

# ADC TASTING

JUNE 16<sup>TH</sup>, 2022

## History and Facts about Vistorta Friuli, Italy



Vistorta is a historical village situated in the region of Friuli Venezia Giulia, in the northeastern part of Italy, where the Brandolini family has lived for more than 600 years.

The farm or “azienda agricola”, was created in 1872 with a long term vision of modernity from Count Guido Brandolini. He was one of the first to plant Merlot in the area after the phylloxera plague. They were also producing corn and wheat and breeding silkworms, and selling the products at local markets.

The contemporary history of Vistorta estate starts in the 1960’s, when Counts Brando and Cristian Brandolini d’Adda, Brandino’s parents, decide to live at Vistorta after getting married. They started renewing the villa and the garden, collaborating with the English garden architect Russell Page, which, even today, still attracts tourists from every part of the world.

In 1985, Brandino Brandolini starts leading the 4th generation of family winemakers in Vistorta.

After graduating with a degree in Agronomy at Texas A&M University, he started his career in wine at one of his family’s Bordeaux estates, Château Greysac. The collaboration with winemakers George Pauli and Philippe Dambine caused him to focus mostly on the Merlot grape in Vistorta vineyards.

In 2005, the Vistorta project converts to organic farming. The entire farm, which has some 220 hectares, became certified organic in 2008. 2009 was the first certified organic wine vintage. In the vineyards, Vistorta uses only sulfur and copper, fertilizing with green manure and compost. The work in the winery focuses on the natural development of the best characteristics of higher quality grapes, with the help of certified products and selected autochthonous yeasts. In the remaining areas of the farm, Vistorta follows an attentive schedule based on cover crop rotation, to always enrich soils (such as vetch, white mustard and clover in customized mixtures).

Covering 37 hectares, the vineyards are planted with both white and red varieties: Merlot, Pinot Grigio, Friulano and others typical of Friuli region. The average vineyard age is 30 years, but there are also some historical vineyards of Merlot and Friulano too. Merlot is Vistorta’s heritage and passion. It covers 14 different small parcels with N/S sun exposition and 45msl. The oldest vineyard, called Ridiel, was planted in 1918.

Winemaking at Vistorta is performed with relatively simple, minimalist oenological facilities that allows the whole process to flow harmoniously, from harvest to bottling. In the winery, three rooms contain vitrified concrete vats that are used throughout the different winemaking stages of both whites and reds. These different-sized vats allow for flexibility, custom tailoring the wines from every vineyard. In the barrel-bottle room, the prestigious Vistorta reds are aged, frequently using French oak barriques and big barrels. This creates long lasting and wonderful vintages of both red and white wines.



## Vistorta Friuli Pinot Grigio, DOC, 2020

Friuli, Italy



### *Wine Details*

Harvest of the estate vineyards in early September. Fermentation in oxygenation (65%) and reduction (35%). Permanence in concrete vats for five months on the fine lees with a weekly battonage.

### *Vineyards/Region*

Vineyards in Friuli Venezia Giulia

### *Tasting Note*

This Pinot Grigio in the mouth has a full-flavored creamy texture with an almost salty tang and edgy acidity in places, refreshingly crisp, offers confident impressions of golden apple. Great length and elegance.

### *Food Pairing*

The perfect partner to small mollusks, fried fish, egg dishes, risotto, fresh and delicate cheeses.

### *Varietal*

100% Pinto Grigio

### *ABV*

12.5%

### *UPC Pack Size*

0-86785-80003-5

6

750ml

### *Winemaker*

Alec Ongaro



## Conte Brandolini Friuli Pinot Grigio Ramato, DOC, 2020 Friuli, Italy

### *Wine Details*

Harvest of a new vineyard of pinot grigio, in which are planted 6 different Clones, that are selected in order to add complexity to the wine. Pre-fermentation maceration at 8° for 10 hours. Permanence in concrete vats on the fine lees for 5 months with a weekly battonage. "Ramato" was the original Pinot Grigio from Friuli and Veneto area. The name is coming from it's unique color and it literally means "coppery".

### *Vineyards/Region*

Vineyards in Friuli Venezia Giulia

### *Tasting Note*

The maceration gives to the wine a charming reddish shade, a fruity nose of wild strawberries and apples and a small tannin that add more complexity.

### *Food Pairing*

Pair with fish and white meat dishes. Ideal aperitif for light summer and vegetable meals.

### *Varietal*

100% Pinto Grigio

### *ABV*

12.5%

### *UPC Pack Size*

0-86785-80014-1

6

750ml

### *Winemaker*

Alec Ongaro

### *Winery Certifications*

Certified Organic



VISTORTA

*Conte Brandolini*



## Vistorta Friulano, DOC, 2020

Friuli, Italy

### *Wine Details*

Harvest of our 30 years old vineyards in late September. The friulano vineyards are located in between the reds, with a sandy-clay soil that gives complexity and texture to this wine. Winemaking in concrete vats, it stays on its fine lees for five months with a weekly battonage.

### *Vineyards/Region*

Vineyards in Friuli Venezia Giulia

### *Tasting Note*

Delicate and aromatic, this Friulano offers floral and citrus notes, together with a crisp, refreshing palate.

### *Food Pairing*

Pair with fresh and grilled fish, shellfish and mollusks, lighter-style charcuterie, festive pastas; wonderful with classic cured prosciutto cheeses, baked pastas, and red meats.

### *Varietal*

100% Tocai Friulano

### *ABV*

12.5%

### *UPC Pack Size*

0-86785-80007-3

6

750ml

### *Winemaker*

Alec Ongaro

### *Winery Certifications*

Certified Organic



## Vistorta Stomo Merlot, DOC, 2018

### Friuli, Italy

#### *Wine Details*

Separated harvest of our youngest vineyards (mid-90's)  
Pre-fermentative cryomaceration for 72 hours in order to keep the fruity notes from our grapes.  
Fermentation took place in concrete vats.  
50% of the wine ages in concrete tanks, the other 50% for 7 months in third passage French oak barrique.  
Final blending and storage in concrete vats until bottling.

#### *Vineyards/Region*

Vineyards in Friuli Venezia Giulia

#### *Tasting Note*

Delicate suggestions of wild red berry and fruit preserves marry flavors of blackcurrant, morello cherry, dried plum and coriander, enlivened by subtle hints of crushed flowers. Crisp and lively in the mouth, it displays appealing, earthy tannins, concluding on red berry fruit and roses.

#### *Food Pairing*

Pair with charcuterie, medium-aged cheeses, baked pastas, and red meats.

#### *Varietal*

100% Merlot

#### *ABV*

12.5%

#### *UPC Pack Size*

0-86785-80005-9

6

750ml

#### *Winemaker*

Alec Ongaro

#### *Winery Certifications*

Certified Organic



## Vistorta Merlot, IGT, 2015 –FRIULI ITALY

### *Wine details*

Separated harvest and winemaking for each vineyard fermentation and parcels blending in concrete vats. Aging in fine grain French oak barriques for 15 months, 40% new, 40% one year 20% two years barriques. Bottling without filtration.

### *Vineyards/Region*

Vineyards in Friuli Venezia Giulia

### *Tasting Note*

A whiff of toasty oak immediately yields to ample aromas of wild red and dark berry fruit, lifted by subtle fruits in spirits and self-confident notes of roasted espresso bean, cocoa powder, and coriander. This aromatic panoply finds beautiful echo in the mouth, where a silk-smooth texture encounters at moments expressive tannins, as they lend impressive support to the wine's powerful but calibrated structure. Spices and hints of espresso ennoble a majestic progression.

### *Food Pairing*

Pair with meat dishes, wild game, baked pastas, and medium-aged cheeses.

### *Varietal*

100% Merlot

### *ABV*

13%

### *UPC Pack Size*

0-86785-8000-4                      6                      750ml

### *Ratings & Awards*

|    |                         |      |
|----|-------------------------|------|
| 97 | Vin Italy               | 2013 |
| 90 | Wine Spectator          | 2012 |
| 90 | Wine Spectator          | 2009 |
| 93 | Wine Spectator          | 2007 |
| 3  | Bicchieri Gambero Rosso | 2007 |
| 3  | Bicchieri Gambero Rosso | 2006 |
| 3  | Bicchieri Gambero Rosso | 2005 |
| 3  | Bicchieri Gambero Rosso | 2004 |
| 3  | Bicchieri Gambero Rosso | 2003 |

### *Winemaker*

Alec Ongaro

### *Winery Certifications*

Certified Organic



## History and Facts about Le Ragose Veneto, Italy

Le Ragose, a now famous estate, is located North of Verona, in the town of Negrar (Veneto region), at the highest point of Valpolicella Classica (1,148 feet). The winery is composed of 32 hectares, 18 planted as vineyards. The altitude is from 250 to 400 meters high.

Le Ragose was purchased in 1969 by an oenologist named Arnaldo Galli, and his wife Marta. Due to the high elevation, Marta, recognized the need for a separate designation for the hills to distinguish them from the valley flat land. Marta fought for and obtained the designation Classico. Within a few years, Marta became one of the most important personalities in the Italian wine world. She was one of the founders of the organization "Women in Wine" and founded VinItaly. In 1990, she was elected "Wine producer of the World" from La Morra.

Today, their sons Paolo, graduated in Business Management, and Marco, graduated in Agriculture with a thesis on "Microvinification of local varieties", are still researching and experimenting to have always top quality wines. Marco, is both the oenologist and agronomist of Le Ragose. Paolo's daughter Marta, graduated in management, is the third generation of "Le Ragose".

For the production of our grapes we use the pergola system. This method protects the grapes from the sun, the rain and the storms and it is perfect for the production of local varieties such as Corvina, Corvinone and Rondinella.

The deeper level of our soil is "Arenaria Eocenica". This soil comes from the "Eocene" geological era and it works like a sponge, keeping the humidity in the roots. This is one of the reasons why at Le Ragose we don't need irrigation. Below the surface we have both brown clay, red clay and volcanic soils that are rich with minerals.

At Le Ragose, the respect for our place, soil and tradition is fundamental. We use our traditional and local varieties Corvina, Corvinone and Rondinella. We also add a 10% of other old local varieties such as Molinara, Oseleta, Dindarella, Casetta, Spigamonti. Since 1969, the Galli family has always wanted to focus on the production of quality wines.





# Le Ragose Valpolicella Classico, DOC 2020

## Valpolicella, Italy



### *Wine Details*

Grapes are hand-harvested in September. Vinification takes place in temperature controlled stainless steel tanks with indigenous yeasts. Fermentation lasts 12 to 14 days. Wine is aged in Stainless steel.

### *Vineyards/Region*

300 meters above sea level with a south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyards are newly planted to as old as 40 years. There are 3,200 plants per hectare. Le Ragose is 100% estate grown grapes.

### *Tasting Note*

Fresh delicate red fruit aromas such as currant, strawberry and black cherry. Dry with a medium body and ripe fruit. It has an underlying current of minerality and terroir blended with the dark cherry and vinous notes.

### *Food Pairing*

Excellent with pasta dishes, roasted red and white meats (especially lamb, veal and duck) gorgonzola cheese and radicchio dishes. It is also delightful served slightly chilled in the summer.

### *Varietal*

50% Corvina, 20% Corvinone and 20% Rondinella and 10% of local grapes such as Forselina, Rossara, Pelara, Osaletta, Negrara, Barbera, Rossignola, Rosetta, Dindarella, Croatina

### *ABV*

12.5%

### *UPC Pack Size*

7-48132-10900-9

6

750ml

### *Ratings & Awards*

90 James Suckling

2020

*Cost:*

*Retail:*



# Le Ragose Valpolicella Ripasso, DOC 2017

## Valpolicella, Italy

### Wine Details

Hand harvested in September-October. The fermentation is in stainless steel for about 10-15 days with indigenous yeasts, then the wine is stored in tanks of steel. In December/January the Valpolicella Classico wine, produced in September-October, referment on the Amarone skins (Ripasso method). The presence of residual sugar in the pomace of Amarone allows the fermentation and gives to the wine body and structure. This wine is aged in Slavonian oak barrels

### Vineyards/Region

300 meters above sea level with a south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyards are newly planted to as old as 40 years. There are 3,200 plants per hectare. Le Ragose is 100% estate grown grapes.

### Tasting Note

Fresh delicate red fruit aromas such as currant, strawberry and black cherry. Dry with a medium body. It is surprisingly complex with intense mature berry flavor interwoven with hints of dried figs, cocoa powder, coffee and minerals. The finish is extremely long, dry and satisfying. This is a Ripasso of great elegance and longevity.

### Food Pairing

Excellent with pasta dishes with ragù, mushroom risotto, dishes with game such as pheasant, boar or deer. Good with aged cheese dishes like gorgonzola cheese and radicchio.

### Varietal

50% Corvina, 20% Rondinella, 20% Corvinone, 10% other old local varieties

### ABV

14.5%

### UPC Pack Size

7-48132-10273-4                      6                      750ml

### Ratings & Awards

90 James Suckling  
90 Robert Parker

2018  
2017

*Cost:*

*Retail:*





# Le Ragose Amarone Classico, DOC 2015 Valpolicella, Italy

## *Wine Details*

Hand harvested in September-October. The grapes are laid out in single layers in shallow boxes until December/January. The raisined, non-botrytis grapes are fermented for up to 30 days in temperature controlled stainless steel tanks with indigenous yeast. Aged for the first year in stainless steel followed by 2-5 years in large casks of Slavonian oak from 10-60 hectoliters.

## *Vineyards/Region*

The 18 hectares of vineyards sit at Vineyard: 300 meters above sea level with a west, south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil. The vineyards are 40 to 30 years old. There are 4,166 plants per hectare. Le Ragose is 100% estate grown grapes. No grapes whatsoever are bought. They also do their own enology and agronomy.

## *Tasting Note*

Intense, concentrated black cherry, coffee, cocoa powder and currant bouquet. Dense, ripe and lush berries with a hint of dark chocolate. There is a surprising minerality and a vibrant acidity which make it intriguing. This is a wine of power and elegance, harmonic and enticing. The finish is long and Satisfying.

## *Food Pairing*

Excellent with wild game birds, wild goat, risotto alla'Amarone, gorgonzola cheese, dark chocolate desserts, cheesecakes, hazelnut and almond desserts.

## *Varietal*

50% Corvina, 20% Rondinella, 20% Corvinone, 10% other old local varieties

## *ABV*

15.5%

## *UPC Pack Size*

7-48132-11118-7

6

750ml

## *Ratings & Awards*

93James Suckling

2015