

WINES OF **ITALY**



A note from our category buyer

Thank you for your interest in our first Italian wine Pre-Sale of 2017. I am happy to announce that Italian vino is becoming one of our strongest categories, not only in sales but also interest levels. Our goal in the coming year is to round out our selections with less represented regions/varieties and up-in-comers.

This compact, but exciting offer includes some returning favourites and new discoveries. Many of you have been patiently waiting for the return of Fenocchio Barolo and Guiseppe Cortese Barbaresco. The line up from Monteraponi and Caparsa in Radda Chianti are once again superb. We are very fortunate to have secured a selection of Brunellos from Stella di Compalato (Montalcino) as she is one of the most sought-after producers and artisans.

Other highlights include a library set as well, wines with some age, and two new partners from Sicily: I Custodi and Gianfranco Daino. Sicily is a seriously exciting region in my opinion, and we are working to expand our offerings. All tasting notes are written by myself, unless indicated otherwise - with point scores included when available.

This pre-sale will run until Friday February 10th 2017 or while products are available. I highly suggest taking advantage of these prices as the savings are at least 10% off the regular shelf prices. Mixed case orders are welcome and wines will be assembled and shipped mid February.

Orders can be placed directly through me via email leah@marquis-wines.com or phone 604-306-4222 and will be sold on a first come, first serve basis. Questions or feedback on this offer as welcome, so please feel free to connect.

Leah Bickford
Your Italian Wine Buyer



Many of our selections are earth friendly and denote sustainable farming and/or winemaking. Look for the green leaf!



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Wine Community

Marquis Wine Cellars wants to make sure that you stay up-to-date on what is happening at our store: latest arrivals; newest producers, up-coming tastings and events. Sign up for our enewsletters at www.marquis-wines.com to catch up on what you might have missed. Once you sign up for the newsletter, you will receive a coupon for 10% off your first purchase here at the store. Thanks, and enjoy!

Wine Regions of Italy



REGION: *Piedmont*



Along with Tuscany, Piedmont is one of Italy's most famous areas. Located in the Po river valley, this Northwest region is encircled by the Alps (cooling) and the Apennines in the south. There are three main sub-regions: the North (Gattinara, Boca, Ghemme), Monferrato, and the Langhe e Roero (Roero, Barolo, Barbaresco). It is the latter that we will be featuring in this offer. The slopes heading towards the Apennines is where you'll find the highest quality production. There is also influence here from the warm Mediterranean, which

is what causes the whole area to fill up with a morning fog, an important influence for vines during the growing season. It is here where the KING of varieties Nebbiolo thrives, making some of Italy's most coveted and expensive wines. Barolo is now considered the second most expensive place to buy vineyards, behind Burgundy. The price for a hectare of land in Barolo is estimated to be worth over a million Euros. 2016 saw the sale of one of the region's most popular estates, Vietti; to the Krause family from the United States. This was considered a pivotal moment in the region's history and evolution. It is for this reason that we seek out producers offering the best value for our clients. As always, vintage variation matters, and 2014 proved to be one of the most challenging vintages in the last decade for producers across the region. We are pleased to be offering a variety of vintages from both Fenocchio and G Cortese.





GIACOMO FENOCCHIO

Giacomo Fenocchio, Barolo

Barolo is located southwest of the city of Alba in the Apennines. The only vineyards with Barolo DOCG status are on the southern facing hills. The area is comprised of 11 villages also known as communes or municipalities, each with respective Crus or menzioni geografiche. These are place-names based on historical or traditional usage and topographical factors that identify distinct wine-producing zones within a denomination. Each municipality in and Cru therefore has a unique expression. Check out this map outlining the 11 villages and subsequent Crus: http://www.jdemeven.cz/wine/Barolo_map.pdf.

As a general rule of thumb, lighter styles are produced from La Morra and Barolo where limestone tends to be prominent in the soils. In contrast, Monforte and Serralunga d'Alba have more sandstone soils and are known for bolder styles. DOCG stipulates that wines should be aged at least 18 months in barrel and are released after a total of 3+ years. Riservas are aged for a minimum of five. Since the scorching hot vintage of 2003, many producers have learned how to make good wines in warmer vintages. 2010 was one of the most successful and expensive vintages of the last decade. With prices continuing to increase in Bordeaux and Burgundy, we saw a spike in prices for the 2010 and subsequent vintages. For a great summary of vintages, I recommend Jancis Robinson: <http://www.jancisrobinson.com/learn/vintages/piemonte>.

It is always such a pleasure for me to visit the Giacomo Fenocchio azienda. Claudio Fenocchio is an important member of the local wine community. He and wife Nicoletta are approachable, humble and producing some fantastic, well priced wines. The winery started labelling their wines as Barolo in 1947, and Claudio's father Giacomo was one of the first producers to support labelling separate municipalities. Claudio has always been involved in the winery, and began managing it in 1989.

REGION: *Piedmont*



The property encompasses five vineyards totaling ten hectares/24.7 acres. Located in Monforte, in the historically important town and Cru of Bussia. Their winery is a stone's throw from the famous estate of Aldo Conterno. Like much of the region, Monforte is made up of many farmers with small parcels of land. Wines from Montforte are considered to be some of the most firmly structured with great aging potential. There are seven Crus, including Bussia. Soils are Helvetian in origin and made up of gray marl, alternating with sand and clay. This is where some of Barolo's most long lived wines are produced. Depending on vintage, Claudio recommends aging wines ten years. They also have vineyards in Villero, a very small, high quality Cru in Castiglione Falletto, as well as Cannubi and Castellero in Barolo. Here the soil components are more Toroniana, comprised of sands and limestone. Resulting wines refined and elegant, and typically earlier drinking. The estate completed construction on their new winery in 2014. Winemaking is described as traditional including the use of large Slavonian barrels.



2014 Barbera d'Alba Superiore DOC

Reg price: \$33.83/\$38.90

Pre-sale price: \$29.48/\$33.90, Save \$4.00

This is the first time, we have brought in the Fenocchio Barbera and I am excited. In my experience well priced, delicious Barberas are hard to come by. It is for this reason that it tends to be an underrated variety. These grapes are grown in Monforte d'Alba and produced in stainless steel, then aged in large Slavonian oak casks. Due the cool vintage, this wine is slightly lighter, but it is intense with aromatics and fruit. Pair with red and white meats, tagliatelle pasta and cheese.



2014 Langhe Nebbiolo DOC

Reg price: \$38.17/43.90

Pre-sale price: \$32.96/\$37.90, Save \$5.00

These nebbiolo vines are also grown in Monforte d'Alba at 300 meters/984 feet above sea level. Maceration lasts close to two weeks and it is then fermented in stainless steel. Wine ages six months in stainless steel followed by another six in Slavonian oak casks. Intensely floral, the wine expresses notes of roses, dark cherry, plum and licorice. Tannins are drying and acidity refreshing but all in balance. Suggested pairings include prime rib, rack of lamb or mushroom lasagna.



2011 Barolo Bussia DOCG

Reg price: \$67.74/\$77.90

Pre-sale price: \$58.17/\$66.90, Save \$10.00

Vines for Bussia grow in Monforte d'Alba – Sottozona Bussia. In addition to Aldo Conterno, other notable producers from this Cru include Bruno Giacosa and Prunotto. The Fenocchio's own 5ha. Maceration for this wine is often long, and fermentation without the addition of yeast (40 days). Aging consists of six months in stainless steel tanks, 30 months in large capacity Slavonian oak casks (35-50 hl), and successive maturation in the bottle. On the nose this wine exhibits notes of flowers and spice. There is a hint of dry extract and full round palate showcasing notes of dark cherry and licorice. This wine is intensely structured and will pair well with dishes typical of the local cuisine; meat, game and aged cheeses, as well as with richer international dishes.

*86 Points Vinous, Antonio Galloni December 2015 (suggested drinking window 2015-2021)
Awarded a snail for sustainability by SLOW WINE 2015*

limited availability



2012 Barolo Villero DOCG

Reg price: \$73.83/\$84.90

Pre-sale price: \$63.39/\$72.90, Save \$10.00

The wines from the Villero Cru (Castiglione Falletto) tend to be favourite of mine as I have a particular fondness for the perfumed Barolos that come from here. A small 8 hectares/20 acres, the Fenocchio's own 1ha. Other notable producers include Giuseppe Mascarello, Bruno Giacosa, Vietti and Brovia. Average age of the vines here is 60 years. Vinification is traditional with long maceration, natural fermentation in stainless steel (40 days). Wine is then aged for six months in stainless steel followed by 30 months in large Slavonian oak casks. There is a particular brightness to this Villero and the nose is very complex and rich with notes of fruit (cherry, plum), flowers, scents, spices, underbrush. It is intensely flavored with will integrated chalky tannins. Pair with game and aged cheeses.

90 Points Vinous, Antonio Galloni November 2016 (suggested drinking window 2016-2027)

REGION: *Piedmont*



2009 Barolo Bussia Reserva D.O.C.G.

Reg price: \$99.91/\$114.90

Pre-sale price: **\$86.87/\$99.90, Save \$13.00**

Production for the Reservas are the similar to the Barolos, plus another six or so months of cask aging. 2009 saw a hot growing season, so there is some dry extract flavor. In addition the dark cherry and plum fruit character, there are notes of savoury herbs, dried stone fruit, orange peel and white pepper. This is an earlier drinking Reserva (see suggested window below). The complexity of this wine demonstrates the charm of nebbiolo.

88 Points Vinous, Antonio Galloni December 2015 (suggested drinking window 2015-2021)



2011 Barolo Villero 1.5L D.O.C.G.

Reg price: \$182.43/209.80

Pre-sale price: **\$156.35/\$179.80, Save \$26.00**

A particular delicate wine from the warm 2011 vintage. Very aromatic with notes of dried, dark cherry, spice, leather, crushed flowers and herbs bouncing out of the glass. The elements are in balance, but I would suggest that this may be more early drinking compared to other more classic vintages.

90 Points Vinous, Antonio Galloni Dec 2015 (suggested drinking window 2015-2023)

limited availability





Giuseppe Cortese, Barbaresco

Barbaresco is divided into three principal communes: Barbaresco, Neive and Treiso. The vineyards around the town of Barbaresco are responsible for 45% of the region's production. Wines here are characterized by their lighter colour, structure and perfumed aromatics. Neive (approximately 30% of production) makes some the most full bodied and tannic examples. Treiso, accounting for approximately 20% of production, tends to produce the lightest bodied Barbs, known for their finesse. The region has approximately 45 Crus split between the three communes, with 23 in Barbaresco. The top four Crus are: Asili, Roncaglietti, Martinegna and Rabajà.

The Rabajà Cru is the center of production for the Cortese family. Vineyards are set in the natural amphitheater just beneath the winery. Soils here are calcareous from the Tortonian era. The winery was established in 1971, where Giuseppe worked with his father Giacomo. After several years of experience, Giuseppe realized the future of high-quality Barbaresco and the potential of their terroir. He then began remodeling the winery, improving vinification techniques, and purchasing new land among the famous Rabajà vineyards. Giuseppe's son Piercarlo joined him in the 1990s, after graduating from the highly regarded Enological School of Alba. Recent improvements include expansion of the winery and a more dedicated approach to sustainable practices (abandonment of chemical weed control and reduced invasive treatments). They have also been working to refine extraction process to create wines with more finesse. Top wines also see extended aging, 40 months in botte casks and three in bottle prior to release. 74 year old Giuseppe still works tirelessly in the vineyards - a labour of love for this small and humble operation.

REGION: *Piedmont*



The Cortese family own a total of 8 hectares, 4 of those centered in the Rabajà cru. Barbaresco destined vines range from 40-60 years old (with the oldest used for the Reserva). Reserva is only produced in years that they deem “maxi-class”, which doesn’t always align with critic’s scores or what their neighbours do. This is based on what they deem the best years for their vineyards. We are so pleased to be offering vintages with age, which can be difficult to obtain in our market. Wines have gained a strong following amongst our clients, and we expect they will sell out quickly, especially at these great prices.



2013 Barbera d'Alba Morrasina DOC

Reg Price: \$38.17/\$43.90

Pre-sale price: \$32.96/\$37.90, Save \$5.00

This is one of two Barberbas they produce, one made and aged in stainless steel and the Morrasina, which sees 18 month of aging in small French barrels 225L, new and used. This gives the wine more spiciness, depth, texture and roundness. I think this wine offers incredible value. Quite a classic vintage, the 13s have lots of focus, intensity and class. This wine offers incredible floral notes, lavender, spice and smooth finish and tannin structure.

93 Points Vinous, Antonio Galloni December 2015 (suggested drinking window 2015-2020)



2014 Giuseppe Cortese Langhe Nebbiolo DOC

Reg Price: \$38.17/\$43.90

Pre-sale price: \$32.96/\$37.90, Save \$5.00

Always a favourite of mine, this wine is typically delicate and refreshing. It comes from 1 ha of Rabajà’s younger vines. It sees a minimum of 18 months of aging including 12 in Slavonian casks. It’s intensely floral and fruity, expressing notes of bright red cherry and flowers. Smooth on the palate, this cooler vintage expression is lighter bodied and especially delicate in comparison to the two previous vintages. For me, this is a delicious expression of nebbiolo, but also demonstrates the impact vintage has on this variety.



2013 Barbaresco Rabaja D.O.C.G.

Reg Price: \$61.65/\$70.90

Pre-sale Price: \$53.83/\$61.90, Save \$8.00

Fruit for their Barbaresco comes from the best Nebbiolo produced in the Rabaja vineyard. The wine is matured in varied sizes and ages of Slavonian casks for almost two years. This is followed by a minimum of ten months bottle age. 2013 is a lighter, but intensely aromatic expression, with notes of hard candy, flowers, mint, lavender, intensity of fruit and considerable personality. This wine oozes finesse and has the capacity to age and improve

for at least a decade.



2005 Barbaresco Rabaja D.O.C.G.

Reg Price: \$72.09/\$82.90

Pre-sale price: \$61.65/\$70.90, Save \$10.00

“As it turns out the 2005 Barbaresco Rabaja offers greater freshness and vibrancy than the 2004. I suppose that is not too surprising considering the estate did not produce a Riserva in this vintage so the oldest vines were used in the non-Riserva bottling. Today the wine comes across as rather primary, which just hints of its perfumed fruit making an appearance. The tannins need some time to soften, but this energetic, focused Barbaresco offers tons

of quality, and is likely to be one of the vintage’s best kept secrets.” Tasting notes by Antonio Galloni.

92 Points Vinous, October 2008 (suggested drinking window 2015-2021)

REGION: *Piedmont*



2008 Rabaja Reserva 1.5L DOCG

Reg price: \$260.70/\$299.80

Pre-sale price: \$221.57/\$254.80, Save \$40

Who doesn't want Reserva Barbaresco in large format? We have very limited availability of these and sold out quickly of the previous vintage. Fruit for the Reserva comes from a parcel of old vines in the Rabajà vineyard. This wine sees 30 months of wood aging, followed by time in bottle. I have not yet had a chance to taste this wine, but when he wrote his description of the wine, Antonio Galloni describes it as one of the best he has ever tried from the winery. Comparable to the 2006 but with more juiciness and perfume. The 2008 expresses notes of dark fruit character; cherry, blueberry, botanical herbs, mint and a balsamic cedar quality.

95+ Points Vinous, Antonio Galloni October 2012, 94+ Points Stephen Tanzer November 2013 (suggested drinking window 2018-2038)

limited availability



REGION: *Sicily*



One of Italy's most exciting and diverse regions, Sicily is Italy's southernmost region and the largest island in the Mediterranean. It is considered one of Europe's oldest viticultural regions. A number of small wineries have emerged in recent years, but in many cases they have been producing wine for decades. Blessed with consistently bright sunshine and reliably moderate rainfall, Sicily's classic Mediterranean climate is ideally suited to wine production. This warm, dry climate mitigates mildews and rots, particularly in well-ventilated areas which benefit from coastal breezes. Much Sicilian wine can therefore be produced from organic grapes. There is only one DOCG, Cerasuolo di Vittoria (Etna is only DOC), and so the opportunity for growth in premium selections is huge. Now is the time to buy!!!! Unlike the rest of country and much of Europe, 2014 was one of the best vintages in decades for the entire island! Both of the two new producers in this offer work with IVigneri: <http://www.ivigneri.it/territorio.php?language=en>. A consortium of Sicilian producers and employees operating under the same principals. Led by prominent and understated Sicilian oenologist, Salvo Foti. Like many greats in the wine industry, Foti is not only a winemaker, but a philosopher. He states that his wines are not "Natural Wines" or "Heroic Wines" but "Human Wines"....and that he cultivates not just grapes but people....that his wines reflect respect for the mountain, for the vineyards and especially for the people who make the wine.



I Custodi, Mount Etna

Etna wine was Sicily's first DOC and covers the slopes of Mount Etna, a 3330m/10,920ft active volcano on the north-eastern corner of the island. The terrain here is volcanic and terraced. The most commonly known wine here is Etna Rosso, a red made using predominantly Nerello Mascalese. It takes its name from the Mascalì plain between Mount Etna and the coast where it is thought to have originated. Often perfumed it has an elegance compared to that of Barolo and Burgundy (yes), and is typically described as a taut, fresh, fruity, herbaceous wine with, excellent minerality and an earthy nuance. Variable volcanic soils combined with elevations of up to 1000m above sea level, where there are some of the highest vineyards in Europe producing wines with immense character and complexity. The area has not been developed for tourism and this has allowed for the territory to remain unspoiled, from human intervention. There are even some pre-pyhelloxera un-grafted vines as well as many old vines. This is considered an emerging and popular region for Sommeliers around the world with many producers building wineries rather than utilizing crush pad/cooperative facilities. Historically larger producers serviced small cellars.

I Custodi is another exciting up and comer. Their first bottled vintages was 2007. They call themselves the keepers and guardians of Mt. Etna's vineyards. Vineyards lie in some of the best suited areas around Mt. Etna: Moganazzi, Centenaria and Cosentino are in the Calderara basin beneath the northern slopes, the home of the Etnean red wines. All vines are trained Aborello/Bush vine and cultivation is considered traditional including the use of Mule Ciccio! They claim to have some of the oldest vines in Etna. One of their vineyards has an average vine age of 100 years and a second at 90, this is an average; they assert to have vines 200+ years old! Due their age, vines are spaced quite far apart from one another. The small Palmento (cellar next to the vineyard) sits adjacent to the first vineyards owner Mario Paoluzi purchased. He is a member of the IVigneri consortium and the contribution of enologist Salvo Foti is fundamental to the style of wines produced here. All labels are drawn to emulate the place or vineyard where the fruit is harvested.



2013 Ante Etna Bianco

Reg price: \$45.13/\$51.90

Pre-sale price: \$39.04/~~\$44.90~~, Save \$6.00

Ante is a blend of Carricante (70%), Minnella and Grecanico. Grapes are crushed softly whole cluster and aged one year in stainless steel and in the bottle post fermentation. It is full of minerality and has a backbone of crisp acidity supported by citrus, green apple notes and complex hints of spice. They only make 500 cases of this wine. Its mineral driven flavours, medium body and structure, make it ideal for many dishes.



2014 Pistus Etna Rosso

Reg price: \$36.43/\$41.90

Pre-sale: \$32.09/~~\$36.90~~, Save \$4.00

The meaning of Pistus is pressed. Mainly Nerello Mascalese with some Nerello Cappuccio, it is easy drinking and delicious! Vines grow at 650m/2130ft above sea level in sandy, mineral rich soils. Whole clusters are soft-crushed and macerated for about a week in concrete vats. Following fermentation, it ages in concrete and in bottle. Notes of bright red cherry, flowers and soft tannins.

2008 Aetneus Etna Rosso

Reg-price: \$48.61/\$55.90

Pre-sale price: \$41.65/~~\$47.90~~, Save \$6.00

Vine age for this wine is an incredible 150 years! This is the top wine from I Custodi and it is a blend of Nerello Mascalese (80%), Nerello Cappuccio and Alicante. 2008 saw quite a bit of variation at harvest and was considered a warm vintage. Tannins are still fine grained, but fruit is more dark and stewed in nature. Incredibly textured and concentrated, this wine will easily hold over the next five years.





Gianfranco Daino, Caltagirone Calatino

Caltagirone is located between the plain of Gela and the plain of Catania in the Southeast part of Sicily. It is quaint and well known for the production of ceramics. About 20km from Caltagirone, a town situated to the south of Etna, there is a natural reserve: the Bosco di Santo Pietro “St. Peter’s Wood”. It is one of the lushest and extensively green areas of Caltagirone. Soils here are a deep red coloured sandy soil, producing strong and intensely flavoured reds.

Gianfranco Daino is the name of both the winery and proprietor. For me Gianfranco Daino is truly the characterization of what we here at Marquis Wine Cellars call boutique. He and his wife Sabrina manage this tiny operation with the help of I Vigneri and Salvo Foti. Vineyards lie within the Bosco di Santo Pietro woods, situated at 325 metres/1066 feet above sea level. Three varieties make up their two hectares of vines: Nero d’Avola, Frappato and Alicante, producing one wine; Suber. The property is actually 6000 hectares, most of which are woodlands. Quite exotic looking, woodlands are home to a whole range of plant and animal species, including cork trees. There is a great description with photos on this brochure: <http://www.vinidaino.it/vinidaino-brochure-eng.pdf>. According to Gianfranco, cork trees take 80 years to regenerate once used! The artistic looking tree on their labels is in fact a cork tree. Viticulture here is described as biological (without chemicals). Much work therefore goes into doing things naturally (i.e. manual removal of weeds). The woodlands are protective and create a microclimate for the vines, all of which are bush trained. Like many small wineries in Sicily, wines are produced at a larger nearby winery GULFI near Cerasuolo di Vittoria DOCG.

REGION: *Sicily*



2011 Suber IGT

Reg Price: \$48.61/\$55.09

Pre-sale price \$41.66/\$47.90, Save \$7.00

The one and only wine produced by Gianfranco Daino is a blend of Nero d'Avola, Frappato and Alicante. Soil for vines is mainly Mediterranean red sands. Fermented in stainless steel and subsequently aged in barrels of varying size for one year. I guarantee there are no other wines like this available in British Columbia. Suber is super complex with dark and red fruits, earthy (forest floor, mushroom) and has a fantastically smooth texture on the palate. Our suggested pairing is red meats and cheeses.

REGION: *Trentino*



Located in Italy's Northeast producing region, Trentino-Alto Adige is comprised of two provinces: Alto Adige in the north around Bolzano, and Trentino around the city of Trento to the south. There are historical and cultural differences that distinguish them, with Trentino described as classically Italian. Alto Adige is known as Südtirol due to it being a largely German-speaking population. It is a mountainous region enveloped by the Dolomites and Rhaetian Alps. The other important influencer is beautiful Lake Garda. Although there are some delightful wines

made from native varieties, the region is well known for its production of international varieties, which to some is controversial. Trentino is also home to Trento DOC, the famous sparkling made using traditional methods.



C E S C O N I

Cesconi



We are now into a few vintages of the wines from the Cesconi brothers (Alessandro, Franco, Roberto and Lorenzo). Not only do they share our values in sustainability (organic certified, practicing biodynamics), but they are progressive and dedicated to promoting an authentic expression of the area. Almost all of their wines are now under stelvin/screwcap which aids in preserving freshness and eliminating potential faults. Check out some beautiful photos of the area on their website: <http://www.cesconi.it/>. Their main vineyards are located in two areas of Trentino: The hills of Pressano and vineyards few kilometers from Lake Garda (and the town of Céniga).

The Pressano hills are characterized by elevation, a continental climate and deep, fertile soils high in mineral and marine fossil content. Plantings here are mainly white varieties. Garda acts as a moderator for temperature. Ora del Garda is a wind that blows off the lake daily, moderating temperature as well as mitigating disease. Areas with more alluvial based soils have plantings of Manzoni, those soils more clay based are great for water retention and are dominated with black variety plantings.

The offerings from Cesconi include aromatic whites, full bodied whites, juicy round red blends and fantastic bubble that is part of the Trento DOC appellation (metodo classico/traditional method). This is considered one of Italy's premium sparklers <http://www.trentodoc.com/en/>. Blauwal is a personal favourite; I challenge you to find another of its kind in BC!



NV Blauwal Dry Trento DOC Sparkling Wine

Reg price: \$52.09/\$59.90

Pre-sale price: \$44.26/\$50.90, Save \$8.00

Blauwal (blue whale) a seemingly puzzling name for bubble coming from a mountainous region. The original label was a sketch of a blue whale, designed by Elisabetta Foradori's late husband. They recently re-designed labels to this now more classic, sleek package. Made in tiny quantities, Blauwal is truly a rare gem. 100% Chardonnay coming from the Hills of Pressano, near the town of Garli. Fermentation takes place in both stainless steel and used barriques, followed by malo and eight months of aging on the lees. After blended with back vintages and second fermentation, bubbles age for 40 months. I consider this unusually long for a non-vintage, especially considering the minimum for Champagne is 12 months. There is a fantastic balance of minerality, elegance, freshness, texture, and toastiness.



2014 Vino Bianco Manzoni IGT

Reg price: \$32.96/\$37.90

Pre-sale price: \$28.61/\$32.90, Save \$4.00

Particular to this region, this variety was historically used as a blending component. Its parents are Riesling and Pinot Bianco. Here it grows close to Garda on alluvial soils with great geological complexity (volcanic, sedimentary, schists, dolomite rock etc). Production is stainless steel to preserve aromatic freshness. Fresh and full bodied, this wine expresses notes of pear, allspice, honeysuckle and vanilla. It pairs wonderfully with flavourful and spicy dishes like Asian cuisine (mmmmm Thai curry).





2013 Vino Bianco Olivar IGT

Reg Price: \$47.74/\$54.90

Pre-sale Price: **\$40.78/\$46.90, Save \$7.00**

Olivar has been a popular wine in the past. It is a blend of Pinot Bianco 40%, Chardonnay 30%, and Pinot Grigio 30% all grown on their Pressano vineyard. Varieties are fermented in large oak barrels followed by ten months of barrique aging, blending and bottling. Olivar has a slightly golden hue, lots of textural appeal and toastiness. It expresses notes of citrus, stone fruit, vanilla, white flowers, with a nervy finish. This wine is extremely versatile for food pairing due to its substantial body, balanced freshness and minerality. Pair with fish, poultry, a range of cheese, and lighter pork dishes.

limited availability



2012 Vino Rosso Moratèl

Reg Price: \$36.43/\$41.90

Pre-sale price: **\$32.09/\$36.90, Save \$4.00**

Cesconi is quite well known for their production of Merlot and Cabernet Sauvignon. Their line up includes some fabulous, more premium blends, which we hope to offer in the future. Moratèl is more value driven, and a blend that combines indigenous and international grapes: Lagrien, Teroldedgo, Merlot and Cabernet Sauvignon. Lagrien is a variety planted in both Alto Adige and Trento. One of its parents is Teroldego and it is often described as a fruity, yet rustic variety. Teraldego is more prominent in Trento and arguably the region's flagship. Some producers think it is a relative of Syrah. It tends to be dark in colour with expressive notes of dark fruit and moderate tannins. Wines age for 12 months in barrique, are then blended bottled and aged an additional six months. This wine has loads of complexity. While it is a great sipper, it will also work well with a wide range of dishes.

REGION: *Tuscany*



REGION: *Tuscany*

Located in central Italy along the Tyrrhenian coast, Tuscany is hailed as one of Italy's oldest wine regions, however the Sicilians might have something to say about that. It is also home to two of country's most famous wines: Chianti and Brunello di Montalcino, both a focus in this offer.

The climate ranges from Mediterranean on the coast, to continental deep in the Apennines with more than two thirds of the province covered with hills, important influencers for style and finesse of wines. I had an opportunity to attend some regional shows in 2016, and I am impressed by the overall quality North to South. I think we can expect more improvements in the coming years including the recognition of municipalities and vineyard sites of notable quality. Chianti Classicos offer particular value, with some exceptionally long lived wines. In my opinion, producers seem to be honoring a more traditional approach. This includes the use of older, large casks, increased practice of sustainable farming and winemaking techniques. There also seems to be a decrease in the use of use of international varieties that can sometimes overpower Sangiovese (specifically in Chianti Classico). A lot of advances have been made by producers investing a better understanding of Sangiovese's DNA. It is considered an extremely prolific variety with thousands of clones. Understanding which clones are planted best where and the appropriate yields have significantly improved quality.





MONTERAPONI



Monteraponi, Chianti Classico Radda

I continue to be excited by the great potential of Chianti Classico. 2016 marked the 300 year anniversary for the Consorzio and the zone amounts to 71,800 hectares/177,500 acres. The Classico zone is a small part of the larger Chianti region, located between Florence and Siena. It is considered the most historically significant area for quality wines with nine production zones. The four most important being: Greve, Radda, Castellina and Gaiole. Each area with distinctive terroir and style. Radda is a collection of hills and valleys and is where you can find some of the region's most elevated vineyards. This elevation and windy conditions play a role in the style of wines. Radda is known for producing perfumed wines (depending on what varieties are used), with a particular spiciness.

Michele Braganti's family purchased the Monteraponi estate in the 1970s. The 10 hectare/25 acre property was a small ancient medieval village, built around three squared base towers dating back to the X Century. The Braganti family have worked tirelessly to restore the village and property. This is now the winery, offices and agrotourismo of Monteraponi. Vineyards are located in a picturesque valley surrounded by woodland growing on marl/limestone. Organically certified (ICEA), Monteraponi create expressive and energetic wines that speak to the elevation, soils and character of Radda Chianti. Their cellars are small and practical. Restored from an ancient pre-existing building, they provide a constant temperature and humidity naturally throughout the year. Wines are spontaneously fermented in concrete vats and aged exclusively in oval and large oak barrels from Austria and Burgundy. Wines are Sangiovese based and express great focus, balance and structure (thanks to cool evening temperatures).



NV Monteraioni Rosso di Monteraioni

Reg Price: \$33.83/\$38.90

Pre-sale Price: \$29.48/\$33.90, Save \$4.00

The NV Rosso is a blend of varieties and vintages. This cuvee includes Sangiovese, Canaiolo, Colorino, Merlot, Trebbiano, Malvasia (last two are white). It is vinified and aged in concrete tanks. The lack of oak allows for the fresh, youthful and juicy nature of this wine to shine. It is rich with red cherry and red currant, blueberry, raspberry and loads of spice. Tannins are soft, so pairing suggestions include more simple, less robust dishes.



2014 Monteraioni Chianti Classico DOCG

Reg Price: \$42.52/\$48.90

Pre-sale Price: \$36.43/\$41.90, Save \$6.00

Fruit for the Chianti comes from mainly calcareous, stoney and marl-based soils at altitudes of 450 to over 500 meters above sea level. It is a blend of 95% Sangiovese and 5% Canaiolo. There is certainly noticeable impact from the cool vintage and it is rather light in colour and more delicate than in warmer years.



2013 Monteraioni Chianti Classico Riserva "Il Campitello" DOCG

Reg Price: \$78.17/\$89.90

Pre-sale Price: \$67.74/\$77.90, Save \$11.00

Campitello is one of three single vineyards on the property. The vineyard is the oldest at 45 years, and is completely isolated from others by forest. Soils here are mainly clay and marl at altitudes of 420 meters above sea level and average vine age of 40 years. It ferments without added yeast after long maceration on the skins. It then ages over two years in French and Slavonian oak, followed by concrete where it naturally decants prior to bottling. The blend is 90% Sangiovese, 7% Canaiolo and 3% Colorino.

Campitello is both a staff and client favourite. There is density and power in this wine, with its firm tannins and high acidity with bold fruit and intense aromatics of spice and herbs. Paired best with Tuscan meat-based dishes, especially game.

92 Pts Vinous, Antonio Galloni Oct 2016 (suggested drinking window 2017-2025)



Monteraponi 2012 Baron Ugo IGT

Reg Price: \$104.26/\$119.90

Pre-Sale Price: \$90.35/103.90, Save \$14.00

Baron Ugo is Monteraponi's most premium wine and also a single vineyard. This is their most elevated vineyard sitting at 570 meters above sea level. Average age of vines here is 40 years. It is produced using the same blending recipe as Campitello. It was recently declassified due to Monteraponi's disapproval of the new Grand Selezione category (it could be labelled as such under the Consorzio's new law). It is also intensely perfumed but the tannin structure is more drying in comparison to Campitello. Vinification is similar to that of Campitello and it ages 36 months in Allier and Slavonic Oak, followed by tank, concrete vat and bottle age. Baron Ugo is also unfiltered.



Caparsa, Chianti Classico Radda



Within minutes of meeting Paolo Cianferoni, I was captivated. Paolo conveys a great deal of passion, pride and authenticity to everything he does. He is a self-proclaimed peasant and I have visited the estate a few times so I can attest that he and his family genuinely live by humble principals. He and his partner Gianna have five children (including twins), and the eldest Federico is now involved in the family business. Caparsa is known for being one of the first estates in Radda to practice organic viticulture. Paolo's operations are small, employing only a few workers, leaving the bulk of responsibilities in his own experienced hands. He has worked these vineyards for 45 years, first with his father and now his family. He explained to me, "a man cannot live here alone without a woman - a good woman is important". They live their lives in harmony with the environment and of course the vines, providing great attention to detail and dedication to preserving the eco-system flourishing in his farm. Paolo has been re-vigorating his vineyards for the last 20 years. The estate totals 12 hectares with limited production of two Chianti product lines (one Classico the other IGT). The 16th century production facilities are a small maze of concrete tanks and large barrels. Winemaking is based on traditional methods including extended natural ferments without fining or filtering. Resulting styles are pure, long-lived expressions of wines from the mountains of Chianti. A style that is created with the assistance of famous enologist consultant Federico Staderini. We are very grateful to have Paolo's wines available at Marquis Wine Cellars and hope you enjoy this spirit as much as we do.





Caparsa Toscana Rosso Lotto I

Reg price: \$30.35/34.90

Pre sale: **\$26.87/\$30.90, Save \$3.00**

This is meant to be a table wine and is 100% Sangiovese. It is fermented and matured in concrete tanks without filtration. It's deliciously easy drinking and for a sustainably produced product, one of the best values going. It's quite supple and yet dry and fresh enough to pair well with simple tomato based dishes like pasta and pizza.



2011 Chianti Classico "Caparsino" Riserva

Reg Price: \$44.26/\$50.90

Pre-sale: **\$39.04/\$44.90, Save \$5.00**

The Caparsino is made from a selection of new/better performing Sangiovese clones. It is 100% Sangiovese fermented using wild yeasts. It ages in 18 hectoliters vats for two and a half years without filtration. Vines grow at 450 meters above sea level. 2011 was a warm growing season (not as dry as 2009) that yielded more structured wines, the elevation here contributes to its backbone of freshness.



2011 Chianti Classico "Caparsino" Riserva 1.5L

Reg Price: \$99.83/114.80

Pre-sale: **\$85.04/97.80, Save \$14.00**

See above for description.



Rocca di Montegrossi, Chianti Classico Gaiole

Rocca di Montegrossi is located 40 kms southeast of Florence in the commune Gaiole. Gaiole is a hilly zone that slopes down from the Chianti Mountains-800 meters. First settlements date to an extremely ancient period as indicated by factors including archaeological artifacts found in the San Marcellino parish church (above). This church holds great historical significance to the area and is located quite close to the Montegrossi cellars. This commune is considered one of the most complete for Sangiovese based wines in the Chianti Classico zone.

Principal, Marco Ricasoli-Firidolfi is a descendant of the Firidolfi family who have played a central role in the foundation of Chianti as a region. The estate extends over an area of 100 hectares of which 20 are planted to vine. The remaining hectares are olive groves, (the estate boasts about a thousand trees) and woodlands. The woodlands have a protective effect on the vineyards. Vines are on south and southeast-facing hillsides with calcareous loamy and marl soils. Elevations are between 340 and 510 meters above sea level. The estate has been certified organic since 2010 but implored the practices long before. Practices in the cellar are also environmentally friendly, with some energy produced by solar panels. Fermentation vessels are glass-lined concrete tanks. Wines are aged in both oak casks and in barriques; the kinds and proportions tailored to the wines and the vintages. Cellars have been designed to allow Marco and consulting oenologist Attilio Paglito to handle grapes in the best possible, eco-sustainable manner. Montegrossi has been turning out fabulous wines for years and yet maintain a low profile. Their style is that of purity and richness, also typical to the commune of Gaiole.

Preference will be given to those who are interested in purchasing the entire vertical.
limited availability

REGION: *Tuscany*



Vigneto San Marcellino vertical, includes two wines from 2006, 2007 and 2008
\$86.96/\$99.99 per bottle or \$521.76/\$599.93 for the set

2006 Chianti Classico Vigneto San Marcellino

The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together. This is the first vintage of San Marcellino in which a small percentage of Pugnitello was added to the Sangiovese. San Marcellino spent 18 months in French oak prior to being bottled. Anticipated maturity: 2012-2026.” Notes by Antonio Galloni

93 Pts Wine Advocate #184, August 2009

2007 Chianti Classico Vigneto San Marcellino

“The 2007 Chianti Classico San Marcellino is a deep, dense wine with serious structure. The fruit is dark and inward, but over time the blackest of cherries, smoke, incense, minerals, earthiness and tar emerge in the glass. Far from an easygoing 2007, the San Marcellino needs at least a handful of years in the cellar, after which it should drink beautifully. The San Marcellino is 95% Sangiovese and 5% Pugnitello that spent 18 months in Allier oak (24% new), the traces of which need time to integrate. A touch of heat on the finish is borderline distracting, which is pretty much the only thing that keeps the score from going higher. Anticipated maturity: 2015-2027.” Notes by Antonio Galloni

92 Pts, Wine Advocate #191, Oct 2010

2008 Chianti Classico Vigneto San Marcellino

“The 2008 Chianti Classico San Marcellino possesses wonderful depth and nuance in its dark cherries, tobacco and earthiness. It is a cool, tightly wound wine with gorgeous structure and a sensual personality. The explosive finish is utterly captivating. The San Marcellino is a single-vineyard 95% Sangiovese and 5% Pugnitello blend that spent 27 months in French oak. It is one of the successes of the vintage. Anticipated maturity: 2013-2028.” Notes by Antonio Galloni

92+ Pts Wine Advocate #196, Aug 2011

Also available

2011 Chianti Classico Gran Selezione

\$82.52/\$95.00

Gran Selezione is a new quality tier introduced by the Chianti Classico Consortzio in 2014. It is considered somewhat of a controversial subject. The Consortzio say that its purpose was to create a way for higher quality standards to be implemented. The new tier is one step about Riserva and stipulates that no purchased grapes can be used. Minimum alcohol is slightly higher at 13%, compared to 12.5% for Riservas. Only natural yeasts can be used for production and wines must be aged for 30 months, compared to 24 for Riserva (this does not stipulate the methods or vessels for aging).

2011 was an exceptionally hot vintage with some irregular weather patterns. A warm Spring was preceded by a very cold, snow-filled winter. April was quite hot followed by a cool May. This pattern of alternating between hot and cold had a stop-go effect on the vines' growth, with August bringing record breaking heat. Some grapes seemed prematurely ready causing some to pick at the end of August to prevent sunburn on grapes. The warmth continued through September, meaning sorting tables were busy! Wines are generally more rich in style and perhaps best enjoyed earlier rather than later.

limited availability





STELLA di CAMPALTO

Azienda Agricola San Giuseppe Stella di Campalto, Montalcino

Nestled into the rocky hillside and is located about an hour's drive south of Chianti, Montalcino has 1214 hectares/3,000 acres of vineyards, compared to Chianti's 16600 hectares/41,000 acres. Made from 100% Sangiovese, by law, Brunello di Montalcino must be aged for 4 years, two of which must be in oak. Riservas must age 5 years, and spend 2 ½ years in oak. I was lucky enough to take part in the Brunello Antiprima tasting in 2016. After tasting hundreds of wines, I was blown away but the percentage of those being high quality. There is a reason that this region has such a long standing reputation for quality wine making. Unlike other regions, they restrict the number of vineyards able to make Brunello. Take caution with the 2014 vintage. It was fantastic for Rossos with some excellent more delicate Brunellos. Many producers did not produce Reservas due to poor weather/crops. I tasted a fair share of 2010s. These are VERY powerful and need time to properly integrate. Every year the Consorzio delVino Brunello di Montalcino classifies the new wine with a vintage using stars as an evaluation. Some producers are not aligned with the parameters, but you can read a summary of how it works and evaluations going back to 1945: <http://www.consorziobrunellodimontalcino.it/index.php?lg=en&p=25>

I am thrilled to have Stella's wines included in this offer. I have been following her progress and tasting her wines for some time. There is currently more demand for her wines than what she has available to sell, but luck and timing came together and I was able to visit the estate last year. Upon arriving, I was immediately overcome with a feeling of ease and peace. I have visited a lot of estates, and this one is up there with most memorable. In the parking lot, I bumped into the purchasing team from Liberty Wines in London UK. They have been representing her for some time now. Not that I had any doubts, Stella is an extraordinary woman as is the S. Giuseppe estate and wines produced here. She thinks and speaks out of the box and describes her wines alike to people. In 2009, Stella courageously left the 250-member Brunello Consortium with friends and colleagues Francesco Leanza of Podere Salicutti and Caroline Politzer and Jan Hendrik Erbach of Pian Dell'Orino.

They formed Sangiovese Per Amico http://www.sangioveseperamico.com/sangiovese_per_amico_en.html as an alternative to the Consortium and began working together to collect data and do scientific research that will enable them to make true terroir wines with organic/biodynamic viticulture and natural methods in the cellar. During our tasting, we enjoyed a tasting of the lesser-rated vintages to demonstrate the energy and finesse of her wines, even in years not considered exceptional. Located in the Southwest corner of Montalcino, 4.6 hectares of picturesque DOCG Brunello di Montalcino vines are ideally situated facing south and west toward the sea above the Ombrone River. Born in Rome, Stella has lived in Prague and Milan prior to Montalcino. Her family purchased the property in the 1990s. The San Giuseppe winery is not far from the ninth-century abbey of Sant'Antimo. It was established in 1910 but abandoned in the 1940s. Once she realized how special the property was, she began to seek the help of local winemakers and friends. She planted the estate to only Sangiovese vines and has always insisted on organic and biodynamic agriculture. All of this was born from her diligent observations and a guiding respect for the land and vine. Today Stella di Campalto is one of Brunello di Montalcino's most sought-after producers and artisans. She has achieved this through her natural approach and almost inherent ability to guide the soul of her vines into each bottle.

2008 Brunello di Montalcino

Reg price: \$130.35/\$149.90

Pre-sale price: 115.57/132.90, Save \$15.00



According to Stella the growing season in 2008 was rainy in the Spring followed by a HOT summer. This created some start stop challenges with fermentation. Although you certainly cannot taste this! She describes this wine to have a likeness to an old country man. The fruit was very defined, with sweet crushed flowers, savory herbs and cherries lifting from the glass. This is a very pretty wine and compared by critics I style to a good Burgundy. Wines is fermented in 35 hectoliter wood vats using natural yeasts. It is then aged in barrique, tonneaux and large casks for 44 months, followed by 18 in bottle.

93+Pts Vinous, Antonio Galloni May 2014 (suggested drinking window 2016-2028)



2009 Brunello di Montalcino Riserva

Reg-price: \$139.04/\$159.90

Pre-sale price: 115.57/132.90, Save \$20.00

Considered a challenging year during the growing season and especially harvest. The weather was very extreme in its changes (hot – cold) with scorching temperatures close to harvest. Wines are generally considered more early drinking, but Stella remains optimistic of this wine’s long term potential. Production for the Riserva is similar to the regular Brunello but with 43 months in wood for aging and almost two years in bottle. Considered rich but layered with bright flavours and high toned aromatics. It is hard to know if bottles will benefit from cellaring, so you may have to

purchase a few!

92 Pts Vinous, Antonio Galloni February 2015 (suggested drinking window 2015-2024), 94 Pts Robert Parker’s Wine Advocate, Monica Lerner February 2014 (suggested drinking window 2017-2030)



2009 Brunello di Montalcino Riserva 1.5L

Reg price: \$260.70/\$299.80

Pre-sale price: \$221.57/\$254.80, Save \$40.00

See description above. A mere 600 bottles were produced in large format.

92 Pts Vinous, Antonio Galloni February 2015 (suggested drinking window 2015-2024)

limited availability



Suggested Food and Wine Pairing



BENTON BROTHERS
FINE CHEESE

Benton Brothers Fine Cheese

PECORINO TOSCANO STAGIONATTO

Italy (Tuscany): Sheep: Pasteurized

In Italian, “pecora” means sheep and Pecorino simply insinuates that the cheese is made from sheep’s milk. In Italy there are literally hundreds of different Pecorinos. The most common Pecorino exported to Canada is Pecorino Romano which is a hard, salty cheese most often used for cooking. This name controlled Pecorino Toscano is outstanding as a grating cheese but is also one of Tuscany’s great table cheeses. It is made just outside of Sienna in Tuscany and is made with 100% sheep’s milk. As with all sheep cheeses it has fairly high milk fat content, but it is also aged for over 90 days which means it has a unique balance between its firm, dry texture and its milky and creamy mouth-feel on the palate. It has a slightly salty edge but is more than balanced out by its slightly sweet, nutty and olivey finish.

Pecorino Toscano paired with Chianti Classico is one of the world’s classic wine and cheese pairings. It will also work well with almost any of Tuscany’s Sangiovese based wines.

PECORINO BIGIO

Italy (Tuscany): Sheep

Bigio produced by Il Forteto just outside of Sienna and is 100% sheep’s milk. Bigio is traditionally matured for at least 5 months, and then for another two months under a thick layer of oak ash which is gathered from Bottega del Forteto, where it is collected from the wood fired bread ovens. The ash speeds up the ripening process by absorbing excess moisture, and also helps to keep any unwanted bacteria from forming on the outside. When the ripening process is finished the cheese has a wonderfully dry texture but still retains a slight creaminess on the palate due to the higher fat content of the milk.

This cheese along with Vino Noble de Montepulciano constitutes one of our favourite wine and cheese pairings!



PIAVE VECCHIO

Italy (Veneto): Cow: Pasteurized

This aged version of Piave is undoubtedly one of our favourite cheeses. Piave is made in the Piave River Valley in the northern province of Veneto right between the provinces of Trentino and Friuli. To be called Vecchio the cheese must be aged a minimum of 12 months. After one year of aging the texture becomes dense and slightly chewy with a granular texture due to the crystallization of the casein (milk protein). The flavour is slightly sweet and nutty with aromas of grapefruit.

Piave is one of the most versatile cheeses for wine pairing. It works well with sparkling wines, full bodied fruity whites, and a wide variety of medium to full bodied reds. Classic pairings include Chianti Classico or Amarone.

ROSSINI

Italy (Lombardy): Cow: Pasteurized

Soaked in marc (the eau de vie, or brandy left over from the wine making process) from a sweet dessert wine from southern Italy called Pressito de Pantelleria, and then packed in grape must, this blue cheese is aromatic and fruity with notes of wine and hints of spice. It is velvety and creamy, yet dense with complex flavours of salt and tangy blue, that lead way to a rich, sweet, brandied finish.

Sweeter dessert or late harvest wines are considered a great pairing, but sweet bubbles can cut through the creaminess and complement the tangy richness of Rossini.

SAGRA degli GNOCCHI, Niki's Recipe - Leah Bickford

Gallura is Sardinia's northern wine producing region and in the small sleepy town of Arzachena, August 1st is a celebration and festival called sagra where everyone prepares malloreddus, also called gnocchetti sardi or 'little Sardinian gnocchi' after their dumpling-like shape. They are made from durum wheat flour, water, salt and—a very Sardinian touch—a pinch of ground saffron. I was lucky enough to learn how to make them from an expert. Super simple, but time consuming.

Required Items:

Wax paper/flat baking sheet
gnocchi board/back of cheese grater
Rolling pin
Mineral Water 1 litre
Flour

Ingredients:

1 kilo/10.06 cups of type "00" flour or "Pasta flour"
Half a litre/500ml of mineral water in the winter and $\frac{3}{4}$ (750ml) in the summer due to humidity
1 teaspoon of salt

Instructions

1. Slowly add water to flour. Add only as needed to get the right consistency. Put in plastic bag to keep it moist and knead after five minutes rest.
2. Cut a chunk (2-3 inches thick) and use rolling pin to flatten (about $\frac{3}{4}$ of an inch) – remember to use extra flour here on the board
3. Slice into thin pieces about one inch max
4. Roll pieces until they are round and about a foot long
5. Dice into small chunks (1/2 inch)
6. Use back of the grater to roll out small pieces

These do not take a long time to cook (a few minutes), or until they float. Add your favourite red sauce or ragu.

Wine Resources & Books



Books to Read:

1. *Finest Wines of Tuscany and Central Italy* by Nicholas Belfrage
2. *Grandi Vini: An Opinionated Tour of Italy* by Joe Bastianich
3. *Vino Italiano: The Regional Wines of Italy* by David Lynch
4. *Gambero Rosso Italian Wines 2016*
5. *Barolo and Barbaresco Slow Wine 2016* by Kerin O'Keefe
6. *Brunello di Montalcino*, by Kerin O'Keefe
7. *Native Wine Grapes of Italy*, Ian D'Agata
8. *The World of Fine Wine Magazine*

iTunes/iPhone Apps:

Slow Wine

Gambero Rosso

Websites:

Slow Wine, Slow Food: www.slowwinemagazine.com/en/

Vinous (by Anthony Galloni): www.vinous.com

Gambero Rosso: www.gamberorosso.it/vini

Decanter Magazine: www.decanter.com

Behind the Label: www.labourbehindthelabel.org

Consortium for Barolo, Barbaresco, Alba Langhe e Roero:
www.langhevini.it/welcome_eng.lasso

Chianti Consortium: www.chianticlassico.com/en/

Jancis Robinson: www.jancisrobinson.com

HOW TO PLACE YOUR PRE-SALE ORDER

- 1) Please email your request to Leah Bickford.
leah@marquis-wines.com
- 2) Orders will be fulfilled in the order they are received.
- 3) Mixes cases are welcome.
- 4) Free delivery to your home or office.



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Open from 11am to 9pm every day
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Free parking in back of store.

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We reserve the right not to accept your order, in which case we will not have any further obligation to you. We may accept the whole or part of your order, both in respect of the kinds of products ordered and the quantity of products ordered. The price will be adjusted accordingly. Orders will be filled on a first-come, first-serve basis, except for those wines that have historically proven to generate demand far in excess of our ability to satisfy that demand. No discounts of any kind are applicable. Marquis Wine Cellars is not responsible for typographical errors.