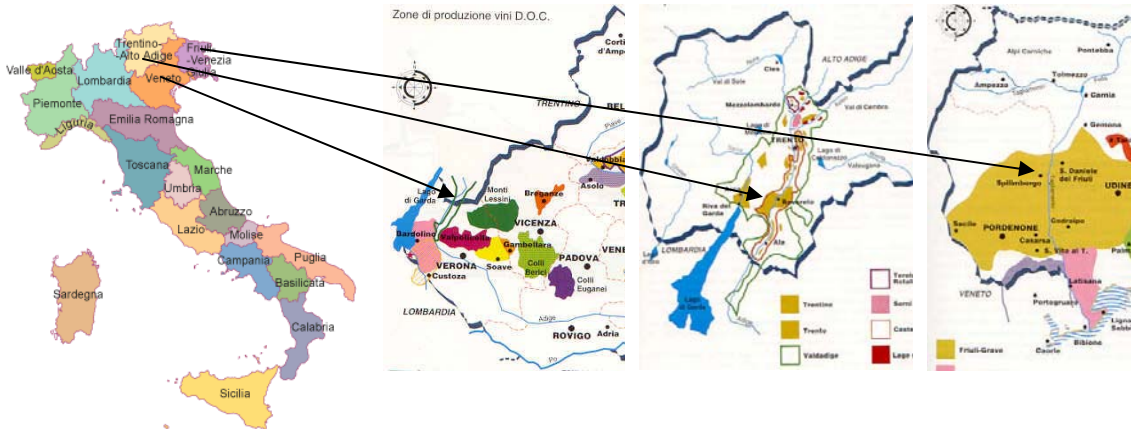




WINERY PRESENTATION



ITALY →

Veneto - Trentino – Friuli →

Terre di Gioia

Terre di Gioia was created by Albino Armani (Cantine Armani) and Paolo Bernardi (VinUS) with the core of bringing terroir wines from the regions of Veneto, Trentino and Friuli at prices still affordable to the consumer in the winter of 2003. At the time Cantine Armani, in existence since 1607, was an important quality bulk producer and with the exception of a line under the Albino Armani name did not venture to the bottling side of wine until this project. The Albino Armani line was quite modern in style even if some indigenous varieties were used but the product was not accessible to the majority of the consumer market place... this is where Terre di Gioia would fill a need.

Bear in mind that this is not a bottler private label. Terre di Gioia is the result of working with an important vine grower, not a bottler without vineyards - that every year buys wines around. These are wines made in vineyards that are not machine harvested, where the intervention in the cellar is reduced to a minimum in order to obtain a clean bright pure fruit wine.



Terre di Gioia is about tradition



Val D'Adige – Ala- Trentino Alto Adige

Cantine Armani is a very large vine grower in the three regions of Trentino, Veneto and Friuli. **Trentino:** In **Ala di Trento**, where the winery started back in 1607..., they own 22 hectares (48.5 acres) of vineyards. Of these vineyards we selected the ones coming from the steep slopes (about 10 acres) and particularly three vineyards producing respectively an outstanding *Müller Thurgau*; an high elevation *Pinot Nero* (pinot noir known also in the area as blau burgunder) and another indigenous variety very tasty revered by Mozart called *Marzemino*.

**Veneto:** in *Dolcé* (where the main facility is located) some 134 hectares (almost 300 acres) are owned! Of those 22 hectares are used for Albino Armani the rest is sold as bulk. To us this area is not very interesting as much of this production is machine harvested. It may be used in the future though as some very old indigenous varieties that were saved by Cantina Armani are grown; besides the Casetta, there is Corbera, Peverella and Nera del Baisi. Those varieties continue to be worked by hand as they cannot sustain mechanized harvest.



*Terra Dei Forti – Dolcé Verona - Veneto*

In 2002 Cantina Armani expanded into **Friuli** buying 48 hectares (106 acres of vineyards) in *Sequáls*. The area is predisposed to white wines and from this winery we get *Pinot Bianco*, *Pinot Grigio*, *Friulano* (Tocai Friulano), *Sauvignon Blanc* plus a typical ad indigenous red *Refosco* (from Refosco Dal Peduncolo Rosso grape). The common denominator of all these wineries and wines is that their vines are surrounded by the *Dolomite* mountains (Eastern part of *Alps*), which influences the soil and climatic characteristics giving to the wines their own identity.



*Sequáls – Grave – Friuli Venezia Giulia*

Albino Armani since the first 2000 started the conversion of its vineyards to UE Reg. 2078 in order to achieve **sustainable**<sup>1</sup> agriculture. Instead of spraying pesticides Cantine Armani uses a technique called “sexual confusion” because first, it is a method that keeps certain insects at large by saturating their receptors thereby preventing them from finding members of same species and opposite sex; then by making sure that the predators of those insects find their natural habitat around vineyards. The result is that the use of copper and sulfites is minimal.



*Albino and Egle Armani*



*Cantine Armani saved old indigenous varieties*

<sup>1</sup> Sustainable is a “quasi-organic farming”. Called also 'lutte raisonnée', 'lutte intégrée' (France), “lotta integrata” (Italian) it is regulated by European Community Rule 2078. Some growers, especially those in marginal areas opt for a regime that does include the option to use chemicals but they significantly reduce the amount required by monitoring the health of the vines and the weather. In humid or damp conditions, converting to organic in short time can mean an increased risk of rot-affected grapes. Also organic producers use copper in the vineyards. That is a matter of concern for many producers though and must be carefully taken in consideration as copper does not degrade into the soil (it takes 5 times more to get rid of copper than sulfites for example in the soil) with damages, in area where copper must be used that can be heavier than conventional growing practices.

<b>White Wines</b>	
<b>Pinot Bianco (Friuli Grave DOC):</b> A great vineyard in Sequals delivers an affordable beautiful expression of this elegant variety that can age very well.	<b>Tasting profile:</b> It has a delicate and elegance about it with scents of apricot and apple. It is perfect with light soups and fish.
<b>Pinot Grigio (Friuli Grave DOC):</b> Pinot Grigio like Pinot Bianco are genetic mutations of Pinot Noir. The Grigio has a certain body structure that makes it close to a red wine.	<b>Tasting profile:</b> With hints of melon and pineapples with an almond finish from this Pinot Grigio that respects the variety but it wants to be also crisp and refreshing. Perfect as an aperitif or with pasta/fish dishes.
<b>Sauvignon Blanc (Friuli Grave DOC):</b> This variety grows very well in Friuli and was planted by Graf De Latour a French General of Napoleon army back in early 1800.	<b>Tasting profile:</b> Fresh with an aromatic bouquet including tomato leaf hints of lemon, pineapple and elder. It is perfect with light soup and fish.
<b>Friulano (Friuli Grave DOC):</b> Tocai friulano is a “sauvignonasse” related grape variety. Several legends are in existence regarding the origin of the name but it is clear that this variety was the typical a white wine and was always blended with others. In Friuli slang “toc” means cut / blend (in Veneto the same word is “taj”).	<b>Tasting profile:</b> It expresses flavors of peach and nutmeg with a typical almond aftertaste.
<b>Mueller Turghau (Delle Dolomiti IGT):</b> The Müller Thurgau grape was an invention of Swiss Agronomist, Hermann Müller from Thurgau, who was aiming to have a grape with both the character of Riesling and Chassalais. This wine is produced from a steep 10 acre vineyard, surrounded by the Dolomite Mountains at 1800 feet above sea level. The altitude provides for a slow ripening of the grapes.	<b>Tasting profile:</b> a delicate but zesty wine that has peach, apricot and rose flavors. Fantastic with shellfish and all North Italian dishes.

<b>Red Wines</b>	
<b>Pinot Nero (Delle Venezie Igt):</b> This Pinot Nero (Pinot Noir) is coming from the vineyards located in Trentino above 1000 ft elevation. Being Trentino a big valley the wide light exposure compared to the direct sun exposure and the thermal excursion guarantees freshness and complexity.	<b>Tasting profile:</b> light in color, this pinot is intense in flavor with a silky texture of black cherry and an aroma that will certainly please your palate.
<b>Marzemino (Trentino DOC):</b> Marzemino Gentile is typical of the area of Ala and Rovereto where the soil has a characteristic basaltic rocks and therefore full of manganese. Is known as the Mozart wine (as mentioned in Don Giovanni).	<b>Tasting profile:</b> The wine has medium size body, a dark ruby almost purple color but with a delicate and unmistakable nose of violets. The taste is fragrant of wild cherries and bilberries. Perfect with pasta with mushrooms and main courses with white or red meat and potatoes.
<b>Refosco (Grave DOC):</b> Refosco dal Peduncolo Rosso was known and very appreciated even by the ancient Romans. As a matter of facts it was the favorite wine for Caesar Augustus. It is typical of Friulii and has strong tannins that make the wine age very well over time.	<b>Tasting profile:</b> This Refosco aged for 6 months in oak is velvety, complex ruby red with raspberry and cherries on the palate. It has a long full finish with hints of chocolate. Perfect with red meat particularly if barbecued.

