



WOMEN *of* WINE



CONTI

Conti was started by Ermanno Conti in 1963 with the desire to preserve the heritage of his ancestors who were already producing wines in Boca, one of the small jewels of Piedmontese enology, located in the province of Novara in the northern part of Piemonte. The Boca DOC was established in 1969 and Castello Conti bottled its first Boca in 1973. There are now only half a dozen wineries making wines under the Boca DOC. The DOC prescribes a minimum of 45% and a maximum of 70% of Nebbiolo grapes and the remaining composed mainly of Vespolina, a grape known for its spicy character, and tiny portions of Uva Rara also known as Bonarda Novarese. The usual level of acidity in Boca is 6 per 1000 and that represents the "secret ingredient" that renders Boca one of the most long-lived Italian reds.





The winery is now in the hands of Ermanno's three daughters: Paola, Anna and Elena who continue the family tradition with renewed passion and a feminine touch. Since 1996 their wine is called "Boca - Rosso delle donne" the women's red.

They produce 3000 bottles from two small hillside vineyards totaling one hectare in size. The elevation of the vineyard is 450 meters (1500 feet) above sea level, the soil is composed of sand, limestone and clay. There are 3000 vines per hectare and the yield is 30 hl, where the DOC allows for up to 90 hl. The winery uses no pesticides nor weed killers, utilizing instead the practice of planting wild fava beans (favino) amongst vines, a natural pest deterrent and a source of organic nutrients to the soil.

The maceration and fermentation take place in steel vats using only indigenous yeasts and it lasts 20 to 25 days. The law prescribes at least 3 years of aging before release, Castello Conti's Boca spends 2 and a half years in used French tonneaux and barriques and then it is transferred back into steel where it spends 4 months prior to bottling without filtration. The winery maintains a library of its older vintages dating back to the early eighties, when Ermanno used to bottle his vintages at least 8 years after harvest.



ELENA WALCH

Elena Walch married into one of Alto Adige's premier family-run wine estates. The estate was established in 1869 and is known for producing award winning white and red wines. An

architect, by trade, Elena took over vineyard and winemaking operations for the family's prestigious vineyards and has taken to designing top quality wines with amazing aromatics and concentrated fruit character. By deliberately reducing vineyard yields she has increased the intensity of the fruit, giving feet to her philosophy that, "The complexity and the quality has to be in the fruit itself, oak is only used to complement the fruit."

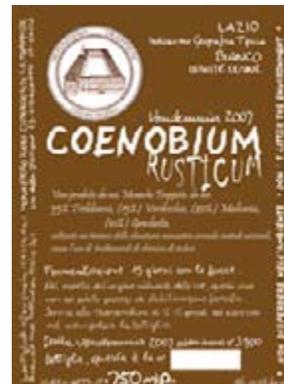


COENOBIMUM



Here at this quiet religious outpost eighty women of this religious order work vineyards and orchards and gardens organically. Under the guidance of Bea, they produce two wines as honest and sympathetic and gracious as they are.

Suore is the basic wine of the Monastery with an approximate annual production of 12000 bottles, about 80% of which is shipped through us to satisfy the US market. Its intrigue comes from the volcanic soils that underlay the vineyards and the longer than usual contact that the fermenting juice has with the skins ... this being a vinification technique encouraged by Bea.



The Rusticum is a blend of the same four grapes (Trebiano, Malvasia, Verdicchio and Grechetto) but, in this instance, the juice is left to ferment on the lees for a period of two weeks or more, extracting all of the flavors, colors and textures of its fruit. The result is a wine of often deep golden color and penetrating minerality with hints of herbs, particularly anise, and wild flowers. There are approximately 4000 bottles produced annually of this cuvée, the overwhelming majority of which comes to the USA.



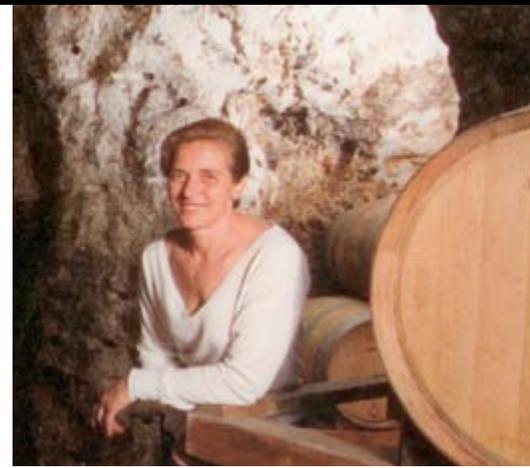
MARISA CUOMO

The crossing Latin-Slavic (Italian father, mother Bosnian) is perfect and Marisa is one of its most successful expression.

Seven sisters (she is the fifth), six brothers of a family of “little old world.” Years pass, but Marisa preserves the features of her beauty. Think of little more than a teenager, and Andrew could not understand why not to remain kidnapped. The men, conceited, they delude themselves can always conjugate the verb kidnap assets, but it does not. In any event, broke the idyll and, most importantly, continues even today, cemented by Dorothea and Raphael, now adults, and both “carriers” of the name of the grandparents. Raffaele, in particular, carries a legacy name with this even heavier: that of greatgrandfather. A great founder, pioneered the development of tourism in the “country that was not there” (Fury of the years between the two world wars, was not even what is called a “mere geographical expression”), opened in the thirties of the legendary Hostaria Bacchus (the name was already beginning a whole program!) and created the first label of wines from its “award winning”



farm. In the name of the father, or rather, the ... grandfather, Andrea Ferraioli, in his early twenties (exactly 1980) “absorbs” the rival firm, the “Great Wines Furor - Divine Coast” by buying the brand and little equipment. In effect, creates the conditions for reviving the great tradition of family and makes it a real “wedding gift” to Marisa, who a little later became his wife and they start to become the great “lady of wine” Furore . Beginnings are, as always, difficult, but then, as things are settled. In 1995 comes the DOC for wines of the Amalfi Coast and Furore is identified as one of the three sub-areas of the specification. It’s time to put aside empiricism and amateurishness and focus on quality without further delay. Thus began the “subtle interplay” of doing better, to win, compete, and groped to win the terrible challenge of globalization. Andrew and Marisa engage in their battle. It was not easy to overcome the “narrowness” of a land eternally poised on the cliffs of the Amalfi side of the hill Lattari, where space is often a pure utopia.



ELISABETTA FORADORI

Esoteric, wonderful wines and grapes like teroldego can be found all over Italy, and indeed, around many historically wine-producing regions. For drinkers, they add richness and context at the meager price of modest exertion. Sure, we could live simply on pinot

grigio and sangiovese, and never risk the tinge of fear and confusion that comes from trying something new and different. But then we’d miss out on frappato and aglianico, fumin and romorantin, mencia and trousseau, and countless other individualized pleasures.

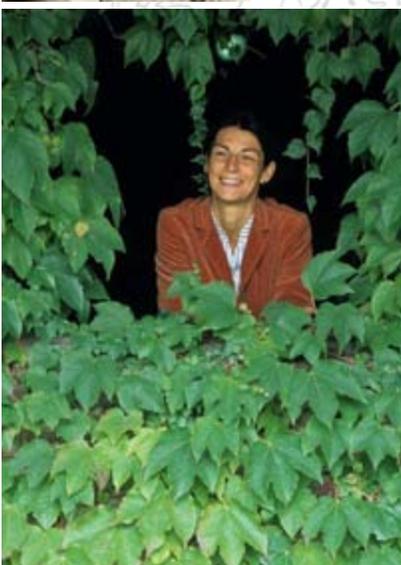
That we still have teroldego to enjoy at all is due to the labors of a few dedicated growers and winemak-

ers, especially Elisabetta Foradori herself. She was barely more than a teenager in 1985 when she took over her family’s estate. Her father had died young, and the wine culture of the prime teroldego zone, Campo Rotaliano, a wide plain in Trentino, had become largely industrial. The dominant clone of teroldego in the area, as Ms. Foradori tells it, had been selected to emphasize quantity over quality, resulting in anemic, uninteresting wines.

She took on the job of studying the history of the grape. Over the last 25 years she has worked relentlessly to restore its genetic diversity so that the wines would be deeper, purer and more complex.

“A whole variety had to be rebuilt, viticultural practices had to be brought back to quality levels, the soil had to be enriched with life, the plants brought to an equilibrium,” she recounted in an e-mail. “I myself have changed with the variety, and I find myself to be a different person, watching and listening to the land and to nature in a different way.”

*Excerpt from: In Teroldegos, the Thrill of the Obscure By ERIC ASIMOV
Published: February 8, 2011*



HEIDI SCHROCK



Heidi Schröck has managed her family's estate since 1983, and produces wines in her hometown of Rust of impeccable quality. In 2003 she was awarded "Falstaff Vintner of the Year", making her one of only a handful of women to be obtain this distinction. Her estate encompasses 10 hectares where she grows Weissburgunder, Furmint, Muscat, Grauburgunder, Welschriesling, Zweigelt and Blaufränkisch. Heidi has a deep respect for the cultural traditions of the region and is credited with resuscitating Ruster Ausbruch, the noble sweet wine of Neusiedlersee. The family motto states that tradition should be honored but also mixed with progress; for it means keeping alive the fire, not adoring the ashes.



KARINA ET GUILLAUME LEFEVRE



Karina and Guillaume Lefevre are two of the loveliest and warm-spirited people you would ever meet. He is from Marseille and she from Brazil. They purchased this property in Coteaux D'Aix en Provence in 2004, and began immediately to convert the 37 Ha of vineyards into Organic viticulture. They are now certified organic, and are also incorporating Biodynamic practices into their vineyard work.

They cultivate 29 hectares of vines, 24 of which fall under the AOC Côteaux d'Aix. They grow a variety of classic, Provencal red and white varietals (Mourvèdre, Grenache, Syrah, Cabernet Sauvignon, Calladoc, Cinsault, Marselan, Rolle, Grenache Blanc, Clairette, and Ugni Blanc), resulting in an average annual production of 15,000 cases: 50% red wine, 40% rosé, and 10% white wine.

They adhere to traditional methods, guarding the authenticity of terroir with care and passion.

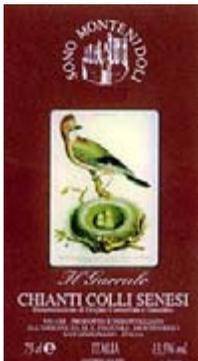
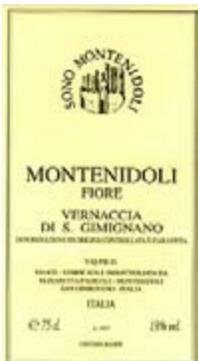
Sulauze Rosé Pomponette, Aix en Provence 2011 (12/750)

60% Grenache, 10% Syrah, 10% Rolle (Vermentino), 15% Cinsault, and 5% Mourvèdre

The wine is fermented for 20 days in temperature-controlled tanks with indigenous yeasts. They add very low doses of SO₂, and bottle the wine in March without filtration. The color is classic pale, pink/salmon, with aromatics that are bright and clear, with notes of citrus, especially blood orange, and hints of lavender and minerals. For a southern French wine, the palate is quite racy and fresh (the Rolle rocks, clearly!). An irresistible, spring/summer, poolside quaffer, for which multiple-bottle purchases should be recommended – one is just not enough!...



ELISABETTA FAGIULOLI



Elisabetta had the land in her blood, thanks to her family, which had cultivated vines and olive trees in Custozza, not far from Verona, since the 1700s, and also thanks to her childhood, spent wandering the vineyards of Valpolicella.

Following her family traditions, they respected the land, cultivating it with exclusively organic methods. Sulfur and copper are the only substances used to fight parasites, and only if absolutely necessary, because they believe sunlight and clean air to be the best medicine to make the vines healthy, strong, and resistant to disease and bad weather.

The vineyards multiplied, planted to the indigenous varietals: Vernaccia, san Gimignano's historic white grape, Sangiovese,

Canaiolo, Trebbiano Gentile, and Malvasia Bianca -- The traditional grapes of Chianti. The first wine was born in a great vintage -- 1971. It enjoyed the honor of being one of the first wines commented upon by Luigi Veronelli.

