

Muralia

Babone - Maremma Toscana IGT 2008



PRODUCTION AREA: Tuscany

Varieties: Sangiovese 65%, Syrah 35%

Color: Intense Ruby Red, rather Deep.

Bouquet: A Superb example of agility and character without defects. The nose is a puzzle, Rich and at the same time well-chiseled. Notes of red fruit, black licorice and green nuances all combine in Exquisite elegance. There is a Balsamic background and a remarkable freshness.

Tasting and Finish on the Palate: Good weight in the mouth with soft tannins, a nice long finish. Powerful and Rich.

Vinification and Ageing: In Stainless Steel Tanks followed by bottle Aging.

Exposure: Located in Tuscany, in the South west area of the region, 10 km from the Tyrrhenian sea.

Production: 1,667 Cases per Year.

Food Match: Semi-hard, Aged cheeses. Braised or Grilled Meats.

Alcohol Content: 14%

<http://www.muralia.it>

ITALY Tuscany

Muralia

Maremma Toscana IGT 2009



PRODUCTION AREA: Tuscany

Varieties: Syrah 50%, Cabernet Sauv. 30%, Sangiovese Grosso 20%

Color: Intense Ruby Red, rather deep, brilliant.

Bouquet: Intriguing with heavy aromas of black fruit and pipe tobacco, juniper berries, black pepper and myrtle. It is well balanced with fine woody notes.

Tasting and Finish on the Palate: Rich in substance, intense and biting. This Wine has a duration and persistence on the palate of a very grand style . . .

Vinification and Ageing: Oak barrels - 24 Months following in bottle, 12 Months

Exposure: Located in Tuscany, in the South west area of the region, 10 km from the Tyrrhenian sea.

Production: 417 Cases per Year.

Food Match: Semi-hard cheese, braised or grilled meats

Alcohol Content: 14%

<http://www.muralia.it>

ITALY Tuscany

La Sala Campo all'Albero



Production Area: Chianti Classico, Tuscany

Grapes: 15% Sangiovese, 85% Cabernet Sauvignon

Maturation and Fining: 12-14 Months in barriques of French Oak 6 months in bottle.

Bouquet: Intense and enveloping with a harmonious finish of fruity spiced, balsamic notes

Color: Deep intense and bright ruby red

Flavor: Fully and velvety, warm and persistent

Alcoholic Content: 13 %

Serving suggestions: 20° C (67° - 68° F)
Good with Red Meat and Game.



http://www.lasala.it/campo_all_albero_eng.html

ITALY Tuscany

Montecariano

Valpolicella Classico DOC 2012



Production Area: Valpolicella, San Pietro In Cariano (Veneto)

Grapes: Corvina, Corvinone 65%, Rondinella 25%, Molinara, Oseleta 10%

Color: Ruby Red with violet reflections.

Bouquet: Fruity with hints of cherry and violet, with a final note of black pepper.

Tasting and Finish on the Palate: Harmonious and balanced with hints of fresh fruit, cherries, and berries. Pleasant mineral sensation, fine and elegant tannins.

Vinification and Ageing: The grapes are harvested by hand and softly destemmed and pressed. Fermentation and coldpressing occurs at controlled temperature for about 15 days with the Zymetank system. Aging in the bottle for about 4 months.

Alcohol: 12.5 %

Production: 135 Cases

Montecariano Valpolicella Classico Superiore Ripasso



Production Area: Valpolicella, San Pietro In Cariano (Verona)

Grapes: Corvina, Corvinone 60%, Rondinella 25%, Molinara, Croatina Oseleta 15%

Color: Ruby Red with garnet hues.

Bouquet: The sensation of sweetness joins the excellent aroma of cherries, wild berries and blueberries.

Tasting and Finish on the Palate:

Very complex. Fascinating and well balanced with smooth tannins which unite with the intense mix of red fruit and hints of cocoa and coffee and a balsamic finish.

Vinification and Ageing: The grapes are harvested by hand and destemmed and crushed softly. The first fermentation takes place at a controlled temperature for about 20 days with frequent delestage (rack and return process). The second fermentation takes place in February-March and lasts about seven days. Aging takes about 24 months in Slovenian Oak Barrels of 350/550 liters. Refinement is completed in bottles for about 6 months.

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or alone at the end of a meal.

Production : 250 Cases

Ratings : The Wine Enthusiast Magazine , 91 Points.

Price : \$ 50

Montecariano Valpolicella Classico Superiore Ripasso 2005 1.5L Magnum



Production Area: Valpolicella, San Pietro In Cariano (Verona)

Grapes: Corvina, Corvinone 60%, Rondinella 25%, Molinara, Croatina Oseleta 15%

Color: Ruby Red with garnet hues.

Bouquet: The sensation of sweetness joins the excellent aroma of cherries, wild berries and blueberries.

Tasting and Finish on the Palate:

Very complex. Fascinating and well balanced with smooth tannins which unite with the intense mix of red fruit and hints of cocoa and coffee and a balsamic finish.

Vinification and Ageing: The grapes are harvested by hand and destemmed and crushed softly. The first fermentation takes place at a controlled temperature for about 20 days with frequent delestage (rack and return process). The second fermentation takes place in February-March and lasts about seven days. Aging takes about 24 months in Slovenian Oak Barrels of 350/550 liters. Refinement is completed in bottles for about 6 months.

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or alone at the end of a meal.

Production : 250 Cases

Ratings : The Wine Enthusiast Magazine , 88 Points.

Price : \$ 100

Montecariano Puntara Cabernet Sauvignon



Production Area: Valpolicella, San Pietro In Cariano (Verona)

Grapes: Cabernet Sauvignon 100%

Color: A very full and intense Ruby Red with violet hues.

Bouquet: Excellent sensation of blackberry and cassis, with hints of licorice and cocoa and an enveloping ending of vanilla.

Tasting and Finish on the Palate: Smooth, warm and balanced, Velvety and silky tannins with hints of wild berries and vibrant spices.

Vinification and Ageing: The grapes are harvested by hand and left to dry in special fruit cellars for about 20/30 days. Fermentation occurs at controlled temperature for about 30/40 days with frequent delestage (rack and return process). Maturation lasts for about 28 months -- part in Slavonian oak of 350/550 liters, and part in French oak barrels of 225 lt. Refinement is completed in bottles for about 12 months.

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or alone at the end of a meal.

<http://www.montecariano.it>

ITALY Veneto

Montecariano Amarone della Valpolicella D.O.C.



Production Area: Valpolicella, Veneto

Grapes: 50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta.

Vinification and maturation: Begins from withered grapes, vinifying between the month of January and February after the grape harvest. About 40 to 50 days pass between the grape crushing to the devatting. According to the fermentation process, we can intervene in the mass movement and pumping over. Then 36 months of maturation in wooden casks from Slavonia of 350 liters without racking.

Bouquet: Mature red fruits, in particular cherry; black pepper, cinnamon and cloves; minerals and leather.

Color: Intense Ruby Red Color

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or alone at the end of a meal.



90 points

Montecariano 2004 Corvina, Rondinella, Molinara (Amarone della Valpolicella Classico)

Yes, this is a big, bulky wine, but it also shows a particularly elegant edge thanks to its polished aromas of black stone, exotic spice, chocolate fudge and mature berry fruit. It feels velvety, smooth and soft on the long close. — **M.L.**

Published 2/1/2011

Available : 2005 & 2007 Vintage in 750ml
2007 Vintage in 1.5L-M

<http://www.montecariano.it>

ITALY Veneto



email: APWineGroup@live.com
phone: 847-227-7053

A.P. Wine Group is located in Chicago, Illinois and also maintains an office year-round in Florence, Italy. Please email for more information.

Designed by Stefano Ramunno
www.stefanoramunno.it

www.APWineGroupInc.com