

TellItalia



Imports

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Italy's finest wines; a tradition of generations

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a publication for wholesalers and distributors

FROM TUSCANY TO FRUILI

MONTEVERTINE

In 14 years of vertical tasting by Wine Spectator, Montevervine's Le Pergole Torte has earned 13 ratings over 90 points.

DI LENARDO

One of the 60 Best Value White Wines in the World -Wine Spectator

MONTEVERTINE

A superstar producer and a Master Taster celebrate Tuscany's terroir and traditions

Former ironworker, Sergio Manetti has been the owner of Montevervine since 1967. In consultation with childhood friend and Master Taster (Maestro Assaggiatore) Giulio Gambelli, Manetti began to produce competitive Chianti Classico. But in the late 1970s, Manetti and Gambelli found Chianti DOC regulations were inhibiting the traditional and regional flavors of Tuscany (Chianti producers were required to blend white grape varieties with their Sangiovese.)



Paolo Canclini and Sergio Manetti

Manetti started producing the 100% Sangiovese table wine (vino da tavola) for his friends, and in 1977 Le Pergole Torte was born. Acclaim among critics for the clear and bright wines brought fame to Montevervine;



Montevervine's well kept property

and Manetti and Gambelli's disregard for DOC recognition and global style made Super Tuscan history.

Montevervine maintains a respect for the terroir of the land, using 100% Sangiovese for Le Pergole Torte and blending Sangiovese with indigenous Tuscan grapes such as Colorino and Canaiolo in the Montevervine Rosso Toscana, Pian del Ciampolo and Il Sodaccio. This respect for the terroir and tradition is upheld in the winery,



Tellitalia and Summit friends gather for dinner at Montevervine with the Manetti Family

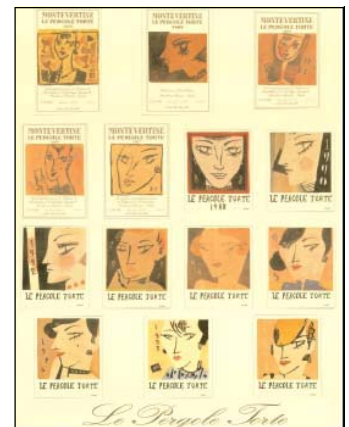
where care is taken not to mask the flavors of the grape. The winery uses the traditional Tuscan approach of fermenting in open-top wooden containers without temperature control and submerging the cap of the wine with periodic pumpovers. The wine's flavor is merely drawn out in the winery; it is the exposure to the Tuscan air that imparts the true taste of these wines.

After Manetti passed away, Martino, his son became the property manager. As a tribute to Manetti, Montevervine's 2000 labels read, "The harvest of 2000 was the last of Sergio Manetti. We at Montevervine dedicate this wine to him, as well as all the vintages that will follow."

Even in retirement, Giulio Gambelli is still consulting part time at Montevervine, working closely with Martino to produce some of Italy's most outstanding wines, which continue to celebrate the traditions and flavors of Tuscany.

Le Pergole Torte

Le Pergole Torte, "twirled vines," features the painted face of different a woman in every release. The artist, Alberto Manfredi, passed away in 2001, leaving many years of watercolor labels for future production. He was the best friend of Sergio Manetti.



MONTEVERTINE WINES



Le Pergole Torte 2001

\$84.99

100% Sangiovese

Beautiful blackberry and floral aromas follow through to a medium- to full-bodied palate with firm tannins and a bright and lively acidity on the finish. Very tight, but shows lots of raciness at this stage. Lacks a bit of generosity, but I like it. -JS



Pian del Ciampolo Toscana IGT 2002

\$20.99

85% Sangiovese, 15% Canaiolo

Very Pinot Noir-like, with plum, straw and tea character. Medium-bodied and soft, with fresh acidity and a citrusy, light jam aftertaste. -JS



Montevervine Toscana IGT 2000

\$34.99

90% Sangiovese, 10% Canaiolo

Pretty, delicate red. Smells more like Pinot Noir, with a tea, earth, light berry character. Medium-bodied, with fresh fruit, and light plummy, berry flavors. -JS

WINE SPECTATOR

LE PERGOLE TORTE OF MONTEVERTINE TOP PERFORMANCE RATING

- | | |
|---------------------------------------|---|
| 91 MONTEVERTINE Le Pergole Torte 1999 | 95 MONTEVERTINE Le Pergole Torte Riserva 1990 |
| 91 MONTEVERTINE Le Pergole Torte 1998 | 93 MONTEVERTINE Le Pergole Torte 1990 |
| 93 MONTEVERTINE Le Pergole Torte 1997 | 93 MONTEVERTINE Le Pergole Torte 1988 |
| 90 MONTEVERTINE Le Pergole Torte 1996 | 91 MONTEVERTINE Le Pergole Torte 1987 |
| 92 MONTEVERTINE Le Pergole Torte 1995 | 90 MONTEVERTINE Le Pergole Torte 1986 |
| 90 MONTEVERTINE Le Pergole Torte 1994 | 93 MONTEVERTINE Le Pergole Torte 1985 |
| 91 MONTEVERTINE Le Pergole Torte 1993 | |

GAMBERO ROSSO



Tre Bicchieri
(3 glasses Gambero Rosso)

MONTEVERTINE Le Pergole Torte 2001
100% Sangiovese

Impeccable finesse. Surprising sensation of cherry with hints of wild berries and a long finish.

MONTEVERTINE Toscana IGT 2001
90% Sangiovese, 10% Canaiolo

It is time to forget muscular wines; here we have a wine that allows us to distinguish the purity of the fruit with flavors of ripe cherry pulp and a long spicy finish.

DI LENARDO



Di Lenardo's property

Fruili's best and most technologically advanced

The di Lenardo family has been making wine in Fruili's Ontagnano since the 1800s. The Azienda Agricola di Lenardo produces 41 hectares of high quality Fruili DOC Grave wines in its four extensive vineyards: Vigne dai Vieris, Vigne Da San Martin, Vigne da Lis Maris and Tiare D'Albe.

In 1987, di Lenardo made a series of decisions that elevated their wine to a new class. Their first decision was to limit production to include only their own grapes, giving them complete control over the quality of their fruit. In the vineyards, di Lenardo increased the density of their vines up to 6000 per hectare, and began vigilantly pruning their crop, lowering the

yield of the vines. They changed their vineyard style to the French Guyot method of management and began to pick their grapes by hand. The result was an immeasurable improvement in the quality of di Lenardo's yield.

Di Lenardo made advances in the winery's technology which brought them to the forefront of modern producers. During fermentation, di Lenardo's steel vats now use electronically regulated temperature controls. With all of their whites, di Lenardo hyper-oxygenates the must, softening the taste and extending the wine's life. Teltalia currently imports di Lenardo's Pinot Grigio exclusively. The Pinot Grigio is fermented in 100% stainless steel vats with hyper-oxygenation of the musts and maturation on fine lees. It also goes through malolactic fermentation, bringing out its

popular flavors. Not only is the Pinot Grigio di Lenardo's best seller, it is reflective of the character of the region and the quality of di Lenardo's production.



Winemaker
Massimo di Lenardo

DI LENARDO WINES



Pinot Grigio DOC, Vigne Dai Vieris 2003
100% Pinot Grigio, single vineyard

\$8.99
btg. \$7.99



Very good, pineapple, light almond and mango character. Medium body, good acidity and a medium to long finish. Drink now. (JS)

ONE OF 60 BEST WHITE WINE VALUES AROUND THE WORLD
— Wine Spectator, June 30, 2004