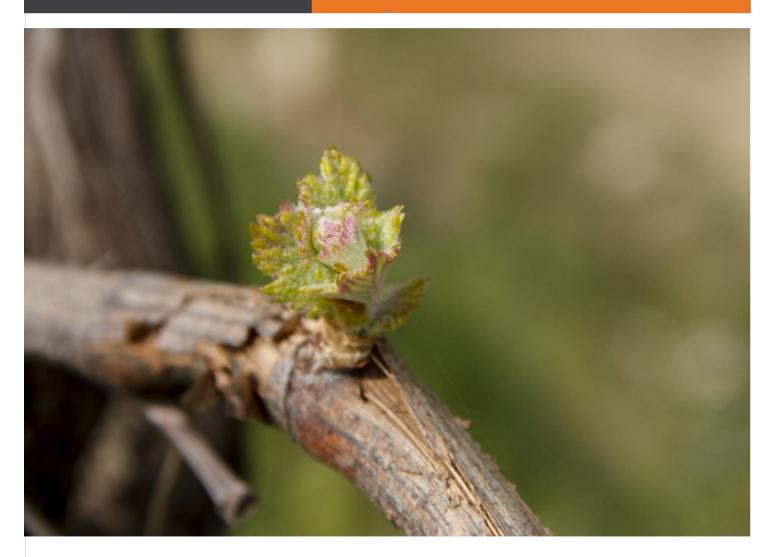


# 2021 SPRING PRESALE DIRECT IMPORT





RELIABLE RETURNS and EXCITING NEW SPRING SELECTIONS!





## Ciao, amici!

Once again, **August Imports & Small Vineyards** are excited to present our **Spring Presale-Direct Import** series. As always, these are some of our most allocated wines, coming and going with the seasonal trade winds, and **retail at \$20 or under**. Regardless of price point, our selections come from some of the **best small producers in Italy**, and it shows: nearly all wines are **single estate**, **picked by hand**, **and terrifically low yield**.

For those already familiar with our DI program, you'll recognize new-vintage favorites, like the Monte Tondo Garganega Frizzante and La Quercia Montepulciano Riserva DOC. Others will be making their U.S. debut.

All pre-orders must be received by March 31, 2021, with wines arriving stateside in mid-late June.

There are no minimums beyond the need to order full 6-pack or 12-pack cases. Please note that no extra stock will be available past the presale. Consider this to be a self-allocation for the Summer 2021 season: your own private supply, with no more and no less being shipped than what you choose to order.

Please direct all queries to our Seattle office: 206-933-6767 or email Zeke Ponto: zponto@augustimports.com

## NEW FOR SPRING! SMALL VINEYARDS BRAND

## ORGANIC NERO D'AVOLA & SYRAH





#### GIUSEPPE MARTORANA SICILY, ITALY ORGANIC NERO D'AVOLA DOC

Grown at altitude on a hill directly facing the Mediterranean, Giuseppe Martorana's deep, juicy, and vibrant wine takes Sicily's main varietal to new heights! Although it's unoaked, low yields and a longer maceration time lead to intense concentration and well-rounded tannins, allowing the considerable fruit to shine. Layers of cherry cordial, boysenberry jam (minus the sweetness), blueberry skin and blackberry seed all grace the palate.

#### SMALL VINEYARDS

For over twenty years, the Small Vineyards gold seal has certified that the wine is hand-harvested, low-yield, earth-friendly, and crafted by a real family or small grower. These are inspired bottles of wine that we open on our own dinner tables, because they're authentic -- they "taste like the place" they're from. So, enjoy! And thank you for supporting small producers.

### ORGANIC NERO D'AVOLA

PRODUCED AND BOTTLED BY: AZIENDA MARTORANA, VIA SALERNO, AGRIGENTO FOR SMALL VINEYARDS IMPORTED BY: AUGUST IMPORTS - SEATTLE, WA CERTIFIED ORGANIC BY: BIO AGRI CERT CONTAINS SULFITES • PRODUCT OF ITALY





ITALY

#### Monte Tondo

#### Garganega Frizzante Verona IGT

Monte Tondo is regularly recognized as one of the top producers in all of Soave, having garnered a small mountain (a "poggio", if you will) of medals, awards, and will of friedus, awards, and ratings. From the same hillside cru used to produce their Soave Classico comes this "semi-sparkler", a delightful frizzante that is light, zippy, and truly delicious. You've rarely (if ever) had Garganega like this with aromas of citrus, pear blossom, and sea salt – all lifted by a gentle spritz. An intelligent, mineral-driven alternative to Prosecco, at a compelling price!



#### Palamá

#### Verdeca Salento Bianco IGT

Verdeca is a fascinating, ancient white varietal from Puglia, and its origins are rugila, and its origins are shrouded in mystery. It is thought through clonal research to be distantly related to both Verdicchio and Rueda's Verdejo, and one sip of this beauty from Palamà, and you'll know why. Bright, taut, and surprisingly "cool climate" in its complexion, this Verdeca succeeds in part because it is handmade by one of Southern Italy's greatest makers of rosato (so Nini' Palamà understands "crystalline" wines). With notes of lime, pomelo, and mint oil, it has a gravelly under-girding that provides terrific structure. Lovely!



#### La Quercia

#### Pecorino Colli Aprutini IGT

Once widespread throughout Marche and Abruzzo, the Pecorino grape nearly went extinct in the mid-20th century before being rediscovered. Now experiencing a renaissance, this crisp, lush varietal is in high demand in Italy's restaurants and wine bars. Naturally high in both acidity and sugar content, Pecorino thrives in areas with high altitude and cool breezes. Enter La Quercia, situated in the windswept hills of the Teramo province overlooking the Adriatic Sea... Well-structured and approachable, this unoaked white is perfect for fans of Verdicchio and Vermentino!



2016

NV

2020

#### Marchetti

#### Tenuta del Cavaliere Verdicchio DOC (Later Harvest)

ITALY

Maurizio Marchetti makes one of the finest Verdicchio Classico's we have ever laid our tastebuds on. So, when he introduced his micro-production late harvest Verdicchio dei Castelli di Jesi, we were immediately intrigued. Full-bodied and lush, this is not a sweet wine. It is off-dry, taking advantage of an extra month on the vine to develop greater body, structure, and fruit essence. It is deftly made, with lush pear, melon, and a touch of honey complexion that retains beautiful acidity.



2018

#### Guerra Albano

ITALY

#### Friulano DOC

Guerra Albano is situated in the Guerra Albano is situated in the heart of Colli Orientali, quite close to the Slovenian border. Working up to 15 hours a day in the field, Dario Guerra and family are in a state of near-constant green harvest, sculpting individual plants so that, no matter what the weather, they effectively have every exposition to choose from! In the cellar, they use a peristaltic pump, allowing for softer, less astringent wines and more integrated tannins. This weighty Friulano is bone straight, with exceptional acidity and an essential "marrow" quality that speaks of soft minerals and salt. Layered floral notes and stone fruit round out the palate. 2019



#### Palmento Costanzo

#### Mofete Rosato Etna DOC

With its backbone of Nerello Mascalese, this powerful, sophisticated, single cru rosato hails from 700 meters on the north face of Mt. Etna. Cool nights, volcanic soils, and an early harvest ensure freshness. structure, and minerality, going well beyond the expected southern-climate fruit. Subtle notes of iris, violet, sage, and thyme add to its overall complexity



2019

Cantina del Morellino

"Cala Civetta" Sangiovese Toscana

#### "Blossom Rosso" Veneto IGT

Cantina del Morellino is our favorite Tuscan cooperative. It is a family-owned, inter-connected network of exceedingly small growers, virtually all of them multi-generational and married to the land. Chief enologist Paolo Caciorgna is a master of his craft, and one of the true experts in native Tuscan varietals. Here, his Sangiovese and Alicante blend provides a pleasing melange of tart, dried cherry notes and liquid smoke, and a faint chalkiness on the finish that is pleasingly dry and briny. One of the best values in Tuscan wine, this is an everyday favorite in Morellino that is brand new to the U.S.



The red-wine "fratello" to Blossom Bianco, this Rosso is a fresh-wine lover's delight. Winemaker Salvatore Lovo loves his clean, bright red wines – he takes after his unforgettable father, Vittorio, a WWII veteran who had a sip of light-bodied rosso from his personal "tank" every evening after working in the fields. With notes of violets, sage, and gentle brown sugar, this low-alcohol vino is perfect served with a slight chill for summer, or even with Turkey in the winter!

#### Lovo

lovo

### Marchetti

#### "Castro di San Silvestro" Rosso Conero DOC

Light plum and smoke grace this genteel take on the this genteel take on the Montepulciano grape. Made from grapes grown in the shadow of Mount Conero, and just a stone's throw from the Adriatic, this wine hails from a land of sun and sea.

Winemaker and agronomiet Winemaker and agronomist Maurizio Marchetti, known for his stunning Riservas and perfectly-balanced whites, here presents an everyday affordable - perfect for easy-going evenings and summertime barbeque.



2018 2018 2019

#### Martoccia di Luca

#### Poggio Apricale IGT Rosso Toscana

Luca Brunelli, maker of one of the finest examples of Brunello di Montalcino made today, has crafted this delightful Rosso Toscana for everyday enjoyment, and at a very good value. Built on a foundation of bright, ripe Sangiovese Grosso, it is barrel-kissed in oak for 3 months, offering terrific "grip" for such a fresh-styled wine. Classic Tuscan aromas of morello cherry, sage, blackberry, and warm terra cotta fill the glass, with a supple mouth-feel that is approachable and pleasing. A small production from a very small estate, this is artisanal wine at its charming best.



#### **Tre Donne**

#### Barbera d'Alba DOC Donna Rossa

Made by sisters Rosanna, Daniela and Antonella Lequio, this Barbera from Neive is made from 30-48 year old vines grown on a windswept hill at 200-300 meters. Bright and clear-headed, the wine is primarily unoaked, with just 20% spending a year in French tonneaux before release. While this elevates the weight just a bit and helps ensure a smooth mid-palate, the style is nonetheless subalpine. Black cherry, juicy pomegranate, and earthy undertones complete the classic Piedmont experience!



#### Poderi Elia

#### Dolcetto d'Alba DOC

From winemaker Federico Stella comes this truly wonderful Dolcetto. Clean, stinging rhubarb, pleasant toastiness, and bright red fruits with a nice touch of sweet cigar smokiness. Very smooth with "cashmere" tannins. A perfect example of classic Piemonte style for an everyday wine.



2019 2018 2019

### La Quercia

#### Aglianico IGT

From the master of Montepulciano, Antonio Lamona delivers his signature combination of power and finesse with one of the most difficult varietals of all: Aglianico. La Quercia is an uncertified organic estate, and this wine, harvested from a single cru owned by the family in Puglia, really delivers. With the classic ripe plum and white pepper notes that this Noble varietal is known for, it is a rare opportunity to taste Aglianico in a fresh, immediate style, that deftly manages the soft tannins.



#### Martorana

#### Organic Nero d'Avola Sicilia DOC

Grown at altitude on a hill directly facing the Mediterranean, this deep, juicy, and vibrant wine takes Sicily's main varietal to new heights! Although it's unoaked, low yields and a longer maceration time lead to intense concentration and well-rounded tannins, allowing the considerable fruit to shine. Layers of cherry cordial, boysenberry jam (minus the residual sugar), blueberry skin and blackberry seed all grace the palate. With this wine, Giuseppe's 35 year-old vines have truly hit their stride!



#### **Martorana**

#### Organic Syrah Terre Siciliane IGP

Back in the late 1980s, artisnal producer Giuseppe Martorana was one of the first to plant Syrah on Sicilian soil. These days, combined with low yields, a long maceration, and some chalky terroir, his vines are offering up some tremendous fruit and vibrancy. Dark and juicy, this EU certified organic wine showcases soft, approachable tannins and an admirable weight despite zero time in the barrel!



2019

2016

#### ITALY

2019

## Montepulciano d'Abruzzo Riserva

## DOC DOC

ITALY

La Quercia

Antonio Lamona is the most humble rock-star we know. His basic Montepulciano d'Abruzzo is a staple of our portfolio, and we sell-out our allocation of his Riserva every year. Aged in 50 hI Slavonian oak for 12 months, and an additional year in steel, the wine exudes wonderful character from the 40 year-old vines. Grown in the classic "tendone" (or tent) style, the plantings are pruned to produce about 2/3 of a bottle per plant (very low yields!). Not to be missed.



#### **Curto**

#### "La Foia" Barolo DOCG

Nadia Curto is a woman amongst men; a formidable winemaker who learned her craft from her father Marco, a grower, and her uncle Elio Altare, a legendary winemaker. She is her own enologist, and works every aspect of the winemaking. Her wines cut the razor's edge between classic and modern in Barolo -- powerful, even a touch austere, but with undeniable finesse. The wine is elegant and approachable; and the fruits are lush, ripe and enormously concentrated, with beautifully balanced acids, tannins and fruits of dark cherry, truffles, earth and even roses and tar.



#### **Tre Donne**

#### Moscato d'Asti DOCG Donna Blu

From the single, north-facing "La Punta" cru in the town of Neive comes this genrebending Moscato d'Asti. So many wines in this category tend to be uniformly sweet, but here the 38 year-old vines, early harvest, and low yields supply us with a layered, nuanced experience. Sweet and frothy on the mid-palate, this wine evolves toward a clean, crisp, and mouth watering finish. Perfect with brunch, or with dessert that also showcases a savory element.

