



IN RUFFINO

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Todd English and Ruffino

Todd English, well-known U.S. chef and TV star, will be visiting Ruffino in September to shoot 2 episodes of his new PBS television show.

Editorial by...

Ian D'Agata

Wine consumer trends - Ian d'Agata's point of view



The future of wine and wine consumption, and Ruffino's role in it all, as seen by Ian D'Agata, head of Stephen Tanzer's International Wine Cellar for Italy, and author of The Ecco Guide to Italy's Best Wines by Harper Collins USA, the most influential food and wine publisher in the U.S..

In the last decade, competition in wine, on an international level, has increased significantly. Reasons often cited for this phenomenon are: a general decrease in consumption, an increase in supply from a number of "emerging" winemaking countries, such as Argentina, Chile and Australia, and the ongoing liberalization in global commerce. I intend to focus on the

first point and will limit myself to making a few small comments on the latter two.

With respect to countries new to winemaking, it is worth mentioning that many of these wines are not at all unsatisfactory - in fact, the contrary is often true - and that their success is not simply a consequence of aggressive, high-impact marketing techniques. However, the current prices of their high-end vintages remain extremely high, and in this segment I believe they will not be able to compete with our own high-end products in the long run. Current sales flow analysis methods feature a considerable number of reliable econometric models that best illustrate, in a schematic way, how our wine exports have varied through time (i.e. Tinbergen).

Italian wine exports remain strong and Italy's share of global wine exports is steadfast at an unvaried 18%, the same as a decade ago. However, in these ten years, the value of these exports has practically doubled, and is currently at approximately 3.4 billion Euro p.a.. Additionally, it's not entirely true that we are seeing a decrease in overall wine consumption. In fact, while wine consumption is definitely lower in traditional wine "strongholds" such as Italy and France, countries such as the U.S., China and Russia are experiencing a sharp increase. Some forecasts predict that the U.S. will be the single largest wine consumer by 2010 and that China, in 2011 alone, will uncork one billion bottles.

In Russia, China and the U.S., both consumption and consumers are changing. Consumption is increasing among women and "millennials", the thirtysomething offspring of baby boomers. However, patterns vary from country to country, and from wine drinker to wine drinker. We can divide wine drinkers into three categories: traditional, expert (connoisseur) and outdoor. The traditional consumer enjoys drinking wine with their meal and would like to know a thing or two about the origin of their wine, expecting to find certain characteristics in wines as they go along. Along similar lines, the expert group takes it all much further. The outdoor consumer is one that started drinking wine in pubs and wine bars, and prefers white wines and bubbles.

It is also important not to underestimate the fact that the large variety of Italian wines, in terms of both grape varietal and DOC categories, is considered by and large to be our major strength. In fact, in stark contrast with several years ago, current opinion shows that the diverse origins and cultivation of our wines may actually be our biggest competitive advantage, as long as our denominations are effectively managed and recognized, and our autonomous-grape wines kept dissimilar from wines made from international varietals. The most quoted positive aspect of our wines is, in fact, "an original and unique taste", with other attributes such as value, prestige and food safety scoring much further down the scale.

It is thanks to this diversity that Italian wines continue to seize the top positions in top-tier restaurant sales. This is important, as this category of restaurants

Ruffino and its estates are well-positioned to respond to this scenario and succeed.

Florida (it has seen its sales of wine increase by 60% in the last ten years, and, today, represents approximately 8% of the entire U.S. wine market), as well as the favoring of meals featuring vegetables, pasta and fish, more oriented towards consumption of white wines or lighter reds. The greenhouse effect, or general increase in temperature across the globe, has also led to higher alcohol-per-volume values in wine production. In stark contrast with the tendency towards preference of lower alcohol wines, especially among women - an important growing demographic in wine consumption.

So, diverse origins, lightness, territorial authenticity of the wines; these are the qualities that the modern consumer looks for. In this respect, Ruffino and its estates are well-positioned to respond to this scenario and succeed. Borgo Conventi, with its excellent Ribolla, the Pinot Grigio and Friulano that are light but distinctive at the same time. The Brunello di Montalcino from the Greppone Mazzi Estate and VINO Nobile di Montepulciano from the Lodola Nuova Estate are only a few excellent examples of the right way to position oneself for success in the new global market scenario.

Ruffino dal 1877

The story of Ruffino from a wide screen prospective

Weaving in and out, just like the fibers of a traditional wine flask, the Ruffino story brings together legend and fact, movies and real life.

In a bitter winter in World War II, on the Russian plains, a lone, nostalgic Italian soldier prepared a special dinner for himself to ward off the loneliness, flask of Ruffino by his side. As bad luck would have it, the cold - as told by a moving letter read upon his return - made the bottle explode before its long-awaited opening.

Already then Ruffino had become an important name, one that stood for Italy and fond memories of home. In fact, the first medals won in important international winemaking contests, including Bordeaux, date back to the late 19th century.

It was all started in 1877, by the hands of Ilario and Leopoldo Ruffino, in Pontassieve, a small hamlet not too far from Florence: a whirling success that continued to flourish with the arrival of the Folonari Family in 1913. In just a few years, Ruffino became the name in Tuscan wine, at home and abroad. At the end of the Twenties, during Prohibition in the U.S., legend has it that Ruffino was often found in pharmacies, labeled as "anti-stress medicine".

Ruffino also went through some troubling pages, during its history. In World War II, the Allied troops bombed the winery estate, and its most precious bottles hidden, as they were, to avoid being confiscated, mistaking it for a train station. And twenty years later, the Sieve and Arno mud slides swamped the "cantine" with sludge and lime during the catastrophic floods of 1966.

But Ruffino never gave up. It was bestowed the very first warranty strip for Chianti DOCC in 1984 when this DOCC was officially introduced - the AAA○○○○○○○. An acknowledgement like no other, dedicated to all those who helped make wine an Italian archetype, in Italy and around the world.

Ruffino is a celebrity, and the stars come out to visit. Sophia Loren, Vittorio De Sica



Vittorio De Sica with a flask of Ruffino Chianti. Photograph from the 60s

and Marcello Mastroianni all appear in black and white photographs, smiling with workers, bottle in hand. And if we go back just a bit further, back to the beginning of our story, the maestro Giuseppe Verdi would often complain when his favorite wine, a Ruffino, needless to say, would not be delivered on time.

The movies were also fond of Ruffino: Rocky Balboa, the famous Italian-American boxer, was seen in his Philadelphia trattoria, with a bottle of Riserva Ducale. And in today's New York City, built on fashion and design, the main character of "The Devil Wears Prada", Anne Hathaway, is seen sipping a Riserva Ducale at a dinner with friends. In fact, Riserva Ducale remains the most-recognized Italian wine in American restaurants, according to a survey conducted by Wine and Spirits. We also find Ruffino playing alongside Jack Nicholson in "Blood and Wine" and next to the rowdy group of the acclaimed TV sitcom "Friends". There are plenty of examples.

And it doesn't take much to go from the movies to real life: Ruffino wines have embellished court banquets for the Duca D'Aosta (the duke's selection is indeed the milestone "Riserva Ducale"), the Swedish Royal Court and in the Papal Halls. They have been selected by Charles de Gaulle and Queen Elizabeth and, much later, for runways and fashion shows, gala dinners and events, by VIPs, designers and models alike, during New York's fashion week; in fact, Ruffino has, for years, been a major sponsor of Men's Wear, in New York.

A telling tale and a great story, yet to be completely written, one that began with a traditional wine flask and flowed towards the curvaceous Bordolese and Borgognotte bottles, from Chianti to Chianti Classico estates, Montalcino and Montepulciano, through to the Friuli del Collio.

A history that, always and above all, owes its success to the many people without famous last names, that love and appreciate Ruffino in every corner of the globe.

The gems of Borgo Conventi

Born to be great: the single vineyard collection

The Collio - a dream terroir

At the extreme east end of Friuli Venezia Giulia, in the province of Gorizia near the border with Slovenia, one finds the area of Collio Goriziano. Characterized by gentle rolling hills, it has a strong winemaking tradition dating back to pre-Roman times. The marl and sandstone soil, rich in minerals, has been named "ponca", and is responsible for the particular aromatics and tastes of the wines from Collio.



Borgo Conventi - history and innovation in winemaking

The Borgo Conventi estate, founded in 1975, at Farra d'Isonzo near Gorizia, immediately positioned itself among the higher echelons of Friuli's larger wine producers. Created for superior winemaking right from the start, both in terms of vines and cantinas, it became a Ruffino estate in 2001, the first outside of Tuscany.

The three Crus, an immediate success

Borgo Conventi has recently enriched itself with a new and ambitious project:

the production of three great Cru wines, whose responsibility and care has been placed in the capable hands of "Enologist of the Year" (Gambero Rosso 2006), Gianni Menotti.

Gianni Menotti has been able to work in an ideal setting to produce these three magnificent wines. He was originally encouraged to study a large variety of small stretches of land in the Collio, to identify their pedoclimatic characteristics and see how they respond to various vine types. He then planted only those varieties that best expressed the synergy between vine and soil, and applied only the best cultivating methods. And, in the cantinas, this iron will helped bring out only the best in each varietal and create three different Crus.

This is the philosophy that has given us these three unique wines - the Colle Blanchis, Colle Russian and Braida Nuova, all embraced immediately by critics and a large audience of passionate wine drinkers.

The Colle Blanchis is an exploration of only the highest expression of Sauvignon Blanc, one of the alloctonous vines that have managed to adapt to the Collio. Thanks to the soil, rich in mineral salts, it has both balance and elegance and has yielded a wine that is both complex and full-bodied, rich in nose, with the freshness and taste typical of the Collio.

The second Cru is the Colle Russian, a wine that takes its name from a vineyard of Chardonnay and Malvasia, located on the Russian hill. The vineyard's outstanding exposure and ideal soil characteristics have created a smooth and balanced wine that features a rich nose and persistent velvety palate. A seductive wine, where Chardonnay meets Malvasia Istriana, and an original blend of body, aroma and persistence.

The third Cru - a red - is the Braida Nuova. A Merlot vintage - a Friuli mainstay - blended with Refosco dal Peduncolo Rosso, it is an autoctonous vine with highly aromatic qualities. The resulting wine is full-bodied, potent, balanced, with a long and persistent finish. A modern wine, it has been softened by a short sojourn in oak barrels.

Territorial traits in every glass - a new concept

At the heart of Gianni Menotti's production philosophy lies a firm concept: the key to a great wine is its balance. A great wine has just the right amount of organoleptic qualities - not too many, not too few. And only a great wine can combine structure and refinement, elegance and smoothness, without any of these taking over, to express the unique concept, that Menotti himself defines as "territorial traits in every glass".

Interview with the Agronomist

Valeria Fasoli: Managing the Ruffino Estates

Valeria Fasoli is Ruffino's Estates Agronomist. Originally from Milan, she's young, motivated and a highly qualified agronomist, one of only a handful of women working in a field usually dominated by men. We asked Valeria to talk about Ruffino's operations and its vineyards in Tuscany.

Valeria, a typical first question: Why did you decide to become an agronomist?

I decided to become an agronomist because I love the lifestyle and have always been fascinated by the idea of working out in the country, in the open air. As soon as I signed up for agronomy at university in Milan, I knew my future was in viticulture.

Why Tuscany?

Like many of my colleagues, I've always held the romantic ideal of Tuscany's acclaimed wines, landscape and, most importantly, winemaking culture and tradition. I began my career across the Po river, near Pavia, moved on to the Marche region and then finally landed in Tuscany. Climate was always an important consideration.

Is your field as male-oriented as it is said to be?

Though definitely true in the past, things are improving. Out in the country, things are definitely more "masculine", especially the overall mindset. However, once initial difficulties are overcome, women have an edge, in my opinion, with respect to their careers, thanks to a general knack for management and a less accentuated reduced need for comradeship when building work relationships. Generally speaking, Ruffino has always given an implicit trust to women right from the start.

Let's talk about your work a bit more in detail. What are some of the guiding principles for selecting varietals for planting?

The guiding principle for choosing a varietal is its "wine vocation" or "calling". Based on our knowledge of the area and the experience the technical staff has acquired with the terrain, we analyze and evaluate the vines with respect to a number of environmental factors. In other words, in each estate we plant that vine which is best suited to express its own unique character under the terrain's environmental conditions. Naturally, everything is done according to area studies, provincial and regional regulations, D.O.C. / D.O.C.G. guidelines, and in respect of the autoctonous vines themselves.

How do you manage an estate comprising almost 1500 acres of vineyard destined for grapes and wines with completely different characteristics?

The characteristics of each vineyard and each type of vine are used as a guide in this case as well. All of Ruffino's vineyards have been classified according to potential yield, based on field observations collected in past years. The classification is quite simple and consists of five categories that take into account genetic material, production potential and quality potential for each single vineyard. Based on this classification, each vineyard receives an oenological destination and, as a result, a more or less pronounced agronomic "treatment".

Let's discuss vine density. What's considered general practice?

For D.O.C. / D.O.C.G. wines, authorities impose a minimum vine-per-hectare ratio, designed to achieve a certain standard of quality. Based on vine placement, the physiological characteristics of the plants, and the level of mechanization adopted, Ruffino has decided upon a range of vine densities that varies between 5000 and 6700 vines per hectare.

Concurrently, I'd like to highlight that, following a number of studies conducted by the estate, it was observed that stretching beyond the above density values did not contribute to a significant increase in grape quality, and that any benefits seen did not even come close to counteracting the difficulties encountered. Vine densities with a distance between 2 and 2.2 metres row to row, and 0.75 to 0.8 metres vine to vine, are an ideal compromise between workability and final quality.



Colorino vineyard in early autumn

Interview with the Agronomist



Valerina Fasoli sampling grapes

Clonal selection has become common practice in agronomy in recent years. What are some of the appropriate criteria for selecting clones?

For our estates we select clones from small and large breeders, and only choose those we consider to be a good fit with the characteristics of the terrain, climate conditions and vineyard elevation. It's important to note that the ampelographic make-up of the newest types of vines isn't based on single clones, but rather on a series of "clonal mixes" compensating for the individual characteristics of each clone to guarantee continuous quality, in the face of varying climate conditions and harvests.

What vine training choices have you had to make?

A good number of studies suggest that spurred cordon farming is the method that best prepares the vines for achieving the highest quality, thanks to its uniform distribution, balanced production and suitable plant management. Except in for a few cases where vine fertility is an issue (i.e. the Pinot Noir, raised with the Guyot system), we have chosen this training method, widely adopted across Tuscany.

How important, on the other hand, is the choice of the rootstocks?

The main idea is to try to achieve balanced vineyards, therefore the rootstocks are selected based on the character of the soil and the unique qualities of the terrain. They can be largely divided into at least two categories, "strong" rootstocks - ideal for rocky terrain and soils poor in nutrients, and "weak" rootstocks - perfect for richer soils that, naturally, make for healthier vines.

In summary, what is the philosophy that drives the above choices?

At the heart of it all, is our attention to the environment; preservation of the soil and adaptation of our vine-growing to the different territories. Generally speaking, our viticulture has a small impact on the environment as a whole. There are no set rules, but a continuous ability to adapt to varying conditions.

And in conclusion, a typical last question: What are your favorite wines?

Naturally, another reason I've made my way to Tuscany is for the wines. At dinner with friends I prefer to bring the Chianti Classico Santedame, which is always such a pleasant wine to drink. The vineyards, with their Galestro-rich soil, make the wines elegant and refined, without excessive body. I also love the wines from Lodola Nuova, an estate that reaffirms its potential for excellent wines, year after year.

One ingredient ... a world of recipes

The wonderful versatility of Saffron

A spice we all know and love, saffron gives colour to risotti and other delicacies. Taken from the pistil of a purple flower, *Crocus Sativus*, it is a highly precious and colorful extract. So precious, that one kilogram of fresh saffron (around 200 grams of the dry stuff) calls for about 200,000 fresh flowers, making it the most expensive spice in the world!

Almost all global saffron production takes place in Kashmir, India and Iran. In Italy, it is produced in the Abruzzo (as a D.O.P. product from L'Aquila), Sardinia, Tuscany and Umbria regions.

In ancient times it was considered both a universal remedy and elixir of life, and was believed to have antispastic, sedative and cosmetic properties. During the Middle Ages it was often given as a mood enhancer. Currently, saffron is mainly used - in strands or in powdered form - as a spice or coloring agent, and for its aromatic properties.

The following two recipes - one regional, one exotic - are easy to follow and have been specifically chosen to accompany two of our select Ruffino wines. Though vastly different, the recipes highlight the versatile quality of this spice and its ability to accompany both meat and vegetarian dishes.

Buon appetito!



Lamb chops "alla saffrana"

(Abruzzo, Italy)

Ingredients for 4 persons:

- 1 kg of lamb chops
- 600 g of fresh mushrooms
- 1 small bag of saffron strands (or 2 teaspoons of saffron powder)
- 1 twig of rosemary
- 3 wedges of garlic
- 1/2 an onion
- 1/2 a glass of dry white wine
- Extra-virgin olive oil, chili pepper, salt, vegetable broth, parsley

Separate the lamb chops and brown them in some oil with onion, garlic, some chili pepper and rosemary. Add salt. Douse the chops with the wine and, after evaporation, add vegetable broth and saffron, and continue cooking. In another pan, sauté the fresh mushrooms with oil, garlic, chili pepper and parsley. Combine the lamb chops with the mushrooms and serve with a strand or two of saffron as decoration.

Suggested wine: Borgo Conventi Braida Nuova Venezia Giulia IGT

The typical spicy notes and tannic quality of the Refosco dal Peduncolo Rosso, combined with the velvety quality of the Merlot, take the edge off the "wild" qualities of the lamb, highlighting its succulent, better characteristics and earnest taste.

Maarka Bel Lubia

(bean chowder with saffron and cumin, Morocco)

Ingredients for 4 persons:

- 250 g of dried white beans
- 2 wedges of garlic
- 1/2 a teaspoon of black cumin
- 1 teaspoon of paprika
- 1 teaspoon of saffron
- 4 tablespoons of extra-virgin olive oil
- 4 eggs

Soak the beans in water for 12 hours and then drain and wash. Boil over a medium flame, allowing the liquid to disperse. In a ceramic pot, brown some garlic cut up into little pieces and add cumin, paprika and saffron. Mix, add salt and cook for 2-3 minutes. Add the beans and their own juices to the pot, stew on a very low flame and mix with a wooden spoon. Add salt and, once fully cooked, pour fork-beaten eggs over the surface of the beans and allow them to cook well. Serve hot, directly in the cooking pot.

Suggested wine: Tenuta Poggio Casciano, Nero al Tondo, Toscana IGT

The characteristic elegance and freshness of the Pinot Nero from Poggio Casciano mix with the bean chowder to create a magnificent aromatic contrast of great complexity and sophistication.

News

Latest Accolades.

Modus 2005 was recently awarded a score of 90 by the Wine Enthusiast and was "commended" by the international wine competition "Decanter World Wine Awards 2008".

The newly released Santedame Chianti Classico 2006, signed Carlo Ferrini, collects its first important recognition from this same wine competition with a prestigious Silver Medal. Also the Colle Blanchis 2006, a CRU of Sauvignon Blanc from the Borgo Conventi Estate, was commended by the Decanter Wine Awards. Wine Enthusiast also rewards

our Lodola Nuova Vino Nobile di Montepulciano Riserva 2004 with an important score of 90, and the Lodola Nuova Vino Nobile di Montepulciano 2005 was selected among the best of its category by Decanter Magazine.

Last but not least is a score of 91 for Riserva Ducale Oro 2004 by The Wine Advocate, Robert Parker. The same wine was also chosen as one of the best Chianti Classicos this year by Decanter Magazine.

Ruffino at Vinoforum.

From June 6th to June 13th, Ruffino participated in the fifth edition of "Vinoforum" in the eternal city of Rome. This beautiful wine event, staged in one of downtown Rome's many ancient squares, has become one of the most important consumer-related events taking place during the Roman summer nights. More than 2000 guests per day were able to taste the latest vintages of Ruffino's most acclaimed wines. Considering the season, especially the crisp white wines from Borgo Conventi were a big hit among consumers. For more information visit www.vinoforum.it.

Riserva Ducale Oro Vertical Tasting.

On June 13 in Rome an exclusive vertical tasting of Ruffino's flagship wine, Riserva Ducale Oro Chianti Classico Riserva, took place. Luigi Folonari, Ruffino's CEO, personally guided the tasting. 5 top vintages of Riserva Ducale Oro were presented, covering well over 4 decades of Tuscan winemaking history: 1977, 1985, 1990, 1995 and 2004. An extraordinary occasion to personally test the class and longevity of the most classic among Ruffino's wines. The 1977, 40 years of age, was still surprisingly young, with a garnet color with orange hues and incredibly smooth, noble tannins. This writer's favourite was the 1985: the freshness of the fruit, the softness of the tannins and the elegant spicy notes were very impressive.

Torgaio and Libaio on tour.

A white and a red wine. Trendy. Young. Stylish. Torgaio and Libaio are on summer tour through Italy with a series of "wine aperitifs", organized in select bars and enotecas. Launched through a new, emotional ad campaign, run in major publications throughout Italy, these two lively, seductive Ruffino wines are perfect for enjoying a relaxing, fun summer!

Todd English at Ruffino.

The famous US chef and TV star Todd English will visit Ruffino in September to film 2 episodes of his new PBS television show "Food Trip". Hosted by Ruffino, Todd will explore the richness of Tuscany on a 3-day-road trip, including mainly Florence, Chianti and the Casentino area. More than 40 million TV viewers will follow Todd in his discoveries. Todd will be accompanied by Adolfo Folonari, Ruffino's CEO.

In the US and beyond, the reputation of Todd English is incomparable. In 1991 he was chosen by the prestigious James Beard Foundation as one of the most promising top chefs in the US and in 1994 he won the prize of best chef in the Northeast of US. He has over the years created an empire of acclaimed fine dining restaurants, including "Olives", and his incredible skills in the kitchen, combined with good looks and lots of charm, has paved the way for a shining career in television. "Food Trip" is his latest creation.

A new "momento Ruffino" in New York.

The latest subject for Ruffino's new ad campaign (momenti Ruffino) was presented in July. The setting is a modern New York loft and the scene depicts 2 young people talking, having fun, enjoying the view of the typical Manhattan skyline and drinking Ruffino Chianti. The campaign has been created for Ruffino by the Florence based agency "Catoni e Associati".



Restaurateur event at Poggio Casciano.

On July 1st Ruffino's Poggio Casciano Estate hosted the annual National meeting of the association ORPI, Ordine Ristoratori Professionisti Italiani. Restaurateurs from all over Italy enjoyed a wonderful gourmet dinner in the ballroom of Poggio Casciano – accompanied by Ruffino wines, naturally!

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Il Leo and Aziano restyling.

Change of label design for the wines Il Leo Chianti Superiore and Aziano Chianti Classico.

Il Leo, created by renowned graphic designer Simonetta Doni, depicts a bronze medallion with the silhouettes of Ilario and Leopoldo Ruffino, the winery's founders to whom this wine is dedicated. In the background a drawing of the Ruffino villa in Pontassieve. The label for the Aziano remains fundamentally the same, with a drawing of the Aziano tower. A change of colours with the introduction of gold foil and a classic frame makes the new label a true representative of the quality and tradition behind this wine.



FIVS at the Poggio Casciano Estate.

On June 12th Ruffino had the honour of hosting a gala dinner for the members and guests of the Federation Internationale des Vins et Spiritueux at our Poggio Casciano Estate near Florence. The federation members were gathered in Florence for their annual meeting. The theme of the meeting was how to encourage and further develop the dialogue between the principal stakeholders of the world of wine. More than 100 guests, among whom we find Peter Hayes, president of OIV, and Astrid Lulling, member of the European Parliament, were able to enjoy the elegant setting of Poggio Casciano's renaissance villa and relax, after their long meetings, with a selection of Tuscan delicacies, accompanied by Ruffino wines. For more information on FIVS visit www.fivs.org.

Gambero Rosso Road Show continues.

The Gambero Rosso Road Show, created in 2007 by the Gambero Rosso in collaboration with a group of 50 top Italian wine producers, enters into its second year with new, exciting events. In April 2008 the show went to Germany, to the cities of Berlin and Düsseldorf. In this occasion Ruffino presented the classic Riserva Ducale Oro, the modern Supertuscan Modus and the velvety Chianti Classico Santedame. A special wine seminar presented by journalists Marco Sabellico and Jens Priewe featured the Romitorio di Santedame 2004, with its dark fruit and deep, spicy character. In autumn the Road show moves on to Russia, with events in Moscow and Saint Petersburg.

Editorial: Ian d'Agata

Editors:
Lene Bucelli
Marina Ciancaglini
Valeria Fasoli
Francesco Sorelli
Damiano Usala

Layout and graphic design:
Officina Grafica

Events

September 6-7, 2008
Campionato di...vino Slow Food
Fiesole, Florence
(Italy)

September 7-14, 2008
Evento Chianti Classico Germania
Frankfurt, Cologne,
Munich, Hamburg (D)

September 17-19, 2008
Partner Center Wine Festival
Poland

September 21-22, 2008
Dranken Pakket Expo
Nieuwegein (Holland)

September 22, 2008
Event at Montemasso
Greve in Chianti, Firenze
(Italia)

September 22, 2008
Recital pianistico
Borgo il Melone
Cortona (Italy)

October 9, 2008
Degustazione da Molesini e Osteria il Teatro
Cortona (Italy)

October 28, 2008
Grandi Degustazioni Vini in Canada
Vancouver (Canada)

October 30, 2008
Grandi Degustazioni Vini in Canada
Calgary (Canada)

November 3, 2008
Grandi Degustazioni Vini in Canada
Vancouver (Canada)