



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-wineries 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: PLATINUM

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FRANCESCO'S DESCRIPTIONS:

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 Rupe del Sasso Igt 2019 Song: Harvest Moon by Neil Young. Rupe del Sasso is Nicolò's signature wine, a brilliant experiment that began in 2019, the year he joined the winery full-time after his graduation. Grapes are carefully harvested and stomped overnight at their peak ripeness, under the full moon, following the rhythms of the traditional lunar calendar. Produced in only 4,000 bottles, this Sangiovese offers a quintessential expression of Montepulciano, shining in the glass with ruby red and garnet hues. The bouquet is stunning in its elegance, precision, and complexity: citrusy notes of candied cedar and orange peel, ethereal touches of sandalwood and dried flowers, hints of tobacco, balsamic notes, and a delicate finish of forest floor and jasmine tea. On the palate, it reveals great texture, precision, and balance — a true sublimation of a special vintage in a remarkable terroir. Flavors burst with citrus and tart cherry, framed by round, succulent tannins, leading to a velvety, sapid, and lustful finish of tea and truffle. A symphony of aromas and flavors, Rupe del Sasso represents the pinnacle of the winery's production and a powerful ambassador of Sangiovese in Montepulciano — a wine that is confident enough to compete with the very best of Tuscany. **100% Sangiovese. Drink Through 2025-2032. Open 2h before. Food Pairing: Tender Loin Steak with Mushrooms. Price €90**

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**

Capannelle Solare Igt 2012 Song: Try a Little Tenderness by Otis Redding. Solare 2012, with its impenetrable ruby red core and garnet hues, is a reflection of the generosity, warmth, and intensity of this remarkable vintage. The bouquet is broad and enveloping: black currants, withered violets, and candied orange zest reminiscent of Cointreau, layered with leather, scorched earth, graphite, and balsamic tones of menthol and sage. A final, gentle twist of mocha completes the aromatic portrait. On the palate, Solare 2012 is fulfilling and opulent, yet fresh and lively — a true Blues interpretation of Gaiole's terroir. Its balance is impeccable: rich flavors of black currants, mushrooms, and black tea resonate with sapidity, framed by tannins of majestic elegance. The finish is long, resonant, and full of depth, echoing like the reverb of a guitar chord in a smoky blues bar. This wine is the perfect combination of a great terroir and one of Tuscany's finest vintages — a masterpiece of intensity, soul, and timeless quality. **80% Sangiovese, 20% Malvasia Nera. Drink Through 2025-2026. Open 3h before. Food Pairing: Braised Beef Cheeks. Price €89**

Bulichella Montecristo Suvereto Docg 2015 Song: The Jean Genie by David Bowie. 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.

Montecristo is the estate's flagship, a majestic wine born from the best plots. The 2015 vintage, one of Tuscany's greatest, delivers a powerful yet balanced interpretation. The nose bursts with blackberries, cassis, leather, sandalwood, cocoa, and a note of truffle. The palate is broad, aristocratic, with velvety tannins, immense depth, and a lingering finish of dark fruits and balsamic herbs. A true Rock anthem — bold, structured, unforgettable. A wine at the very top of its peak that offers all the boldness and complexity of the Tuscan coast. **75% Merlot, 10% Cabernet Sauvignon, 15% Petit Verdot. Open 3h before. Drink Through 2025-2026. Food Pairing:**

Pepero (Tuscan Beef Stew with Black Pepper). Price €95

Bulichella Montecristo Suvereto Docg 2016 Song: My Funny Valentine by Miles Davis. Montecristo 2016 is a wine of precision, intensity, and grace. The bouquet is finely chiseled, opening with sour cherry, pomegranate, and currants, layered with sandalwood, withered violets, graphite, tobacco, and delicate nuances of cocoa powder and coffee beans. On the palate, it is both luscious and vertical — rich in texture yet lifted with elegance, offering a perfect balance between the generosity of dark fruits and the brightness of red berries. The soil's sapidity adds depth, while supple, polished tannins carry the wine to an endlessly refined finish. If the 2015 was a Rock anthem — bold, explosive, and visceral — the 2016 is its Jazz Symphony counterpart: intellectual, layered, and contemplative, yet no less emotional. A true masterpiece of the Tuscan coast, Montecristo 2016 reaffirms its identity with clarity and soul, reminding us that when Bordeaux blends speak with authenticity, they can echo the terroir with extraordinary truth. **75% Merlot, 10% Cabernet Sauvignon, 15% Petit Verdot. Open 3h before. Drink Through 2025-2027. Food Pairing: Beef Tenderloin Steak with Green**

Pepero. Price €95

La Mursa Sulana Igt 2024 Song: Girl from the North Country by Bob Dylan, Johnny Cash. An absolute love at first sight, La Mursa is a young, organic, small (only 1 acre!), soulful project founded and guided by Francesco Cerri, rooted in the incredible island of Capraia, a former penal colony in the heart of the Tyrrhenian Sea, between Corsica and Tuscany. Here, the vineyards, worked on stonewall terraces built by the former inmates, breathe both the Mediterranean breeze and the warmth of the Tuscan sun, balanced by cool nights that preserve freshness and aromatic clarity. This interplay of sea, soil, and sky is what gives La Mursa's wines their unmistakable vitality. Sulana 2024 is the purest expression of this land — a wine of brightness, authenticity, and energy. In the glass, it shines a vivid ruby red, youthful and inviting. The bouquet opens with fresh cherries, wild strawberries, and pomegranate, lifted by delicate floral notes of violets and roses, hints of Mediterranean scrub — rosemary, sage, thyme — and a gentle mineral touch recalling sun-warmed stones and sea breeze. On the palate, Sulana is vibrant and graceful, with flavors of tart cherry, red currant, and blood orange flowing seamlessly into a refreshing sapidity. The tannins are polished and subtle, giving the wine rhythm and precision without heaviness. The finish lingers with a salty, herbal echo that calls you back to the glass. Sulana 2024 is a snapshot of Capraia's wild beauty, a place where rugged nature meets purity, bottled with sincerity and joy. Produced in the limited quantity of 1,898 bottles, this wine is a true unicorn, with every sip a magical moment that transports you to this uncontaminated island paradise. The best music pairing I could imagine for it, while enjoying this liquid beauty, is one of my favorite ballads from these two iconic singers/songwriters.

100% Alicante. Drink Through 2025-2028. Open 1h before. Food Pairing: Trout Meunière. Price €55

Fattoria Le Masse Chianti Classico Docg 2019 Song: Tom Traubert's Blues by Tom Waits. 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. This fantastic 2019 is nothing less than an ode to Chianti Classico. It shines in the glass with ruby hues touched by garnet reflections. On the nose, it reveals extraordinary intensity, maturity, and expressiveness: wild roses, red currants, candied orange peel, a balsamic whiff of balm, and a herbaceous note of sage, all layered over an earthy truffle-like depth. The palate is round, succulent, and fulfilling, carried by a gentle spirit and a tannin that is both rusty and warm — like the voice of Tom Waits in my favorite ballad. The finish is lush and resonant, echoing currants, wild rose, forest floor, and black tea for a wine of impeccable quality. Faithful to Robin's philosophy, it enhances the purity of what is good, stripped of useless sophistication, and layered only with honesty and truth. Sediments may occur but they are harmless. **100% Sangiovese. Drink Through: 2025-2027.**

Open 3h before. Food Pairing: Porterhouse Steak with Rosemary & Olive Oil. Price €40

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Fattoria del Pino Brunello di Montalcino Docg 2018 Song: Madre Dolcissima by Zuccherò. 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. Brunello 2018 opens with a complex, earthy bouquet: freshly cut grass, ripe cherry, blackberries, blackcurrants, and blood orange, layered with the darker tones of leather, chocolate, and tobacco. On the palate, it reveals all its depth and power — intense, luscious, and concentrated, with an almost tactile sapidity born from the soils of Montalcino. There is a freshness that feels never-ending, wrapped around a structure of great importance, where the tannin is both scratchy and majestic, a hallmark of a wine destined to age with grace. The finish is long and lingering, echoing with blackcurrants and grassy undertones, leaving behind the memory of strength and elegance interwoven. This Brunello feels like an Old School Blues ballad: dark notes intertwining with soul, depth, and the quintessential elegance of Brunello — a wine that doesn't shout, but sings straight to the soul. **100% Sangiovese. Drink Through 2025-2032. Open 3h before. Food Pairing: Roasted Lamb with Aromatic Herbs. Price €66**

Grifalco Aglianico del Vulture Superiore Docg Damaschito 2019 Song: Diamonds on the Inside by Ben Harper. 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. Showing a seductive ruby red with garnet nuances, Damaschito 2019 shines with intensity and impeccable precision. The bouquet is layered and complex: maraschino cherries under spirits, eucalyptus, candied orange peel, a touch of coffee, potpourri, and a refined underbrush note that veers delicately towards truffle. On the palate, it is fulfilling and deeply satisfying, bursting with flavors of red and black currants. The texture is aristocratic yet approachable, guided by creamy, noble tannins that frame a lingering finish of candied orange, tobacco, and forest floor. This is a wine with a Blues soul — warm, noble, and profoundly expressive. It carries generosity without opulence, elegance without ostentation. Aglianico at its most soulful, singing from the volcanic heart of Vulture. **100% Aglianico. Drink Through 2025-2030. Open 2h before. Food Pairing: Pulled Pork. Price €49**

Grifalco Aglianico del Vulture Superiore Docg Daginestra 2019 Song: Narcotic by Liquido. Daginestra is the most Rock-driven vineyard of Grifalco, delivering an Aglianico that's second to none for energy, precision, and sheer personality. In the glass, it shines a ruby red with garnet hues, while the bouquet explodes with complexity: balsamic notes, a touch of coffee spice, Mediterranean gorse, Campari-like bitters, tobacco, dark chocolate, and maraschino under spirit — like the finest Mon Chéri praline. All of this is underpinned by the volcanic graphite note, that unmistakable “pencil case” signature of Vulture. On the palate, Daginestra 2019 is impactful, vibrant, and electric — a Rock'n'Roll riff in liquid form. Bursting with maraschino and Campari notes, it's carried by a bold yet perfectly integrated tannin, leading into a refreshing, lingering finish of black tea and withered violets. A wine that doesn't just speak of Vulture — it sings it in Rock chords, with energy and class in perfect balance. **100% Aglianico. Drink Through 2025-2030. Open 2h before. Food Pairing: Lamb Stew. Price €49**

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**