mediterranee

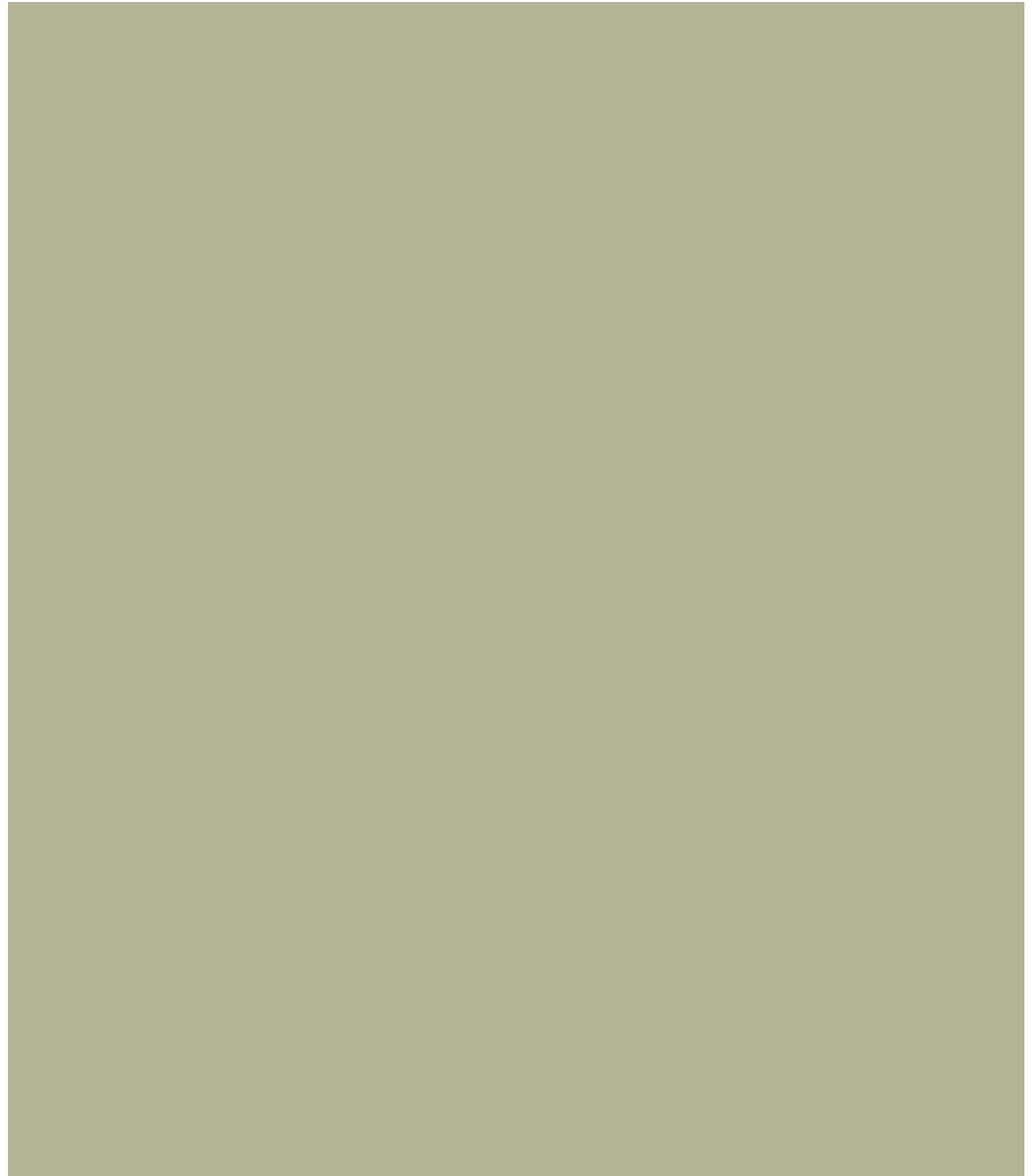
GUSTO

Ampio, di notevole eleganza, sorretto da una vena acida che lo rende fresco e vibrante, di ottima strutturae notevole persistenza gustativa

Prodotto con uve biologicamente coltivate.

GIROLAMO RUSSO

- HOME
- LA STORIA
- LE VIGNE E LE SCIARE
- I VINI
- LA GALLERY
- CONTATTI
- ENGLISH





CARATTERISTICHE

DENOMINAZIONE

ETNA ROSSO D.O.C.

VARIETA’

NERELLO MASCALESE con piccole percentuali di nerello cappuccio

ZONE DI PRODUZIONE

Contrada Feudo di Mezzo (Castiglione di Sicilia)

NUMERO DI BOTTIGLIE

1000

GRADO ALCOLICO

14,5%

NOTE DI DEGUSTAZIONE

COLORE

Rosso rubino intenso

PROFUMI

Sentori di frutta matura, di ciliegia, di marasca, erbe aromatiche, essenze balsamiche e note di vaniglia e tabacco

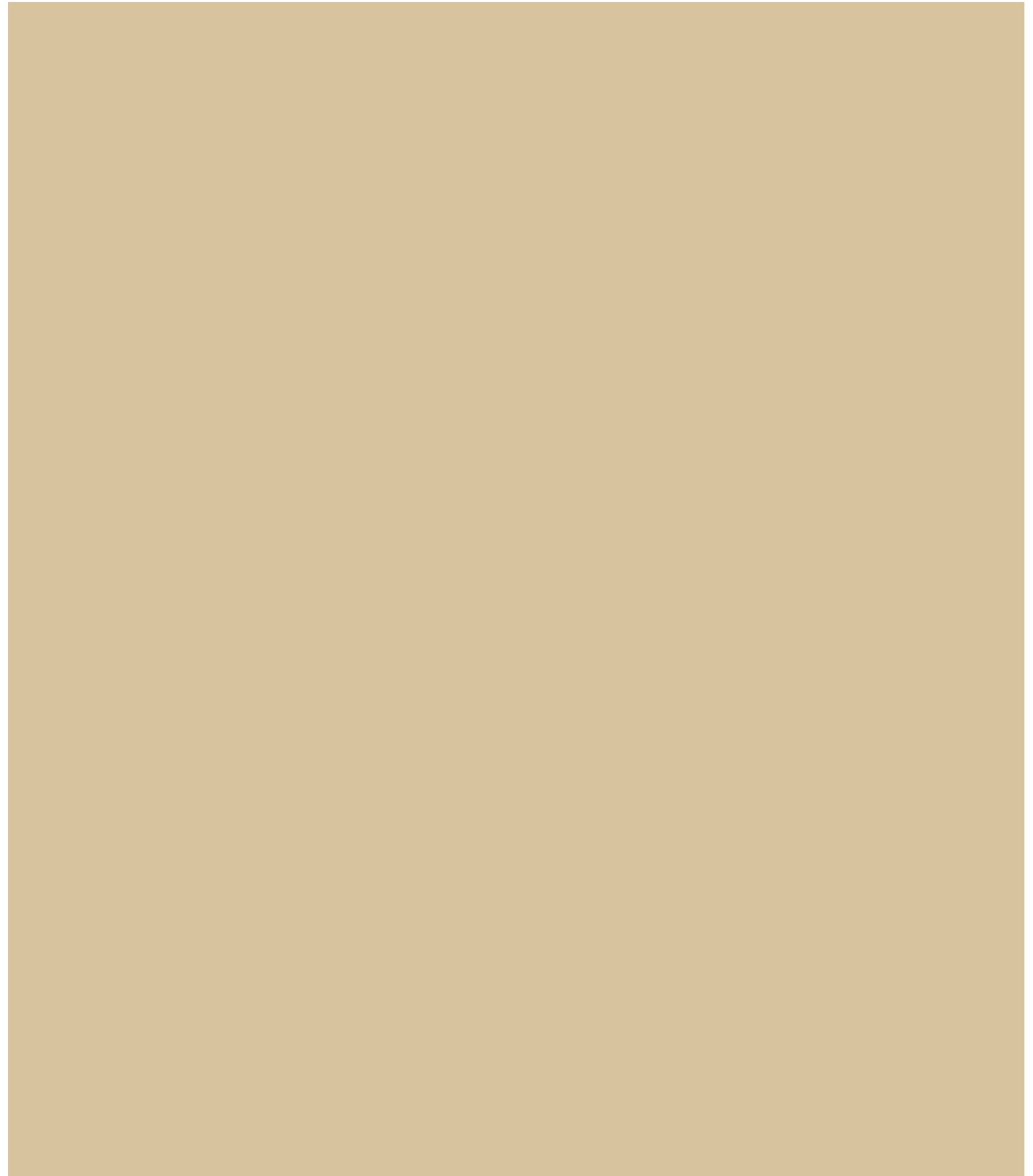
GUSTO

Morbido, con tannini setosi , di ottima struttura, complesso di grande pienezza gustativa e persistenza

Prodotto con uve biologicamente coltivate.

GIROLAMO RUSSO

- HOME
- LA STORIA
- LE VIGNE E LE SCIARE
- I VINI
- LA GALLERY
- CONTATTI
- ENGLISH





CARATTERISTICHE

DENOMINAZIONE

ETNA BIANCO D.O.C.

VARIETA'

Carricante 70%, Altri vitigni Autoctoni 30%: Catarratto, Inzolia, Grecanico, Minnella, Coda di volpe.

ZONE DI PRODUZIONE

San Lorenzo, Feudo, Calderara Sottana

NUMERO DI BOTTIGLIE

5800

GRADO ALCOLICO

13%

NOTE DI DEGUSTAZIONE

COLORE

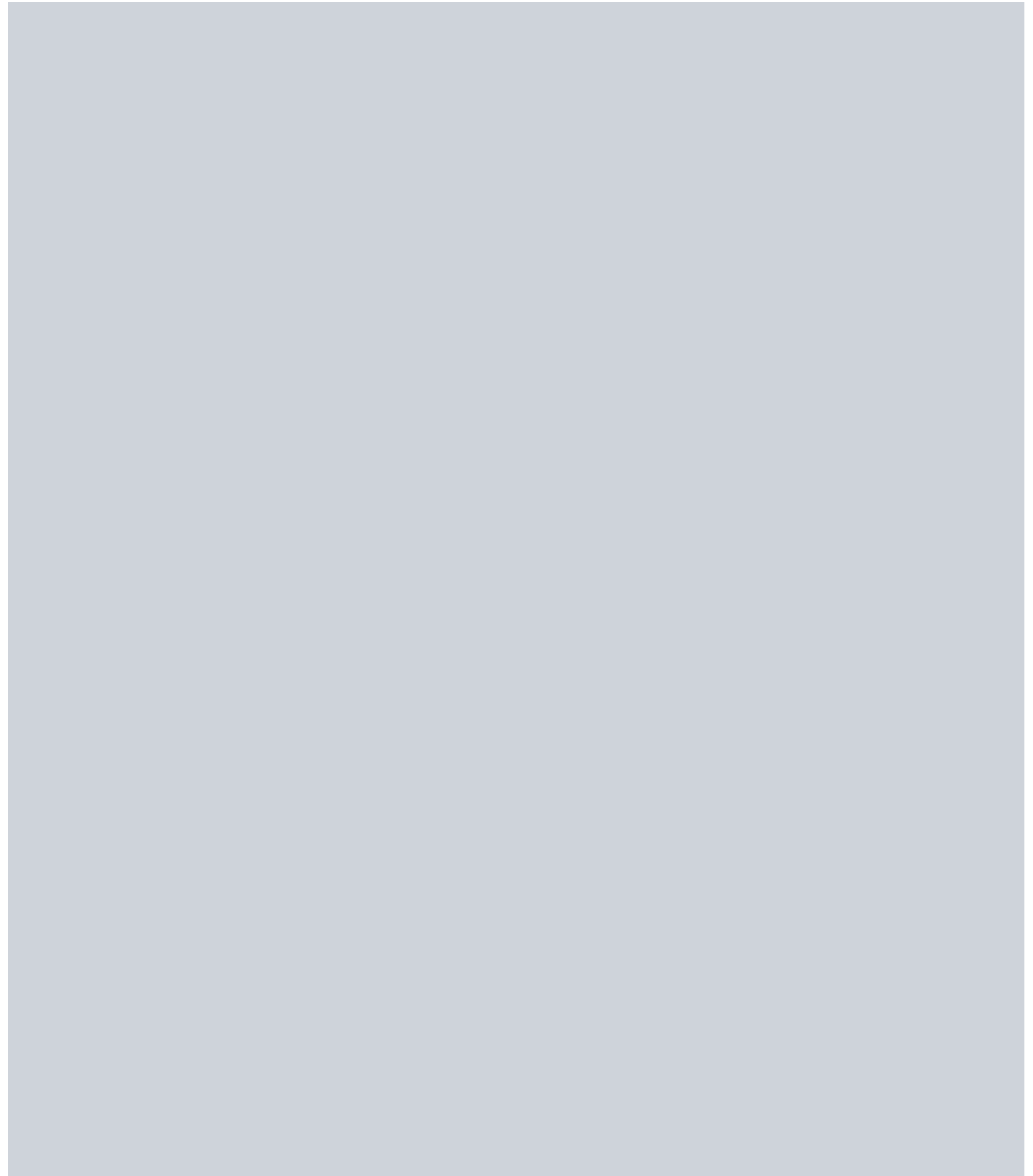
Giallo Paglierino

Prodotto con uve biologicamente coltivate.

© Azienda Agricola Giuseppe Russo

GIROLAMO RUSSO

- HOME
- LA STORIA
- LE VIGNE E LE SCIARE
- I VINI
- LA GALLERY
- CONTATTI
- ENGLISH





CARATTERISTICHE

DENOMINAZIONE

ETNA ROSSO D.O.C.

VARIETA'

NERELLO MASCALESE con piccole percentuali di nerello cappuccio

ZONE DI PRODUZIONE

Contrada San Lorenzo (Randazzo)

NUMERO DI BOTTIGLIE

4700

GRADO ALCOLICO

14%

NOTE DI DEGUSTAZIONE

COLORE

Rosso rubino intenso

PROFUMI

Sentori di frutta rossa, fiori, di ciliegia, di marasca, erbe aromatiche, essenze balsamiche e note di vaniglia e tabacco

GUSTO

Morbido, con tannini setosi , di ottima struttura, complesso di grande pienezza gustativa e persistenza

© Azienda Agricola Giuseppe Russo

POGGIO la NOCE
FIESOLE, ITALIA

Gigetto



Characteristics of the vineyard

Location of the vineyard: Fiesole (FI)

Elevation: 250 m.

Size: 2.5 hectares

Soil: predominantly calcareous marl with alberese and galestro strata

Orientation: South/South West

Vineyard density: 5600 plants per hectare

Training system: Guyot

Average age of the vines: 12 to 18 years

Appellation IGT Toscana Rosso

Varietals 90% Sangiovese and 10% Canaiolo

Winemaking and ageing

Yield: 40 hl/hectare

Time of harvest: second half of September, manual harvest.

Fermentation: after destemming and careful sorting on the selection tables, the grapes are fermented in stainless steel vats with temperature control, using indigenous yeasts.

Ageing: in large oak casks of 10 hl (botti) for about 14 months, followed by another 6 months in bottle prior to being released.

Bottles produced 4000 Bottles

Tasting notes

Ruby red with shades of purple. Nose of violet scent, intense red and black fruit, and a touch of minerality. In the mouth, medium structure, with well-integrated tannins, ends with good persistence, not overly aggressive.

NOELIA
RICCI

Est. 1941



Storia

Noelia Ricci è più che un'azienda. È un album di famiglia.

In queste terre, di proprietà dei Ricci dal 1941,
c'è innanzitutto l'impronta di una grande donna: Noelia,
da cui l'intero progetto prende il nome.

È lei, infatti, che ha intuito il potenziale di questi pendii e,
spinta da una forte visione, ha piantato le prime vigne negli anni '70.
A concimare il progetto da allora, ci sono state la passione e l'intelligenza di sua
figlia Paola, cui hanno fatto seguito la dedizione e l'entusiasmo dei tre nipoti.

È proprio uno di loro, Marco, che oggi ha preso le fila di questa storia,
con l'intento di fare dell'azienda un luogo di eccellenza, legando a doppio filo
la storia di famiglia con il territorio, in un costante dialogo con le tradizioni
di questi luoghi e dei vitigni autoctoni.



Vigne

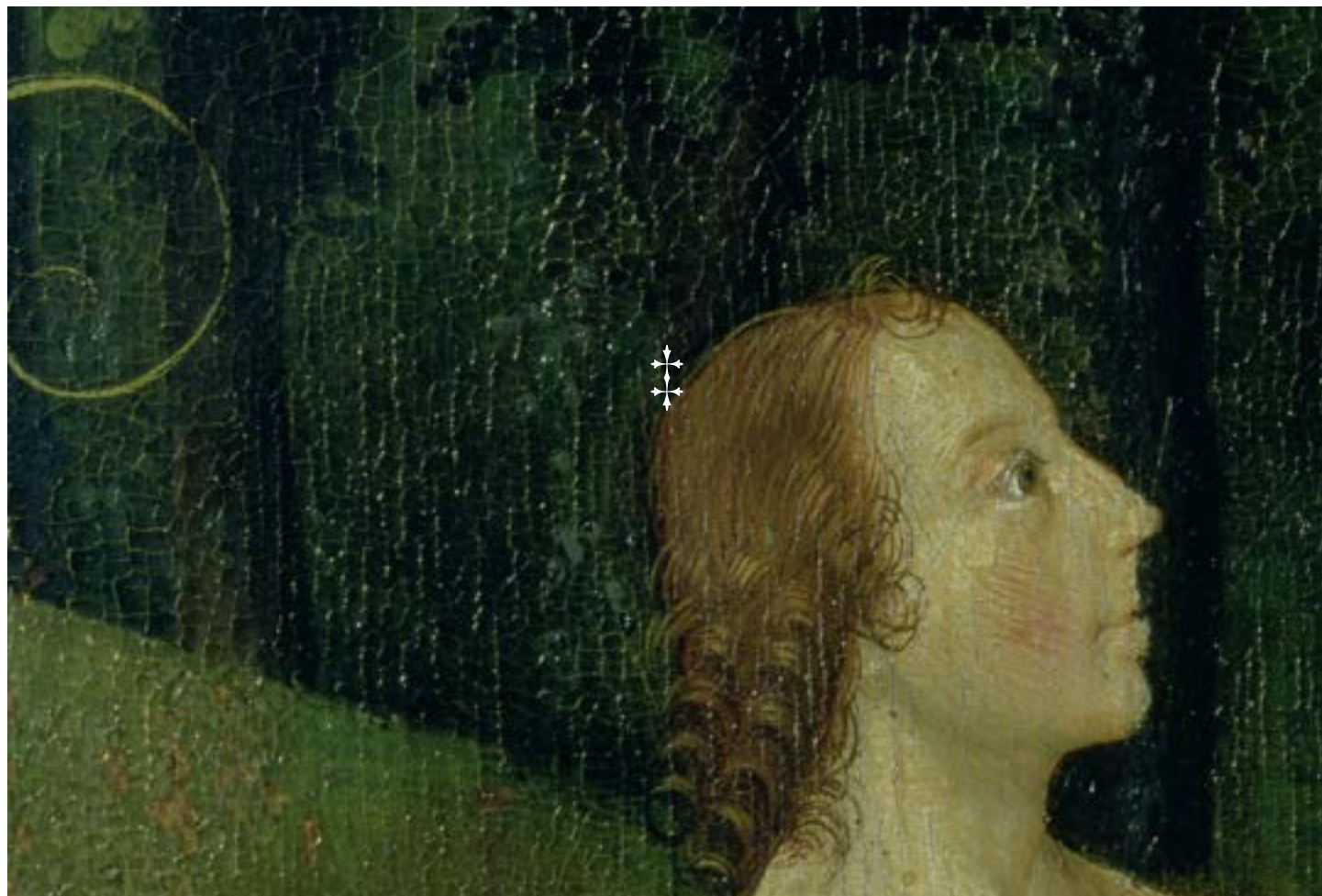
Nel cuore della grande tenuta abbiamo selezionato i 9 ettari migliori,
che rappresentano un raro se non unico esempio di Chateaux in terra romagnola.

Ad una particolare cura del vitigno, rispettosa della naturalità
e della tradizione, si aggiunge un terreno particolarmente favorevole.

I vigneti di Noelia Ricci si trovano sul crinale della collina esposto
a sud-ovest, tra i 200 e i 340 metri sopra il livello del mare. I terreni argillo-sab-
biosi della valle del Rabbi, l'ottima esposizione e i boschi tutt'intorno costituiscono
l'ambiente perfetto per dar vita ad un Sangiovese longevo e di grande sapidità.



Vini





EN 2022

Tenuta Carleone di Castiglioni s.r.l.
Podere Aia, 156, 53017 Radda in Chianti SI, Italy
office@carleone.it / www.carleone.it



Tenuta di Carleone

. RADDA IN CHIANTI, TUSCANY, ITALY .

THIS IS A VOYAGE OF PASSION FOR A PLACE,
ITS VINEYARDS, ITS BEAUTIFUL RUSTICITY, ITS PEOPLE
AND ITS LONG FASCINATING HISTORY.



Karl Egger

. OUR WINERY .

The Austrian entrepreneur Karl Egger and his family have been visitors to the region of Tuscany for decades. They fell in love with a small corner, just outside the medieval town of Radda in Chianti between the cities of Siena and Florence.

Consequently the winery “Tenuta Carleone di Castiglioni” is located in the heart of the Chianti region. It was named after the small village of “Castiglioni” (small castle) which was first mentioned in the year 1078 when the monks of “Badia al Coltibuono” founded it.

There is also a typical tuscan farmhouse called “Pianvecchio” (old plain) on this land, where the family recently planted some white grapes.





Tuscany, Italy



30 hectares of vineyards



some olive trees



130.000 bottles per year

The whole property, which covers an area of approximately 100 hectares, comprises of wooded hills, small rivers and fertile plains. Nestled in between there are around 30 ha of mainly Sangiovese vineyards and some olive trees, some of them older than 60 years.

The Egger Family has renovated the beautiful “Castiglioni” hamlet with its old chapel and the nearby farmhouse of “Pianvecchio”.

The winery Tenuta di Carleone was born in 2012. Sean O’Callaghan, to his friends “IL GUERCIO” (one eyed rascal!), was asked to join and help to build a small artisinal winery making classically defined Sangiovese with a twist. Sean’s twist..

Organic and biodynamic principles are implemented in the vineyard. Nothing is added to the wines, the grappa or the olive oil. No yeast and no fining agents are used.

OUR GOAL IS TO CREATE HONEST
AND LOVEABLE PRODUCTS.



Sean “Il Guercio” O’Callaghan

x/5



. OUR PRODUCTS .



. UNO .



. IL GUERCIO .



. CHIANTI CLASSICO .



. IL RANDAGIO .



. TINTO .



. PIANVECCHIO .



. ROSATO .



. SPUMANTE .



. IL GIN .



. ZERO .



. OLIO DI OLIVA .

. UNO .



This wine is our expression of Tenuta di Carleone. A blend of 100% Sangiovese grapes and selected parcels of wine. We are pushing to make an elegant wine defined by the terroir that will age wonderfully. Selection of the best grapes from all the vineyards.

FERMENTATION	in cement tanks and open bins
MACERATION	40-60 days
AGEING	18 months, 10% new tonneaux, the remainder in cement and stainless steel
BOTTLED	in 750 ml, Magnums, Jeroboams and some Methusalems

“JUST ONE GRAPE... SANGIOVESE. MADE THE WAY WE LIKE IT.
ESSENCE OF RADDA IN CHIANTI. DRINK IT OR AGE IT.”



Indicazione Geografica
Tipica wine



100% Sangiovese



Fermented in cement
tanks and open bins



Aged in French oak barrels,
cement tanks and stainless steel

. IL GUERCIO .



Something different. 100% Sangiovese from a vineyard in Gaiole in Chianti, 700 m above sea level. The grapes are picked late to get maximum ripeness from this beautiful high-lying vineyard. Fermented in cement tanks with 20% whole bunches. The very long maceration of 5 months gives this wine a wonderful fruit character, which differentiates it from the more classic styles.

FERMENTATION	in cement and open bins
MACERATION	5 months in cement
AGEING	12 months cement
BOTTLED	in 750 ml Burgundy bottle and some Magnums

“EVERY VINTAGE DEFINES ITSELF! THE WINE IS GENTLY PUSHED IN THE RIGHT DIRECTION, URGING IT TO FIND ITS OWN CHARACTER. NATURAL FERMENTS, CRUSHED SOFTLY WITH FEET AND BOTTLED WITH AS LITTLE SULPHUR AS POSSIBLE. WHILE DRINKING, CLOSE AN EYE AND CONTEMPLATE LIFE FROM A DIFFERENT ANGLE, IL GUERCIO.”



Indicazione Geografica
Tipica wine



100% Sangiovese



Fermented in cement
and open bins



Aged in cement

. CHIANTI CLASSICO .



Essence of Radda in Chianti. Sangiovese pure. Our expression of our little corner of Tuscany.

FERMENTATION	in stainless steel, cement and open bins
MACERATION	40-60 days
AGEING	18 months in stainless steel and cement
BOTTLED	in 750 ml, Magnums, Jeroboams and some Methusalems

“THE WINERY IS RIGHT IN THE MIDDLE OF CHIANTI CLASSICO, WITHIN THE ORIGINAL BORDERS OF THE CHIANTI STORICO. SO WE DECIDED TO HONOUR THE AREA AND MAKE A 100% SANGIOVESE THAT EXPRESSES OUR LITTLE CORNER OF RADDA IN CHIANTI.”



Chianti Classico wine



100% Sangiovese



Fermented in stainless steel, cement and open bins



Aged in stainless steel and cement

. IL RANDAGIO .



A potpourri of French varieties. Handpicked, some whole bunches.
Long maceration in cement tanks. Fresh, spicy and funky.

FERMENTATION	in cement tanks
MACERATION	4 months
AGEING	12 months in cement
BOTTLED	Burgundy bottles and Magnums

“THIS IS “GUERCINO”, A LITTLE GUERCIO. SAME WINEMAKING,
THOUGH INSTEAD OF SANGIOVESE A BLEND OF CABERNET FRANC
AND SOME MERLOT. “



Fermented in cement



Aged in cement

. TINTO .



It's black, it's inky, it's different and it has bubbles! Serve ice cold.

FERMENTATION	in open bins
MACERATION	1 week
AGEING	finished fermentation in the bottle
BOTTLED	bottled under crown cork

“THIS IS A LOVELY “PET NAT” MADE FROM ALICANTE BOUSCHET. DARK, ALMOST BLACK. WHOLE BUNCH MACERATED, PRESSED AND BOTTLED WITH A LITTLE RESIDUAL SUGAR, FINISHED FERMENTING IN THE BOTTLE.”



Fermented in open bins

. PIANVECCHIO .



Missing my white making days in the Nahe, Germany many years ago, we decided to blend some Riesling and Vermentino from our Pianvecchio vineyard with some of the Malvasia and Trebbiano from our old plantings.

This wine is handpicked and cold fermented with natural yeast. A tiny portion aged in a new oak barrel gives this fresh, fruit driven, mineral white wine a wonderful complexity and depth.

Made for Friends and Family!

FERMENTATION	in steel tanks
AGEING	6 months in steel tanks
BOTTLED	3000 bottles 0.75 lt.



Grapes: Riesling, Vermentino, Malvasia, Trebbiano



Fermented in steel tanks



For Family and Friends

. ROSATO .



Sangiovese. Refreshingly light, fresh and PINK. Tuscan SUMMER wine.

FERMENTATION temperature-controlled stainless steel tanks
BOTTLED with a screw cap in 750 ml burgundy bottles and
some Magnums

“PURE FRAGRANT SANGIOVESE. PICKED EARLY, WHOLE BUNCH PRESSED.
NO ADDED YEAST, JUST JUICE. FERMENTED NATURALLY FOR 2 MONTHS
AT 13° C. BOTTLED DURING THE WINTER. FRUIT AND FRESHNESS...
DRINK COLD WITH A SUMMER SMILE. CHEERS!”



Indicazione Geografica
Tipica wine



100% Sangiovese



Fermented in steel tanks

. SPUMANTE .



We love bubbles and we love Sangiovese! So we decided in 2018 to make our traditional method Sangiovese sparkling wine.

Picked early to keep all the fresh tight acidity, the base wine was fermented cold with natural yeast. Then the tirage and refermented in the bottle. Disgorged after a minimum of 3 years on the yeast.

This light pink Rosé spumante is a perfect addition to our wines with its beautiful rich length and tight elegance. Perfect in the morning with a sumptuous breakfast or as a delightful accompaniment to a lively Tuscan supper.

FERMENTATION in bottle-3 years on yeast
classic method
BOTTLED 300 bottles 0.75 lt. 300 Magnums



Metodo Classico



100% Sangiovese



Min. 3 years on yeast

. IL GIN .



A wonderful combination! The artistic intervention of Hans Reisetbauer, distiller, and the Egger family have brought this unique gin to our glasses. Sean's Rosato wine from Radda in Chianti distilled and infused with a secret blend of aromatics. To be or not to be mixed that is the question!



Made in Austria



0,5 L



43% Vol

. ZERO .



Essence of Sangiovese. White, clear and pure. Grown in Tuscany and distilled in Austria.

BOTTLED

in 350 ml

“PURE TRESTERBRAND, DISTILLED FROM 100% SANGIOVESE SKINS FROM OUR VINEYARDS IN RADDA IN CHIANTI, TUSCANY. GENTLY PRESSED AND DELIVERED WITHIN 24 HOURS TO THE HANS REISETBAUER DISTILLERY IN AXBERG, AUSTRIA, WHERE HE WORKS HIS MAGIC!”



Tresterbrand



100% Sangiovese

. OLIO DI OLIVA .



The hand-picked olives are pressed cold in a state-of-the-art press in the nearby village of Panzano. The organic olives used for this process are: Moraiolo, Leccino and Correggiolo. The result is a gently bottled, dark green, fruity, strong and spicy “extra virgin” olive oil.

BOTTLED
PRESSED

in 250 ml
cold pressed “extra virgin” olive oil

“HAND PICKED OLIVES FROM OUR ORGANIC OLIVE GROVES, COLD PRESSED IN A LOCAL FRANTOIO... ONE SPOON A DAY KEEPS THE DOCTOR AWAY...”



100% cold pressed



Moraiolo, Leccino
and Correggiolo

DEDICATED TO THE ELEGANCE OF SIMPLICITY.
TASTE, DRINK, ENJOY AND HAVE FUN!

A stylized, handwritten signature in black ink, featuring a prominent vertical stroke and a horizontal base.

Senator Karl Egger

A complex, handwritten signature in black ink, characterized by multiple loops and a long, sweeping horizontal tail.

Sean "Il Guercio" O'Callaghan