How to make Natural Wine.

1. The center: the vision of the winegrower
“We do not inherit the Earth from our ancestors; we borrow it from our children.” This is the vision behind every natural winegrower, a vision that goes well beyond the wine itself, but takes on the awareness and sensitivity of making the wine.

2. Cultivated with dedication
Making Natural wine means respecting the soil where the grapes come from. This natural practice starts in the vineyard with organic agriculture, however, most of our winemakers follow “Biodynamic” principles, which is a deep connection between the grower and nature.

3. Biodiversity
The “life in the vineyard” follows the grapes into the cellar to transform the juice, and makes its way into the final step: the bottling of the wine. Natural wine is therefore, literally, living wine from living soil.

4. Everything is done by hand
All operations in the vineyard are done manually including the harvesting of the grapes, with the exception of a donkey to sometimes help along the way!

5. In the cellar “nothing added, nothing removed”
Natural wine is made without adding or removing anything in the cellar. Wines are made with natural fermentation, using only native yeasts and adding very little to (sometimes no) sulfur. Natural wines are un-fined and un-filtered, therefore vibrant and alive! Wine may change, especially every year; this is the true reflection of the grapes in that vintage.

6. Aging process
Following Traditional Methods, many of the wines are aged in clay Amphorae, derived from terracotta. The Caucasians, followed by the Ancient Greeks and Romans, started this over 7,000 years ago, and it is a tradition that is still being practiced today.

7. Natural wine & its true Terroir
A natural wine reflects the character of the grapes, and the specific place in which it is grown, but also the traditions, culture, and personality of the winemakers. This is the “True Terroir” of Natural wine.
## Farmers' Wine List

### Red Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gargano</td>
<td>Tenuta del Conte</td>
<td>$16.00</td>
</tr>
<tr>
<td>Ciro Riserva</td>
<td>$14.00</td>
<td></td>
</tr>
<tr>
<td>Caltagirone</td>
<td>$15.00</td>
<td></td>
</tr>
<tr>
<td>Niccolò, Altare</td>
<td>$15.00</td>
<td></td>
</tr>
<tr>
<td>Dogliani</td>
<td>$16.00</td>
<td></td>
</tr>
<tr>
<td>Nella Calata</td>
<td>$17.00</td>
<td></td>
</tr>
<tr>
<td>Le Trame</td>
<td>$22.00</td>
<td></td>
</tr>
<tr>
<td>Suxa, Radikon</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>RS14</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Barolo</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Lino, Maga</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Barbaresco 2012</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Pithos Bianco</td>
<td>$17.00</td>
<td></td>
</tr>
<tr>
<td>Catosco 2012</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Il Picchio</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Margherita &amp; Francesca, Fornenza</td>
<td>$24.00</td>
<td></td>
</tr>
<tr>
<td>Bruno di Montalcino</td>
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<tbody>
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<td>Prosecco</td>
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**Everything is served by the glass**! Giving you the opportunity to try something you may have missed elsewhere!