



APPELLATION VENTURES ITALIAN SELECTIONS

Italy remains one of the most fascinating countries in Europe with a rich cultural and agricultural history that has been embraced by people from around the globe. The country is second to Spain in planted acreage of vines. Over the past few decades and with the advancement of technology, new modern vineyards have been planted in virtually every region - from the cool alpine hillsides in the North, to the South with the island of Sicily.

Although at first Italian growers focused their planting on native varieties like Nebbiolo, Sangiovese, and Primitivo, there are as many as 73 D.O.C.G. Wines located in 15 different growing regions with the heaviest concentration in Tuscany, Piedmont and Veneto. Over the past 40 years Italian grape growers started increasingly cultivating French varieties that have been planted successfully in many regions. While most wines were sold in bulk until after the Second World War, starting with the establishment of the D.O.C. laws in 1960 and the subsequent addition of the D.O.C.G. in the early 1980s the wines became more clearly defined as to quality, labeling and quality standards. The many positive strides in viticulture and vinification have resulted in world-class wines from uniquely different regions of Italy.

Wine has been an integral part of the daily life in Italy for hundreds of years. To this day you will find that a bottle of wine is on most tables when enjoying a meal with family or friends. The Latin proverb dating back to Ancient Rome - IN VINO VERITAS meaning "in wine is the truth" is still used by Italians, a clear evidence of the fact that wine has played a big role in the life of the Italian peninsula since Roman times.

Over the past few years Appellation Ventures has been seeking opportunities to bring some of Italy's best and highly priced competitive wines to the market. With a close-working relationship with Casa Vinicola Botter and their network of selected producers, Appellation Ventures, LLC is proud to offer you a fine selection of wines from the Veneto in the North to Sicily in the South. The wines are created by pursuing excellence in every stage of the process - from the vineyards to the bottle. The quality system assures customer satisfaction, authenticity, healthiness of the product, and the respect for the environment in which it was produced. SALUTE!

D.O.C. - Denominazione di Origine Controllate

D.O.C.G. - Denominazione di Origine Controllate e Garantita



RACHETTI PRIMITIVO IGT SALENTO

The southernmost part of Italy's heel, the Salento begins where the hills of the Valle d'Itria end. From there, the land becomes a long flat tongue of land that laps two seas - the Adriatic to the east of the heel, and the Ionian to the west. The region is well known for its historic cities and towns with ties to Greece that date back thousands of years. The hinterland of Salento is an important part of Italy's agricultural economy producing large quantities of olive oil and full-bodied, robust red wines such as the Primitivo from the Rachetti family.

VARIETAL COMPOSITION: 100% Primitivo

ALCOHOL: 13% vol

APELLATION: Salento IGT

TOTAL ACIDITY: (tartaric acid): 5.5 g/l

AREA OF PRODUCTION/ORIGIN: Region of Salento in Puglia

REDUCING SUGAR: 3 g/l

VINIFICATION: Traditional red wine vinification at a controlled temperature between 73 - 79 degrees.

TASTING NOTES: Dark ruby red wine with violet highlights. Intense and fragrant bouquet with a rich variety of sensations. Pleasant, well balanced with a velvety aftertaste and good length.

HARVEST DATE: First two weeks of September depending on vineyard site.

FOOD RECOMMENDATIONS: Excellent with hearty soups, cheeses and roasted meats.

CELLARING: 4 years



Appellation Ventures™

ADDUCCI PROSECCO DOC SPUMANTE

The Treviso region near Veneto has long been known for being the original production area for the famed Prosecco, named after the town near Trieste. It is also known where the popular Italian dessert Tiramisu was created. Prosecco must be made from minimum 85% from the Glera grapes but can be blended with small amounts of Verdiso, Bianchetta Trevigiana, Perera, Glera Lunga, Chardonnay, Pinot Grigio, Pinot Bianco and Pinot Nero.

VARIETAL COMPOSITION: 100% Glera

APELLATION: Prosecco DOC

AREA OF PRODUCTION/AREA: Hills around Treviso area

VINIFICATION: The grapes are carefully selected from selective vineyards of origin and quality. The soft pressed must is stored in steel tanks for the cold static decanting. The fermentation takes place with selective yeasts at a controlled constant temperature of 64 degrees and will be completed in 8 - 10 days.

After a storage period the winemaker determines the the skilled courage to achieve the Prosecco Spumante basic Cuvée. Afterwards the wine is being is being cold filtered and stored in steel tanks with the addition of saccharose and selected yeasts for the secondary fermentation (Martinotti-Charmat method) at a controlled temperature of 57 - 58 degrees. Once the wine has ached the required pressure levels, alcohol and sugar content, the wine is refrigerate and cold stabilized (26 - 28 degrees), filtered and further controlled before bottling.

HARVEST: Second half of September

CELLARING: 2 years

ALCOHOL: 11%

TOTAL ACIDITY: (tartaric acid): 5.5 - 6 g/l

REDUCING SUGAR: 14 - 16 g/l

TASTING NOTES: Typical crisp and delicate perlage. Pale light yellow color, delicate and complex bouquet with fruity notes reminiscent of peach, green apple and a hint of acacia and lilac. Fresh and light on the palate, with balanced acidity and body, and a harmonious long lasting aftertaste.

FOOD RECOMMENDATIONS: Exquisite as an aperitif or a perfect accompaniment to hors-d'oeuvres and delicate first course dishes. Also most enjoyable with sushi, sashimi, white fish and shellfish.

SERVING TEMPERATURE: 46 - 50 degrees



RACHETTI PINOT GRIGIO IGT VENETO

The Veneto region in the north-eastern region has long been known to produce some of the most charming white wines. Pinot Grigio is a typical varietal that is widely planted in Veneto, Friuli Venezia Giulia and Lombardy, around the Pavia area. It is considered a white grape though the skin at harvest is of grayish-pink color, hence the name Pinot Grigio. The blend comes from different vineyard sites and lost of the Rachetti family.

VARIETAL COMPOSITION: 100% Pinot Grigio

APPELLATION: IGT (Indicazione Geografica Tipica)

VINIFICATION: Whole cluster pressed without any skin contact. Fermented in temperature controlled stainless steel vats at a temperature of 63 - 68 degrees for 15+ days followed with storage in special stainless steel tanks at maximum 65 degrees until bottling.

HARVEST DATE: First half of September

ALCOHOL:

TASTING NOTES: The Pinot Grigio Cantastorie is a marvelous example of an elegant, round, refreshing, crisp dry white wine with good acidity. It is brilliant, pale yellow color, fresh and vibrant, with notes of acacia flowers.

FOOD RECOMMENDATIONS: Serve well chilled between 46 -50 degrees. Enjoy as an aperitif, simple salads, fish based appetizers without heavy sauces, crab pate, deep-fried Calamari, shrimp and light pasta dishes.

SERVING TEMPERATURES: 50 - 54 degrees



BOTTER PINOT GRIGIO IGT VENEZIA GIULIA

The historical region of Venezia Giulia is in the North Eastern region of Italy, located between Venezia and Trieste. The grapes are grown in Udine and Pordenone, the two Provinces with the largest vineyards, bordered by Austria to the north and Slovenia to the east. The most significant mountains in the area are the Julian Alps to the north, whence the Giulia appendix in the regions name. To the south there is the Adriatic Sea and to the west its internal border is the Veneto Region. The Pinot Grigio “IL Palù” was produced from vineyards in the warmer Mediterranean climate to the south and the alpine continental climate in the north by the Botter family that has been in the business for three generations.

VARIETAL COMPOSITION: 100% Pinot Grigio

APPELLATION: Venezia Giulia IGT

AREA OF PRODUCTION/ORIGIN: Udine and Pordenone

VINIFICATION: Whole cluster pressed without any skin contact. Fermented in temperature controlled stainless steel vats at a temperature of 59 - 63 degrees for 13 - 15 days. Thereafter the wine is stored in special stainless temperature controlled tanks at 64 - 68 degrees until bottling.

HARVEST DATE: First half of September

CELLARING: 2 - 3 years

ALCOHOL CONTENT: 12.5%

TASTING NOTES: Yellow straw color with a bouquet of lemon, with nectarine and apple, and notes of acacia flowers. Dry, full bodied, well balanced and good length on the finish.

FOOD RECOMMENDATIONS: Very versatile with many dishes including fish, veal, pork, fowl, vegetables and white pasta dishes.

SERVING TEMPERATURE: 50 - 54 degrees



BOTTER PRIMITIVO IGT PUGLIA MAGNIFICO FUOCO

The Solento region begins just south of Brindisi and stretches to the heel of the boot. The region is well known for wild beaches, great food and local wines. Towards the center of Solento you will find modern vineyard plantings and old olive tree orchards located near picturesque towns and villages that have tended to their rich agricultural land for hundreds of years.

VARIETAL COMPOSITION: 100% Primitivo

PRODUCTION AREA: Salento/Apulia

VINIFICATION: The vinification is carried out by using the traditional “submerged cap” system that is carefully controlled in order to extract the delicate tannins and varietal fruit characteristics. During the maturation phase in the stainless steel vats and the bottle, they evolve to reach the highest possible to ensure complexity in the wine. Maceration lasts 12 - 15 days at controlled temperatures not exceeding 76 degrees.

HARVEST: Second half of August

CELLARING: Under good condition this wine will continue to age 5 - 6 years after bottling.

ALCOHOL CONTENT: 14.5%

TASTING NOTES: intense purple color, tending towards Amber with aging. Bright fruit of ripe blackberries, dark plums, cherry marmalade and tobacco. Spicy with an aftertaste of dark cocoa, coffee and vanilla. Well balanced with soft tannins and firm acidity.

FOOD RECOMMENDATIONS: A perfect wine with roasted and grilled meats. Ideal with game and hearty pasta dishes. Excellent with mature hard cheeses.

SERVING TEMPERATURE: 64 - 68 degrees



BOTTER NERO D'AVOLA LEGGERMENTE APPASSITO TORRE RRACINA

Although one of the oldest viticultural area of Italy, Sicily's wines only started to gain popularity over the past two decades. This Nero d'Avelo is one of Sicily's most popular wines produced by many wineries including the Botter family. It is often compared to Syrah and often blended with other wines but the producers decided to let it stand on its own displaying the true characteristics of the grape and the terroir.

VARIETAL COMPOSITION: 100% Nero d'Avola

APPELLATION: Terre Siciliane IGT

AREA OF PRODUCTION/ORIGIN: Sicily

VINIFICATION: Traditional red wine vinification at controlled temperatures between 77 - 80. The grapes are grown in selective vineyards and harvested later than usual, towards the beginning of October in order to achieve a level of maturation with high sugar resulting in a good alcohol level. Grapes are naturally dried on the vines for up to 15 days. During this time 50% of the cluster weight evaporates. This gives the characteristic note of ripe fruits, such as dark plums and raisins.

After the careful hand harvest, grapes are pressed gently and moved into temperature controlled stainless vats. The yeasts are added and fermentation started while the cap of the skins are pushed down for the first few days followed with gentle pump overs, extracting the characteristic ruby red color and flavors. Subsequently the wine gets moved in oak barrels for 5-6 months. This aging enhances the wine with pleasant notes of spices and vanilla.

CELLARING: 3 - 4 years

ALCOHOL: 13.5%

RESIDUAL SUGAR: 9.8 g/l

TASTING NOTES: Ruby red color. The bouquet is slightly spicy and fruit-driven flavors from black cherry to prune. Full bodied, great tannin structure and firm acidity, notes of vanilla with good length on the finish.

FOOD RECOMMENDATIONS: Excellent with roasted and grilled meats, game, hardy pasta dishes and hard cheeses.

SERVING TEMPERATURE: 64 - 68 degrees