CAPANNA · ITALY

Brunello di Montalcino, 2020

Brunello di Montalcino DOCG, Montosoli - northern Montalcino, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2020 · 750 ml

STILL, FULL-BODIED

Tasting notes

Appearance: Deep ruby red with garnet hues Nose: Redcurrant, cherry, dark berries, dried herbs, forest floor and light vanilla Palate: Full and concentrated; red and dark fruit, vivid acidity and firm tannins Finish: Long and dry, with herbs, dark fruit and firm tannins

About the wine

The Sangiovese grows on clay-rich, south-east-facing slopes at Montosoli, north of Montalcino. It macerates for 25–30 days, completes malolactic in conical Slavonian oak vats, then ages around three years in large Slavonian casks. Founder Giuseppe Cencioni was among the founders of the Brunello di Montalcino Consortium in 1967.

Awards

Jeb Dunnuck — 95 points (2019); Vinous (Eric Guido) — 94 points (2019); Wine Advocate (Monica Larner) — 93 points (2019); Falstaff 2024 — 94 points (2019); JancisRobinson.com (Walter Speller) — 18/20 (2019)

Winemaking

MATURATION	Approx. 30–36 months in Slavonian oak, followed by at least 6 months in bottle

Cellar and service

SERVE AT	18–20 °C
AGEING POTENTIAL	2037+, capable of further development under good storage
FOOD PAIRING	· Roast beef, steak, lamb, wild game, braised meat, mushroom dishes, aged Pecorino · Avoid: Delicate fish, light seafood, mildly seasoned salads, sweet dishes

Say it: Capanna: kah-PAHN-nah; Brunello di Montalcino: broo-NEL-lo dee mon-tahl-CHEE-no

CAPANNA · ITALY

Rosso di Montalcino, 2023

Rosso di Montalcino DOC, Montosoli - northern Montalcino, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2023 · 750 ml

STILL, FULL-BODIED

Tasting notes

Appearance: Deep ruby red Nose: Red cherry, red berries, light vanilla and spice Palate: Fresh and medium-bodied, with red fruit, clear acidity and fine to moderate tannins Finish: Persistent, dry, lightly spicy

About the wine

The Sangiovese comes from the Cencioni family's Capanna estate in Montosoli, north of Montalcino. It macerates on the skins for about two to three weeks, with both fermentations in conical Slavonian oak vats, then ages in large Slavonian casks. Founder Giuseppe Cencioni was one of the founders of the Brunello consortium in 1967.

Awards

Vinous (Eric Guido) — 90 points (2021)

Winemaking

MATURATION	6–10 months in Slavonian oak, followed by at least 3–4 months in bottle

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	5 - 8 years
FOOD PAIRING	· Pasta with ragù, roast pork, roast chicken, beef, mushrooms, salumi, medium-aged cheeses · Avoid: Delicate seafood, raw fish, very spicy food, sweet dishes

Say it: Capanna: kah-PAHN-nah; Rosso di Montalcino: ROS-so dee mon-tahl-CHEE-no

PODERI BOSCARELLI · ITALY

Vino Nobile di Montepulciano, 2022

Vino Nobile di Montepulciano DOCG, Montepulciano - Siena, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese, Colorino, Canaiolo, Mammolo	13.5%	2022 · 750 ml

STILL

Tasting notes

Appearance: Ruby red, developing garnet tones. Nose: Sour cherry, red berries, rose, violet, spice and liquorice. Palate: Dry and fresh; medium-full structure, red fruit, clear acidity and fine tannins. Finish: Persistent, dry, with red fruit, spice and light earthy notes.

About the wine

The grapes come from Boscarelli's vineyards at Cervognano, on the eastern slopes of Montepulciano. After a short fermentation with native yeasts, the wine matures for around 18–24 months in French and Slavonian oak barrels of various sizes. First made in 1968, this is the estate's oldest Vino Nobile label, and its style has barely changed since.

Winemaking

MATURATION	18–24 months in oak, followed by several months in bottle

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	To 2035+ with proper storage
FOOD PAIRING	· Beef, roast lamb, game, duck, roast poultry, ragù, mushroom dishes, aged Pecorino · Avoid: Delicate white fish, light seafood, very spicy food, sweet dishes

Say it: Poderi Boscarelli: po-DEH-ree bos-kah-REL-lee; Vino Nobile di Montepulciano: VEE-no NO-bee-leh dee mon-teh-pool-CHAH-no

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PODERI BOSCARELLI · ITALY

Costa Grande Vino Nobile di Montepulciano, 2019

Vino Nobile di Montepulciano DOCG, Montepulciano - Siena, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2019 · 750 ml

STILL

Tasting notes

Appearance: Deep ruby to garnet red. Nose: Blackberry, dark cherry, spice, earth, mineral notes and light vanilla. Palate: Full-bodied and structured; cherry and dark berries with firm, chalky tannins and fresh acidity Finish: Long, dry, savoury and mineral, with spice and light leather notes.

About the wine

Costa Grande is a single 1.5-hectare Boscarelli vineyard at Cervognano, on calcareous marl veined with red sand. The grapes ferment with native yeasts in oak vats, then the wine spends its first year in 500-litre tonneaux and its second in 25-hectolitre casks. The plot was long used in Boscarelli blends but has been bottled alone only since 2015.

Awards

Vinous — 95 points (2019); James Suckling — 95 points (2019); i-WineReview 2024 — 94 points (2018)

Winemaking

MATURATION	Oak tonneaux, large oak casks and concrete vats

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Several decades.
FOOD PAIRING	· Steak, roast beef, lamb, game, duck, mushroom dishes, truffle, aged Pecorino. · Avoid: Delicate seafood, light white fish, sweet dishes, very spicy food

Say it: Poderi Boscarelli: po-DEH-ree bos-kah-REL-lee; Vino Nobile di Montepulciano: VEE-no NO-bee-leh dee mon-teh-pool-CHAH-no

PODERI BOSCARELLI · ITALY

Rosso Di Montepulciano "Prugnolo", 2022

Sangiovese Prugnolo Gentile, Mammolo, Montosoli, Montepulciano

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese, Mammolo	13.5%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

On nose pronounce cherry, plum, pepper, red fruit, leather, oak, red currant, cranberry. The flavor is black cherry, bay leaf, tiny blackberry, hot pepper flakes, soft tannin, stingy limestone. On palate medium body medium acid Medium- tannin, medium finished, medium intensity of flavor same as nose.

About the wine

The grapes are picked manually, and after destemming and soft pressing, are fermented using indigenous yeast in steel vats filled to no more than two-thirds of their capacity. The fermentation process lasts about a week at controlled temperatures from 27 to 30 degrees. A short manual punching down of the skins and pumping over are completed in the initial Grape: 85% Sangiovese Prugnolo Gentile and 15% Mammolo.

Winemaking

MATURATION	The wine matures for several months in vitrified concrete vats where malolactic fermentation occurs as well. Before bottling the wine is lightly filtered and released in March after the harvest.

Cellar and service

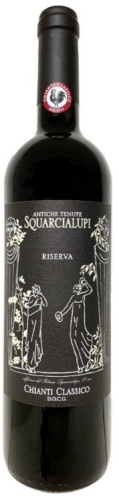
SERVE AT	14–16 °C
FOOD PAIRING	Beef, Lamb, Veal, Poultry and Cured Meat

Say it: Poderi Boscarelli: po-DEH-ree bos-kah-REL-lee; Rosso di Montepulciano: ROS-so dee mon-teh-pool-CHAH-no

SQUARCIALUPI · LA CASTELLINA · ITALY

Chianti Classico Riserva, 2020

Chianti Classico DOCG, Castellina in Chianti, Tuscany



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14%	2020 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

ApperanceDeep ruby with garnet hints. AromaCherry, blackberry, balsamic, spice, light toast PalateMedium-bodied, fresh acidity, firm tannins, red-black fruit, herbal and mineral notes. FinishLong, savory, with tobacco, leather, and oak spice

About the wine

Sangiovese-based Chianti Classico Riserva must age at least 24 months before release, including three months in bottle; Squarcialupi is matured in oak. La Castellina stands on the ancient estates of the Squarcialupi family, settled in Chianti since the 13th century, whose palazzo in Castellina has 15th-century cellars.

Winemaking

MATURATION	Aged for 24 months total: First in large Slavonian oak casks (botte), then refined in French oak barriques Followed by bottle aging before release

Cellar and service

SERVE AT	16 °C
AGEING POTENTIAL	10 - 12 years
FOOD PAIRING	Grilled red meats, steak, game of hair and feather, stewed and roasted, aged cheeses hard like pecorino.

Say it: La Castellina: lah kas-tel-LEE-nah; Squarcialupi: skwar-chah-LOO-pee; Chianti Classico: kee-AHN-tee KLAHS-see-ko; Riserva: ree-ZER-vah

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SQUARCIALUPI · LA CASTELLINA · ITALY

Chianti Classico Riserva, 2017

Chianti Classico DOCG, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese, Colorino	14%	2017 · 1.5 L

STILL, MEDIUM-BODIED

Tasting notes

The estate takes its name from the Squarcialupi family, settled in Castellina since around 1200 and still remembered by their fifteenth-century palazzo in the village centre; the Targioni-Bojola family have run it since 1980. The Squarcialupi line comes from the oldest vineyards at about 600 m: balanced wines with fruity and floral aromas. Deep ruby, with red berries, undergrowth and a faint spice.

About the wine

La Castellina's vineyards lie on the south-west slope below the medieval village of Castellina in Chianti. This Chianti Classico is aged in large Slavonian oak casks of 24 to 47 hectolitres, which respect Sangiovese's cherry fruit. The farm descends from the estates of the Squarcialupi family, settled in Chianti since the 1200s.

Winemaking

MATURATION	12 months in large oak casks

Cellar and service

SERVE AT	16–18 °C

Say it: La Castellina: lah kas-tel-LEE-nah; Squarcialupi: skwar-chah-LOO-pee; Chianti Classico: kee-AHN-tee KLAHS-see-ko

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CONVINO · DIMORE WINE · ITALY

Chianti, 2024

Chianti DOCG, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese, Canaiolo	12.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Light ruby red with garnet reflections Nose: Cherry, red berries, violet and light spice Palate: Dry and fresh, medium-bodied, with red fruit and moderate tannins Finish: Clean, medium length, lightly spicy

About the wine

Sangiovese and Canaiolo are gently pressed and macerated on their skins for one to two weeks, then made in a young, fruity style for everyday food. Chianti DOCG requires at least 70% Sangiovese; Canaiolo was its traditional partner in the classic recipe set out by Baron Bettino Ricasoli in the 19th century.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	· Tomato-based pasta, pizza, ragù, roast pork, grilled chicken, salumi, medium-aged cheese · Avoid: Delicate seafood, raw fish, very sweet dishes, very spicy food

Say it: Dimore: dee-MO-reh; Chianti: kee-AHN-tee

SQUARCIALUPI · LA CASTELLINA · ITALY

"Il Nero" Maremma Toscana, 2021

Maremma Toscana DOC, Maremma, Southern Coastal Tuscany, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon	14.5%	2021 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

ApperanceDeep, intense ruby with garnet reflections Aromablack fruits, coffee, nutmeg, balsamic, and a hint of cedar and dark chocolate. PalateFull-bodied, smooth tannins, balanced acidity. Finish Long, slightly spicy, and layered.

About the wine

The Cabernet comes from the Poggio alla Buca vineyard in coastal Maremma, where warm days and sea breezes ripen the grapes fully. The wine is then matured for an extended period in French oak barriques. Maremma was a malaria-ridden marshland until it was largely reclaimed in the 20th century; today it is a leading Tuscan area for Cabernet.

Winemaking

MATURATION	Aged 24–36 months in French oak barriques

Cellar and service

SERVE AT	18 °C
AGEING POTENTIAL	10 - 15 years
FOOD PAIRING	Game/Red meats/Aged hard cheeses

Say it: La Castellina: lah kas-tel-LEE-nah; Squarcialupi: skwar-chah-LOO-pee; Maremma Toscana: mah-REM-mah tos-KAH-nah

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CAPANNA · ITALY

Rosso Del Cerro, Toscana IGT, 2022

Sangiovese, Montosoli, Montalcino DOC

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Medium ruby red. Nose: Cranberry, strawberry, vanilla, cinnamon, hints of mushroom. Taste: Strawberry, cherry, cedar, cranberry. Other: Dry with expressive red fruit, easy to drink.

About the wine

The Sangiovese comes from the Capanna estate at Montosoli, north of Montalcino. It macerates on the skins for 15–18 days in temperature-controlled steel, goes through spontaneous malolactic fermentation, then rests a few months in large oak casks. The Cencioni family has owned Capanna since 1957.

Winemaking

MATURATION	In oak casks of 20 to 32 hl for about 3-6 months; followed by brief ageing in bottles.

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Starters, pasta with meat ragout or mushrooms, roasted white meats, cold cuts and fresh cheeses.

Say it: Capanna: kah-PAHN-nah; Toscana: tos-KAH-nah

TENUTA MONTECCHIESI · ITALY

Vermentino Chardonnay Toscana, 2025

Toscana IGT, Cortona, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Vermentino/Rolle, Chardonnay	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Bright pale straw yellow with greenish reflections. Nose: Aromas of white flowers, pear, green apple, citrus and fresh herbs. Palate: Fresh, savory with strong minerality, good acidity balancing the smooth roundness. Finish: Lingering, crisp finish with a characteristic subtle almond note.

About the wine

The grapes are softly pressed in a pneumatic press and fermented at a strictly controlled 15–16°C in stainless steel to keep fresh citrus and floral aromas. Tenuta Montecchiesi lies near Cortona in eastern Tuscany, an area best known for red Syrah, and belongs to the Dal Cero family of Veneto winegrowers.

Winemaking

MATURATION	Aged on fine lees (Sur Lie) for a few months to add complexity and texture, then rested in bottle.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	Best consumed young
FOOD PAIRING	· Seafood, Japanese cuisine, Italian pasta, and light vegetarian dishes · Avoid pungent ingredients such as onions, scallions, and chives, as they can overwhelm the wine's delicate floral notes and disrupt the balance and elegance of Vermentino

Say it: Tenuta Montecchiesi: teh-NOO-tah mon-tek-kee-EH-zee; Toscana: tos-KAH-nah; Vermentino: ver-men-TEE-no; Chardonnay: shar-do-NAY

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SQUARCIALUPI · LA CASTELLINA · ITALY

"Rugiada" Bianco, 2023

Toscana IGT, Castellina in Chianti, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	13.5%	2023 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Apperance Pale straw yellow, bright and luminous. AromaExpressive and semi-aromatic, with notes of white peach, exotic fruits, and a touch of wet stone minerality. PalateFresh and savory, with crisp acidity and gentle roundness FinishClean, refreshing, and lightly mineral.

About the wine

This Chardonnay comes from the highest vineyard of the Squarcialupi estate, at around 600 metres, where cool nights keep the fruit fresh. It is fermented with two different selected yeast strains to build aromatic complexity and made as a crisp, lightly aromatic white. Rugiada is Italian for 'dew'.

Winemaking

MATURATION	Aged 2 months on fine lees (sur lie) in tank – this adds subtle texture, roundness, and depth without oak influence

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	Soft cheeses or moderately matured, fish dishes, cold cuts

Say it: La Castellina: lah kas-tel-LEE-nah; Squarcialupi: skwar-chah-LOO-pee

CANTINA SORELLI · ITALY

Rosso Toscana, Bag-in-Box

Toscana Rosso IGT, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Red Blend	11.5%	NV · 5 L

STILL

Tasting notes

Appearance: Intense ruby red. Nose: Fresh cherry and red-fruit aromas. Palate: Soft and full-bodied, with freshness balancing its weight.

About the wine

A blend of Tuscan red grapes made in a fruit-forward style for easy everyday drinking and filled into a 5-litre bag-in-box. Because the inner bag collapses as wine is poured, air stays out, so the wine keeps fresh for several weeks after opening, unlike an open bottle.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	· Grilled meats, pizza, meat pasta. · Avoid: Raw seafood, very spicy or sweet dishes.

Say it: Cantina Sorelli: kahn-TEE-nah so-REL-lee; Toscana: tos-KAH-nah

CANTINA SORELLI · ITALY

Bianco Toscana, Bag-in-Box

Toscana IGT., Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	White Blend	11%	NV · 5 L

STILL

Tasting notes

Appearance: Straw yellow. Nose: White flowers, with a rounded aromatic profile. Specific fruit notes are not listed. Palate: Dry and balanced, with a medium-bodied structure.

About the wine

A dry white blend from Tuscan grapes, made in a fresh, floral style and packed in a 5-litre bag-in-box that keeps the wine fresh for weeks after opening. The Toscana IGT category, created in 1995, gives producers more freedom of grape choice than the region's DOC rules.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	· Fish, light pasta, chicken, fresh cheese. · Avoid: Heavy red meats, very spicy or sweet dishes.

Say it: Cantina Sorelli: kahn-TEE-nah so-REL-lee; Toscana: tos-KAH-nah