



## 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.



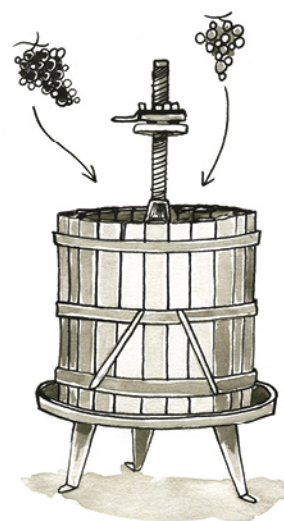
### 3. Biodiversity

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!

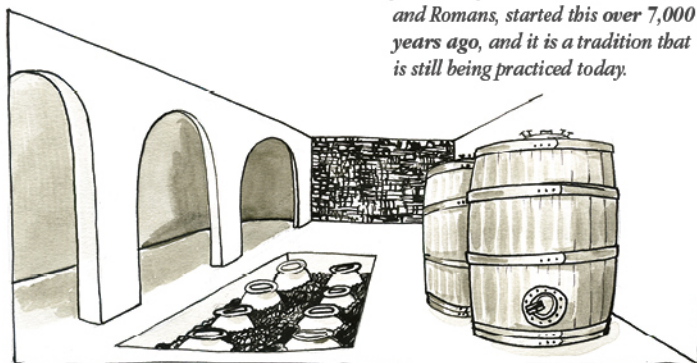


### 5. In the cellar "nothing added, nothing removed"

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 Amphoras, 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 grape, and the specific place in which it is grown, but also the traditions, culture, and personality of the winemaker. This is the "True Terroir" of Natural wine.

## Farmers' Wine List



### "Orange"/ Skin Contact Wine

"Orange", "Skin Contact wine" or "Ramato wine" is a white wine produced like a red, with prolonged maceration of the white grape skins. The skins add tannin, giving the wine texture as well as anti-oxidants and a well balanced acidity.

- Giancarlo & Francesco, Salvetta  
**1. Nosiola**..... \$14/63  
 Nosiola (*Trentino Alto Adige*)
- Ilaria & Filippo, Cascina degli Ulivi  
**2. Semplicemente Bianco**..... \$14/63  
 Cortese (*Piemonte*)
- Alberto, Giacobbe  
**3. Nena**..... \$15/67  
 Passerina del Frusinate (*Lazio*)
- Giovanni, Agostino, Antonella & Roberto, Ca' Liptra  
**4. Arancio**..... \$16/72  
 Malvasia Toscana, Malvasia Romagnola, Trebbiano Toscano, Sangiovese (*Marche*)
- Vincenzo, Viteadovest  
**5. Bianco**..... \$16/72  
 Catarratto, Grillo (*Sicilia*)
- Michele, Terre di Giotto  
**6. Gattai Bianco**..... \$16/72  
 Chenin Blanc, Sauvignon Blanc, Sauvignon Gris (*Toscana*)
- Guido & Nicola, Elios  
**7. Bianco Macerato**..... \$16/72  
 Grillo, Catarratto, Zibibbo (*Sicilia*)
- Angiolino, La Biancara  
**8. Pico**..... \$17/76  
 Garganega (*Veneto*)
- Giusto & Tita, COS  
**9. Pithos Bianco**..... \$17/76  
 Grecanico (*Sicilia*)
- Nino, Barraco  
**10. Vignammare**..... \$17/76  
 Grillo (*Toscana*)
- Gian-Marco & Clementine, Le Coste  
**11. Bianchetto**..... \$18/81  
 Procanico, Malvasia, Trebbiano, Moscato (*Lazio*)
- Battista, Abbazia San Giorgio  
**12. Bianco Orange**..... \$18/81  
 Zibibbo (*Sicilia*)
- Daniela & Antonio, Cantina Giardino  
**13. Fra**..... \$18/81  
 Falanghina (*Campania*)
- Evangelos, Jannis & Alexis, Paraschos  
**14. Ponka**..... \$19/85  
 Ribolla Gialla, Chardonnay, Friulano, Pinot Blanc (*Friuli Venezia Giulia*)
- Diana & Mario, I Cacciagalli  
**15. Zagreo**..... \$19/85  
 Fiano (*Campania*)
- Elena, La Stoppa  
**16. Ageno**..... \$20/88  
 Malvasia di Candia, Ortrugo, Trebbiano (*Emilia Romagna*)
- Dario, Prinç  
**17. Bianco**..... \$20/88  
 Chardonnay, Sauvignon Blanc, Pinot Grigio (*Friuli Venezia Giulia*)
- Ilaria & Filippo, Cascina degli Ulivi  
**18. Montemarino**..... \$20/88  
 Cortese (*Piemonte*)
- Damijan, Podversic  
**19. Nekaj**..... \$22/94  
 Tocai Friulano (*Friuli Venezia Giulia*)
- Šaša, Radikon  
**20. Oslavje**..... \$24/110  
 Chardonnay, Sauvignon (*Friuli Venezia Giulia*)



### Red Wine

- Laura & Francesco, A' Vita  
**21. Cirò**..... \$14/63  
 Gaglioppo (*Calabria*)
- Enzo, Brezza  
**22. Dolcetto D'Alba**..... \$15/67  
 Dolcetto (*Piemonte*)
- Francesco & Michela, Cirelli  
**23. Montepulciano d'Abruzzo**..... \$15/67  
 Montepulciano (*Abruzzo*)
- Guido & Nicola, Elios  
**24. Modus Bibendi Rosso**..... \$16/72  
 Nero d'Avola (*Sicilia*)
- Enrico, Leonardo, Cosimo, Andre & Alessandro, Ottomani  
**25. Chianti Classico**..... \$16/72  
 Sangiovese (*Toscana*)
- Eugenio, Bocchino  
**26. Barbera D'Alba**..... \$17/72  
 Barbera (*Piemonte*)
- Elisabetta, Foradori  
**27. Foradori**..... \$17/76  
 Teroldego (*Trentino Alto Adige*)
- Fabrizio, Iuli  
**28. Nino**..... \$17/76  
 Pinot Nero (*Piemonte*)
- Nicola, Calalta  
**29. Onbria**..... \$17/76  
 Cabernet Franc (*Veneto*)
- Fabrizio, Iuli  
**30. Malidea**..... \$18/81  
 Nebbiolo (*Piemonte*)
- Diana & Mario, I Cacciagalli  
**31. Phos**..... \$18/81  
 Aglianico (*Campania*)
- Christoph, Reyter  
**32. Schiava**..... \$18/81  
 Schiava (*Trentino Alto Adige*)
- Michele, Terre di Giotto  
**33. Nostrale Rosso**..... \$19/85  
 Canaiolo, Malvasia Nera, Sangiovese (*Toscana*)
- Damijan, Podversic  
**34. Prelit**..... \$19/85  
 Cabernet Sauvignon, Merlot (*Friuli Venezia Giulia*)
- Angelo, Fongoli  
**35. Sagrantino**..... \$20/90  
 Sagrantino (*Umbria*)
- Diego, Dario & Luca, Ca' Brusà  
**36. Barolo Menico**..... \$24/110  
 Nebbiolo (*Piemonte*)
- Riccardo & Jennifer, Le Ragnaie  
**37. Brunello di Montalcino**..... \$24/110  
 Sangiovese Grosso (*Toscana*)
- Giovanni, Bonavita  
**38. Faro**..... \$24/110  
 Nerello Mascalese, Nerello Cappuccio, Nocera (*Sicilia*)
- Fulvio, Bressan  
**39. Schioppettino**..... \$24/110  
 Schioppettino (*Friuli Venezia Giulia*)
- Sorella & Florio, Il Paradiso di Manfredi  
**40. Brunello di Montalcino**..... \$28/128  
 Sangiovese (*Toscana*)
- Camilla, Massimago  
**41. "Conte Gastone" Amarone della Valpolicella**..... \$28/128  
 Corvina, Corvinone, Rondinella (*Croatia*)
- Lino, Maga  
**42. Barbacarlo 1979**..... \$32/168  
 Croatina, Uva Rara, Ughetta (*Lombardia*)

## Farmers' Wine List

### White Wine



- Mauro & Famiglia, Villa Venti  
**43. Serenaro**.....\$14/63  
 Famoso di Cesena (*Emilia Romagna*)
- Alberto, Giacobbe  
**44. Duchessa**.....\$15/67  
 Passerina del Frusinate (*Lazio*)
- Gilda & Edoardo, Il Torchio  
**45. Il Torchio**..... \$15/67  
 Vermentino (*Liguria*)
- Francesco & Michela, Cirelli  
**46. Trebbiano d'Abruzzo**.....\$15/67  
 Trebbiano (*Abruzzo*)
- Lorenzo, Pianogrillo  
**47. Grillo**..... \$16/72  
 Grillo (*Sicilia*)
- Nicola & Giulia, Calalta  
**48. Mentelibera**.....\$17/76  
 Bronner, Incrocio Manzoni, Riesling (*Veneto*)
- Corrado, La Distesa  
**49. Terre Silvate**.....\$17/76  
 Verdicchio, Trebbiano, Malvasia (*Marche*)
- Lorenzo & Federica, Vignai da Duline  
**50. Chioma Integrale**..... \$18/81  
 Malvasia Istriana (*Friuli Venezia Giulia*)
- Chiara & Michele, Oltretorrente  
**51. Timorasso Colli Tortonesi**..... \$18/81  
 Timorasso (*Piemonte*)
- Ilaria & Filippo, Cascina degli Ulivi  
**52. Filagnotti**..... \$20/88  
 Cortese (*Piemonte*)
- Lorenzo & Federica, Vignai da Duline  
**53. Chardonnay**.....\$24/110  
 Chardonnay (*Friuli Venezia Giulia*)
- Silvana & Flavio, Le Due Terre  
**54. Sacrisassi Bianco**.....\$24/110  
 Tocai Friulano, Ribolla Gialla (*Friuli Venezia Giulia*)
- Emidio, Pepe  
**55. Trebbiano D'Abruzzo**.....\$32/168  
 Trebbiano (*Abruzzo*)



### Our "Vignaioli" Friends: a close relationship

Thanks to our "Vignaioli Friends",  
 their hard work, and passion we can offer you  
 the best natural wine made in Italy.  
 We like to have a strong relationship with our producers,  
 because if you know them personally,  
 you have a better understanding of the product itself.

### Rosé Wine



- Vincenzo & Francesco, Cote di Franze  
**56. Cirò Rosato**.....\$15/67  
 Gaglioppo (*Calabria*)
- Marco, Giovanni, Thomas & Elisabetta, Ampeleia  
**57. Rosato di Ampeleia**..... \$16/72  
 Carignano, Alicante Nero (*Toscana*)
- Alessandro, Viola  
**58. Rosè**.....\$16/72  
 Nero d'Avola (*Sicilia*)
- Stefano, Amerighi  
**59. Syrosa**.....\$17/76  
 Syrah (*Toscana*)
- Fulvio, Bressan  
**60. Rosantico**.....\$22/94  
 Moscato Rosa (*Friuli Venezia Giulia*)



### Sparkling Wine

- Giuseppe, Renzo & Giovanni, Azienda Agricola Corvezzo  
**61. Terre di Marca**.....\$14/63  
 Glera (*Veneto*)
- Martino, Mongarda  
**62. Col Fondo**.....\$15/67  
 Glera (*Veneto*)
- Ernesto, Costadilà  
**63. 250 slm**.....\$16/72  
 Glera, Bianchetta, Verdiso (*Veneto*)
- Enea, La Collina  
**64. Lunaris Secco**.....\$17/76  
 Malvasia di Candia Aromatica (*Emilia Romagna*)
- Enea, La Collina  
**65. Quaresimo**.....\$17/76  
 Lambrusco Salamino, Maestri, Grasperossa, Malbo Gentile (*Emilia Romagna*)
- Aleš, Movia  
**66. Puro**.....\$20/88  
 Chardonnay, Ribolla (*Slovenia*)
- Giovanni & Nico, Arcari e Danesi  
**67. Franciacorta Dosaggio Zero**.....\$32/168  
 Chardonnay (*Lombardia*)

Ask our sommelier  
 about the special Magnums by the glass!  
 Go big, go Magnum!