



# PERBACCO WINE CLUB

## 16th SHIPMENT: FALL 2025

### “RISING STARS OF ITALIAN WINE”

Each of these wines has been handpicked by Francesco, with the conviction that they represent the very best you can find in their range. To make the experience even more special, every bottle is paired with an iconic song — a melody that captures the spirit and personality of the wine itself. May every sip bring you joy, discovery, and pleasure... right down to the very last drop.

## THE MANIFESTO

**A New Chapter in Italian Viticulture** For millennia, Italy’s winemaking heritage has been defined by tradition, noble families, and centuries-old practices that shaped some of the world’s most iconic wines. But today, a new story is being written. Across the country, from the Alpine terraces of Alto Adige to the sun-drenched coasts of Sicily, a new generation of winemakers is stepping forward. Many are not bound by the weight of history or the expectations of an ancient name—they are free to experiment, to innovate, to reimagine, and to reinvent what Italian wine can be.

**The Spirit of Innovation** These “young” winemakers and micro-winerries are reshaping Italian viticulture with courage and creativity. They mainly embrace organic and biodynamic practices, rediscover forgotten indigenous grapes, and experiment with bold techniques that challenge convention. Without the burden of having to replicate what has been done for centuries, they have the freedom to take risks—sometimes refining tradition, other times breaking it entirely. The result is a wave of wines that are fresh, vibrant, and deeply expressive of their terroir, while also speaking to a global audience eager for authenticity.

**A Landscape in Transformation** Italy today is alive with energy. Dozens of small, artisanal wineries are emerging in every region, many producing just a few thousand bottles a year. These rising stars are not only elevating the quality of Italian wine but also diversifying its identity. They are ambassadors of sustainability, passion, and ingenuity, ensuring that Italian wine remains dynamic and relevant for generations to come. While the historic families gave us the foundation, these innovators are writing the future chapter of Oenotria, aka The Land of Wine, as the Ancient Greeks were calling Italy.

**Francesco’s Considerations** With this selection, I want to shine a light on the talent and vision of Italy’s rising stars. These producers may be small in scale, but their ambition and quality are immense. Their wines capture the excitement of a country in transformation, one where tradition and innovation coexist, and where the next icons of Italian wine are being born before our eyes. As with every Perbacco shipment, my goal is to bring you not just bottles, but stories—stories of people, land, and dreams, shared over a glass.

# MEMBERSHIP PLAN: GOLD

## 16th SHIPMENT: FALL 2025

“RISING STARS OF ITALIAN WINE”

FRANCESCO'S DESCRIPTIONS:

**Capannelle Solare Igt 2016 Song: Ruby, My Dear by Thelonious Monk & John Coltrane.** I know that calling Capannelle a “rising star” would be reductive — this is, after all, one of the true benchmarks of Chianti Classico, a name that has helped shape the identity of the appellation. Yet if there is one wine that embodies the perfect dialogue between tradition and modern vision, it is Solare. This revolutionary Supertuscan is unlike the others: instead of international grapes, it proudly elevates what Tuscany does best. At its core is the finest Sangiovese from the historic vineyards in Gaiole, blended with Malvasia Nera, a rare local varietal that stamps the wine with a strong, unmistakable Tuscan identity. The result is an “atypical” Supertuscan, one where autochthonous grapes are the protagonists, rewriting the rules while staying deeply rooted in heritage. Solare 2016 reflects the quintessential quality of an epic vintage — a wine of remarkable balance, finesse, and depth. Its impenetrable ruby red core sets the stage for a complex and layered bouquet: dark fruits of black cherry, red currants, and blackberries unfold into a progression of spices — leather, tobacco, wet forest floor, sandalwood, and a balsamic lift of menthol. Notes of roasted coffee beans and the indulgent sweetness of a chocolate praline with maraschino (think Mon Chéri) complete the aromatic symphony. On the palate, the wine dances gracefully between refreshing dark fruit flavors, perfectly integrated tannins, and a lingering finish of sour cherry, tobacco, and forest floor. It is wide open, impeccably balanced, and endlessly expressive — my very definition of the perfect Supertuscan, where true Tuscan soul intertwines with French elegance. Its soul is Jazz: refined, free-flowing, and deeply expressive, where every note matters and every nuance comes alive in rhythm. **80% Sangiovese, 20% Malvasia Nera. Drink Through 2025-2029.**

**Open 3h before. Food Pairing: Risotto with Porcini Mushrooms. Price €82**

**Fattoria del Pino Brunello di Montalcino Docg 2019 Song: Mama, I'm Coming Home by Ozzy Osbourne.** Fattoria del Pino began in 2010 as the vision of one woman, Jessica Pellegrini, who poured her passion and determination into creating something unique at the foothills of Montalcino. Today, she is joined by her young son Riccardo, continuing to shape this extraordinary adventure together. The farm sits on the prestigious hill of Montosoli, a place revered for producing some of the most expressive and elegant Sangiovese in the world. Here, Jessica has built a universe in perfect harmony with nature — a living ecosystem where her mares Vilma and Blu, the geese Giorgio and Maddalena, a family of chickens, and the loyal guardian dog Safira all play their part in the daily rhythm of life. This is not just a winery. It is a symbiosis between man, animal, and land, where the pace is set by Mother Nature herself, and every bottle reflects the authenticity of this magical balance, following the principles of biodynamic production. Jessica's Brunello 2019 opens with a kaleidoscope of aromas: red currants, wild berries, and withered violets, lifted by an herbaceous hint of freshly cut grass, the brightness of orange blossom, and a delicate, elegant whisper of black tea spice. On the palate, it shows the unmistakable Rock attitude of Brunello di Montalcino — bold, energetic, and irresistibly drinkable. The attack is vibrant and juicy, with an explosion of small wild berries and aromatic herbs, leading into a crescendo of pomegranate and tart cherry. The tannins, perfectly integrated and typical of the 2019 vintage, carry the wine with a sapid, lingering push that leaves the palate refreshed and longing for the next sip. This is a Brunello that shines with personality and intensity — pure Montalcino terroir captured in the glass, honest and alive. **100% Sangiovese. Drink Through 2025-2032. Open 3h before. Food Pairing: Wild Boar Stew. €66**

**Fattoria del Pino Rosso di Montalcino Jeccardo Doc 2019 Song: Love is a Losing Game by Amy Winehouse.** Jeccardo is Jessica's personal selection of the finest grapes for her Rosso di Montalcino. True to the principles of biodynamics, the wine follows the rhythm of the moon calendar, alternating between oak and stainless steel in a dance of patience and precision. The result is a maturation that approaches the depth of a Brunello, while retaining the vibrancy of a Rosso. In the glass, Jeccardo shines with a brilliant ruby red hue. The bouquet is ample and expressive: marasca cherry, dried apricots, withered violets, Campari bitters, dark chocolate, and scorched earth. On the palate, it's bright and jazzy — a triumphant expression of Montalcino, with flavors of succulent red currants and tart cherry, framed by aristocratic tannins and lifted by superb balance and depth. This is a wine where the terroir of Montalcino speaks with clarity, enhanced by Jessica's pure and uncompromising winemaking — stripping away any superfluous sophistication, leaving only honesty and truth in the glass. A true gem, and a remarkable value. **100% Sangiovese. Drink Through 2025-2030. Open 2h Before. Food Pairing: Lasagna. Price €36**

**Tenuta Oppiano Girone Igt 2022 Song: Don't Stop Believin' by Journey.** Tenuta Oppiano, born in 2017 in a Castle from 1037 right outside of Montepulciano, has its first vintage of production in this very wine, Girone 2022. Here the owner Giulio Pagliai, whose goal is to restore the beauty of the heritage of the farm both from an architectural and agronomical point of view, produces a low-intervention wine that strike for quality and authenticity, blending Sangiovese with a mix of 3 other local varietals. In the glass, Girone 2022 shows a bright ruby red with garnet nuances, immediately expressive. The bouquet opens with wild cherries, red currants, and hints of raspberry, interwoven with subtle floral notes of violets and rose petals, Mediterranean herbs — thyme, sage — and a delicate touch of graphite, such as pencil case, and sun-baked earth. On the palate, the wine is vivid, precise, and supple, balancing freshness with a rounded structure. Flavors of tart cherry and red currant flow seamlessly into soft, velvety tannins, supported by a mineral lift and a sapid, lingering finish of forest floor and wild herbs. The wine is playful yet structured, reflecting the rhythm of the land and the vision of its makers. Girone 2022 is pure Sangiovese energy, a vibrant, authentic expression of the terroir — approachable, charismatic, and undeniably memorable like this iconic ballad by Journey. **80% Sangiovese, 20% Ciliegiolo, Canaiolo & Malvasia Nera. Open 1h before. Drink Through 2025-2028. Food Pairing: Parmigiana di Melanzane. Price €29**

**Grifalco Aglianico del Vulture Superiore Docg Damaschito 2021 Song: Foxey Lady by Jimi Hendrix.** Founded in 2004, Grifalco has quickly become one of the rising stars of Southern Italy, delivering wines of quintessential elegance and expressive soul. At the helm is my longtime friend Lorenzo Piccin, who grew up in Montepulciano and later made his mark in Piedmont before embarking on this adventure in Basilicata. The Piccin family are true globetrotters — curious, open to innovation, always attentive to new techniques and trends — yet firmly rooted in their respect for tradition. Their mission is to preserve the identity of the Aglianico, the king of Southern Italian grapes, while honoring the extraordinary terroir of Vulture, a former volcano whose ancient soils give these wines their unmistakable depth and character. Grifalco is a story of passion, movement, and identity — a family that has carried its experience across Italy and brought it all together in the shadow of the Vulture, crafting wines that speak of heritage, elegance, and place. With its life-brimming ruby red color, Damaschito opens with an ample, genuine, and powerful bouquet: ripe plum, licorice, Mediterranean herbs like thyme and rosemary, scorched earth, dried flowers, and delicate hints of dark chocolate. On the palate, it moves to a Rock/Blues rhythm — broad in structure, yet full of soul. Flavors of juicy red fruits, blood orange, and chocolate flow into a firm, confident tannin. The finish is lingering and evocative, echoing notes of forest underbrush and wild thyme, carrying the volcanic energy of Vulture. This is Aglianico in its purest form: expressive, structured, and deeply Mediterranean, a wine that plays like an old Blues record — raw, honest, and unforgettable. **100% Aglianico. Drink Through 2025-2032. Open 2h before. Food Pairing: Beef Stew with Roasted Potatoes. Price €49**

**Fattoria Le Masse Chianti Classico Docg 2021 Song: I Can't Quit You Baby by Led Zeppelin.** This is what I live for. My job is to find hidden gems and to tell the incredible stories of the people behind them — and Robin's story is among the most original I've ever encountered. Le Masse is a microcosmos: a place where the rhythm of Mother Nature sets the pace, where the artistry of Robin's mother and sister (who has designed the label) intertwines with the timeless landscape of Chianti Classico. Together, they have created a magical synergy between man, art and nature. In 2018, Robin took the leadership over his family's farm, transforming it into a winery guided by the principles of biodynamics, low intervention, and minimal sulphites. His philosophy is clear: let the vineyard speak, and strip away everything unnecessary. The Chianti Classico 2021 illuminates the glass with authenticity and character. The bouquet is vibrant and expressive: maraschino cherry, withered violets, candied orange, forest floor, sandalwood, blackcurrant, and black tea. On the palate, it has a Rock & Blues soul — a dynamic balance between Sangiovese's natural tension, firm tannins, and a luscious aftertaste of blackcurrant, candied orange peel, and black tea. It's pure, unfiltered (sediments may appear but they are harmless!), and with virtually no added sulphites (just 20 parts per million). This is Chianti Classico at its most honest and alive — stripped of useless sophistication, a wine that embraces the philosophy of less is more. A hidden gem, waiting to be shared. **100% Sangiovese. Drink Through: 2025-2029. Open 2h before. Food Pairing: Pappardelle w Hare Ragù. Price €32**

**De Ricci Vino Nobile di Montepulciano Sor Aldo Docg 2019 Song: Georgia on my Mind by Ray Charles.** De Ricci is one of the most breathtaking wine cellars in the world. Its roots trace back to Etruscan excavations of the 5th Century BC, later transformed into a wine cathedral in the 14th Century AD. These underground chambers, carved from history itself, now provide the perfect natural environment for Sangiovese to age — constant, silent, and timeless. The custodians of this treasure are the Trabalzini family. Their roots in Montepulciano's wine world run deep, but it was Aldo, the late father, who began a new adventure by acquiring the historic cellars and breathing new life into them. In 2012, Enrico founded the new winery, carrying forward his father's vision. Today, together with his wife Antonella and sons Nicolò and Francesco, the mission is clear: to safeguard the purity of Sangiovese and the majesty of this extraordinary "wine cathedral," blending tradition and innovation while honoring Aldo's enduring legacy. Sor Aldo is the wine dedicated to Enrico's father — a heartfelt tribute to the man who began this family's adventure. It is also the wine where the hand of Nicolò, who joined the winery full-time in 2019, can truly be felt — a bridge between heritage and modern vision. In the glass, this Sangiovese shines with a ruby red core and garnet hues. The bouquet is like a still-life painting: ripe fruits, cherry under spirit, potpourri, tobacco, dark chocolate, and notes of Cointreau and Campari, lifted by a balsamic touch, with whispers of sandalwood and mushroom. On the palate, the wine is fulfilling and generous, reflecting the richness of the 2019 vintage. The structure is round and velvety, built on luscious tannins, delivering an aristocratic and succulent taste of cherry under spirit and Cointreau, with a long-lasting, sapid finish. A Blues interpretation of a terrific vintage and an amazing terroir — soulful, profound, and timeless. **100% Sangiovese. Drink Through 2025-2029. Open 2h before. Food Pairing: Braised Beef Cheeks. Price €49**

**De Ricci Vino Nobile di Montepulciano Sor Aldo Docg 2020 Song: Dreams by Fleetwood Mac.** The bouquet is intense and broad, offering layers of maraschino cherry, withered violets, chocolate, sandalwood, and wet forest floor, enriched by hints of tobacco, candied orange peel, and balsamic notes. On the palate, Sor Aldo speaks the language of quintessential elegance. The structure is refined and fluid, with bursting flavors of wild berries and sour cherries, wrapped in a fine tannic grip and leading to a lustful, sapid finish. It's a wine that feels like a perfect harmony between Jazz, Pop and Rock — refined, soulful, yet with an undeniable rhythm and energy. **100% Sangiovese. Drink Through 2025-2030. Open 2h before. Food Pairing: Duck à l'Orange. Price €49**

**Bulichella Coldipietrerosse Suvereto Docg 2017 Song: Pride and Joy by Stevie Ray Vaughan.** Bulichella is a story of people, ideals, and terroir. Founded in Suvereto, in the enchanting hills of the Tuscan coast, it was born from the dream of Japanese entrepreneur Hideyuki Miyakawa, who during a wild bike world tour fell in love twice — first with Italy, then with his wife Marisa. Leaving Tokyo behind, they built here a community project rooted in agriculture, sustainability, and respect for nature. Today, the family carries forward Hideyuki's legacy — a vision of harmony between man and land, where organic viticulture and authenticity are at the heart of everything. The vineyards, bathed in Mediterranean light and caressed by sea breezes, thrive on the iron-rich soils of Suvereto, giving the wines their unmistakable depth, elegance, and longevity, through the use of mainly Bordeaux-blend grapes. Every bottle is a fragment of this extraordinary journey, where East meets West, tradition blends with innovation, and passion becomes liquid. A Suvereto classic — Coldipietrerosse 2017 shows the generosity of a warm vintage and of the Tuscan coast. Deep ruby with garnet hues, it opens with dark fruits such as ripe blackberries, plums, sweet spices, leather, scorched earth, chocolate and a balsamic lift. The palate is opulent yet balanced, with velvety tannins, dark fruit richness, and a long finish of chocolate, tobacco, and Mediterranean herbs. A Blues ballad — soulful, warm, and lingering. **75% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot. Open 2h before. Drink Through 2025-2028. Food Pairing: Barbecue. Price €45**

**Bulichella Coldipietrerosse Suvereto Docg 2018 Song: Summertime by Ella Fitzgerald & Louis Armstrong.** 2018 Coldipietrerosse shines with a brilliant ruby hue, immediately promising vibrancy and finesse. The bouquet is finely etched: red currants and sour cherries unfold with purity, layered by cedar, dried violets, and the mineral edge of graphite. Forest floor notes mingle with balsamic whispers of eucalyptus, creating a spectrum that feels both grounded and ethereal. On the palate, the wine reveals its true Jazz character — refined, harmonious, and full of nuance. Fresh red fruit takes the lead, carried by savory tannins that are present but never overwhelming. A lively sapidity gives rhythm and direction, driving the finish forward with clarity and persistence. It's less about volume and more about balance, each element finding its place in a composition of subtlety and grace, playing like a Jazz ensemble: elegant, layered, and endlessly expressive. **75% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot. Open 2h before. Drink Through 2025-2029. Food Pairing: Chicken Cacciatora. Price €45**

**Podere Erica Il Picchio Toscana Igt 2019 Song: A Horse with No Name by America.** In the heart of Chianti Classico, with the enchanting village of Olena as its backdrop, lies the dream of Neal and Jan Dempsey: Podere Erica. Founded in 2009, this estate is a true microcosm of life and nature, where vineyards coexist with donkeys, pigs, chickens, and other animals, all contributing to the rhythm of the land. Here, the vineyard is the protagonist, and under the guidance of winemaker Marco Giordano, the estate follows the principles of biodynamic farming and works with minimal sulphites. The result is wines of striking authenticity — bottles that capture the spirit of Chianti- despite in its purest form, honest and alive, just like the land that surrounds them. Produced in fewer than 1,300 bottles, Il Picchio is the crown jewel of the estate: a pure Sangiovese crafted under the principles of biodynamic farming and low-sulphite winemaking. In the glass, it shines with a ruby red core and garnet hues, already suggesting depth and nobility. The bouquet is ample and complex, opening with maraschino cherry, dark chocolate, leather, sandalwood, and balsamic notes, layered with scorched earth and that unmistakable Campari-like hint of orange peel and blossoms. On the palate, it has a Rock-Blues soul — aristocratic yet soulful, both impactful and round. The tannins are creamy and majestic, wrapping around flavors of red currants, blackberries, and black tea, leading to a finish that lingers with elegance and authority. Il Picchio is one of the top hidden gems of Chianti, a wine that embodies both authenticity and finesse, offering remarkable value for its pedigree. **100% Sangiovese. Drink Through 2025-2028. Open 2h before. Food Pairing: Roasted Pigeon or Stuffed Quail. Price €39**

**Podere Erica La Ghiandaia Toscana Igt 2019 Song: Glory Days by Bruce Springsteen.** Produced following the principles of biodynamic farming and low sulphites winemaking, in fewer than 4,000 bottles, La Ghiandaia is the soulful blend of Sangiovese and Canaiolo, aged for 12 months in concrete to preserve purity and energy. In the glass, it glows with an inviting ruby red color. The bouquet is super expressive, brimming with wild berries, fresh violets, orange peel, maraschino cherry, cedarwood, and earthy notes so typical of this magical corner of Chianti Classico: graphite ("pencil case"), forest floor, and a whisper of eucalyptus. On the palate, it's fulfilling and impactful, with a Rock soul: juicy maraschino cherry and red currants, a gluttonous yet refined tannin, and a refreshing, sapid finish. A lingering note of black tea carries the aftertaste, making it long, elegant, and deeply satisfying. This is a true hidden gem — and with these being the last existing bottles, it's almost bittersweet. For me, it's the kind of wine I'd always want in my cellar, to open on nights when I feel like putting on some classic Rock and letting both the music and the wine play loud and true. **80% Sangiovese, 20% Canaiolo. Drink through 2025-2026. Open 1h before. Food Pairing: Chicken Cacciatora. Price €31**