In Pursuit of Excellence
Passionate Roots

A Family Story
Brunello and Beignets
The Food
Creole and Cajun
CREOLE vs CAJUN

From About Food “The similarities between Creole and Cajun cuisines are due to the French heritage of both cultures, and the new ingredients to which French cooking techniques were applied by Creoles and by Cajuns. Both types of cooking have culinary roots in France, with a nod to Spain, Africa, and Native America, and to a lesser degree to the West Indies, Germany, Ireland, and Italy. Both cultures take their food very seriously, and love to cook, eat, and entertain.

It is said that a Creole feeds one family with three chickens and a Cajun feeds three families with one chicken.

Another major difference between Creole and Cajun food is in the type of roux used as the base of sauces, stews, soups, and other savory dishes. Creole roux is made from butter and flour (as in France), while Cajun roux is made from lard or oil and flour. This is partly due to the scarcity of dairy products in some areas of Acadiana (Acadia + Louisiana) when Cajun cuisine was being developed. Gumbo is perhaps the signature dish of both cuisines. Creole gumbo has a tomato base and is more of a soup, while Cajun gumbo has a roux base and is more of a stew.”
The cultural difference between the two methods of cooking lies in the fact that Creoles had access to local markets, and servants to cook their food while Cajuns lived mostly off the land, were subject to the elements of the seasons, and generally cooked meals in one large pot.

**CREOLE** refers to the original European — particularly French and Spanish — settlers of New Orleans. They were mostly from wealthy families and brought or sent for chefs from Madrid, Paris, and other European capitals.

**CAJUN** Country is the southwest section of Louisiana, unique unto itself. Acadiana is an area comprising twenty-two parishes (counties) in Southwest Louisiana. This area is predominately populated by Cajun people who are, technically, descendants of the Acadians expelled from Acadia, now known as Nova Scotia, in 1755. While their new home in Acadiana (Acadia combined with Louisana) was familiar in terms of being an agrarian setting already populated by Catholic, French-speaking people, the Cajuns had to adjust to the unknown terrain of swamps, bayous, and prairies that presented some exotic forms of meat, game, fish, produce, and grains.
Brunello and Beignets

The Wines

Italian!!!
The Banfi name comes from the aunt of Giovanni F. Mariani Sr., Teodolinda Banfi: she was the head of household for Pope Pius XI and was a connoisseur of fine wine. She influenced and inspired her great nephew Giovanni F. Mariani Sr. with her passion.

In 1919, in New York, Giovanni F. Mariani Sr. founded a small company to import the wines of Italy and France, calling it Banfi Vintners in honor of his aunt and mother.

It was Giovanni Mariani’s two sons, John and Harry, who expanded Banfi Vintners, dedicating themselves to the production of quality wine and founded the Castello Banfi vineyard estate in Montalcino.

Today the third generation, with John’s daughter Cristina Mariani-May, and Harry’s son James Mariani, looks after their Italian properties as well as the thriving import business in the US.
ITALY
ITALIAN WINE LAWS

**DOCG**
Denominazione di Origine Controllata e Garantita = DOP
(Lowest yields)
(Most Government Regulations)

**DOC**
Denominazione di Origine Controllata = DOP

**IGT**
Indicazione Geografiche Tipiche = IGP

Vini varietali /limited grape names = NEW category
Varietal wines
Vino da tavola (formerly) = WINE
(Unlimited Yields)
(Least Government Regulations)
Vini Varietali & Vino
formerly Vino da Tavola

EEC = Varietal Wine or Wine/Vini Varietali or Vini

• Simplest wines

• On par with French Vin de Table/German Tafelwein

• Few government controls

• New EU rules allow for use of following grapes with Country of Origin with/without vintage date:

  - Cabernet
  - Cabernet Sauvignon
  - Cabernet Franc
  - Sauvignon
  - Wine - Red, White, Rose
  - Merlot
  - Syrah
  - Chardonnay
HOW ITALIAN WINES ARE NAMED…

• **Grape Variety** - Lambrusco, Sangiovese, Trebbiano, etc. Usually in conjunction with an IGT or DOC

• **Area/Zone of Production** - Barolo, Chianti, Gavi, Valpolicella, etc.

• **Grape Variety and Area/Zone** - Brunello di Montalcino, Vernaccia di San Gimignano, Brachetto d’Acqui, etc.

• **Fantasy /Proprietary Names** - Excelsus, Sassicaia, Summus, Tignanello, etc. Usually designated as part of an IGT or DOC
How Italian Wines Are Named

Grape Variety
Lambrusco, Sangiovese, Trebbiano, Etc.
ITALIAN WINE TERMS

- **FERMENTAZIONE NATURALE** - natural CO2 in bubbly wine
- **FIASCO** - flask
- **FRIZZANTE** - lightly sparkling
- **I.G.T** - Typical Geographic Origin Indication
- **IMBOTTIGLIATA** - bottled (all'origine - at the source)
- **INVECCHIATO** - aged
- **LIQUOROSO** - sweet wine usually fortified with alcohol
- **METODO CHARMAT** - sparkling wine produced by cuvee close or sealed tank
- **METODO CLASSICO or TRADIZIONALE** - Sparkling wine fermented in the bottle (Champagne method)
- **MOSTO** - must or grape juice
- **ORO** - gold
- **PASSITO** - wine made from semi-dried grapes
- **PERLANTE** – pearl-like or with a light sparkle
- **PERGOLA** - vine training using pole arms or arbors
- **POGGIO** - hill.
- **RECIOTO** - full tasting, sweet wine made from partly dried grapes
- **RISERVA** - wine which has been aged a longer, specified time than non-Riserva counterpart. Applies to DOC and DOCG
- **ROSATO** - rose’
- **RONCO** - Friuli term for terraced vineyard
- **ROSSO** - red wine
- **SECCO** - dry
- **SORI** - Piemontese word for the part of a slope best exposed to the midday sun
- **SPUMANTE** - sparkling wine, dry or sweet
- **SUPERIORE** - in DOC wines this indicates a higher level of alcohol or ageing and sometimes a special geographic origin
- **TENDONE** - system of high trellising the vines
- **TENUTA** - farm or estate
- **UVA** - grape
- **VECCHIO** - old (rarely used term)
- **VENDemmia** - harvest or vintage
- **VIGNA or VIGNETO** - Vineyard
- **VDT** - VINO DA TAVOLA - table wine
- **VIVACE** - synonym for frizzante
- **VSQ** – Quality Sparkling wines
- **VSQA** – Aromatic Quality Sparkling wines
- **VSQPRD** – Sparkling wines produced in a determined region
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<td>Vernaccia di Serrapetrona</td>
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Wine Regions of Italy
Banfi Brut
Cuvée Aurora Rosé
La Lus
L’Ardi Dolcetto d’Acqui
Rosa Regale
Principessa Gavia Gavi
Principessa Perlante
PIEDMONT

- Means “At the foot of the Mountain”
- Esteemed for great reds made from the Nebbiolo grape (also called Spanna)
- Barbera is most widely planted red
- Moscato is the most widely planted white
- 14 DOCG’s - Barolo, Barbaresco,Gattinara, Ghemme, Moscato d’Asti/Asti, Gavi, Brachetto d’Acqui, Roero (Arneis and Nebbiolo, Dolcetto di Dogliani Superiore, Barbera d’Asti, Barbera del Monferrato Superiore, Dolcetto d’Ovada Superiore, Erbaluce di Caluso, Ruche’ di Castagnole Monferrato, Dolcetto di Diano d’Alba, Alta Langa
Cuvée Aurora Rosé
ALTA LANGA DOC

Production Area: Hilltop vineyards in the Alta Langa area, south of Piedmont.

Grape Variety: 100% carefully selected and hand-picked Pinot Noir.

Description: Pale pink with tiny and persistent perlage. The bouquet is intense and alluring, with notes of apple, vanilla, and wild rose. On the palate, the wine is round, silky and well balanced.

One hour skin contact cold maceration prepares the grapes for soft crushing. The must is clarified and fermented at controlled temperatures (17°C). The final cuvée consists of 90% of clear wine and 10% of the previous vintage wine aged in French oak barriques.

Fermentation takes place in the bottle according to the Classical Method. Yeast contact is extended for at least 24 months followed by traditional hand riddling (rémouage) on poupiers and dégorgement à la glace. The wine is then aged in bottle for an appropriate amount of time.

A perfect aperitif and ideal with just about anything including seafood and white meats.

UPC: Vigne Regali Cuvée Aurora Rosé 750ml 0 80516 51804 6
TUSCANY OR TOSCANA
Montepulciano
San Gimignano
Maremma
Most Unique Vineyard Estate made up of a Constellation of Single Vineyards
The Banfi Estate in Montalcino

• Banfi was founded in 1978.

• From the beginning, the goal was to create a state-of-the-art winery combined with the most advanced science in the vineyards for the production of premium wines.

• Together with the Mariani family, Ezio Rivella, one of Italy’s foremost enologists, the property improved its development.

• In those years, John and Harry also purchased Bruzzone, a historic winery in Piedmont, specialized in the production of sparkling wines, today known as Banfi Piemonte.
<table>
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<tr>
<th>Territory</th>
<th>Innovation</th>
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| The Pursuit of Excellence arises from essential elements and the fundamental starting points for our adventure. | Innovation, accompanied by passion and tradition, make our adventure unique. Together with other golden rules, it represents our core values, which distinguishes us in the world of viticulture and winemaking. | The fruit of our work, available for the world to witness firsthand. | “Tradition is not about holding on to the ashes but keeping the flame alive.”  
Jean Léon Jaurès | No wonderful adventure could begin or continue without passion, which has distinguished our work here since the beginning. |
Banfi …

- is a constellation of single vineyards
- is the 1st producer in Italy to pioneer research on select Sangiovese clones
- developed and patented hybrid fermentation tanks combining stainless and oak
- focus production on low-input and eco-balanced farming
- reducing the greenhouse effect (Castello Banfi has the highest ratio of forest to cultivated lands among ALL European wine estates)

- maintains bio-diversity
- uses Bio-Bed for the detoxification and biodegradation in washing of farm equipment
- is strongly committed to controlling soil erosion, through drainage ditches, underground drainage systems, stone walls and embankments
- has reduced water use by 80% and carefully manage water resources
- has the certification from vineyard through bottle
jambalaya
Jambalaya

• Jambalaya is a Louisiana Creole dish of Spanish and French influence. It is also, with the spelling jambalaia a provençal dish.

• Jambalaya may have been created in Louisiana and may have its origins in Spanish paella, even if there is a dish also called jambalaia in Provence, southern France, that is also a mash-up of rice, chicken and saffron and that has been identified by Frederic Mistral in his Provençal dictionary, in both figurative and culinary meaning.

• Jambalaya is traditionally made in three parts, with meat and vegetables, and is completed by adding stock and rice.

• There are two primary methods of making jambalaya.

• The first and most common is the city Creole jambalaya (also called "red jambalaya"). First, meat is added to the trinity of celery, peppers, and onions; the meat is usually chicken and sausage such as andouille or smoked sausage. Next vegetables and tomatoes are added to cook, followed by seafood. Rice and stock are added in equal proportions at the very end.
Jambalaya

• The second style is rural Creole jambalaya, which contains no tomatoes (the idea being the farther away from New Orleans one gets, the less common tomatoes are in dishes).

• A third method is less common, the "Cajun" jambalaya. In this version, meat and vegetables are cooked separately from the rice. At the same time, rice is cooked in a savory stock. It is added to the meat and vegetables before serving. This is called "white jambalaya." This dish is rare in Louisiana as it is seen as a "quick" attempt to make jambalaya, popularized outside the state to shorten cooking time.

• Jambalaya is differentiated from gumbo and étouffée by the way in which the rice is included. In these dishes, the rice is cooked separately and is served as a bed on which the main dish is served.

• In the usual method of preparing jambalaya, a rich stock is created from vegetables, meat, and seafood; raw rice is then added to the broth and the flavor is absorbed by the grains as the rice cooks.
SAN ANGELO
TOSCANA IGT - ESTATE BOTTLED

Production Area: Montalcino, Southern Tuscany, Italy.

Grape Variety: 100% Pinot Grigio.

Description: Pale yellow-straw in color. Fresh, fruit-forward bouquet with notes of pear, banana, peach, anise, and honey. Rich and full-bodied, with a long finish.

San Angelo Pinot Grigio is an elegant wine. Lush tropical fruit aromas and flavors, balanced with crisp citrus notes, reflect its unique Tuscan character and distinguish San Angelo Pinot Grigio from its northern counterparts.

Starting with selective grape harvest, the temperature-controlled fermentation (59-64°F) of the free-run juice is immediately followed by storage at a low temperature, which leaves a light and natural effervescence. The wine is bottled a few months after the harvest, before the new year ends.

San Angelo Pinot Grigio is a delightful complement to light dishes, such as grilled vegetables and pasta primavera, as well as a range of seafood. It also makes a superb aperitif.

UPC Castello Banfi San Angelo 750ml 0 88516 04904 5
CANTINA SOCIALE ALBINEA-CANALI

ALBINEA CANALI
FONDATA NEL 1936
Red beans and rice
Red beans and rice

- Red beans and rice is an emblematic dish of Louisiana Creole cuisine (not originally of Cajun cuisine) traditionally made on Mondays with red beans, vegetables (bell pepper, onion, and celery), spices (thyme, cayenne pepper, and bay leaf) and pork bones as left over from Sunday dinner, cooked together slowly in a pot and served over rice. Meats such as ham, sausage (most commonly Andouille), and Tasso ham are also frequently used in the dish.

- Red beans and rice is one of the few New Orleans style dishes to be commonly served both in people's homes and in restaurants.

- Indeed, red beans and rice is very much part of the New Orleans identity. Jazz trumpeter and New Orleanian Louis Armstrong's favorite food was red beans and rice - the musician would sign letters "Red Beans and Ricely Yours, Louis Armstrong". [2]
FB Lambrusco

Metodo Ancestrale

Emilia IGT

Production Area:  Emilia-Romagna, Italy.

Grape Variety:  100% Lambrusco di Sorbara.

Description:  Intense rosé in color with violet reflections. Semi-sparkling and dry, with a velvety texture and refreshing tartness.

“Metodo Ancestrale” is an ancient technique used by the farmers of Reggio Emilia making Lambrusco at home. The wine, in this case Lambrusco di Sorbara, is bottled immediately after a partial fermentation at low temperatures; it then undergoes a spontaneous second fermentation, rendering the wine completely dry and leaving a deposit of natural yeast on the bottom of the bottle.

From Albinea Canali, one of Italy’s leading producers of Lambrusco, this product combines the flavor of a dry Lambrusco with the unique qualities attributed to fermentation in the bottle.

An ideal accompaniment to cured meats, stuffed pastas, and grilled meat. Serve at 46-50 degrees Fahrenheit (8-10 degrees Celsius). FB Lambrusco is intense rosé in color with a fresh fruity aroma that hints of bread crust. As the wine is poured, the deposit of natural yeast works its way into the glass reminding us how much our ancestors enjoyed this same style of Lambrusco.
Tuscany or Toscana
The Bolgheri area is surrounded on one side by the beaches of the Tuscan Maremma and on the other side by the hills surrounding Castagneto Carducci: soils and microclimate that vary greatly, but come together to bring life to a wine of great character and unique personality. In this strip of land, native Sangiovese, along with some international vines of Cabernet Sauvignon, Cabernet Franc and Merlot, flourish.

It was not until 1944, after phylloxera had decimated vineyards across Europe, that the first vineyards were planted in the area. And the appellation was only officially recognized with a denomination of controlled origin in 1994, as a first example of an Italian "cru." Thus the Bolgheri phenomenon was born, represented by wines of intense and grand expression of "terroir," deeply tied to the soil and climate of the territory where they grow.

And it is in this uniquely endowed winegrowing region, famous throughout the world, that Banfi has launched a new adventure. The vineyards, located south of Castagneto Carducci, are situated in an area that was once the realm of the Etruscans, that ancient and fascinating people who pre-dated the Roman tribes. The elegance of these people and their legends are the basis of Banfi’s experience in Bolgheri, giving life to the prized Aska, bringing together intensity, roundness and structure.
Blackened Catfish
Blackened Catfish

• Blackening is a cooking technique used in the preparation of fish and other foods. Often associated with Cajun cuisine, this technique was popularized by chef Paul Prudhomme.

• The food is dipped in melted butter and then dredged in a mixture of herbs and spices, usually some combination of thyme, oregano, chili pepper, peppercorns, salt, garlic powder and onion powder. It is then cooked in a very hot cast-iron skillet.

• The characteristic brown-black color of the crust results from a combination of browned milk solids from the butter and charred spices.

• While the original recipe calls for redfish, the same method of preparation can be applied to other types of fish, like catfish, and other protein sources, such as steak or chicken cutlets.
BANFI

ASKA
Bolgheri Rosso DOC

Production Area: Bolgheri DOC.
Grape Varieties: Predominantly Cabernet Sauvignon with a small percent of Cabernet Franc.
Description: Deep ruby red with violet reflections. Red berries, blueberries and plum jam are followed by hints of tobacco and licorice. The wine is well rounded, with velvety tannins and a persistent finish.

Bolgheri, famous for its prestigious wines and its exceptional territory, has become the stage of a new, extraordinary Banfi Tuscany adventure.

ASKA, in Etruscan means container. The Etruscans used it as a vessel to store wine and olive oil and to collect perfumes and nectars. However, not only: as the legend goes, this was a treasure chest to protect hopes, dreams, happiness and joy, entrusted to Etruscan gods Coatha and Ser-nia (Sun and Moon), represented by the two bright spheres which mark day and night on the label.

The grapes of ASKA are vinified with a brief maceration in temperature-controlled stainless steel tanks for approximately 12-14 days. Once the alcoholic and malolactic fermentations are completed, the wine is aged for 10 months in oak barrels, completing its evolution with appropriate bottle aging.

Superb accompaniment to red meats, game, and aged cheeses.
VENETO
1883 - Abele Bolla opens a small family inn called “Al Gambero”
The wine he serves to his patrons, “Soave”, becomes well known and often requested.
Muffuletta
Muffuletta

- The muffuletta sandwich has its origins at the Central Grocery in the French Quarter of New Orleans.

- According to Marie Lupo Tusa, daughter of the Central Grocery's founder, it was born when Sicilian farmers selling their produce at the nearby Farmers' Market would come into her father's grocery for lunch and order some salami, ham, cheese, olive salad, and either long braided Italian bread or a round muffuletta loaf. In typical Sicilian fashion they ate everything separately sitting on crates or barrels while precariously balancing their meals on their knees. Her father suggested cutting the bread and putting everything on it like a sandwich, even if it was not typical Sicilian fashion. The thicker braided Italian bread proved too hard to bite and the softer round muffuletta loaf won out. Shortly thereafter, farmers that came for lunch began merely asking for "muffulettas".

- A traditional style muffuletta sandwich consists of a muffuletta loaf split horizontally and covered with layers of marinated olive salad, mortadella, salami, mozzarella, ham, and provolone. The sandwich is sometimes heated to soften the provolone. Quarter, half, and full-sized muffulettas are sold.

- The signature olive salad consists of olives diced with the celery, cauliflower and carrot found in a jar of giardiniera, seasoned with oregano and garlic, covered in olive oil, and allowed to combine for at least 24 hours.
BOLLA

TORR’ALTA
VERONESE Rosso IGT

Production Area: Verona province in the Veneto region.

Grape Varieties: Corvina, Rondinella, Merlot and Cabernet.

Description: Deep ruby red in color with aromas of raspberry and currant, with hints of vanilla. Smooth and balanced on the palate with velvety tannins.

Torr’Alta means “highest tower” in Italian. It is a tribute to the tall towers that dotted the Veronese skyline in the Middle Ages, which were the residences of wealthy, noble families.

This elegant wine is crafted using the local ancient winemaking method of “appassimento”. This is a drying technique based on laying grapes in wooden or plastic crates for 3-4 months until they lose at least half of their weight and become highly concentrated with sugar. The result is a wine that delivers a deeper intense flavor and bouquet.

Bolla wines have stood for the passion and creativity identified with quality Italian winemaking dating back to 1883. Today, Bolla remains committed to delivering wines of superior quality and its quintessentially Italian roots.

Pairs well with pasta, grilled and roasted meats, game and cheeses.
HISTORICAL PERSPECTIVE

- 1860 - Clemente Santi
- 1867 - Moscadello awarded a prize at the Universal Expo in Paris
- 1888 – Brunello presented at Milan Wine Fair
- 1960 – Queen Elizabeth enjoys at Italy state dinner
- 1967 - Brunello di Montalcino Consorzio Founded
  - 41 associates who own 175 acres of vineyards
  - 47 acres are the Poggio alle Mura estate
- 1968 - Awarded DOC status
HISTORICAL PERSPECTIVE

- 1978 - Mariani family founds Banfi estate
- 1980 - Brunello becomes DOCG
  - 80 associates with 1,500 acre vineyards
- 2010
  - 235 members
  - 5,200 acres of vineyards
  - 10 organic producers
  - 1 bio-dynamic
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“Of all the great names in Brunello, Castello Banfi, the American-owned estate in Tuscany, may well be the most consistently outstanding”. Wine Spectator

It is impressive both above and below ground...a Tuscan dream-come-true...” Wine Enthusiast
Castello Banfi – Builders of Brunello

 Builders of BRUNELLO

America’s Mariani family has reshaped
this Tuscan wine region

BY MITCH FRANK

In 1973, a young American wine importer visited Montalcino’s most storied estate, il Greppo, home to Brunello di Montalcino. John Mariani, with his brother Harry, owned a modestly successful New York-based firm called Banfi, which imported a wide range of French and German wines. But the Mariani brothers also had a passion for Italian wines, and in the process improve the image of these country’s wines in America. John thought Brunello di Montalcino was the best wine in Italy and just that.

Brunello di Montalcino were already legendary, winemakers Francesco and Giuseppe Mariani’s grandfather is believed by many to be the first to produce the long-lived 100% Sangiovese wines. But Brunello was largely unknown in America, and Banfi’s efforts were not reported until 1973.

Getting the wine into the U.S. and distributing it in large, 375- and 750-ml bottles was a daunting task. The Mariani brothers, who had never shipped wine before, took it upon themselves to handle every step of the process. They set up a warehouse in New York City, imported the wine, and sold it to local wine shops.

Seventeen years later, the Mariani family has grown to include several wineries throughout Tuscany, producing some of the world’s best Brunello di Montalcino. The Mariani family now owns and operates more than 2,000 acres of vineyards in Tuscany, making it one of the largest landowners in the region.

The Mariani family’s dedication to quality and authenticity has helped to shape the modern Brunello di Montalcino market and has made Castello Banfi a leader in the Tuscan wine industry.

Thanks to their hard work, the Mariani family has become a household name in the world of wine. Their commitment to quality and authenticity has helped to shape the modern Brunello di Montalcino market, and they continue to be leaders in the Tuscan wine industry.
1978 – 2014:
The Banfi Estate in Montalcino

A constellation of single vineyards

- 2,830 ha/6.993 ac of property
- 850 ha/2.100 ac of vineyards of which nearly 200 ha/494 ac are planted with Sangiovese grape
- 29 different *terroirs*
Soil Profiles at Castello Banfi Estate

- Sandy Clay
- Rock/Gravel
29 Soil Types

**HEIGHT**
(150 Meters / 492 Feet)
Clay, compact soil and mild temperature – more elegant wines

**HEIGHT**
(350 Meters / 1148 Feet)
Medium Blend and deeper soil – more flavored and full bodied wines

**HEIGHT**
(200-350 Meters / 656-1148 Feet)
Sandy, Light and dry soil – more tannic and concentrated wines
A closer look at the soil. To the eye, you can see the gradient of several soil types in one vineyard.
2007 Monumental Finding: 5-million year-old vertebrae and ribs of a Pliocene era whale.
The largest and oldest such discovery in this part of Tuscany.
Sangiovese: The Clonal Selection Project
The Sangiovese clonal research

- From the initial number of more than 600 presumed clones, Prof. Scienza decided to concentrate first on 180.

- After the micro-vinification of these clones, he selected only 15 of them, which were believed to represent the best characteristics of this incredible grape.

- Starting from the early ’90s all the Sangiovese vineyards at Castello Banfi have been planted with a blend of 3 different clones, which are considered to be the perfect match for our terroirs.
Sangiovese clones at Castello Banfi

The Sum is greater than its Parts
Harvesting row by row, vine by vine
Horizon: the selection

- The grapes, carefully selected and harvested only by hand, arrive at the winery in ideal condition.

- The manual selection of the bunches is followed by selection of the individual grapes, an intense process that guarantees the exclusive use of raw materials that are in absolutely perfect condition.
• The true revolution is embodied where fermentation takes place: the hybrid tanks are made with stainless steel and wood.

• From this unique and inventive fusion of materials, Banfi captures the advantages of each.

• Stainless steel provides optimal temperature control and the wood contributes to the wines overall character and expression.

• Together, along with as other aspects of fermentation, the end result delivers wine that is less astringent, less bitter, and softer.
The choice of French oak

The growth of these trees is strictly regulated in the prestigious Allier, Nevers, Fontainebleau and Tronçais forests of France’s Massif Central.

The cut

This is a crucial operation that has to be done by professionals.

The seasoning at the Castello Banfi estate

The wood will be exposed to all weather conditions for 2 years, stacked in heptagon form to guarantee a homogenous and constant qualitative evolution and seasoning.

The toasting

The temperature is lower than usually used and lasts for a longer period of time compared to normal techniques, avoiding charring and obtaining more uniform results.
Wood Aging

The use of wood to enhance the characteristics of sangiovese and the other noble grapes

DIFFERENT EFFECTS ON THE BASIS OF:

- Geographic origin (Allier, Troncais…)
- Grain (course/fine…)
- Seasoning (24/36…months)
- Toasting (temperature and length)
Results of the research and development of the estate are verified, communicated and shared both internally and with the greater community. Castello Banfi is the first winery in the world to be awarded international recognition for exceptional environmental, ethical and social responsibility (ISO 14001 and SA8000) as well as an international leader in customer satisfaction (ISO 9001:2000). Banfi affirms the idea that not only individuals, but the business itself, must support ethical values as part of the definition of its responsible behavior.
An extraordinary Tuscan experience.
Rooms and suites
Relax in the ample rooms and suites, designed and original, embellished and decorated by hand, with premium fabrics and exclusive accessories which underline the inherent elegance.

Swimming pool
Our swimming pool lords luxuriously over the Sangiovese.

La Pergola
The shade of our Pergola and the aroma of our lovingly white roses offer a space from which guests can admire a stupendous panorama.

The Reading room
A silent space facing the inner courtyard of the Castello, reserved exclusively for Borgo guests, offers a warm and peaceful atmosphere.
"2010 will go down as one of the great all-time vintages in Tuscany... Stylistically, the 2010s remind me of the 2004s, but with more fruit and overall depth. The finest wines should age gracefully for years, and in some cases, decades..."

Antonio Galloni (Vinous Media) August 2013

Dedicated to a Finer Wine World
Beef po’ boy
Beef po’ boy

- A po' boy (also po-boy, po boy, or poor boy) is a traditional submarine sandwich from Louisiana. It almost always consists of meat, usually roast beef, or fried seafood, or sometimes chicken or ham. The meat is served on baguette-like New Orleans French bread, known for its crisp crust and fluffy center.

- There are countless stories as to the origin of the term "po' boy". A popular local theory claims that "po' boy", as specifically referring to a type of sandwich, was coined in a New Orleans restaurant owned by Benny and Clovis Martin (originally from Raceland, Louisiana), former streetcar conductors. In 1929, during a four-month strike against the streetcar company, the Martin brothers served their former colleagues free sandwiches. The Martins' restaurant workers jokingly referred to the strikers as "poor boys", and soon the sandwiches themselves took on the name. In Louisiana dialect, this is naturally shortened to "po' boy."

- The sandwich shop used cut potatoes and roast beef gravy to make this signature dish, and that was the first poor boy sandwich. Today, french fry and gravy po-boys are still found on many menus.
CASTELLO
BANFI
MONTALCINO

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand-hectare domain, each unique in its own terroir yet united in a singular heritage and production style. The wines of Castello Banfi range are the result of careful selections from our best vineyards in Montalcino and they are an unbeaten example of an ancient and wise wine-making tradition combined with innovative technologic solutions both in the winery and in the vineyard.

POGGIO ALLE MURA
BRUNELLO DI MONTALCINO RISERVA DOCG

PRODUCTION AREA
Dedicated vineyards sloping down from the historic Poggio alle Mura Castle crowning our estate. We chose this area, particularly suited to growing Sangiovese, to plant the first vineyard resulting from over a decade of research to isolate the optimal selection of clones to produce consistently outstanding Brunello di Montalcino.
The vines were planted in 1992.
Altitude: 210-220 meters above sea level.
Soil: Hillside.

SOIL TYPE
Yellowish brown color, sandy topsoil, coarse, calcareous, substratum of sea sediment originating from the Pliocene. Abundant rounded rocks.

GRAPE VARIETIES
100% Sangiovese, from a combination of estate selected clones.

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: 4,200 vines/ha.

HECTAR YIELD: 60 q/l/ha.

PRODUCTION TECHNIQUE
The grape harvest is followed by a maceration of 12-14 days. Temperature-controlled alcoholic fermentation (27-29°C) takes place in the Horizon hybrid stainless steel and wood tanks.
90% of the wine is aged for 2 years in French oak barriques and the remaining 10% in large casks. Before release, the wine is bottle-aged for an additional 12 months.

DESCRIPTION
Color: deep ruby red with garnet reflections.
Bouquet: rich and ample, with hints of prune jam, coffee, cacao and a light balsamic note.
Taste: full and powerful, with ripe and gentle tannins making it velvety and harmonious.

WINEMAKER’S NOTES
An extraordinary vintage, 2007, for the launch of this Riserva, which completes the Poggio alle Mura selection. For Banfi, this harvest is even more extraordinary: in 2007, in fact, the new Horizon vinification area was inaugurated, a true production style which outlines the new horizons of Banfi wine.

FOOD PAIRINGS
This wine is particularly suited to accompany red meat, savory game and aged cheeses.
Meditation wine.

First vintage produced: 2007
Available formats: 0,75 l - 1,5 l - 3 l
POGGIO all’Oro
Brunello di Montalcino
Riserva DOCG
Single Vineyard - Estate Bottled

Production Area: Montalcino, Southern Tuscany, Italy.

Grape Variety: 100% Sangiovese, estate clonal selection.

Description: Intense ruby red in color, acquiring garnet reflections with age. A lush bouquet, with black fruit and spice, complemented by tobacco, violet, and chocolate notes. On the palate, the wine is full bodied with a velvety mouthfeel and well structured with supple tannins and good acidity. It offers rich flavors of plums and cherries followed by a long finish with nuances of berries and spice.

"Poggio all'Oro," translated as "Golden Knoll," is a single vineyard, 820 feet above sea level, particularly noted for its favorable microclimate, on the southern slopes of Montalcino.

Our Poggio all'Oro Brunello di Montalcino Riserva is a culmination of over two decades of Castello Banfi's pioneering research on the clones of Sangiovese; with the goal of producing a more outstanding quality Brunello. The wine is produced only in excellent vintages based on a meticulous selection of the harvested grapes. Soft pressing of the grapes is followed by temperature-controlled maceration for 12-14 days. Released in the 6th year after harvest, the wine is aged for at least five years, with a minimum of 2 1/2 years in French oak barriques.

A wine of distinguished quality, with long aging potential, that is a superb accompaniment to red meats, game, and aged cheeses or perfect for meditative sipping.
Sicily

**FLORIO**
- Targa
- Passito di Pantelleria
- Amaro
  - Marsala Fine Dry
  - Marsala Fine Sweet
  - Gran Chef Marsala

**Feudo Sartanna**
- FEUDO SARTANNA
  - Zirito
  - Kirkinti
Beignets
Beignets

• Beignet is synonymous with the English "fritter", is the French term for a pastry made from deep-fried choux pastry. Beignets can also be made from other types of dough, including yeast dough.

• Beignets are commonly known in New Orleans as a breakfast served with powdered sugar on top. They are traditionally prepared right before consumption to be eaten fresh and hot.

• Variations of fried dough can be found across cuisines internationally; however, the origin of the term beignet is specifically French. In the United States, beignets have been popular within New Orleans Creole cuisine and are customarily served as a dessert or in some sweet variation. They were brought to New Orleans in the 18th century by French colonists, from "the old mother country", and became a large part of home-style Creole cooking, variations often including banana or plantain – popular fruits in the port city.

• Today, Café du Monde is a popular New Orleans food destination specializing in beignets with powdered sugar, coffee with chicory, and café au lait.

• Beignets were declared the official state doughnut of Louisiana in 1986.[8]
Malvasia Delle Lipari DOC

Production Area: Malga, island of Salina, archipelago of the Aeolian Islands.

Grape Varieties: Malvasia di Lipari, Corinto Nero.

Description: Intense gold, with copper reflections. Lush and ample bouquet with scents of honey and herbs. Sweet full and smooth taste, with hints of wild Mediterranean herbs, raisins and dried apricots.

Deep within the heart of Sicily's sunbelt lies the Marsala region—a place of warm, mineral-rich soil, sea-kissed breezes and an abundance of golden sunshine. Florio Marsalas have been produced in this land for nearly two centuries.

Florio continues to reign as America's #1 premium imported Marsalas. Superb enough to be used in the finest cuisines and at the world's most prestigious tables, Florio Marsalas have received the "Chefs in America National Gold Medal" for superior food quality for five years.

A delicious aperitif when served chilled. This exceptional Marsala also pairs well with foie gras, rich cheeses, pastries, tarts, chocolate and ice cream.
Thank you!

Sharron McCarthy

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