

# Immortal Wines

## VINO DEI FRATELLI



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# VINO DEI FRATELLI

## Immortal Wines

“Our label shows an ancient Roman coin struck in 46 BC depicting two of the most famous Fratelli brothers in the Roman religion. Castor and Pollux fell in love with beautiful sisters who were already betrothed to suitors. The brothers challenged and slew their rivals, but Castor was mortally wounded. In the end, Zeus placed both their immortal souls together in the sky as symbols of brotherly love. Today we refer to them as the constellation Gemini.”

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# Vino Dei Fratelli

PRODUCT OF ITALY

The Fratelli line is produced by several different families throughout Italy. Each specializes in the indigenous varieties grown in their regions and produce some of the best wines in those areas.



Bosio Family  
Estate



Spinelli



Serena



Fratelli Nistri



Ascevi Luwa

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# VINO DEI FRATELLI PINOT GRIGIO

*Ascevi  
Luwa*



The City of San Floriano del Collio nestles among gently rolling hills covered with vineyards, cherry trees and acacia woods, within the Friuli Venezia Giulia region near the Slovenian border. It is here that Mariano and his wife Loredana planted their first vineyard on a small plot of land in 1972. Over the years their great commitment and enthusiasm has allowed the estate to increase its area to approximately 74 acres, situated in the Collio and Friuli Isonzo DOC zones, which have always been prime winegrowing country. The hamlet of Ascevi is the name of the area where the largest vineyard (approximately 14 acres) is located. Luwa is derived from combining the names Luana and Walter, Mariano and Loredana's children. The Collio vineyards are situated at an altitude between 590-820 feet above sea level in soil with good structure and mineral content made up of stratified marl and sandstone. Most of the estate's production comes from these vineyards.



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## VINO DEI FRATELLI

### WINE DATA

#### Producer

Vino dei Fratelli

#### Region

Friuli Venezia Giulia,  
D.O.C., Friuli area  
(Gorizia Province)

#### Country

Italy

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### Wine Composition

100% Pinot Grigio

#### Alcohol:

12.5%

#### Total Acidity

4.9 G/L

#### Residual Sugar

4.5 G/L

#### pH

3.45

## PINOT GRIGIO

### DESCRIPTION

Pale straw-yellow in color, Vino Dei Fratelli Pinot Grigio has a bright, slightly fruity and flowery fragrance. Firm acidity gives this wine a mouth-watering appeal, with good mid-palate balance and a clean, crisp finish that is typical of the varietal.

### WINEMAKER NOTES

The Pinot Grigio grapes for Vino dei Fratelli come from a new appellation, D.O.C. Friuli (which replaced the old IGT and includes the whole Friuli Venezia Giulia region in northeastern Italy). Manual harvest took place at the end of August, 2018. Destemming, soft pressing of grapes, and clarification of the must are followed by fermentation at controlled temperatures for approximately 15-20 days. All winemaking and refinement take place in stainless steel tanks. After approximately six months, the wine is ready to be bottled.

### SERVING HINTS

Serve slightly chilled on its own or with antipastos, fish and white meats.



# VINO DEI FRATELLI CHIANTI DOCG



## NISTRI



The Nistri winery is one of the oldest in Tuscany, dating back to 1865 when Francesco Nistri set up a wine trading business in Mezzana, on the outskirts of Prato. Today the Nistri winery is run by Mario and Piero Nistri (4th generation) and Massimo and Fabrizio Nistri (5th generation). The winery's central office is in Greve, in the Chianti Classico production zone. Radical changes have been made at the winery in recent years with investments in new technology and machines, and intensified focus on the production and bottling of fine quality wines.



Massimo & Fabrizio Nistri



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## VINO DEI FRATELLI

### WINE DATA

#### Producer

Vino dei Fratelli

#### Region

Tuscany

#### Country

Italy

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#### Wine Composition

100% Sangiovese

#### Alcohol

13.5 %

## CHIANTI DOCG

### DESCRIPTION

The color is ruby red and the sweetly perfumed nose leads to an intense, yet perfectly balanced palate showing lovely red and black fruit. The flavor is smooth, with good acidity. The tannins are supple and well-integrated and the finish is long and harmonious.

### WINEMAKER NOTES

This wine comes from the Chianti production zone situated in the provinces of Florence and Siena. The area covers a stretch of gently undulating hills which have always been well-situated for growing grapes. The vineyards are planted with low yield clones to get the best quality grapes. Picked by hand, the grapes are vinified following the traditional method, with twelve days maceration under controlled temperature. The result is a full-bodied wine that keeps its characteristic fruity aroma for a long period of time. After the first fermentation, the wine is stored in stainless steel tanks where it undergoes malolactic fermentation and a minimum of eight months aging.

### SERVING HINTS

This Chianti is a perfect accompaniment to Tuscan cuisine, from sausage products to grilled meats and ripe cheeses.



# VINO DEI FRATELLI MONTEPULCIPANO



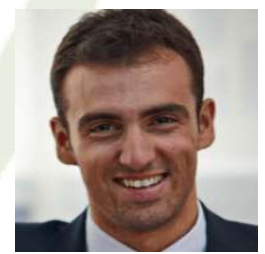
The Spinelli Family, whose homeland has always been Abruzzo, has the consistent dedication, respect and passion for making wine for more than 40 years now. They are a family run business that is very proud of their history. The two sons of Vincenzo, Carlo and Adriano, are primarily running the company now having followed in their father's traditions. The flavors of the region is also essential to the final products quality. Vincenzo Sr. decided to expand the company in 1992 leading to larger production and advanced techniques. Creating high quality wines with higher production volumes has been their focus and working with skilled enologists throughout Italy helps accomplish this very thing.



Vincenzo Spinelli



Carlo and Adriano Spinelli



Vincenzo Spinelli Jr.

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VINO DEI  
FRATELLI

ITALIA

## WINE DATA

### Producer

Vino dei Fratelli

### Region

Abruzzo, Montepulciano  
D.O.C.

### Country

Italy

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### Wine Composition

85% Montepulciano  
D'Abruzzo  
15% other indigenous  
red grapes

### Alcohol

12.5%

### Residual Sugar

3 - 6 G/L

### Total Acidity

3.2 - 3.6 G/L

### pH

4.6 - 6.3

## MONTEPULCIANO

### DESCRIPTION

The color is intensely red with a violet hue. Bursting with red fruit flavors on the nose, including blackberry and cherry. Fresh on the palate with notes of raspberry, blueberry and cherry.

### WINEMAKER NOTES

Hailing from the beautiful region of Abruzzo, Vino dei Fratelli Montepulciano d'Abruzzo is the result of both hand and machine harvesting followed by de-stemming. After a 10-20 day fermentation at 77- 78.8° F, the wine undergoes malolactic fermentation and is stored in stainless steel tanks for 3-6 months until bottled.

### SERVING HINTS

Suggested serving temperature is between 60.8 - 64.4° F. Due to its naturally high acidity and ripe tannins, this wine pairs well with savory foods, including meats and traditional Italian dishes such as pizza, lasagna and tomato-based pasta.



# VINO DEI FRATELLI MOSCATO D'ASTI | CASA ROSSA



BOSIO FAMILY ESTATES

BEL COLLE

BOSIO

LUCA BOSIO  
VINEYARDS



Bosio vineyards, now in its 3rd generation, was established in 1967 by farmers Egidio and Angela. Their son, Valter Bosio married Rosella and along with their son Luca, a graduate winemaker, work tirelessly to keep up the family tradition. Luca has brought a wave of freshness and novelty both in technical and commercial areas. He has brought innovative and progressive ideas and is carrying on the family tradition of making superior wines. The winery is located in the center of the Langhe region of Piedmont and has 100 acres of vineyards.



Rosella, Valter & Luca Bosio



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## WINE DATA

### Producer

Vino dei Fratelli

### Region

Asti (Piedmont), DOCG

### Country

Italy

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### Wine Composition

100% Moscato d'Asti

### Alcohol

5.5%

### Total Acidity

5.4 G/L

### Residual Sugar

130 G/L

### pH

3.10

## MOSCATO D'ASTI

### DESCRIPTION

Straw-yellow in color. Vino dei Fratelli Moscato d'Asti has intense aromas of flowers and honey, with a hint of tropical fruit. It is 100% Moscato, with fine structure and strong flavors – sweet and very fragrant, delicate and harmonious on the palate.

### WINEMAKER NOTES

This Moscato comes from white grapes grown at Valdivilla Santo Stefano Belbo, in the heart of the region known for making wines of great structure and strong aromas. The soil is calcareous white marl, with streaks of sand and sandstone, and the vines have a southeast to western exposure. The grapes are cultivated via the classic Guyot method, and state-of-the-art technology is employed during the winemaking process. A rich, thick must is created and kept at extremely cold temperatures (just above freezing). When the wine is to be shipped, the must is fermented and bottling takes place immediately thereafter, in order to ensure that the resulting wine is very fresh, bright and aromatic – with the characteristics of the grapes from the vines in this singular region showing through very well.

### SERVING HINTS

A delightful aperitif, which also works very well as a dessert wine.



## VINO DEI FRATELLI

### WINE DATA

#### Producer

Vino dei Fratelli

#### Country

Italy

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#### Wine Composition

100% Brachetto

#### Alcohol

4.5%

#### Residual Sugar

110 G/L

#### pH

3.20

## CASA ROSSA

### DESCRIPTION

Ruby red in color, Casa Rossa Rosso has intense floral aromas of roses along with strawberries and raspberries. With fine structure and strong flavors, the wine is sweet and very fragrant, delicate and harmonious on the palate.

### WINEMAKER NOTES

Casa Rossa Rosso is made from Brachetto grapes cultivated in Alessandria Province, in the Eastern part of the Piedmont region. The soil is calcareous white marl with streaks of sand and sandstone. The vines have a southeast to western exposure and are cultivated via the classic Guyot method. A rich, thick and sweet must is created after a short maceration period of 24 hours at low temperature. Following maceration, the must undergoes a short fermentation in autoclaves, using the Charmat method, and is then rapidly chilled to a temperature just above freezing to stop the yeast activity and racked off the sediment. Once the wine is ready to ship, a secondary fermentation takes place and the wine is bottled. This winemaking process results in a fresh, bright and aromatic wine.

### INTERESTING FACT

Third generation winemaking family in Piedmont region of Italy, established in 1967,

### SERVING HINTS

Casa Rossa Rosso makes a lovely aperitif and is also a great accompaniment to salads as well as spicy, savory and sweet dishes. Best served chilled.



# VINO DEI FRATELLI PROSECCO NV



The Serena's roots can be found in Venice dating back to 1390 but it was actually in 1881 that they began making great wine with passion, perseverance and pride. The two following generations brilliantly realized that innovation and passionate research would preserve and carry their wines into the future. In 1967 Adolfo Serena decided to build a new business structure to obtain the positive results and new perspectives needed to pursue the winemaking future.

In the mid 70's, Adolfo's two sons Giorgio and Gerardo Serena became part of the family business. The fifth generation of the Serena Family is now managing the business with Luca at the helm. He has the task of keeping the excellence of "Made in Italy" their first and foremost goal.



Giorgio and Luca Serena



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## WINE DATA

### Producer

Vino dei Fratelli

### Region

Veneto

### Country

Italy

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### Wine Composition

100% Prosecco

### Alcohol

11%

### Total Acidity

5.2-5.5 G/L

### Residual Sugar

15-17 G/L

### pH

3.30



## PROSECCO N.V.

### DESCRIPTION

Straw yellow with green reflections highlight this Prosecco which imparts lively scents of white flowers and golden apples. It has excellent intensity, is fresh and elegant, soft yet pleasantly sweet with a lingering finish.

### WINEMAKER NOTES

The best bunches are harvested by hand and carefully selected and pressed after a brief cold maceration. After pressing, the turbid must is left to rest in stainless steel tanks chilled to a temperature of 41° F – 50° F. After approximately 10-12 hours, the limpid part of the must has separated from the deposits and fermentation begins. The vinification takes 15-20 days and is completed in stainless steel tanks kept at a constant temperature of 64° F – 66° F. The still wine is foamed adding special selected yeasts and sugar to obtain the desired amount of bubbles. The process takes 20-25 days at a constant temperature of 57° F – 59° F. The wine is then chilled at 39° F, filtered and bottled.

### SERVING HINTS

A natural sparkling wine, this Prosecco is a great match for any celebration or occasion. Ideal as an aperitif or paired with a variety of appetizers, vegetables, delicate fish courses and other main courses.



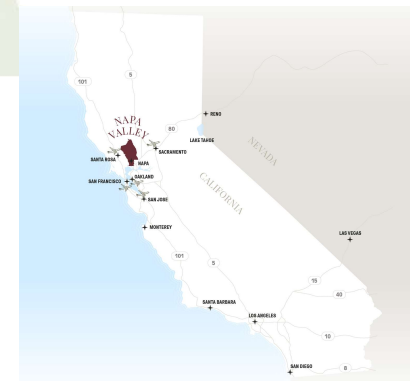
# VINO DEI FRATELLI AMERICAN SUPER TUSCAN



Renowned Napa Valley winemaker Robert Pepi is the magician behind these stunning wine. The majority of the Sangiovese grapes come from a highly-regarded Calistoga vineyard, that has a Southeast facing, well-drained, volcanic soil, while the Cabernet Sauvignon grapes are from three different areas of Napa Valley. Two of these areas are the Oakville and Diamond Mountain AVA's, with the Oakville vines having a Southwest facing and alluvial soil but the Diamond Mountain vines sit on well-drained rocky, volcanic soils facing the South. These Sangiovese grapes add brightness to the fruit and bring a roundness to the wine, softening the “Big tannins” of the Cabernet, that gives this wine its “Broad Shoulders” and structure.



Bob Pepi



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## WINE DATA

### Producer

Vino dei Fratelli

### Region

Napa Valley, CA

### Country

USA

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### Wine Composition

60% Cabernet Sauvignon

40% Sangiovese

### Alcohol

14.8%

### Residual Sugar

0.6 g/l

### pH

3.63 g/l

### Total Acidity

6.09 g/l



## AMERICAN SUPER TUSCAN

### DESCRIPTION

This Italian-inspired blend offers rich and complex aromas of Italian plums, spice, dark cherries, black pepper and herbs. The palate follows the aromas, with added notes of ripe blackberries and mocha, with an unctuous and silky mouthfeel. This wine has good body and structure from the first sip to the lengthy and enjoyable finish.

### WINEMAKER NOTES

This red blend immediately pleases with its rich, complex aromas. This might be expected, knowing the grapes come from many top sources. The majority of the Sangiovese grapes come from a highly-regarded Calistoga vineyard, that has a Southeast facing, well-drained, volcanic soil, while the Cabernet Sauvignon grapes are from three different areas of Napa Valley. Two of these areas are the Oakville and Diamond Mountain AVA's, with the Oakville vines having a Southwest facing and alluvial soil but the Diamond Mountain vines sit on well-drained rocky, volcanic soils facing the South. These Sangiovese grapes add brightness to the fruit and bring a roundness to the wine, softening the "Big tannins" of the Cabernet, that gives this wine its "Broad Shoulders" and structure.

### SERVING HINTS

Serve at room temperature. This wine pairs well with Italian foods, pasta dishes, and various meat dishes as well.