



In Pursuit of Excellence



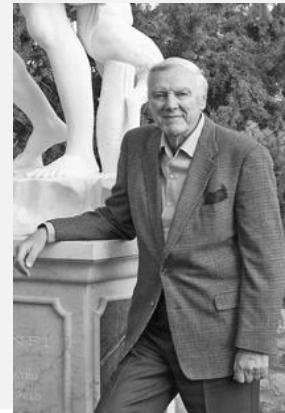
BANFI
VINTNERS



Passionate Roots

A Family Story

The Family



- 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.

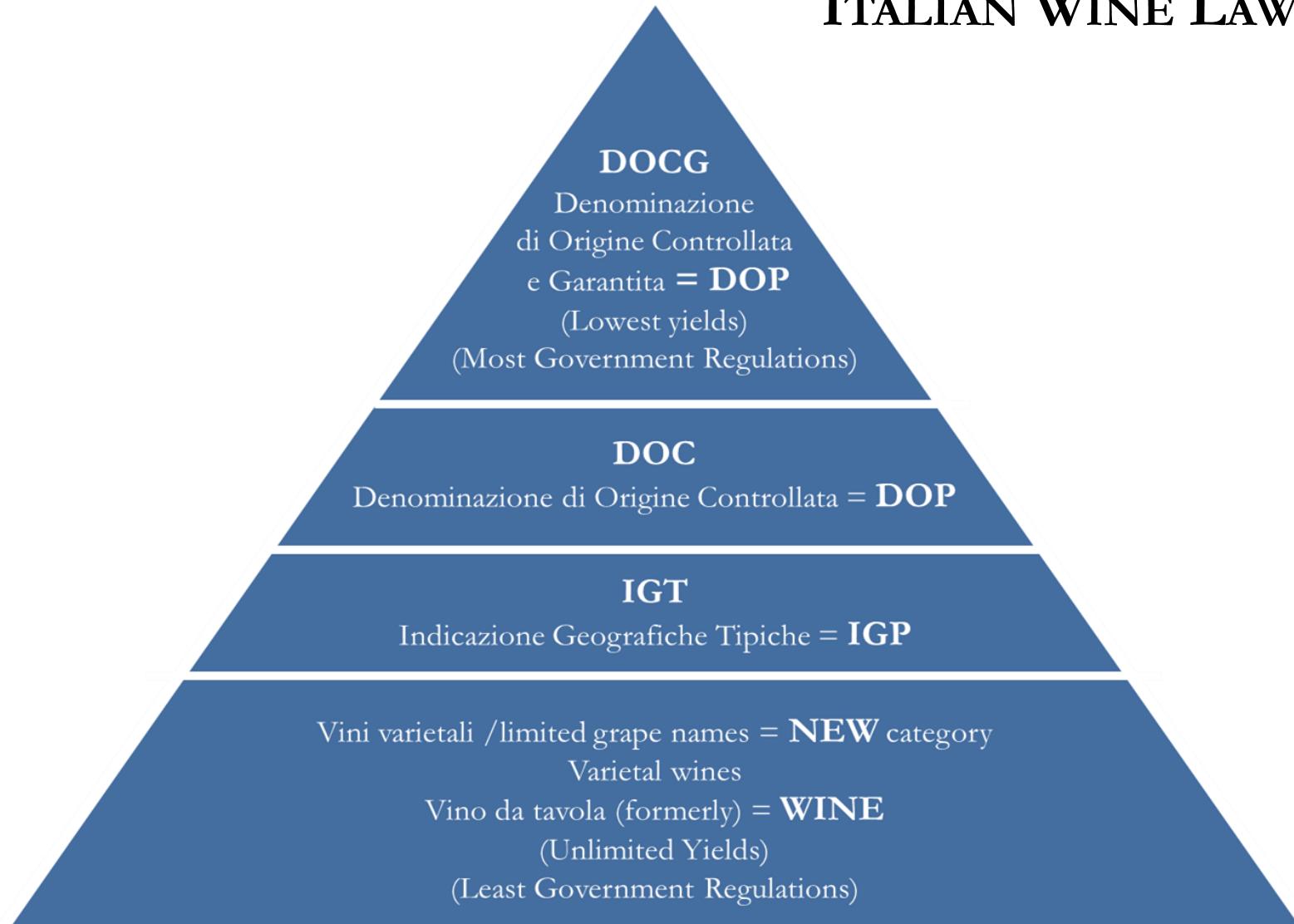


ITALY

ITALIAN WINE FACTS

- Wine has been produced in Italy for over 4,000 years
- Ancient Greeks dubbed it “Enotria” - land of wine
- Romans propagated the cult of Bacchus - establishing a flourishing wine trade thousands of years ago
- Leading producer of wine in the world
- Thousands of different wines are produced in Italy’s 20 regions
- Hundreds of different grape varieties

ITALIAN WINE LAWS



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
- Merlot
- Cabernet Sauvignon
- Syrah
- Cabernet Franc
- Chardonnay
- Sauvignon
- Wine - Red, White, Rose

HOW ITALIAN WINES ARE NAMED

GRAPE VARIETY

LAMBRUSCO, SANGIOVESE, TREBBIANO, ETC.

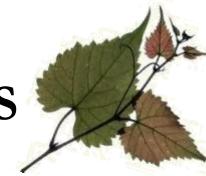


ITALIAN WINE TERMS

- **ABBAZIA** - abbey
- **ABBOCCATO** - lightly sweet
- **ALBERELLO** - refers to a free standing or staked vine that looks like a bush
- **AMABILE** - semi- sweet, off-dry
- **AMARO** - bitter
- **AMARONE** - means “bitter” as in Amarone della Valpolicella to differentiate from the sweet dessert recioto wines
- **ANNATA** - vintage year
- **ASSAGIO** - tasting
- **AZIENDA** Agricola - farm, estate
- **BARRIQUE** - small barrel
- **BIANCO** - white
- **BOTTIGLIA** - bottle
- **BOTTE** - large cask or barrel
- **BRICCO** - Piemontese term for crest of a hill
- **BRUT** - dry (sparkling wine)
- **CANTINA** - winery or wine cellar
- **CANTINE SOCIALE** - wine cooperative
- **CASA VINICOLA** - privately owned winery
- **CASTELLO** - castle
- **CERASUOLO** - light red (cherry colored)
- **CHIARETTO** - pale red (rose')
- **CLASSICO** - historic or "classic" growing area of a specific zone
- **COLLE** - hill
- **COLLI** - hills
- **CONSORZIO** - group of producers of a specific wine
- **CORDONE** - classic system of training vines onto wires - also known as spalliera
- **D.O.** - Denomination of Origin Laws passed by the Italian Government on 12 July 1963
- **D.O.C.** - Denomination of Controlled Origin
- **D.O.C.G.** - Denomination of Controlled and Guaranteed Origin
- **DOLCE** - sweet
- **ENOTECA** - wine library, public or commercial
- **ETICHETTA** - label
- **FATTORIA** - farm or estate
- **FERMENTAZIONE** - fermentation



IMPORTANT WHITE WINE GRAPES



Albana	Grechanico	Ribolla Gialla
Arneis	Grechetto	Riesling Italico
Catarratto Bianco	Greco	Riesling Renano
Chardonnay	Grillo	Sauvignon
Coda di Volpe	Inzolia	Sylvaner
Cortese	Malvasia	Torbato
Damaschino	Moscato/ Moscadello	Trebbiano
Drupeggio	Muller Thurgau	Verdeca
Erbaluce	Nasco	Verdello
Falanghina	Nuragus	Verduzzo
Favorita	Picolit	Vermentino
Fiano	Pagadebit (Bombino)	Vernaccia di Oristano
Friulano	Pigato	Vernaccia di San Gimignano
Garganega	Pinot Bianco	Zibibbo (Moscato)
Gewürztraminer	Pinot Grigio	
Glera (formerly Prosecco)	Procanico	



PINOT GRIS/GRIGIO

WINE REGIONS OF ITALY



BANFI
VINTNERS

VENETO



BOLLA



SARTORI
di VERONA



CANTINE
MASCHIO



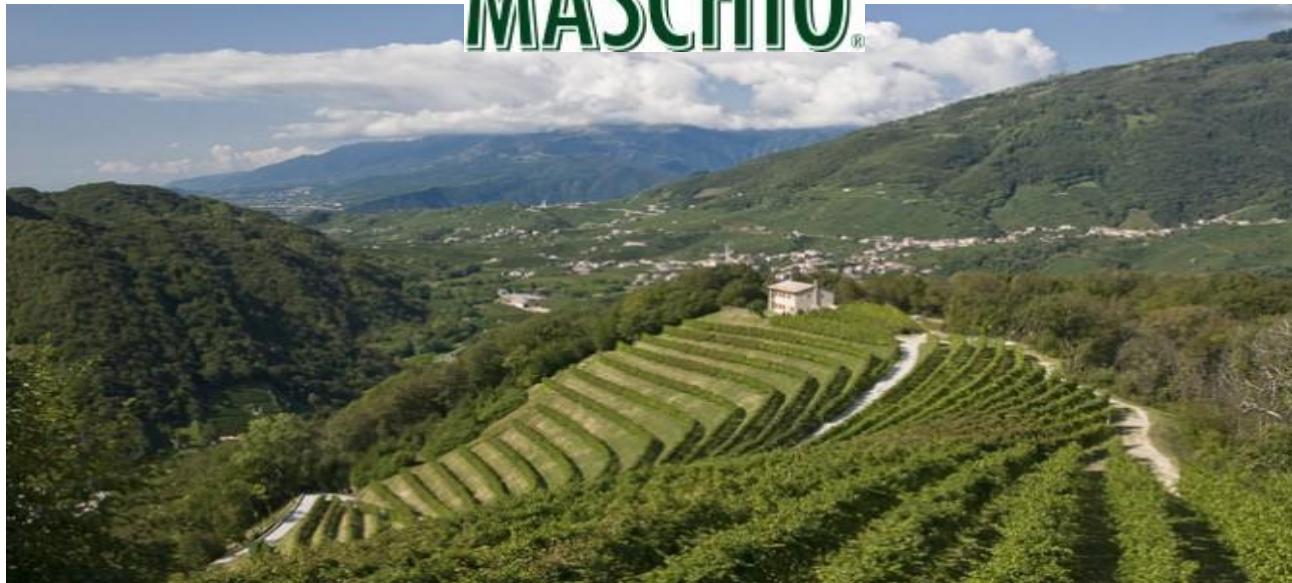


VENETO

- Leader in DOC production
- Premium production can be found in the western province of Verona hills between Lake Garda and the town of Soave; in Vicenza, Padova and Treviso; and on the eastern plains of the Piave and Tagliamento River basins
- Soave is the region's most popular DOC/DOCG wine abroad
- Italy's heaviest concentration of Merlot is in the eastern plains
- Standards for Italian viticulture have been set at the research station at Conegliano
- DOCG's Recioto di Soave, Bardolino Superiore, Soave Superiore Recioto di Gambellara, Conegliano-Valdobbiadene, Colli Asolani, Amarone della Valpolicella, Recioto della Valpolicella, Colli Euganei Fior d'Arancio, Lison, Malanotte Piave, Colli di Conegliano, Montello Rosso, Friularo di Bagnoli

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CANTINE
MASCHIO®



Cantine Maschio is one of Italy's leading producers of stellar quality Prosecco, known for delivering a fresh and lively Prosecco taste – which stands up even to the discerning palates of the Italians themselves. The Prosecco grape, which thrives in northeastern Italy's Veneto region, delivers soft peach and melon flavors and is luscious from tantalizing start to refreshing finish.



proseccoarea



Cantine
Maschio

Rive di Colbertaldo





CANTINE
MASCHIO®





CANTINE MASCHIO®

SPARKLING ROSÉ

Production Area: Province of Treviso.

Grape Varieties: Pinot Blanc, Pinot Noir, Raboso.

Description: An antique rosé color, with a fine and persistent perlage. An intense bouquet with light yeasty notes, along with hints of violet and roses.

The roots of Cantine Maschio's passion for wine are as old as the vines on the Veneto's hills. The story began in 1973, when Bonaventura Maschio turned his family's century-old distillery into a winery that even then was state-of-the-art in terms of its technology and production methods.

Cantine Maschio devotes extensive resources to innovation, which include experimenting with innovative techniques of cold extraction that accentuate the natural release of aromas.

The distinguishing feature of this sparkling wine is the cuvée, which expertly blends together three of the best grape varieties of the Veneto Region. From them comes the must that undergoes a prise de mousse. The distinctive pink hue is due to the Raboso, which also contributes to the wine's body, rendered particularly elegant by the inclusion of Pinot Noir. This latter variety, along with the Pinot Blanc, contributes to the fruity notes in the wine. Temperature-controlled fermentation in pressurized tanks ensures ideal technological conditions for expressing these characteristics.

The carefully sought-after selection of grape varieties allows this sparkling wine to display all its qualities in terms of the brightness and shade of its color, as well as its distinctive fragrance. The result is a refined, fresh and appealing sparkling wine that is ideal for all occasions.

Ideal as an aperitif. Also pairs nicely with light starters, risotto, salads, seafood and white meats. Delicious with fruit and cream based desserts. Serve chilled.



Forever Cheese debuted in 1998 in order to meet the increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

QUADRELLO® DI BUFALA



TYPE CHEESE:	Washed rind buffalo milk cheese
BREED:	Mediterranean Buffalo
ORIGIN:	Bergamo, Lombardia, Italy
AGING:	30 days
SHELF LIFE:	Minimum 1 month
INGREDIENTS:	Pasteurized buffalo milk, rennet, salt
PACK SIZE:	2/5 lb. square wheels
APPEARANCE:	Five pound square. Similar to Taleggio and made in the same mold. May be pink or pale orange on the rind but can also be an ivory/grey color when the rind is drier. The ridged, washed rind is soft. The paste of the cheese is straw colored and sticky with small eyes.
FLAVOR:	Sweet and milky with aromas of mushroom. There is a notable tanginess in the finish. It has a richness from the buffalo milk and the saltiness of a washed rind cheese.
KEY POINTS:	Quadrello® di Bufala is unique in that it is an aged buffalo milk cheese. Buffalo milk is prized for its richness and high fat and protein. The thick rind protects the cheese for a longer shelf life.
HANDLING:	Keep cool. Remove cheese from carton so air can circulate around it.
HISTORY:	Bruno Gritti and his brother Alfio run the Quattro Portoni dairy that makes this cheese. The dairy began raising water buffalo in the early 2000's and they now make over 25 different varieties.
SERVING RECS:	A distinctive addition to a cheese plate, this cheese works well with fresh pears and nuts. Pair with a crisp white wine or Saison beer.

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TUSCANY OR TOSCANA



 BANFI
TOSCANA

PLACIDO







Montepulciano



San Gimignano



Maremma





Banfi in Bolgheri

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.

A bottle of Banfi La Pettegola Vermentino wine against a solid red background. The bottle has a green glass body and a white label with gold accents. The label features the brand name 'LA PETTEGOLA' in large serif letters, 'VERMENTINO' in smaller red letters, 'Toscana IGT' in script, and 'BANFI' at the bottom.

BANFI

LA PETTEGOLA VERMENTINO-TOSCANA IGT

Production Area: The Maremma zone of Southern Tuscany.

Grape Variety: 100% Vermentino.

Description: Pale yellow in color, crisp and delightfully fresh with an intense fruit-forward bouquet of exotic fruit and spices typical of the Mediterranean coast.

La Pettegola Vermentino is the newest white wine born out of Banfi. Selected from only the best vermentino grapes from the Tuscan Maremma coast, the wine is characterized by its aromatic expression, crisp backbone and balanced acidity.

Following a very soft pressing, the fermentation takes place for about 13-16 days in temperature-controlled stainless steel tanks.

Lovely as an aperitif, ideal with seafood, salads, sandwiches and vegetable dishes.

UPC La Pettegola 750ml 0 80516 XXXXX X



Forever Cheese debuted in 1998 in order to meet the increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

PANTALEO



TYPE CHEESE:	Semi-hard
MILK TYPE:	Pasteurized goat
ORIGIN:	Sardinia, Italy
AGING:	90-100 days
SHELF LIFE:	Minimum 3 months
INGREDIENTS:	Pasteurized goat's milk, rennet, salt
PACK SIZE:	2/6 lb. wheels
APPEARANCE:	Round wheel approx. 6 lbs. with a pale brown mildly flecked rind.
FLAVOR:	Medium bodied, flavorful cheese, not overly goaty with a smooth, clean finish.
KEY POINTS:	A unique goat cheese which is sure to intrigue your customers. Offer it shaved over salads, chiseled from a wheel, cooked in the oven to finish vegetables or in lasagna. One of few aged goat cheeses in Italy.
HANDLING:	Keep cool. When sampling allow to reach room temperature.
HISTORY:	Since goats were introduced in Sardinia in the early 1960's, this cheese has been produced. There are more than 2000 Sardinian (breed) goats in the herd but they produce little milk and only about 6 months out of the year. Goats, unlike sheep, graze in the mountains.
MERCHANDISING/ GARNISH:	Excellent with crisp white wines and fruity reds. Try with the local Sardinian Vermentino or a lighter Cannonau. Terrific in salads, with fruit and with a mantovane mostarda.

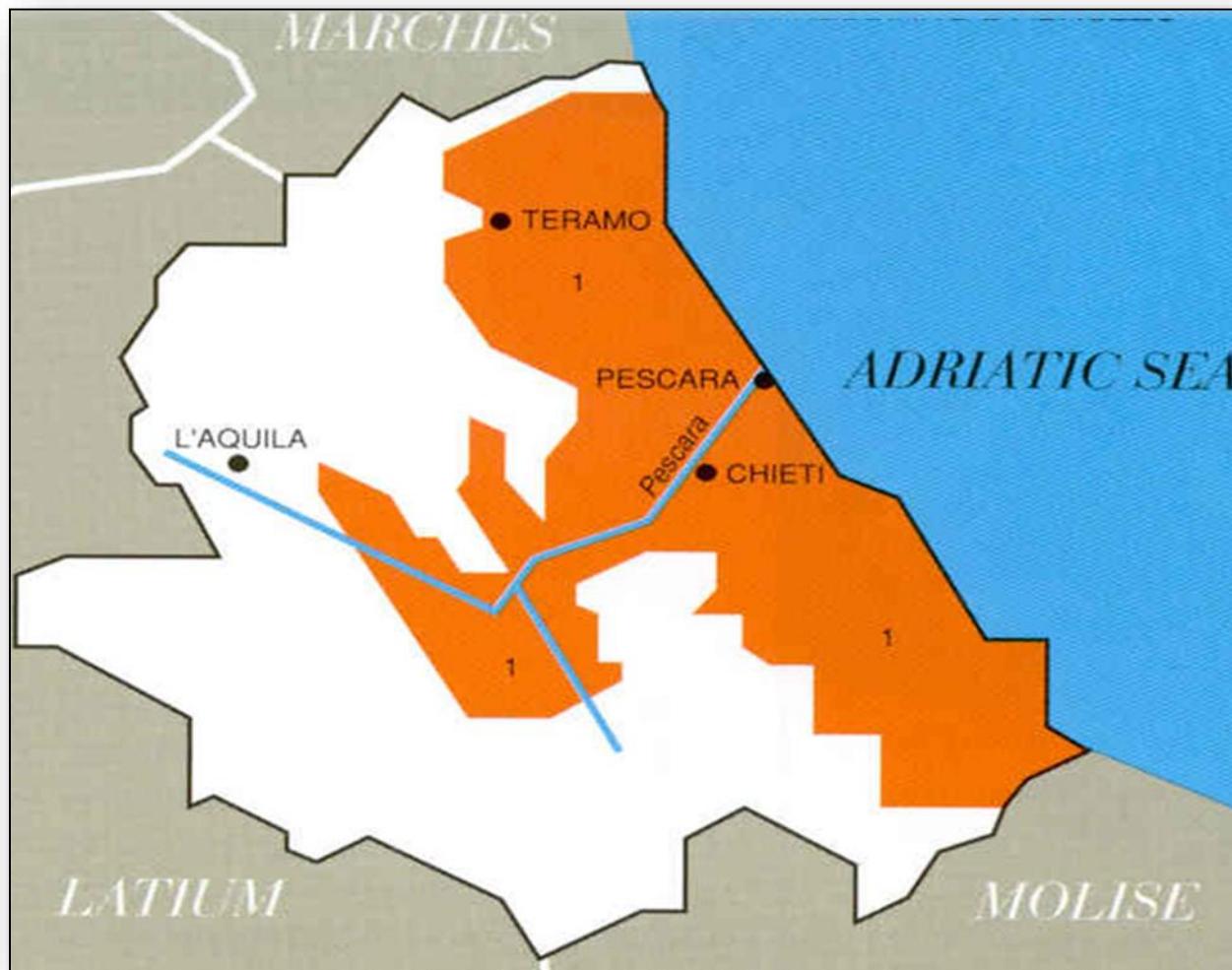


ABRUZZO



CERULLI
SPINOZZI
AZIENDA AGRICOLA

CERULLI SPINOZZI
Torre Migliori
Montepulciano d'Abruzzo
Cortaldo
Pecorino





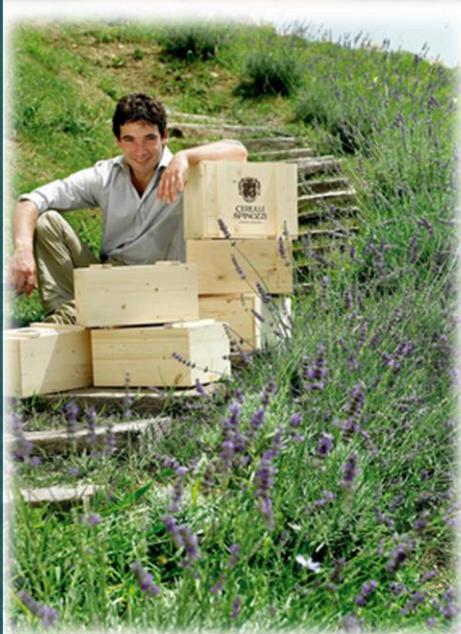




CERULLI SPINOZZI

AZIENDA AGRICOLA

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**CERULLI
SPINOZZI**
AZIENDA AGRICOLA



CERULLI SPINOZZI

CERULLI SPINOZZI PECORINO "CORTALTO" COLLI APRUTINI IGT

Production Area: *Colli Aprutini, Abruzzo, Italy.*

Grape Varieties: *100% Pecorino.*

Description: Straw yellow with golden hues, with a subtle floral bouquet that hints of peach and citrus. On the palate, it is crisp and round with flavors of stone fruit and orange. The lingering finish has a bitter-almond note.

This classic white from Abruzzo is made from the native Pecorino grape, which gets its name from the local sheep that love to snack on them. 75% of the wine is fermented in 500 liter oak barrels and 25% in stainless steel. Fermentation lasts about a month and ends with malolactic fermentation. The wine is then bottle aged for a minimum of two months.

Ideal with fish and seafood, poultry, veal, pork, goat cheese; or simply as an aperitif.

UPC

Cerulli Spinozzi Pecorino

750ml

0-80516-26404-2





Forever Cheese debuted in 1998 in order to meet the increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

Cacio de Roma®



TYPE CHEESE:	Semi-soft Sheep's milk
ORIGIN:	Lazio, Italy
AGING:	40 days
INGREDIENTS:	Pasteurized sheep milk, rennet, salt
PACK SIZE:	2/4 lb. wheels
APPEARANCE:	Approximate 4 pound wheel with a smooth, pale yellow rind and a pliant semi-firm paste.
FLAVOR:	Rich, sweet, mild flavors mingle in a paste that is minimally salty and sheepy.
KEY POINTS:	No preservatives. Versatile table and cooking cheese. Good value.
HISTORY:	Cacio de Roma® is a classic table cheese eaten in the region of Lazio and throughout southern Italy. The Sini Family began making Cacio de Roma® over 35 years ago on a small farm in the countryside of Rome using same day sheep's milk collected from local shepherds. Once the cheese obtains its form and some texture, it is bathed in sea salt for 24 hours and then aged on wood in cellars for just over one month.
HANDLING:	Keep cool. When sampling, allow to reach room temperature. Always let breathe from vacuum seal several hours before tasting.
SERVING RECS:	While a traditional table cheese, Cacio de Roma® is also a workhorse cooking cheese. An excellent shredder and melter, it can be used on pizza, lasagna or panini. Along with Pecorino Romano, it is a must have for the classic Roman dish <i>cacio e pepe</i> . Serve with a fragrant, crisp white such as a Falanghina or a medium-bodied red (Sangiovese).

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EMILIA ROMAGNA



ALBINEA CANALI

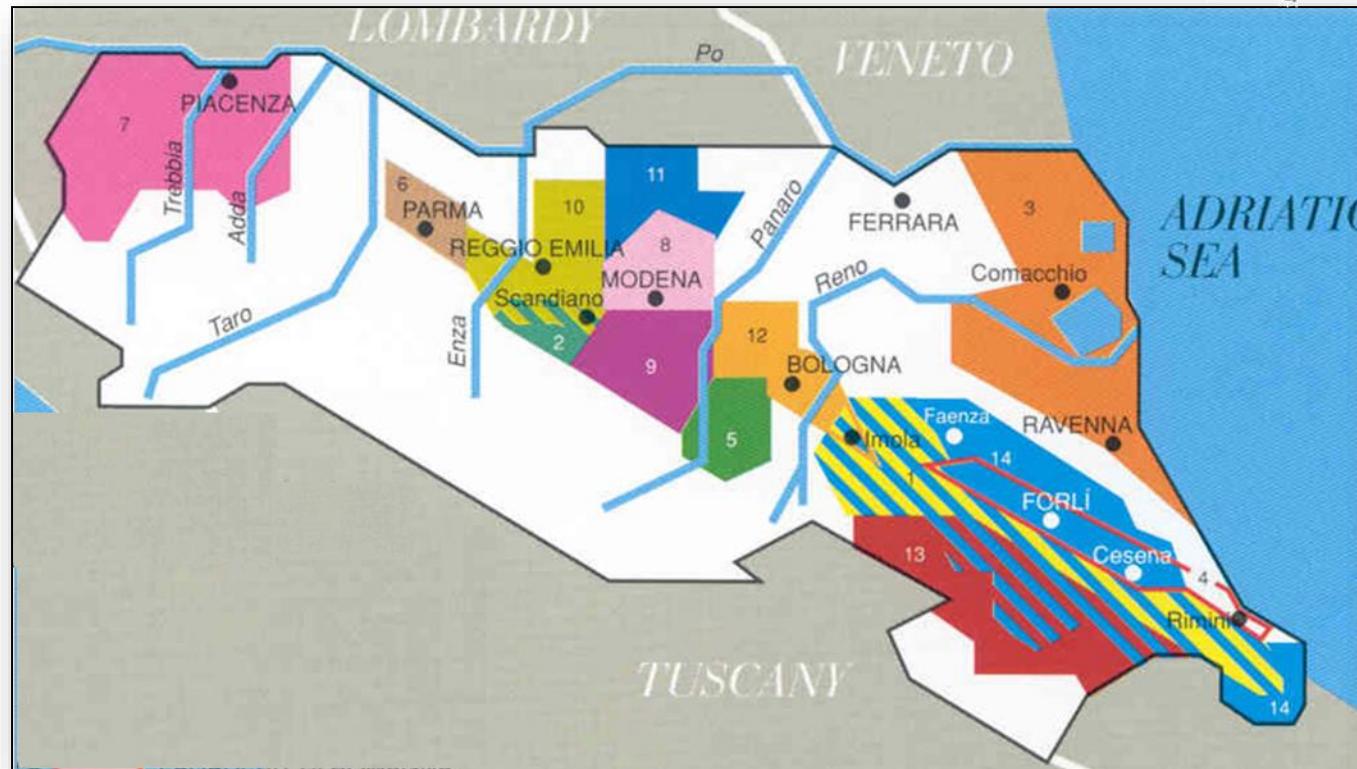
VITICOLTORI DAL 1936

Ottocento Nero
FB Lambrusco

Riunite



**C^{fratelli}
CELLA[®]**



BANFI
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Riunite

February 10, 1950, nine wine producers from the agriculturally rich Emilia-Romagna region "united" to form the Cantine Cooperative Riunite.



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“ Riunite Lambrusco is at the top
of the list of the 25 Most Influential
Italian Wines
of the Last 25 Years ,”

WINE ENTHUSIAST

MAGAZINE

Online Exclusive
J. Czerwinski





Riunite

LAMBRUSCO

Production Area: Emilia Romagna, Italy.

Grape Varieties: Lambrusco Maestri, Marani,
Montericco, Salamino, Lancellotta.

Description: Soft, breezy and eminently quaffable.

Riunite wines have been one of America's best-loved, best-selling wines for 4 decades—an unparalleled accomplishment in wine history. Best when served chilled or over ice, Riunite's wines are perfect at mealtime or as a thirst-quenching refresher.

Enjoyable and straightforward, Riunite Lambrusco is the best-selling Italian wine in America. Fruiteness and drinkability make it a coveted favorite with a wide variety of foods, including spicier cuisine.

UPC	Riunite Lambrusco	750ml	0 80516 13514 4
		1.5L	0 80516 13512 0
		3L	0 80516 13510 6
		187ml	0 80516 13219 8





increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

Parmigiano Reggiano DOP Mitica® 24 mo



TYPE CHEESE: Hard cow's milk

MILK TYPE: Raw cow

ORIGIN: Emilia Romagna, Italy

AGING: 24 months

SHELF LIFE min. 6 months

INGREDIENTS: Raw cow's milk, rennet, salt, enzymes

PACK SIZE: 1/85#, 1/20# Qtrs, 2/10# Eighths, 15/12oz Wedges

APPEARANCE: The cheese comes in a cylindrical, slightly convex form weighing upwards of 85 lbs. The rind has an oily sheen and is dark or naturally golden yellow in color. The words Parmigiano Reggiano are repeatedly stamped around rind. Inner paste is straw yellow in color.

FLAVOR: The flavor is delicate and complex: look for fruity, nutty notes and a sweetness balanced by savory umami a classic Parmigiano Reggiano trait. The texture is very compact and granular. The cheese will slightly resist the bite but will melt in your mouth coating the palate.

KEY POINTS: Considered the King of Italian Cheeses. While it is the most common grating cheese, it is excellent as a table cheese. The cheese is at its peak between 18-24 months and can continue to be used in cooking application beyond 30 months of age.

SOURCING: Mitica® Parmigiano Reggiano is hand selected and sourced only from carefully selected caseificios (creameries) from the best Parmigiano Reggiano producing regions of Parma, Reggio and Modena. The cheese is chosen based on flavor profile, quality and consistency production. All Mitica® Parmigiano Reggiano is tested a second time by the Consorzio for Parmigiano Reggiano and receives the coveted "Export" stamp which is branded on the rind. We select larger wheels— typically upwards of 85 lbs which is at

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VINTNERS

TUSCANY OR TOSCANA



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TOSCANA

PLACIDO



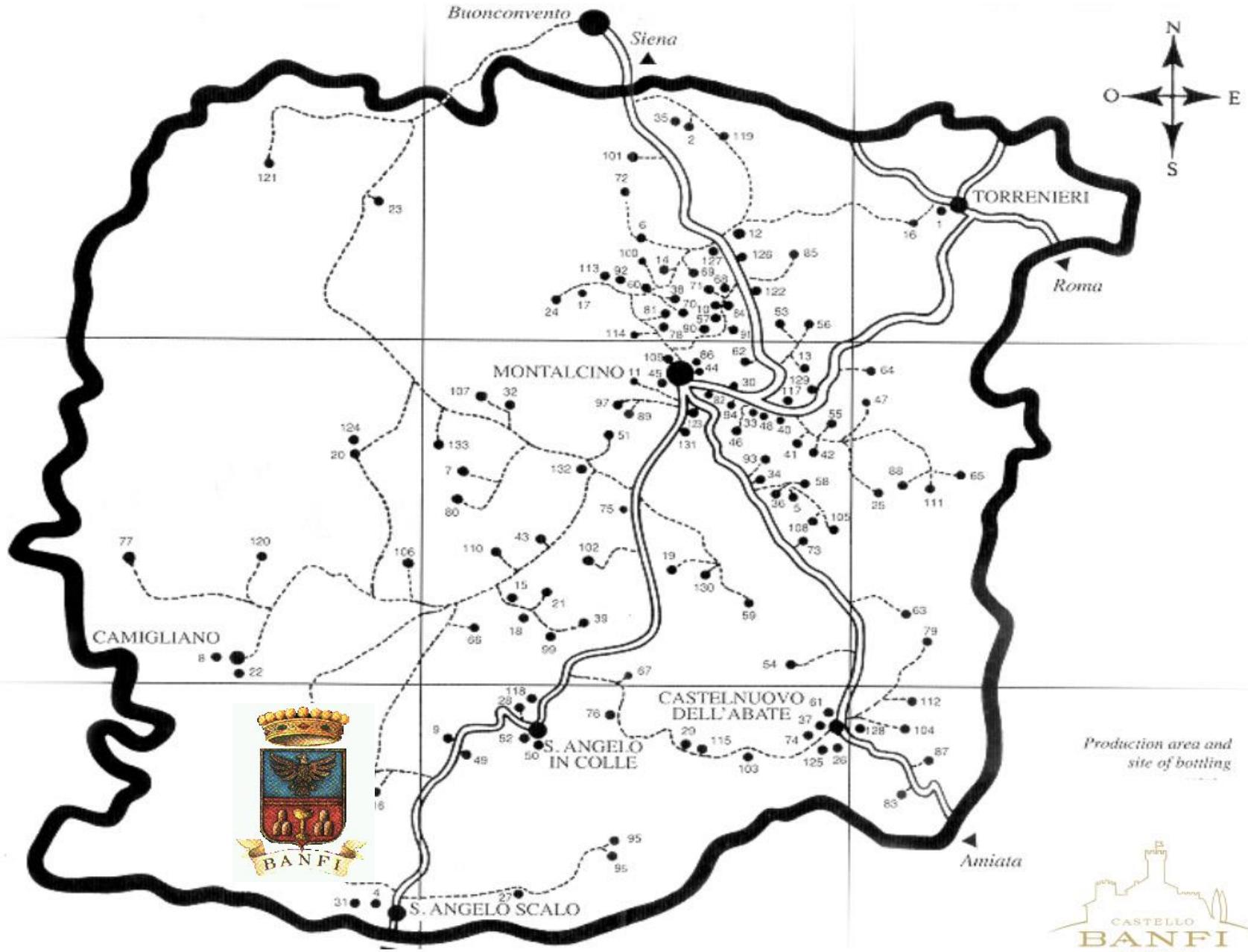
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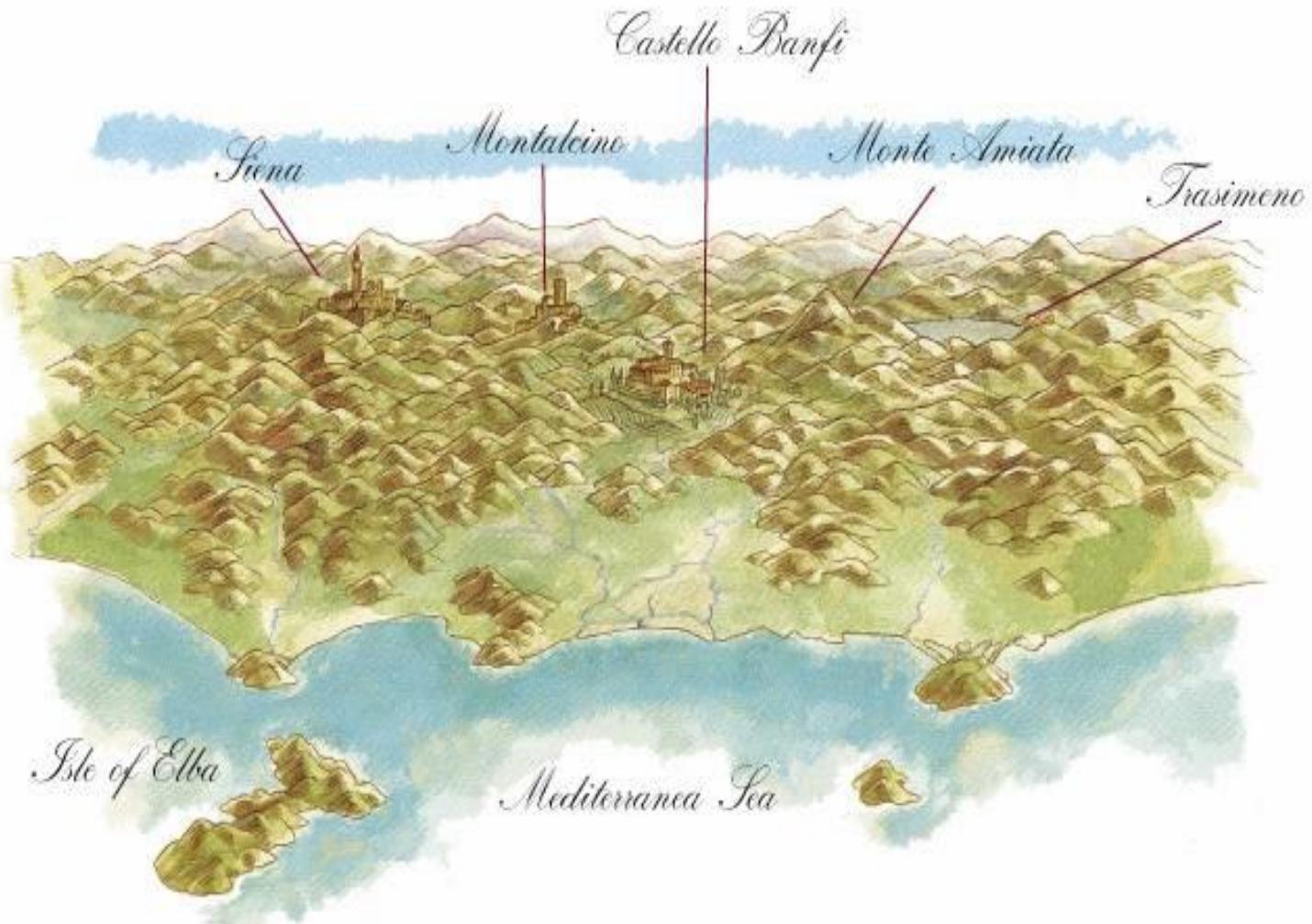














Most Unique Vineyard Estate made up
of a Constellation of Single Vineyards

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.



Our Philosophy



Territory

The Pursuit of Excellence arises from essential elements and the fundamental starting points for our adventure.



Innovation

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.



Quality

The fruit of our work, available for the world to witness firsthand.



Tradition

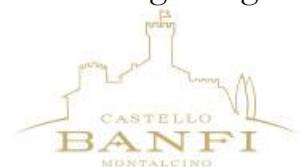
“Tradition is not about holding on to the ashes but keeping the flame alive.”

Jean Léon Jaurès



Passion

No wonderful adventure could begin or continue without passion, which has distinguished our work here since the beginning.



Sustainability



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



1978 – 2014: The Banfi Estate in Montalcino



A constellation of
single vineyards

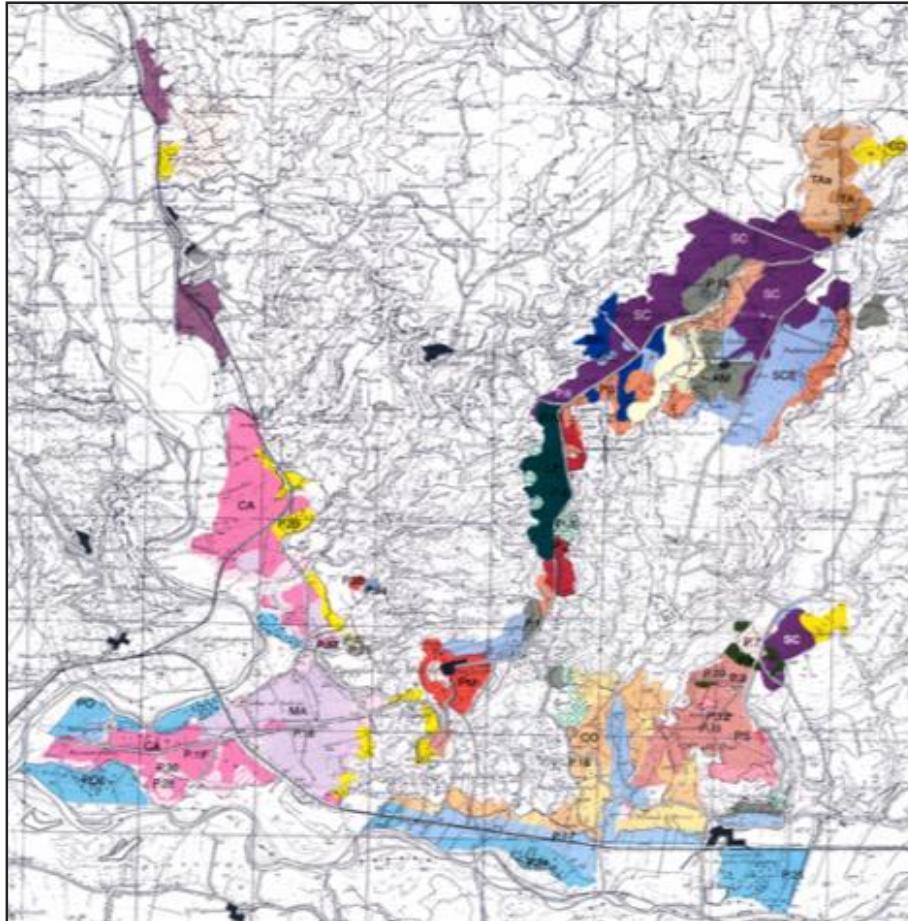
- 2.830 ha/6.993 ac of property
- 850 ha/2.100 ac of vineyards of which nearly 200 ha/494 ac are planted with Sangiovese grape
- 29 different *terroirs*

29 Soil Types

HEIGHT (150 Meters / 492 Feet)

Clay, compact soil and mild temperature – more elegant wines

Element	Mineral	Classification of Soil	Color
1	SILICA	SOIL LIMESTONE	Blue
2	MAGNETITE	SOIL MAGNETITE	Pink
3	DARIAZIO	SOIL DARIAZIO	Cream
4	FRANCIAZIOLE	SOIL FRANCIAZIOLE	Red
5	LARIONE	SOIL LARIONE	Orange
6	PIRELLA	SOIL PIRELLA	Yellow
7	PIRELLA	SOIL PIRELLA	Red
8	PIRELLA	SOIL PIRELLA	Red
9	PIRELLA	SOIL PIRELLA	Red
10	PIRELLA	SOIL PIRELLA	Red
11	PIRELLA	SOIL PIRELLA	Red
12	PIRELLA	SOIL PIRELLA	Red
13	PIRELLA	SOIL PIRELLA	Red
14	PIRELLA	SOIL PIRELLA	Red
15	PIRELLA	SOIL PIRELLA	Red
16	PIRELLA	SOIL PIRELLA	Red
17	PIRELLA	SOIL PIRELLA	Red
18	PIRELLA	SOIL PIRELLA	Red
19	PIRELLA	SOIL PIRELLA	Red
20	PIRELLA	SOIL PIRELLA	Red
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22	PIRELLA	SOIL PIRELLA	Red
23	PIRELLA	SOIL PIRELLA	Red
24	PIRELLA	SOIL PIRELLA	Red
25	PIRELLA	SOIL PIRELLA	Red
26	PIRELLA	SOIL PIRELLA	Red
27	PIRELLA	SOIL PIRELLA	Red
28	PIRELLA	SOIL PIRELLA	Red
29	PIRELLA	SOIL PIRELLA	Red



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





2007 Monumental Finding; 5-million year-old vertebrae and ribs of a Pliocene era whale.



Sangiovese & Montalcino

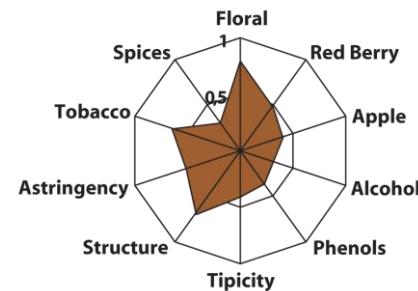
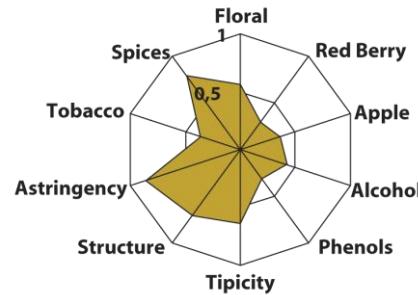
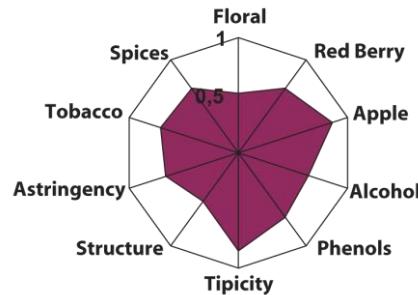


Sangiovese = Brunello di Montalcino

- The Montalcino region seems to have ideal conditions for ripening Sangiovese with great potential for full ripeness.
- **The Brunello in numbers:** the producers have grown from **41 in the late '60s** with 71 ha /175 ac) of vineyards up to **209 today** with 2.100 ha/5.189 ac of vineyards,
- producing **8,300,000 bottles** annually.
- Brunello was the **first red** wine to get the **DOCG** status.
- In addition to Brunello di Montalcino, another 100% Sangiovese wine is the Rosso di Montalcino DOC.



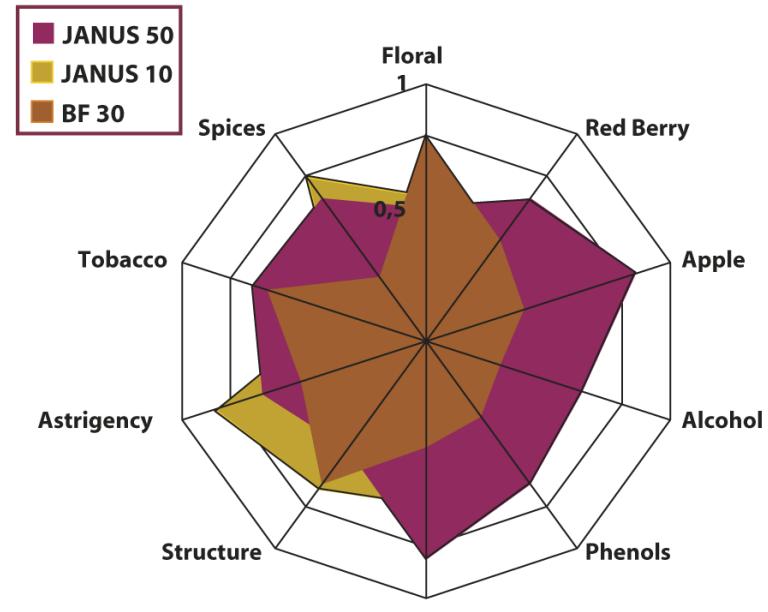
Sangiovese clones at Castello Banfi



JANUS 50

JANUS 10

BF 30



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.



Horizon



- The true revolution is embodied where fermentation takes place: the hybrid tanks are made with stainless steel and wood.

the wood contributes to the wines overall character and expression.
- From this unique and inventive fusion of materials, Banfi captures the advantages of each.
- Stainless steel provides optimal temperature control and

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



The Wood



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.



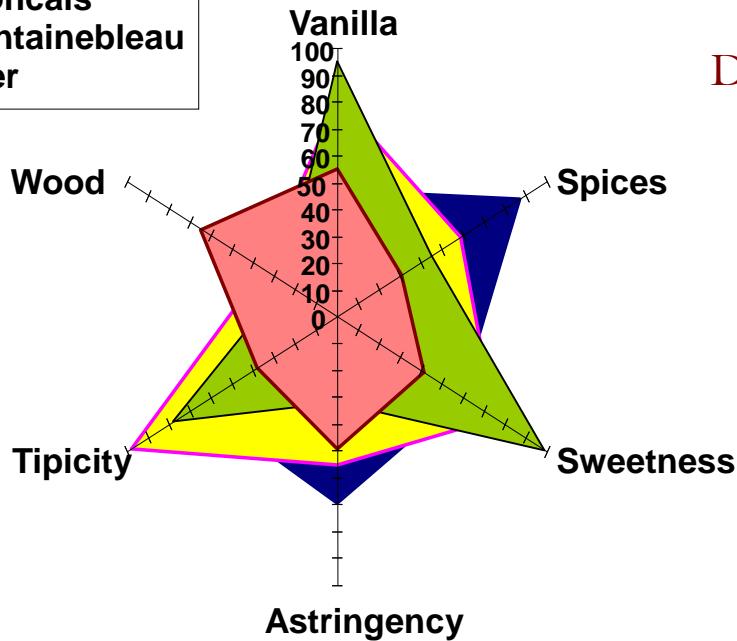
The toasting

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

Wood Aging

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

- Allier
- Troncais
- Fontainebleau
- Cher



DIFFERENT EFFECTS ON THE BASIS OF:

- Geographic origin (Allier, Troncais...)
- Grain (course/fine...)
- Seasoning (24/36...months)
- Toasting (temperature and length)





What type of oak is this? Slavonian? French?



Certification from vineyard to bottle



CASTELLO
BANFI
MONTALCINO



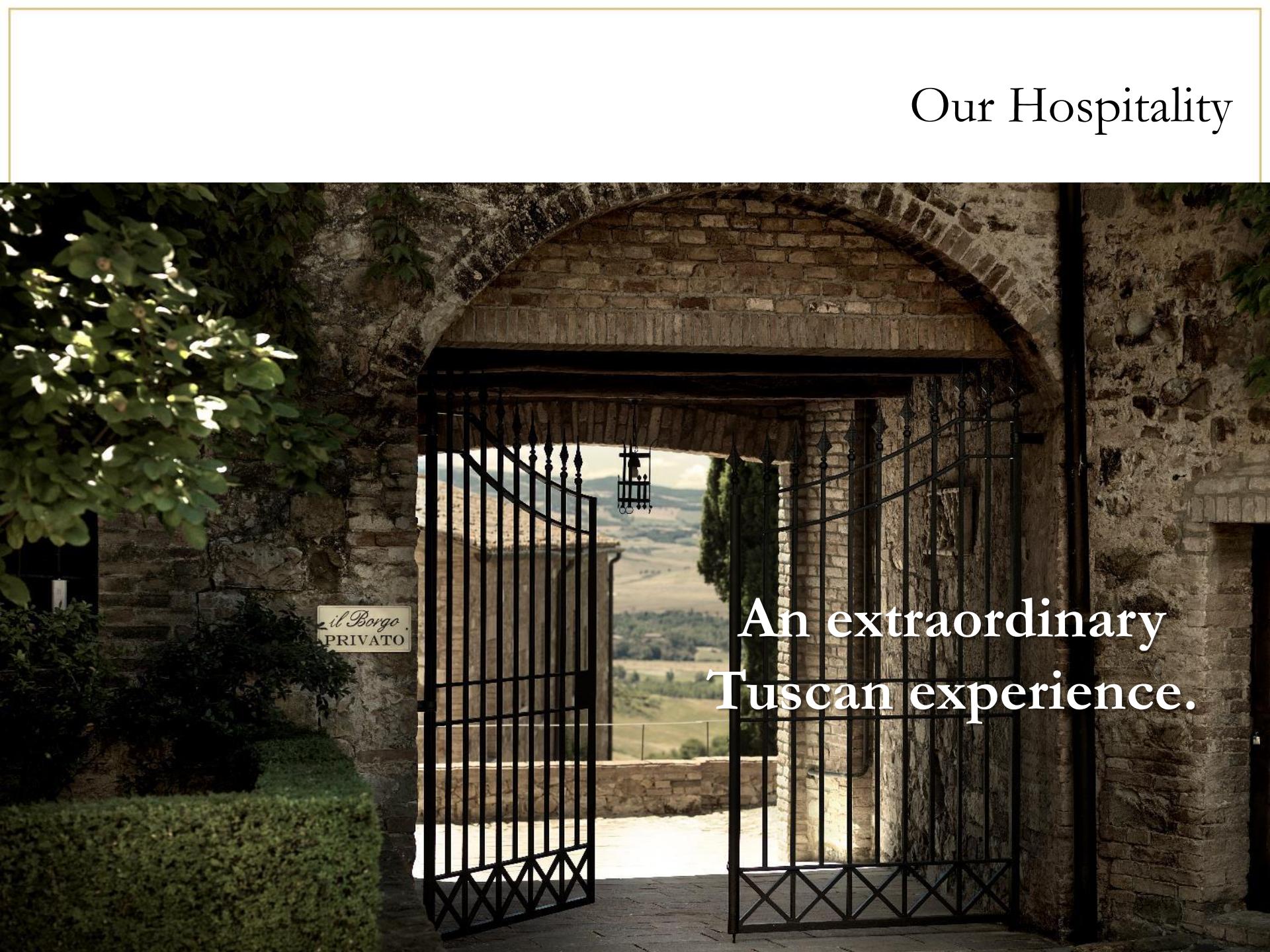
1ST WINERY in the WORLD
Recognized for Exceptional
Environmental, Social & Ethical Responsibility,
& Leadership in Customer Satisfaction

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.





Our Hospitality



An extraordinary
Tuscan experience.

il Borgo.
PRIVATO

Our Hospitality



Our Enoteca/Wine Bar recreates the atmosphere of a true Tuscan wine shop where, alongside our estate still and sparkling wines, grappa, extra virgin olive oil and Salsa Etrusca, you will find numerous local artisan food and crafts.

Dining
A classical Tuscan restaurant in the shade of our medieval castle of Poggio alleMura. In a very pleasant atmosphere, our menu offers the traditional dishes of Montalcino and Tuscany.

The “Museum of Bottle and Glass” illustrates the various eras of glass production through history, from the 5th century BC to our current day.

The Balsameria
Beneath the north wing of the Castello Banfi lies the long, evocative Balsameria. In this place, once used as a remote storage for the castle, our precious Salsa Etrusca is born and evolves.

Castello Banfi Il Borgo



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

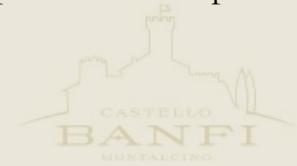
Our swimming pool lords luxuriously over the Sangiovese.

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.







CASTELLO BANFI VINEYARDS



Wine Spectator

www.winespectator.com

BRUNELLO DI MONTALCINO

Best Wines, Restaurants, Hotels



Builders of BRUNELLO

America's Mariani family has reshaped this Tuscan wine region

BY MITCH FRANK

In 1970, a young American wine importer visited Montalcino's most storied estate, Il Greppo, home to Biondi-Santi wines. 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

mere 25 producers who made 60,000 cases of wine a year, and Brunello di Montalcino was a well-regarded but obscure Tuscan red. Today, there are about 260 producers (including notable outsiders such as Piero Antinori and Angelo Gaja, who followed in the Maranis' footsteps) that together make nearly 600,000 cases of Brunell

BRUNELLO VINTAGE STARS

1990	*****	2003	****
1991	****	2004	*****
1992	**	2005	****
1993	****	2006	*****
1994	****	2007	*****
1995	*****	2008	****
1996	***	2009	****
1997	*****	2010	*****
1998	****	2011	****
1999	****	2012	*****
2000	***	2013	****
2001	****	2014	***
2002	**	2015	*****

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12 National Awards... Best Italian Winery

ITALIAN SOMMELIER ASSOCIATION (AIS) 2010 WINE OSCAR

Pioneering Italian Winemaking
Environmental Respect & Territorial Enrichment

INTERNATIONAL STANDARD ORGANIZATION ISO GENEVA

First Winery in the World Recognized for Exceptional Environmental,
Social & Ethical Responsibility & Leadership in Customer Satisfaction



CASTELLO BANFI IL BORGO

*Comfortable and charmingly elegant hospitality available in our
18th century hamlet, Il Borgo.*

"2014 Certificate of Excellence". - Trip Advisor

FODOR'S TRAVEL

10 of the World's Best, Most Luxurious Wine Country Hotels

CONDE NASTE TRAVELER

Top 25 Hotel in Europe | #9 Top Hotel in Italy



CASTELLOBANFI.COM



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.

Position: 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.li/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





MEDITERRANEAN PRODUCTS. TODAY WE IMPORT FROM ITALY, SPAIN, PORTUGAL, AND CROATIA. WHILE CHEESE IS OUR PRIMARY FOCUS, WE ARE CONSTANTLY EVOLVING TO INCLUDE MORE SPECIALTY FOODS TO BETTER SERVE THE AMERICAN MARKET.

FONTINA VAL D'AOSTA DOP



TYPE CHEESE:	SEMI-SOFT RAW COW'S MILK
ORIGIN:	VALLE D'AOSTA, ITALY
AGING:	3 MONTHS SHELF LIFE: 2 MONTHS
INGREDIENTS:	RAW COW'S MILK, RENNET, SALT, ENZYMES.
PACK SIZE:	1/18 LB
APPEARANCE:	THE WHEEL HAS A YELLOW/BROWN RIND WHICH IS FORMED DURING THE EARLY WASHING AND AGING OF THIS CLASSIC CHEESE. INTERIOR IS PALE YELLOW WITH OCCASIONAL EYES AND A SUPPLE TEXTURE.
FLAVOR:	A RICH AND FLAVORFUL CHEESE THAT HAS AN UNMISTAKABLY COMPLEX TASTE. IT IS CREAMY AND BUTTERY WITH NOTES OF TRUFFLE AND A SUBTLE EARTHINESS.
KEY POINTS:	A CLASSIC ITALIAN STAPLE, IT IS AN IMPORTANT PART OF ALPINE CUISINE. THE UNIQUE FLAVOR OF THIS EXCEPTIONAL RAW MILK CHEESE ENABLES IT TO SHINE IN A BROAD RANGE OF APPLICATIONS.
HANDLING:	KEEP COOL. WHEN SAMPLING, ALLOW TO REACH ROOM TEMPERATURE.
HISTORY:	ONE OF THE WORLD'S MOST FAMOUS CHEESES, THIS COOPERATIVELY PRODUCED GEM IS MADE METICULOUSLY TO THIS DAY AS IT HAS BEEN FOR CENTURIES. ONLY THE FRESH RAW MILK FROM VALDOSTANA COWS IS USED, AND IT MUST BE FROM ONE MILKING. THE MOUNTAIN PASTURE PROVIDES INCREDIBLY VARIED FODDER FOR THESE ANIMALS, AND THE RESULTING CHEESE'S TASTE IS VERY DISTINCTIVE.
SERVING RECS:	TRADITIONALLY, THIS IS THE ESSENTIAL INGREDIENT IN FONDUES AND GRATINS AND MELTS EXTREMELY WELL. IT IS QUITE VERSATILE AND CAN BE EQUALY DELICIOUS AS A TABLE CHEESE. PAIR WITH CHIANTI OR A MALTY AMBER ALE.



SUMMUS TOSCANA IGT - ESTATE BOTTLED

Production Area: Montalcino, Southern Tuscany, Italy.

Grape Varieties: Sangiovese, Cabernet Sauvignon, and Syrah.

Description: Deep ruby red, with violet reflections. Enticing floral notes, followed by black fruit and spice. Well-structured, with black cherry, cassis, and vanilla notes.

SummuS, Latin for "highest," is a wine of towering elegance. The fruit and structure of the Sangiovese and Cabernet Sauvignon are enhanced by the elegance and bouquet of the Syrah. The three varieties are vinified separately. After alcoholic fermentation, the individual wines are transferred to French oak barriques and aged separately for 12-14 months. They are then blended and aged in wood for an additional 10-12 months. Bottle-aging follows for at least 6 months.

Maries well with red meats, stews, hearty pasta dishes, and cheese.

UPC	Castello Banfi SummuS	750ml	0 80516 03214 6
		3L	0 80516 03230 6
		5L	0 80516 03231 3



increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

Pecorino Toscano DOP Aged



TYPE CHEESE:	Semi-firm
MILK TYPE:	Pasteurized sheep
ORIGIN:	Tuscany, Italy
AGING:	6 months
SHELF LIFE:	180 days
INGREDIENTS:	Past. Sheep's milk, rennet, salt.
PACK SIZE:	2/5 lb. wheels
APPEARANCE:	Round wheel with grey-brown rind. Pale yellow paste is smooth and compact.
FLAVOR:	Firm, rich and nutty with a lingering finish hinting of butterscotch.
KEY POINTS:	Versatility – works well as a cooking or table cheese. Sheep's milk more easily digestible than cow's milk cheeses.
HANDLING:	Store in a cool place and bring to room temperature before serving. Rind often develops fluffy white mold, which can be easily removed with a cheese brush.
HISTORY:	An exemplary sheep's milk cheese produced in the Val D'Orcia (Siena) under strict supervision of the Consortium of Pecorino Toscano, whose seal is burnt into the rind of the cheese.
SERVING RECS:	Shave over salads, pastas or minestrone. Serve as a table cheese with Finnochiona salami and a glass of Chianti.



Dedicated to a finer wine world



BANFI
VINTNERS

VENETO



BOLLA



SARTORI
di VERONA



CANTINE
MASCHIO



Lake Garda



BANFI
Azienda vinicola

Verona



BANFI



SARTORI
DI VERONA







SARTORI
DI VERONA

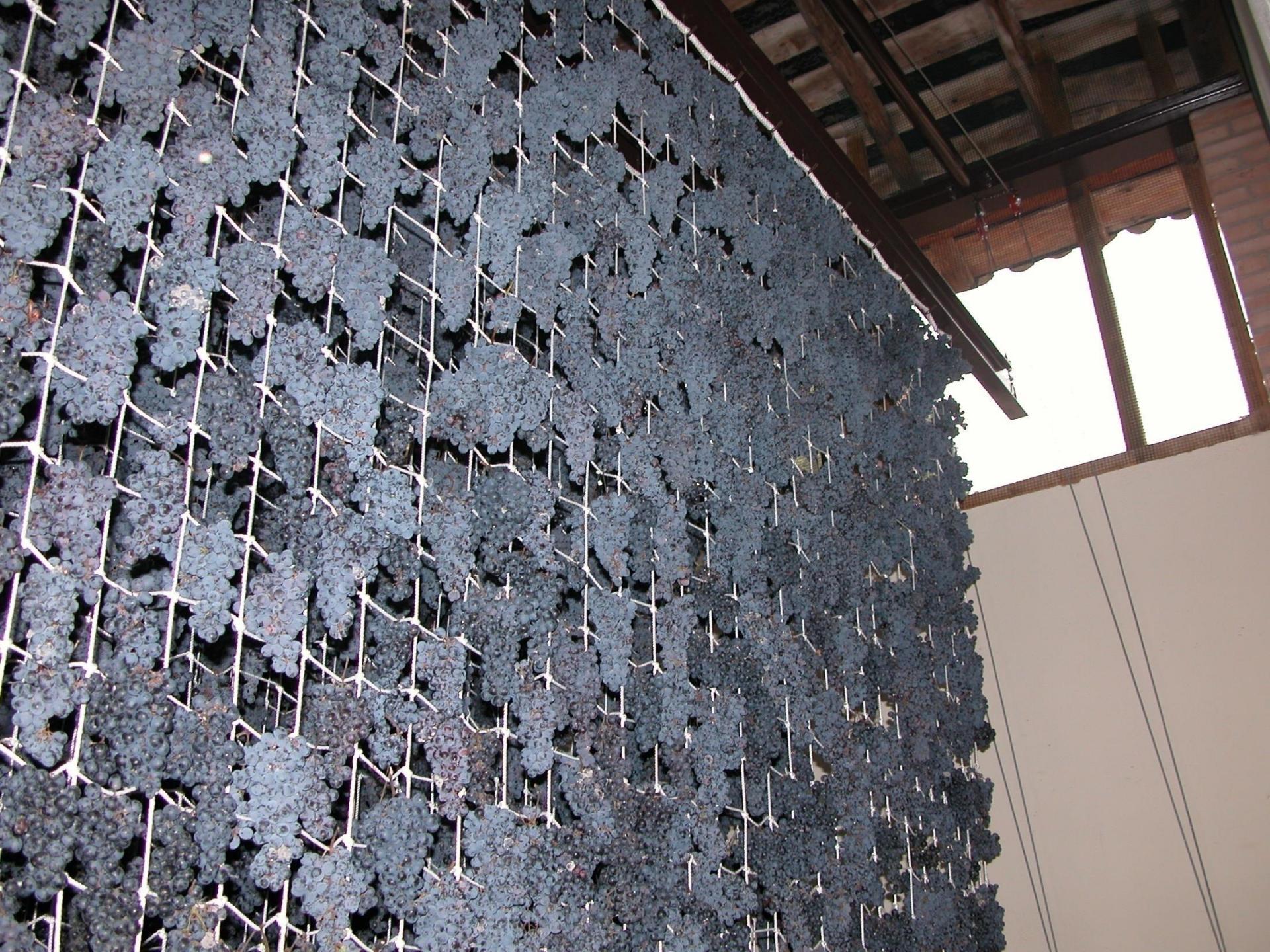
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SARTORI
di VERONA

CORTE BRÀ AMARONE DELLA
VALPOLICELLA CLASSICO DOC
SINGLE VINEYARD - ESTATE BOTTLED

Production Area: Corte Brà vineyard in northern hills of Verona, Veneto, Italy.

Grape Varieties: 50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Oseleta.

Description: Intense and vivid garnet color. Rich, velvety, and full-bodied. Powerful notes of ripe berry, plum and cherry.

Corte Brà Amarone is the crown jewel in the SARTORI family of wine, a majestic wine of balance and strength. The grapes are carefully selected, placed in small crates, and dried in well ventilated rooms for about 3 to 4 months. When optimal dryness is reached, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation. The wine is then aged in Slavonian oak casks and French tonneaux for about 4 years, followed by refinement in bottle for a minimum of 6 months.

This limited-production single-vineyard Amarone is the perfect complement to the heartiest cuisine, including roasts, steaks, chops and aged cheeses.

UPC Corte Brà Amarone della Valpolicella 750ml 0 80516-14384 2

www.sartorinet.it/e_index.asp



FOREVER CHEESE DEBUTED IN 1996
IN ORDER TO MEET THE INCREASING DEMAND FOR
MEDITERRANEAN PRODUCTS. TODAY WE IMPORT FROM
ITALY, SPAIN, PORTUGAL, AND CROATIA. WHILE CHEESE IS
OUR PRIMARY FOCUS, WE ARE CONSTANTLY EVOLVING TO
INCLUDE MORE SPECIALTY FOODS TO BETTER SERVE THE
AMERICAN MARKET.

UBRIACONE®



- TYPE CHEESE:** SEMI-SOFT WASHED-RIND COW'S MILK CHEESE
- ORIGIN:** VENETO, ITALY
- AGING:** 4 MONTHS **SHELF LIFE:** 3 MONTHS
- INGREDIENTS:** PAST. COW'S MILK, RENNET, SALT, RIND SOAKED IN GRAPE MUST (RABOSO, CLINTON)
- PACK SIZE:** 2/5 LB
- APPEARANCE:** DARK PURPLE RIND COVERED IN GRAPE LEAVES. PASTE IS IVORY WITH SMALL EYES AND PURPLE STRIATIONS THROUGHOUT THE PASTE.
- FLAVOR:** NUTTY AND EARTHY, QUICKLY FOLLOWED BY A BRIGHT WINERY FINISH. THE AROMAS ARE SHARP AND FRUITY.
- KEY POINTS:** THE CHEESE IS BATHED IN A MIXTURE OF LOCAL CLINTON AND RABOSO WINE, THEN PIERCED LIKE A GORGONZOLA TO LET THE AROMA AND FLAVOR OF THE WINE PERMEATE THE CHEESE TO A NEW DEGREE. GRAPE LEAVES COVER THE HOLES TO KEEP OUT AIR AND MOLD.
- HANDLING:** KEEP CUT PORTIONS WRAPPED SECURELY IN PLASTIC TO PREVENT FACE FROM DRYING OUT. LET CHEESE REACH ROOM TEMPERATURE PRIOR TO SAMPLING.
- HISTORY:** SERGIO MORO IS CARRYING ON THE FAMILY BUSINESS FOUNDED BY HIS GRANDFATHER, LUIGI, WHO BEGAN A MILK COOPERATIVE IN 1930 TO HELP LOCAL FARMERS. TODAY, SERGIO CRAFTS UNIQUE COW'S MILK CHEESES THAT REFLECT THE REGION'S TERROIR. UBRIACONE®, MEANING "GREAT BIG DRUNK" IN ITALIAN, IS A VARIATION ON THE UBRIACO STYLE OF CHEESE, WASHED IN LOCAL WINES.
- SERVING RECS:** A BEAUTIFUL ADDITION TO A CHEESE PLATE, PAIR WITH WALNUTS AND LAMBRUSCO SECCO.

BANFI
VINTNERS

PIEDMONT

BANFI
Piemonte

Banfi Brut

Cuvée Aurora Rosé

La Lus

L'Ardì Dolcetto d'Acqui

Rosa Regale

Principessa Gavia Gavi

Principessa Perlante







LA ROSA VINEYARD







BANFI
Piemonte

ROSA REGALE
ACQUI DOCG
ESTATE BOTTLED

Production Area: Acqui Terme, Piedmont, Italy.

Grape Variety: 100% Brachetto.

Description: Festive cranberry in color with a haunting, aromatic bouquet with hints of raspberries, strawberries and rose petals. A fresh raspberry taste, with crisp acidity, enticing the palate with an initial softness, graduating to a round and clean and dry finish.

Rosa Regale is produced using the Charmat process, fermentation with brief skin contact, filtration and storage at 32°F, followed by refermentation in stainless-steel vats, and isobaric bottling.

A unique and festive sparkling wine and a seductive aperitif. Pairs well with seafood, cheeses, spicy fare and chocolate. Serve chilled.

UPC	Rosa Regale	187ml	0 80516 16639 1
		375ml	0 80516 16636 0
		750ml	0 80516 16644 5
		1,5L	0 80516 16632 2



increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

NOCETTO DI CAPRA



TYPE CHEESE:	Soft-ripened
MILK TYPE:	Pasteurized goat
ORIGIN:	Lombardy, Italy
AGING:	40 days
SHELF LIFE	2 months (depends on how aged one prefers)
INGREDIENTS:	Pasteurized goat's milk, salt, rennet
PACK SIZE:	6/1 lb. wheels
APPEARANCE:	1 pound wheels with a white mold rind. Sometimes funkier green and blue molds develop.
FLAVOR:	Mild and creamy, Nocetto di Capra is well balanced and velvety on the tongue.
KEY POINTS:	Elegant and well priced soft-ripened goat cheese. Goat's milk cheeses are becoming more popular in Italy, and Nocetto di Capra is perfect proof why.
HISTORY:	This soft-ripened goat cheese from Lombardy is another winner from Arnoldi, out Taleggio producer. Made with milk from Saanen goats, indigenous to Bergamo, these bloomy rounds are mild, sweet, and velvety on the palate.
HANDLING:	When demoing, please make sure product is at room temperature.
SERVING RECS:	Serve with fresh fruit and honey. Pair with dry sparkling wines.

BANFI
VINTNERS

TUSCANY OR TOSCANA



 BANFI
TOSCANA

PLACIDO







FLORUS

MOSCADELLO DI MONTALCINO LATE HARVEST DOC - ESTATE BOTTLED

Production Area: Montalcino, Southern Tuscany, Italy.

Grape Variety: 100% Moscadello.

Description: A late harvest dessert wine with a perfect balance of fruit, body and bouquet. Rich and golden in color. Elegant, harmonious with hints of apricot, honeysuckle, raisins and honey. The taste is unctuous, with dried-apricot, raisin and honey flavors. Subtly sweet. Long finish with nuances of almond and honey.

Florus is one of the classic DOC wines from the acclaimed growing region of Montalcino, Tuscany. It is a rare masterpiece of fruitiness and balance. Made with grapes that naturally dry on the vine until mid-October and beyond. The raisined grapes are crushed and pressed; the juice is slowly fermented at 59°F for several months until 14-15% alcohol content is reached. A small portion of the wine is aged for one year in barriques of French oak and then blended with the balance in stainless steel before bottling and release.

Florus is ideal for dipping biscotti or as an accompaniment to aged or ripe cheeses, particularly Tuscan Pecorino.

UPC Florus Moscadello di Montalcino Late Harvest
500ml 0 80516 02095 2



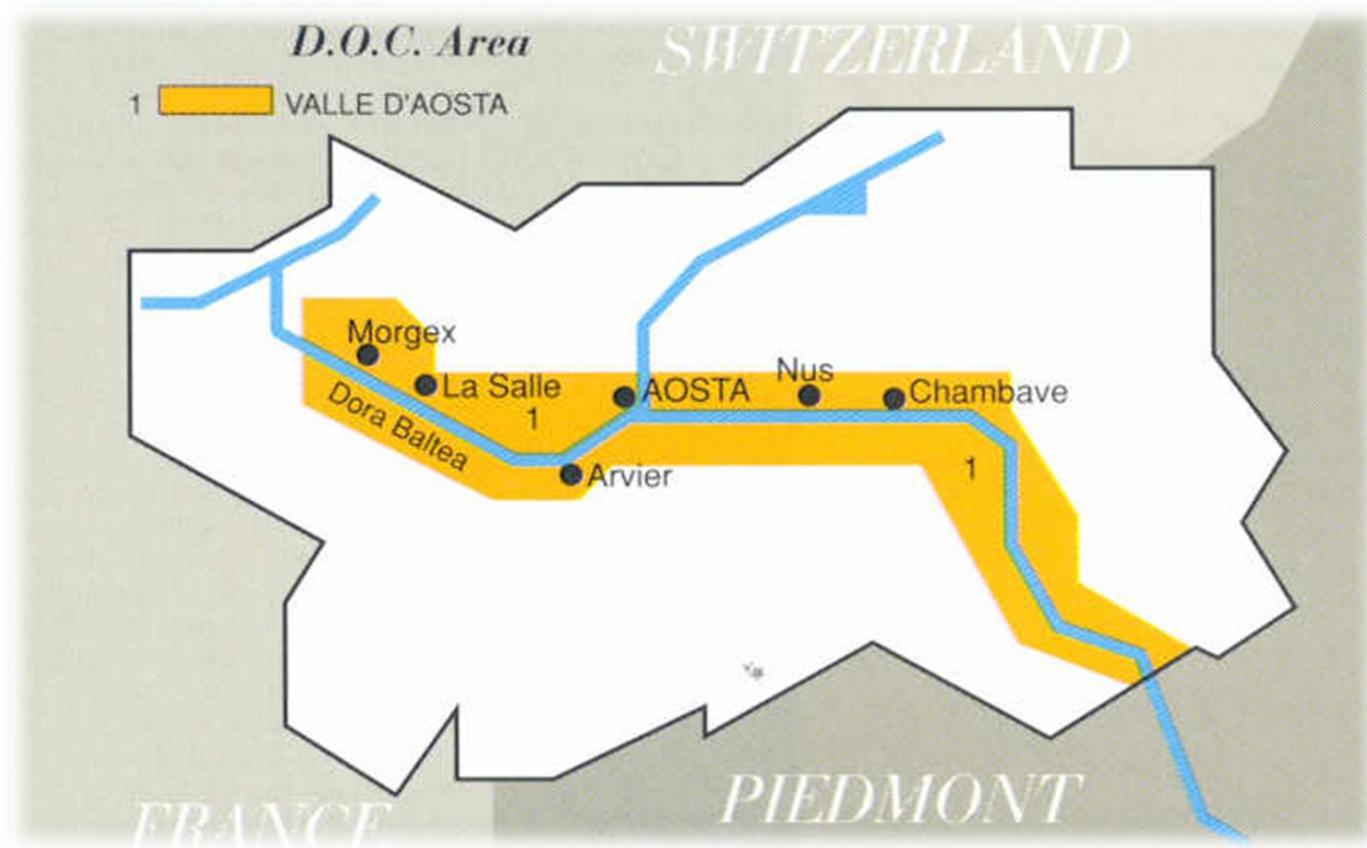
Forever Cheese debuted in 1998 in order to meet the increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

Gorgonzola Dolce DOP



TYPE CHEESE:	Soft cow's milk blue cheese
ORIGIN:	Novara, Piemonte, Italy
AGING:	45 Days
SHELF LIFE:	3 months
INGREDIENTS:	Past. cow's milk, rennet, salt, enzymes, penicillium roqueforti
PACK SIZE:	4/3 lb. individually packaged quarter wheels
APPEARANCE:	12 pound wheel cut into quarters. Pale white paste marbled with delicate blue and green veining. Quarters are wrapped in foil and packed in plastic containers to protect from crushing.
FLAVOR:	Milder than Gorgonzola Piccante, it is a high moisture, creamy cheese and is easily spreadable. It is mildly piquant and milky.
KEY POINTS:	Made with morning and evening milk. The cheese is creamy, flavorful, and masterfully consistent.
HANDLING:	Keep very cool. When sampling, allow to reach room temperature. Best kept wrapped in foil.
HISTORY:	The cheese originated in the 10th century in the town of Gorgonzola, near Milan. A trade center, the town was inundated with milk twice a year as shepherds brought their cows to seasonal mountain pastures. Unwilling to let the milk go to waste, they began to make cheese and age it in caves. Gorgonzola obtained DOP status in 1955. The Leonardi family behind IGOR has been making our Gorgonzola in Novara for three generations and has won numerous international awards over the years. While staying true to the traditions behind this important cheese, they have also incorporated modern production techniques for the best quality and consistency.
SERVING RECS:	Pair with rosé and a light variety of honey, such as acacia.

AOSTA or VALLE d'AOSTA





SARDINIA

