

ROSADIMAGGIO



Ampelos Rosso - Selezione Colli di Luni Rosso Docg

The only red wine produced in La Spezia area which can sport a DOC classification. Its production has been a true success story because the Sangiovese grapes mix well with other local grapes which can have been cultivated in this area as a tradition, for a very long time.



Vinification

grapes are harvested when they are at the optimal phenolic ripeness, respecting the varietal differences among the various grapes making up the blend: starting with Merlot, continuing with Sangiovese and Pollera, and ending with Cabernet Sauvignon. The vinification takes place separately in stainless steel tanks thermo-conditioned, making medium-long maceration of about 15 - 16 days. Fermentation takes place at a controlled temperature and reaches a maximum peak of 28 °C towards the end of the process.

Refinement

After racking and light pressing of fermented pomace, wines continue to be separated to make malolactic fermentation and to make the first maturation on fine lees, subsequently two racking are done, and the masses are composed according to the quality reached by each component. Then follows a period of refinement of the blended wine, always kept in stainless steel tanks on the finest part of its lees, which lasts 5-6 months and leads to bottling usually done in May after harvesting.

Tasting notes

Color: intense ruby red with purple reflections
Bouquet: intense fruity notes with well-defined tones of small blackberries and ripe plum; rich spicy suggestions that enrich and fill the bouquet of this red wine, giving it that complexity and variegation that make it even more elegant and inviting.

Taste: Full-bodied wine with an important tannic thickness, able to stand the test of time and at the same time be immediately appreciated for its balance and persistence. Good acidity, with a silky center of the mouth and a precious mineral finish.

Recommendation

Wine to be matched with first courses of the Levantine gastronomic tradition based on fresh pasta and roasted meat, both white and red. Optimal serving temperature 16 - 17 °C.

Classification: DOC COLLI DI LUNI

Grapes: Sangiovese (60%), Merlot, Cabernet sauvignon, Pollera

Production area: Colli di Luni (SP)

Farming system: Guyot

Vineyard age: 25 - 30 years

Soil type: medium mixture - clayey, well endowed with limestone

Yield: 1,5 - 1,8 kg per stump

Harvest time: Manual in 15 kg boxes. Mid - end of September

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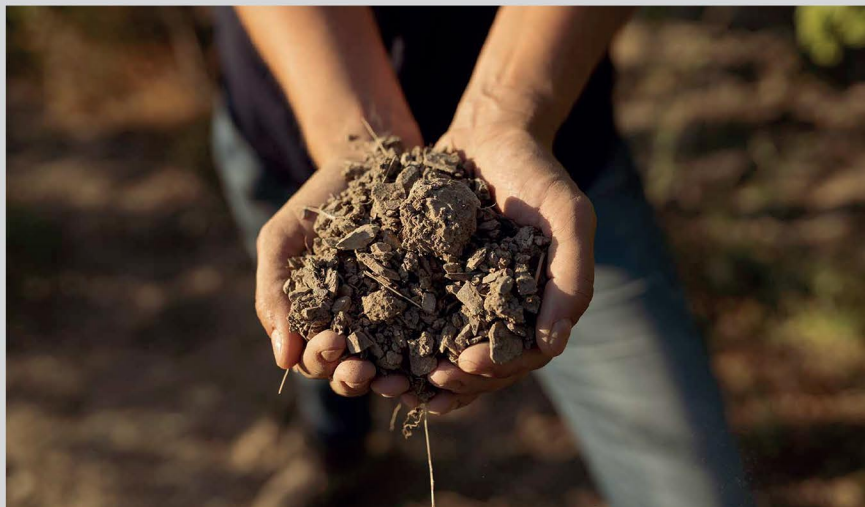
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Ampelos - Colli di Luni Vermentino

The youngest DOC wine of the region of La Spezia. The cultivation area reaches from the Tuscany border, which many ancient Roman ruins (Luni e.g. is an old Roman port with a beautiful amphitheater) till the hills behind the city of La Spezia. This wine arises from a selection of the best grapes and the soft-pressed must is fermented under controlled conditions and after refinement in the bottle released to the market.



Vinification

L'uva viene raccolta ben matura nella terza decade di settembre e vinificata nel rispetto del carattere varietale e dell'aromaticità di questo vitigno, raffreddando subito il pigiato con l'ausilio di ghiaccio secco già in fase di pressatura e curando in modo molto rigoroso la pulizia iniziale del mosto. La fermentazione avviene a temperatura controllata di 15 gradi C.

Refinement

Dopo la fermentazione alcolica i vini vengono sottoposti ad una breve maturazione in acciaio inox di 3 mesi sulla feccia fine alla temperatura controllata di 10 gradi C per non subire inneschi di malolattica, dopodiché avviene la chiarifica e la filtrazione successiva in preparazione all'imbottigliamento, che di solito viene effettuato a marzo/aprile dell'anno successivo.

Tasting notes

Colore: giallo paglierino - dorato molto luminoso; Profumo: note ben definite di agrume maturo (soprattutto pompelmo rosa) lo rendono tipico e molto legato al territorio ed al vitigno dal quale proviene. A completare il quadro olfattivo intriganti note di erbe officinali costiere e di macchia mediterranea ed il tradizionale sfondo minerale dei Vermentino marini. Gusto: buona spalla acida e grande freschezza d'insieme gli conferiscono bevibilità e piacevolezza. Vino polposo e dal buon volume gustativo, ricco di suggestioni fruttate e floreali, dal finale sapido ed intensamente minerale.

Recommendation

Vino splendido per aperitivi, ma anche in grado di sostenere egregiamente piatti freddi di mare e di terra della gastronomia ligure levantina. Temperatura di servizio ottimale 9-10 °C.

Classificazione: DOC COLLI DI LUNI

Uvaggio: Vermentino (100%)

Zona di produzione: Colli di Luni (SP)

Sistema di allevamento: Guyot

Età dei vigneti: 20 - 25 anni

Tipologia del terreno: Medio impasto - argilloso, ben dotato di calcare

Resa: 1,8 - 2,0 kg per ceppo

Periodo della Vendemmia: Manuale in cassette da 15 kg. Fine Settembre

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Tra i Monti- Cinqueterre Docg

The very first DOC wine of La Spezia and a witness to the history of viticulture in the region, from its very beginning. The landscape of this area is breathtakingly beautiful. The terrain is terraced and gradually sloping to the sea. In the vineyard the work is hard and strenuous and must be done exclusively by hand. Climatic conditions can be a problem, particularly sea breezes and gusts of wind. The vine is not allowed to grow much in height and more often than not maintenance is done on the knees. This wine is obtained from a selection of grapes from the vineyards in front of the sea.



Vinification

The grapes are harvested in the third decade of September and vinified "in white" in a rigorous manner (contact with the skins in the press for about 3 hours), cleaning the musts very carefully through static decantation at 6 °C and carrying out fermentation at a controlled temperature of 15 °C, to privilege the finesse and freshness of the aromas.

Refinement

After the alcoholic fermentation, the wines undergo maturation in stainless steel tanks for 5/6 months on the fine lees at a controlled temperature of 10 °C, to avoid malolactic fermentation. In March/April blending, clarification, racking, and bottling take place.

Tasting notes

Color: intense straw yellow with luminous golden reflections

Bouquet: fresh and fragrant with strong citrus notes (grapefruit and bergamot) on a mineral background and officinal essences (thyme, calamint, lentisk), typical of the Mediterranean scrub that populates our lands.

Taste: good body and structure, balance, and harmony between the acid component and the round one; very savory finish and persistent mineral content, typical of coastal wines, where the permanent contact of the grapes with the sea and its breezes conditions the organoleptic profile of the product.

Recommendation

An aperitif wine, which is very well suited to fresh seafood appetizers from our regional assortment. Optimal serving temperature 8 - 9 °C.

Classification: DOC CINQUETERRE

Grapes: Bosco (60%), Albarola (20%), Vermentino (20%)

Production area: Cinqueterre (SP)

Farming system: Terraced vineyards, Pergola or Guyot

Vineyard age: 20 - 30 years

Soil type: medium mixture - clayey, well endowed with limestone, rich in minerals and stones

Yield: 1,5 kg per stump

Harvest time: Manually in 15 kg boxes. After the 20th of September

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Pipato - Cinqueterre Bianco Docg

A few years ago we had as a friendly consultant a great Tuscan oenologist, who was literally in love with the Cinqueterre. He lived almost in another dimension, struck by the landscapes, the streets on the walls, the sea and its sunsets, as by the unique and ancient way of "giving sulfur" with the cluster bunch of grapes, enchanted by ancient customs being a biodynamic, and therefore linked to the most sincere nature. One day he tasted the wine directly from the tub, looked at it, savored it, exclaiming: Ah, this wine is PIPATO by the angels. In the presence of an exceptional year like 2017, it seemed nice to us, as it is necessary to remember this thing, certain that he will appreciate it. To health, Federico!



Vinification

The grapes are harvested at the end of September from a single plot overlooking the sea, making a careful and rigorous selection of the bunches and vinified "in white" with pre-fermentative cold maceration, using dry ice. The fermentation takes place at a controlled temperature of 15 ° C, to favor the frankness, cleanliness, and fragrance of the aromas.

Refinement

After the alcoholic fermentation, the wine undergoes maturation in stainless steel for 5/6 months on the fine lees at a controlled temperature of 10 °C, to avoid malolactic fermentation. In March/April racking, stabilization and bottling take place.

Tasting notes

Color: bright golden yellow with brilliant reflections

Bouquet: Very intense and deep, a mix of ripe fruit especially citrus and tropical, strong mineral notes and fresh scents of aromatic herbs, typical of this unique area.

Taste: great body and volume, crisp basic acidity, structure, and texture that give it perspective and a great capacity for aging, balance, and harmony among the various flavor components. Very long and persistent finish, with a marked mineral character typical of the coast and inexhaustible salivation, which accentuates the character and personality of a great white wine.

Recommendation

Wine for important dishes of Ligurian gastronomy, both land, and sea. An excellent example of a meditation product. Optimal serving temperature 10 °C in very wide glasses.

Classification: DOC CINQUETERRE

Grapes: Bosco (60%), Albarola (20%), Vermentino (20%)

Production area: Cinqueterre (SP).

Farming system: Terraced vineyards, Guyot

Vineyard age: 30 years

Soil type: medium texture, well endowed with limestone, marlstone, rich in minerals and stones

Yield: 1,2 kg per stump

Harvest time: Manually in 15 kg boxes. End of September

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TENUTA **ROSADIMAGGIO**
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"Sciacchetrà" - Cinque Terre D.o.c

This wine is obtained through the natural aging of the grapes which are selected before the harvest and late picked. Behind the production of this product is much hard labour. The magnificent landscape in which we work is a our consolation. The wine is matured and refined in small very old wooden casks.



CLASSIFICATION: Cinque Terre Sciacchetrà DOC

GRAPES: Mainly Bosco; some Albarola and Vermentino

COLOUR & BOUQUET: Golden yellow with amber hues. Intense aroma of sweet dessert wine with the scent of mountain flowers and flavour of honey. It is a gentle wine, pleasant and harmonious, with sweet residues.

MEAL SUGGESTIONS: Ideal dessert wine. If consumed with cheese, almost a meditation.

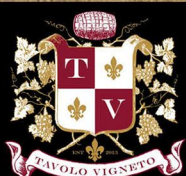
ALC/VOL : Alcol 17 % vol.

AWARDS



Name:	Sciacchetrà	Classification:	Cinque Terre Doc
First year of production:	1990	Average number of bottles:	1.000
Production area:	Rio Maggiore	Grapes:	Bosco 80%, Vermentino, Albarola
Exposure vineyard:	South overlooking the sea	Yield per hectare:	50
Altimetry:	10/60 Meters above sea level	Pruning system:	Pergola delle Cinque Terre
Density of the system:	3000 plants / ha	Age of the vineyard:	30
Harvest period:	Mid Semptember	Material fermentation tanks:	Steel Barriques
Aging Material:	Chestnut cask	Vinification:	3 months in the cellar drying, de-stemmed by hand and put to macerate with the skins
Period of bottling::	December	Aging capacity:	Very Good
Service Temperature:	18-20°	Package:	375ml

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La Cascina dei Peri - Colli di Luni Vermentino Superiore Docg

On the soft green hills surrounding Castelnuovo Magra there is a beautiful property of the Peri Family "Cascina dei Peri" vineyards and olive trees. Riccardo Arrigoni grows the Vermentino grapes, and turns into wine in his modern cellar in the city of La Spezia with an "ancient" passion of the family since 100 years, and continues to be respectful of wholesome wine-making. The fermentation is carried out slowly, at low temperature, in stainless steel vats. The wine is bottled in Spring and fits perfectly well the Mediterranean cuisine.



Vinification

the grapes come exclusively from this historic vineyard located under the Torre dei Vescovi of Castelnuovo Magra, in a sunny, healthy environment beaten by sea breezes. The harvest takes place at the end of September, after having selected and taken care of every single bunch so that it reaches the perfect ripeness and the typical amber color of the Vermentino breed. Grapes are crushed and destemmed and cooled with dry ice, then undergo a pre-fermentative maceration of 12 hours at 10°C, pressed and the must is decanted for 48 hours at 5°C, to ensure olfactory cleanliness, elegance, and well-defined characters. Fermentation takes place at a controlled temperature of 15 °C and it is usually slow and exceptionally long.

Refinement

After alcoholic fermentation, the wine undergoes an important 4-5 months of élevage in stainless steel tanks on the fine lees of the yeasts at a controlled temperature of 10° C, taking care to avoid malolactic fermentation, after which the product is naturally decanted, cleaned with a couple of decanting and mildly filtered in preparation for bottling, which usually takes place in April of the following year.

Recommendation

An ideal wine to accompany grilled fish and shellfish dishes; also excellent with tasty Ligurian first courses and roasted white meats. Optimal serving temperature 10 °C.

Tasting notes

Color: bright golden yellow with ancient gold reflections

Bouquet: an explosion of white fruit and ripe citrus fruits on a mineral and balsamic background with hints of thyme, oregano, and saltiness, reminding everyone of the potential of this noble grape variety and making La Cascina dei Peri an admirable example of its perfect union with our territory and with the coastal climate of Levante Liguria

Taste: fresh and fragrant, rich in mineral hints and again a lot of ripe fruit, which together with the full and juicy acidity enhance drinkability, structure, and taste persistence.

Classification: DOC COLLI DI LUNI

Grapes: Vermentino (100%)

Production area: Castelnuovo Magra, Colli di Luni (SP)

Farming system: Guyot

Vineyard age: 25 years

Soil type: medium mixture - loose and draining, well endowed with limestone

Yield: 1,5 - 1,8 kg per stump

Harvest time: Manually in 15 kg boxes. End of September

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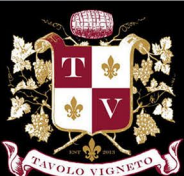
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Vin Santo Pietraserena - Vin Santo del Chianti Docg

Before the harvest, the very best of our Trebbiano and Malvasia grapes are selected in the vineyard and chosen for withering. The grapes must be virtually perfect in every respect to withstand this process, which takes place "under the roof" from September to December. The pressing then takes place approximately one week before Christmas. When the grapes have sufficiently withered, their sugar concentration is incredibly high and the must obtained is excellent: dense, syrupy and almost honey like. Fermentation takes place in very small oak and chestnut casks, which are kept under the roof. The casks have been sealed with wax or cement. Maturation takes place over a period of 3-4 years. From the freezing winter nights to the heat of summer and forever present breezes, the seasons rotate to create this nectar which well deserves to be called "Santo", that is "Holy".



Vinificazione

The grapes are harvested in the third week of September when they are still healthy and have a good acidity after a couple of weeks of over-ripening on the plant with the help of an ancient and modern technique at the same time: the cutting of the shoot. The most beautiful, intact, and golden bunches of grapes (commonly called "scelti" in the Chianti tradition) are picked and laid down with extreme care in the boxes, sometimes together with a small portion of the woody shoot (known as "prenzolo"), which is useful for handling and laying on the mats or for hanging the bunches on the wires of the fruit loft. In the days leading up to Christmas, as tradition dictates, the dried and concentrated grapes are removed from the fruit cellar, making a rigorous selection and cleaning from rot, then pressed without destemming (in jargon "gramolatura") and immediately loaded into the vertical press ("strettoio"), where it undergoes long and patient phases of pressing alternating with the opening of the cage and manual crumbling of the "cake" of skins. The pressing of Vin Santo traditionally lasts several days, after which the must, at its maximum concentration and full of sugars, which has remained cold in the meantime and has undergone small decantation, is placed in small wooden barrels of 100 - 110 liters (caratelli) made of oak and chestnut, where it meets our ancient "mother" yeast and will proceed in a perpetual alternation between periods of fermentation and rest for more than 4 years.

Affinamento

in the traditional wine-making technique there is no distinction between vinification and aging, as the two phases are intimately connected and never completely separated. Most of the fermentation activity must take place during the first 6 months of the long production cycle of Vin Santo, but it is equally true and proven that other periods of yeast awakening occur, obeying to the rhythms of nature and to the alternation of seasons, during which the product finishes its fermentation process and matures through time, ensuring the extraordinary organoleptic characteristics that make it unique and inimitable. In the spring-summer of the fifth year following the harvest, racking takes place, an operation by which the Vin Santo, by now stable and usually clear, is separated from the "mother", extracted from the kegs, and promptly bottled. In the bottle, it stays for at least another 6-7 months to complete its complex qualitative journey.

Abbinamenti

Ideal to accompany the rich dry pastries of the regional tradition (panforti, pan de' santi, cavallucci), all to be discovered in combination with hard and very mature cheeses, such as some pecorino cheeses from Pienza, also very suitable for the end of the meal and as a brooding wine.

Note Organolettiche

Color: intense golden color, luminous with amber and copper reflections.

Bouquet: the typical character of ripe medlar, hay, sweet vanilla, apricots, and dried figs.

Taste: Pronounced and varied in the mouth with a long, full, soft, and silky flavor, very fresh and lively, balanced thanks to the good equilibrium between sugars and natural acidity (fixed and volatile), without excesses in respect of the Chianti tradition.

Classification: DOC Vin Santo del Chianti

Grapes: Trebbiano toscano (70%), Malvasia lunga o del Chianti (30%)

Production area: San Gimignano (SI), Italia

Farming system: Spurred cordon and Guyot

Vineyard age: 20 - 30 years

Soil type: clayey - tuffaceous, rich in organogenic sediments ("niches"), limestone

Yield: 1,8 - 2,0 kg per stump

Harvest time: Manually in boxes of about 6 - 7 kg of grapes. Third week of September

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