



PERBACCO WINE CLUB

17th SHIPMENT: SPRING 2026

“INDUSTRIAL WINE IS OVER! PART I” Selected by Francesco Maramai

Across Italy, there are still many craftsmen of wine. Small family wineries working the land with respect, patience, and intuition. Farmers who practice low-intervention viticulture, use natural fermentations, keep sulphites to a minimum, and allow the vineyard to speak without filters. These are not wines engineered for the masses. They are wines born from soil, weather, risk, and human hands. Imperfect sometimes, alive always. Each bottle carries the voice of a place and the stubborn passion of the people who refuse to turn wine into an industrial beverage.

Because wine was never meant to be standardized.

“Man sprays pesticides on his food so that other animals won’t eat it. Then he eats it himself.”

THE MANIFESTO

Turning Point in Modern Winemaking For decades, much of the wine that reached our glasses was shaped by industrial logic—high volumes, standardization, consistency at all costs. But that era is fading. Across Italy, a quiet revolution is underway. In hidden valleys, tiny hilltop villages, and sunbaked rural pockets, family-run wineries are reclaiming the craft. These are producers who farm with intention, work the land themselves, and treat wine not as a uniform product but as an expression of life, soil, and time. This is not nostalgia. This is a new beginning—one where care replaces chemicals, and the human hand replaces the machine and ancient knowledge, passed on from generation to generation, replaces artificial intelligence.

The Power of Small Producers The wineries I’ve chosen operate far from the industrial spotlight. They are farmers first, winemakers second, custodians always. Their vineyards are tended with low-intervention viticulture, where biodiversity is encouraged, chemicals are minimized, and the natural rhythms of each plot guide every decision. In the cellar, they follow the same philosophy: Native yeasts over added formulas, Minimal sulphites instead of heavy dosing, Sustainability as a daily practice, not a marketing slogan, Craftsmanship over mass production. The result is wine with identity—alive, textured, and honest. Wines that do not hide behind manipulation. Wines that reveal where they come from and who made them.

A Landscape Returning to Its Roots Italy is experiencing a renaissance of authenticity. Small family wineries, some producing only a few thousand bottles a year, are shaping a new path forward. They are rebuilding a culture in which wine is agricultural, artisanal, and deeply personal. Their bottles tell stories of hands in the soil, of harvests done by family and friends, of vineyards treated as ecosystems rather than factories. In rejecting industrial shortcuts, they are restoring meaning to the word vino. They are proving that sustainability and purity aren’t trends—they’re the future.

Francesco’s Reflections With this shipment, I want to highlight the families who are redefining Italian wine by returning to its essence. These producers are small, but their integrity is monumental. They remind us that extraordinary wine doesn’t come from shortcuts—it comes from people who respect the land enough to let it speak. Each bottle you receive carries that voice. Each one is a testament to craftsmanship, stewardship, and courage. My goal, as always, is not simply to send you wine, but to share the stories and convictions behind it: stories of families who believe in doing things the right way, even when it’s the hard way. Stories that affirm one truth:

Industrial wine is over. The age of real, human, handcrafted wine has begun.

MEMBERSHIP PLAN: BRONZE

17th SHIPMENT: SPRING 2026

“INDUSTRIAL WINE IS OVER! PART I”

FRANCESCO'S DESCRIPTIONS:

Podere Il Macchione Vino Nobile di Montepulciano Docg 2021 Song: **Paint It Black by The Rolling Stones.** Il Macchione, under the fearless leadership of the Abram Brothers, Simone & Leonardo, has become one of the true Vino Nobile flagships, despite a small production of barely 18,000 bottles a year. When you work at that scale, every vineyard decision matters, every barrel matters, every bottle carries intention. The Vino Nobile 2021 is a beautiful, uncompromising expression of Sangiovese and offers a bouquet of the finest quality, opening with notes of ripe cherry, leather, orange peel, forest floor, cocoa, and withered violets. It feels classic, grounded, deeply territorial — the kind of aromatic profile that doesn't chase trends, but tells a story of place. On the palate, it offers a true Blues/Rock, Rolling Stones-like attitude: structured yet fluid, vibrant yet controlled, with acidity that keeps the rhythm steady and tannins that move like a bass line — present, confident, never overpowering. The fruit expands, the earthy tones deepen, and a savory, almost smoky nuance lingers through a long, persistent finish. It has tension, soul, and that slightly gritty elegance that makes Sangiovese from Montepulciano so compelling when handled with respect. This is not a polished, international style wine. This is identity in a bottle. **100% Sangiovese. Drink Through 2026-2032. Open 3h Before. Food Pairing: Grilled Pecorino Cheese with Honey & Walnuts. Price €36**

Podere Il Macchione Rosso di Montepulciano Doc 2024 Song: **Daughter by Pearl Jam.** If the Nobile is the tailored suit, this is the leather jacket. This Rosso shows exactly why the Abram brothers don't treat their “entry level” wine as a side project. It has its own personality — raw, immediate, electric. The nose is vibrant and lifted, with an intense note of violets leading the way, followed by red currants, blood orange, crunchy cherry, pine, leather and sandalwood. It's aromatic, precise, and energetic — you smell it and immediately want to take a sip. And then you do. On the palate it has a true grunge attitude: dynamic, vibrant, unapologetic. The sip is fresh and vertical, driven by lively acidity and an energetic tannin that gives structure without heaviness. It's agile, tense, alive. The finish is sapid and mouthwatering, closing on sour cherry and pomegranate, leaving that slightly edgy, delicious tension that makes you go back for another glass. This is Sangiovese without filters. No over-extraction, no makeup, no sweet oak distractions. Just purity, rhythm, and place. **100% Sangiovese. Drink through 2026-2028. Open 1h before. Food Pairing: Pepperoni Pizza. Price €24**

Raina Umbria Igt 'Campo di Raina' 2021 Song: **Why I Sing the Blues by BB King.** Raina is Francesco Mariani's playground — and when I say playground, I mean freedom. Since 2012, he has been pushing Sagrantino into a more contemporary dimension, working biodynamically, keeping sulphites low, and refusing to tame the grape's wild personality just to make it “easier”, quitting the Sagrantino di Montefalco appellation in order to keep this freedom. Campo di Raina 2021 is exactly that philosophy in a bottle. The color is an impenetrable ruby red — dense, compact, almost intimidating — already announcing the concentration that Sagrantino carries in its DNA. And then the bouquet hits you: powerful, layered, unapologetic. Blackberries and cherry jam lead the charge, followed by an herbaceous touch of fresh-cut grass, sandalwood, graphite, black currants, and leather. As it opens, deeper nuances emerge — tobacco, orange blossoms, and roasted coffee beans — building a profile that is both muscular and refined. On the palate, it is rich, opulent, and voluminous, with an old-school Blues personality. This is not a shy wine. Flavors of blackberries and dark fruit return, intertwined with leather and earthy tones. The tannins are grippy — exactly as Sagrantino should be — firm, structured, uncompromising, yet beautifully integrated within the wine's depth. The finish lingers on dark fruits, spice, and that unmistakable savory backbone that makes you sit back and nod in approval. This is Sagrantino respected, not domesticated. Power with direction. Intensity with soul. **100% Sagrantino. Drink through 2026-2032. Open 2h before. Food Pairing: Venison with Juniper Berries. Price €38**

Raina Umbria Igt 'Le Campette' 2023 Song: Don't Speak by No Doubt. A contemporary blend of Sangiovese with Merlot and a touch of Sagrantino, this wine is not about power — it's about movement. It's vivacious, dynamic. The bouquet is playful and lifted: blood orange jumps out first, followed by freshly cut grass, maraschino cherry, violets, red currants, sandalwood, and a delicate note of tea. It feels energetic and aromatic, with layers that keep unfolding without ever becoming heavy. On the palate, it's pure Pop. Playful, vibrant, immediate. The mouthwatering freshness of violets and ripe cherry carries the sip forward with ease, while the 2023 vintage gives us gentle, well-behaved tannins — present but silky. The finish is sapid and refreshing, closing on pomegranate and black tea, leaving a clean, savory tension that makes you want another glass before you even realize it's empty. This is contemporary Umbrian soul — lighter on its feet, but still rooted in identity. No over-extraction, no unnecessary weight. Just energy, precision, and drinkability. **70% Sangiovese, 20% Merlot, 10% Sagrantino. Drink Through: 2026-2028. Open 1h before. Food Pairing: Herbs Roasted Chicken. Price €24**

Pietroso Rosso di Montalcino Doc 2023 Song: Something In The Way by Nirvana. The Pignattai family is Montalcino born and raised — not imported, not constructed. They are custodians of Sangiovese in its purest Brunello territory expression, preserving tradition while keeping their wines incredibly honest. Pietroso has always delivered bottles that are fulfilling, complex, and, most importantly, extremely approachable. No over-polishing. No distortion. Just Montalcino speaking clearly. The 2023 Rosso opens with bright notes of fresh cherry, wild berries, and crushed violets, followed by hints of Mediterranean herbs, blood orange, and a subtle earthy undertone. There's a youthful lift to the aromatics that feels vibrant and transparent. On the palate, it's energetic and fluid. Fresh acidity drives the sip, while fine-grained tannins give shape without weight. The fruit stays pure — red cherry and pomegranate — with a savory, slightly salty finish that makes it dangerously drinkable. Complex enough to keep you thinking, easy enough to finish the bottle without realizing it. **100% Sangiovese. Drink Through 2026-2028. Open 1h before. Food Pairing: Pici Aglione. Price €36**

Pietroso Rosso di Montalcino Doc 2024 Song: Mr. Jones by Counting Crows. The 2024 vintage leans slightly more into elegance and immediacy, maintaining depth while offering an even more open-knit personality. The nose reveals crunchy red cherry, red currants, rose petals, and delicate notes of sandalwood and fresh thyme. There's clarity and precision, with fruit at the center and secondary nuances gently unfolding. On the palate, it's silky yet vibrant. The tannins are refined and well-defined, typical of Montalcino, but softer in profile compared to the 2023. Freshness leads the rhythm, with flavors of sour cherry and subtle spice extending into a long, savory finish with mineral tension. It's fulfilling and layered, yet beautifully accessible — the kind of Rosso that reminds you why Montalcino doesn't need makeup. **100% Sangiovese. Drink Through 2026-2029. Open 1h before. Food Pairing: Tagliatelle with Mushrooms. Price €36**

Diego Conterno Langhe Nebbiolo Doc 'Baluma' 2023 Song: Sultans of Swing by Dire Straits. In Monforte d'Alba, tradition isn't a museum piece — it's a living conversation. Diego Conterno knows it well, and now his son Stefano, the second generation, is stepping in with energy and vision. Together, they are shaping a more contemporary expression of Monforte — Nebbiolos that are approachable earlier, yet still grounded in the structure and nobility that make this corner of the Langhe absolutely magical. Baluma 2023 is exactly that balance. The nose is refined and layered, opening with notes of soot and incense, followed by wild rose and withered violets — classic Nebbiolo signatures. Then comes the fruit: crunchy cherry and red currants, precise and lifted, supported by subtle hints of cocoa. It's aromatic, elegant, and unmistakably Langhe. On the palate, it's vibrant and graceful. The entry is fresh and lifted, driven by energetic acidity that gives the wine momentum. The tannins are present — because we are in Monforte, after all — but they are polished and well-managed, giving structure without austerity. The fruit remains pure and defined, and the finish is long, clean, and slightly savory, with floral and mineral echoes that linger beautifully. This is Nebbiolo with clarity. **100% Nebbiolo. Drink Through 2026-2028. Open 1h before. Food Pairing: Vitello Tonnato(Roast Beef with Tuna Sauce). Price €28**

Diego Conterno Barbera d'Alba Doc 'Ferrione' 2024 Song: Dog Days Are Over by Florence + The Machine. Bright ruby with violet reflections, immediately expressive and energetic. The nose opens with ripe red cherry, blackberry, and plum, followed by hints of fresh violets, sweet spices, and a subtle touch of cocoa and crushed stone. There's a lively, almost juicy aromatic lift that makes the wine feel vibrant from the first swirl. On the palate, it is dynamic and mouthwatering, driven by Barbera's signature acidity and Pop personality. The fruit is generous and precise — sour cherry, blackberries, and red currants — wrapped in a smooth, polished texture. Tannins are soft and well-integrated, allowing the freshness to lead the rhythm. The finish is sapid and clean, lingering on dark cherry and a delicate spicy note, inviting another sip. **100% Barbera. Drink Through 2026-2028. Open and Drink. Food Pairing: Charcuterie Board. Price €27**

Antolini Valpolicella Classico Superiore Doc 'Persegà' 2022 Song: Paper Planes by M.I.A. Pier Paolo Antolini is both a fierce revolutionary and a true custodian of Valpolicella's great tradition. That's the paradox — and the beauty of it. While the big Amarone names chase power and polish, Pier Paolo goes the other way: handcrafted wines, no added sulphites (yes, you read that right), zero compromise. Authentic, real, frank — exactly like him. Persegà 2022 shows up in its revolutionary outfit: screwcap. Not to be provocative, but to preserve freshness and purity. This wine is stripped of sophistication and unnecessary superstructure. It doesn't need costume drama. It needs clarity. The color is a light ruby red, transparent and alive. On the nose, it opens with a vivacious bouquet of blood orange, maraschino cherry, red currants, biancospino (hawthorn blossom), wild rose, and a subtle grassy, balsamic lift that keeps everything fresh and edgy. It's aromatic, lifted, and incredibly expressive. On the palate, it's dynamic and vibrant. The structure is joyful rather than heavy — there's tension, but it's playful. The tannins are present, giving shape and direction, yet the wine dances lightly across the palate. The finish is sapid and energetic, lingering on wild rose and red currants, leaving that slightly tangy, mouthwatering sensation that screams for another sip. This is Pop/Punk Valpolicella. No makeup. No filters. Just attitude. **40% Corvina, 40% Corvinone, 20% Rondinella. No Sulphites added! Drink Through 2026-2027. Open and Drink. Food Pairing: Lasagna. Price €27**

Antolini Valpolicella Ripasso Classico Superiore Doc 2022 Song: Higher Ground by Stevie Wonder. Intense ruby red, deep and luminous. Ripasso is one of the smartest traditions ever invented in Valpolicella — re-passing the wine over the Amarone pomace to enrich structure and aromatic depth. It's not recycling. It's elevation. You get the aromatic intensity of Amarone, but you keep the vibrant pulse of Valpolicella. The bouquet is ample, rich, almost aristocratic. Blueberries and raspberries lead, followed by dried flowers — especially orange blossoms — then candied orange peel, cocoa, balsamic nuances, Mediterranean herbs, and a refined note of tea. It's layered and generous, yet never overripe or heavy. On the palate, it's fulfilling but still vibrant, like Soul/Funk music. Blueberries and maraschino cherry dominate the core, supported by a gentle, well-integrated tannic structure that gives shape without stiffness. The balance is beautiful: depth meets freshness. The finish is long and sapid, closing on black tea and subtle herbal echoes that keep the sip elegant and dynamic. This is Ripasso done with intelligence — richness with rhythm. **35% Corvina, 35% Corvinone, 25% Rondinella, 5% Molinara. Drink Through 2026-2028. Open 1h before. Food Pairing: Braised Beef Short Ribs . Price €25**

Masseria Cutùri Negramaro del Salento Igt 'Zacinto' 2024 Song: Summertime Sadness by Lana Del Rey. Masseria Cutùri is the beautiful story of a young Venetian entrepreneur, Camilla Rossi Chauvenet, who fell in love with Apulia — not the postcard version, but the rustic, sun-drenched, wind-swept real one. And instead of adapting to the old clichés of southern power and heaviness, she chose a different path: low intervention, cleaner extraction, and a more modern approach that makes these wines vibrant, drinkable, and alive. Zacinto 2024 is Negramaro with its shirt unbuttoned, barefoot in the Salento sun. The nose bursts with fruit energy: blackberries and sour cherries lead, followed by a surprising touch of peach, orange blossoms, and red flowers. It's expressive and colorful, yet lifted — far from the usual dense, overripe opulence often associated with Apulian reds. There's freshness here. Grace. Precision. On the palate, it's fulfilling but agile. A Pop explosion of candied fruit spreads across the mouth, supported by pop tannins — lively, playful, structured but not aggressive. The finish is vibrant and sapid, lingering on juicy blackberries with a bright, almost crunchy energy that keeps the wine refreshing despite its generosity. This is Negramaro reimagined — same southern soul, but lighter on its feet, with a touch of nostalgia for Mediterranean Summers. **100% Negramaro. Drink Through 2026-2027. Open and Drink. Food Pairing: Orecchiette with Ricotta and Tomatoes. Price €23**

Masseria Cutùri Primitivo del Salento Igt 'Tumà' 2024 Song: Learn to Fly by Foo Fighters. Where many Zinfandels go big, sweet, and explosive, Tumà 2024 keeps the fruit intensity but trims the excess. It's generous, yes — but more agile, more Mediterranean, more drinkable. The nose opens with dehydrated cherries and currants, layered with chocolate, potpourri, and orange peel. There's a playful note that recalls Morositas candies, followed by ripe plum and a subtle floral lift that keeps everything from feeling heavy. It's ripe, but not cooked. On the palate, it has a clear Grunge attitude — textured, slightly raw around the edges, but full of personality. Candied cherries and blackberries drive the core, supported by a vibrant tannic structure that gives shape and tension. There's a slight edginess, an intentional roughness that makes it authentic rather than polished. The finish is sapid and fruit-driven, lingering on dark berries with a savory lift that invites another sip. This is Primitivo with backbone — generous like the South, but with rhythm and control. **100% Primitivo(Zinfandel). Drink Through 2026-2028. Open 1h before. Food Pairing: Pulled Pork Sandwich. Price €23**