



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: SILVER

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“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 Vino Nobile di Montepulciano Riserva 2019 Docg Song: Good Times Bad Times by Led Zeppelin. Produced in the very limited quantity of just 4,400 bottles, this Riserva by the Abram brothers carries the aristocratic depth and Rock/Blues-like intensity of the outstanding 2019 vintage. It is a wine that moves slowly and confidently, revealing layer after layer with patience and grace. The bouquet is rich and seductive: maraschino cherry leads the way, intertwined with withered violets and dried roses. As the wine opens, deeper tones emerge — mushrooms and forest floor, followed by candied orange peel reminiscent of Cointreau, then chocolate and tobacco, creating a complex aromatic tapestry that feels both noble and deeply sensual. On the palate, the wine is truly noble. The structure is powerful yet refined, moving in a beautiful balance between the gentleness of the alcohol and the firm austerity of the tannins. The texture is broad and enveloping, yet always elegant, guiding the wine toward a long, lingering finish where leather, Cointreau, and maraschino slowly fade into a deep and persistent aftertaste. **100% Sangiovese. Drink Through 2026-2034. Open 3h Before. Food Pairing: Wild Boar Stew. Price €45**

Pietroso Brunello di Montalcino Docg 2020 Song: A Whiter Shade of Pale by Procol Harum. The Pignattai family is Montalcino through and through. Born and raised among these hills, they have spent generations preserving the authentic voice of Sangiovese in one of the most revered wine territories on earth. Their philosophy has always remained clear: wines that respect tradition, speak honestly of their terroir, and deliver complexity without sacrificing drinkability. Pietroso Brunello consistently embodies that balance — depth, structure, and a surprisingly welcoming character. The 2020 vintage opens with a refined and layered bouquet: ripe cherry and wild berries emerge first, followed by dried rose petals, withered violets, and delicate hints of leather. As the wine breathes, deeper nuances appear — forest floor, orange peel, subtle tobacco, and a gentle spice that adds sophistication without overshadowing the fruit. On the palate, the wine is harmonious and expansive. The fruit remains vibrant — red cherry, raspberry, and pomegranate — supported by elegant tannins that are firm yet beautifully integrated. The structure is unmistakably Brunello, but the 2020 vintage brings an approachability that makes the wine already incredibly pleasurable while promising graceful evolution over time. The finish is long, savory, and persistent, with lingering notes of red fruit, earth, and spice. **100% Sangiovese. Drink Through 2026-2032. Open 2h before. Food Pairing: Steak, better with Olive oil and Rosemary. Price €67**

Pietroso Rosso di Montalcino Doc 2023 Song: Something In The Way by Nirvana. 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**

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**

Antolini Amarone della Valpolicella Classico Docg 'Moròpio' 2021 Song: A Change is Gonna Come by Sam Cooke. I'd have never imagined in my life I'd see an Amarone without sulphites. Wines of this magnitude usually require some "adjustments" to keep everything in line. Yet Antolini pulled it off. Under the revolutionary leadership of Pier Paolo, the Antolini family has crafted something rare: a Valpolicella that feels both anachronistic and modern at the same time — rooted in tradition but fearless in execution. The color is impenetrable ruby red with garnet reflections, already hinting at the depth within. The bouquet is rich and voluminous, exactly what you expect from Amarone. Sandalwood, dried black currants, sour cherry jam and blueberries open the stage, followed by cocoa, coffee beans and dried flowers. As it expands in the glass, deeper nuances emerge: cointreau, tobacco and cedarwood, building a complex and aristocratic aromatic profile. On the palate, it's broad and enveloping — unmistakably Amarone. Layers of dark fruit unfold alongside hints of potpourri and tobacco. The personality is pure Blues: deep, soulful, slow-moving but powerful. The tannic structure is present yet beautifully tamed by the wine's generosity of alcohol and richness of fruit. The finish is long and persistent, closing on blueberry jam and freshly brewed coffee. **40% Corvina, 40% Corvinone, 15% Rondinella, 5% Molinara. Drink Through: 2026-2030 Open 3h before. Food Pairing: Venison Stew. Price €46**

Diego Conterno Barolo Docg 2021 Song: Vicious by Lou Reed. 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. Transparent ruby red, luminous and refined, exactly what you expect from a true Barolo. The color already introduces the overall elegance and precision of the wine — no darkness, no opacity, just clarity and confidence. The bouquet is modern and contemporary, yet deeply rooted in tradition. Concentrated ripe cherry and red currants lead the way, followed by wild roses and withered violets. A delicate note of jasmine tea adds finesse, while incense and soot — almost a house trademark — bring depth and identity. It's layered, focused, and beautifully expressive. On the palate, it's Hard Rock. The tannic structure is marked, typical of La Morra — firm, sculpted, unapologetic — yet carried by an infinite balance that makes the wine surprisingly approachable. There's tension, there's grip, but there's also harmony. The energy is pure rock and roll: vibrant, driving, alive. The finish feels never-ending, lingering on tart cherry and withered violets, with a savory echo that stays long after the last sip. **100% Nebbiolo. Drink Through 2026-2032. Open 2h before. Food Pairing: Slow Roasted Lamb. Price €55**

Diego Conterno Langhe Nebbiolo Doc 'Baluma' 2023 Song: Sultans of Swing by Dire Straits. Baluma 2023 is 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**

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**

Masseria Cutùri Primitivo di Manduria Doc 'Chidro' 2022 Song: Californication by Red Hot Chili Peppers. 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. Deeply concentrated ruby red, announcing immediately the intensity of Apulian summers. The nose is powerful and layered, opening with blackberries and prune, followed by chocolate and geranium. As it evolves in the glass, deeper tones appear: undergrowth, scorched earth, and a distinctly Mediterranean touch of sage and broom that brings a wild, sun-soaked character to the wine. On the palate, it is rich and almost gluttonous, yet surprisingly fresh and balanced. The fruit returns with force — blackberries and dark plum — accompanied by hints of withered violets that add depth and elegance. The structure builds steadily, leading to a rock-solid finish where a grippy tannin meets a savory, persistent character. The final impression carries the full identity of the land: the warmth of the Apulian sun intertwined with the subtle saline imprint left by the nearby Adriatic Sea. **100% Primitivo (Zinfandel). Drink Through 2026-2029. Open 2h Before. Food Pairing: Lamb Chops with Rosemary and Sage. Price €28**

Masseria Cutùri Negramaro del Salento Igt 'Zacinto' 2024 Song: Summertime Sadness by Lana Del Rey. 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**