



# 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: GOLD

17th SHIPMENT: SPRING 2026

“INDUSTRIAL WINE IS OVER! PART I”

## FRANCESCO'S DESCRIPTIONS:

**Guidotti Vino Nobile di Montepulciano Pieve Cervognano Docg 2021 Song: I Want You (She's So Heavy) by The Beatles.** Guidotti is quickly becoming one of the rising stars of Montepulciano, and this Pieve Cervognano is part of the exciting new chapter the appellation has begun with the 2021 vintage. The “Pieve” project represents a sort of Super Nobile: a selection of the best vineyards within the historical subzones of Montepulciano, where wineries bottle wines that express the pure identity of each specific territory. Cervognano is widely considered one of the most venerated areas for Vino Nobile, and in Guidotti's hands it shows remarkable intensity and elegance. The wine presents a deep yet luminous ruby red color. The bouquet is refined and layered, opening with ripe cherry and wild berries, followed by dried rose petals and withered violets — classic Sangiovese signatures. As the wine unfolds, more complex notes appear: orange peel, forest floor, sweet tobacco, and a delicate touch of spice that frames the fruit without overpowering it. On the palate, the wine is vibrant, structured, and beautifully balanced. The core of red fruit — cherry and pomegranate — is supported by finely sculpted tannins and a lively acidity that keeps the sip precise and energetic. There is depth and concentration, but everything moves with grace. The finish is long and savory, echoing dried flowers, red fruit, and a subtle earthy complexity that speaks clearly of Cervognano's exceptional terroir. **100% Sangiovese. Drink Through 2026-2032. Open 2h before. Food Pairing: Fiorentina Steak. Price €72**

**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 Monforte — 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 Barolo del Comune di Monforte Docg 2020 Song: Fly Like an Eagle by Steve Miller Band.** Wow. What a find! Transparent garnet-red color, luminous and refined, immediately revealing the noble austerity typical of Monforte d'Alba. The nose opens with a deep and layered bouquet where ripe cherry and red currants meet classic Nebbiolo florals of wild rose and withered violets. As the wine breathes, more profound nuances emerge: incense, tar, dried herbs, and a delicate touch of cocoa and undergrowth, building a complex and elegant aromatic profile. On the palate, the wine shows the unmistakable character of Monforte: structured, firm, and commanding. The tannins are pronounced and sculpted, yet beautifully balanced by vibrant acidity and a precise fruit core of tart cherry and red berries. The wine carries both power and finesse, unfolding gradually with a sense of rhythm and depth. The finish is long and persistent, leaving lingering impressions of dried roses, spice, and mineral tension. I can't get enough of this incredible wine. **100% Nebbiolo. Drink Through 2026-2032. Open 2h before. Food Pairing: Aged Castelmagno Cheese. Price €62**

**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**

**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**

**Podere Il Macchione Toscana Igt 'Vidure' 2020** **Song: Just Can't Get Enough by Depeche Mode.** Deep ruby red with purple reflections, already hinting at the wine's intensity. This wine is a sort of beautifully executed experiment by the Abram brothers, who planted a few rows of Carménère almost as a curiosity. What came out of it is something rare and unexpected for Montepulciano. The production is tiny — only 666 bottles per year, coming from a single 500-liter barrel — making Vidure one of the most limited and intriguing wines in the cellar. And yes, the taste feels almost exotic by Montepulciano standards. The nose is bold and expressive, opening with dark berries and ripe plum, followed by distinctive notes of green pepper, graphite, and dried herbs — classic Carménère signatures. As it evolves in the glass, deeper layers appear: cocoa, tobacco, and a subtle earthy tone that adds complexity and depth. On the palate, the wine is full-bodied and structured, with a rich core of blackberries and dark cherries supported by smooth yet present tannins. There is a beautiful balance between the grape's natural richness and a fresh, vibrant backbone that keeps the wine agile and drinkable. The finish is long and savory, lingering on dark fruit, spice, and a delicate vegetal nuance that reinforces the grape's unmistakable identity. **100% Carmenere. Drink Through 2026-2030. Open 2h before. Food Pairing: Porcini Risotto. Price €49**

**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 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**



**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 Pretelle' 2019 Song: Love Reign O'er Me by The Who.** This wine would have easily been labeled Montefalco Sagrantino Riserva, but Francesco Mariani chose a different path. In order to preserve his creative freedom and stay true to his philosophy, he stepped away from the Montefalco appellation. What remains in the bottle, however, is unmistakably great Sagrantino — powerful, profound, and deeply expressive. The color is impenetrable, dense ruby with dark reflections, announcing immediately the incredible concentration typical of the grape. The bouquet is almost operatic in its intensity and breadth: blackberry jam and blueberries lead the way, followed by coffee beans, tobacco, freshly cut grass, and leather. As the wine opens, brighter tones appear — orange peel and jasmine tea — bringing lift and complexity to the aromatic profile. On the palate, it is succulent and broad, with a full orchestral explosion of blackberries, raspberries, and leather. The tannins are majestic — warm, firm — almost recalling the Operatic/Rock intensity of this ballad by The Who, commanding yet controlled. Despite the natural force of Sagrantino, the wine carries a surprising balance, where richness and depth intertwine with a more modern sense of drinkability. The finish is long and persistent, lingering on small dark fruits and tea, leaving an impression of both strength and elegance. This is true Sagrantino — monumental in structure, yet interpreted with a contemporary touch that makes its greatness accessible. **100% Sagrantino. Drink through 2026-2032. Open 2h before. Food Pairing: Cinghiale in Dolceforte(Wild Boar Stew with Dark Chocolate). Price €40**

**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 Primitivo di Manduria Doc 'Monte Diavoli' 2021 Song: The Sea by Morcheeba.** A more classic and traditional interpretation of Primitivo, Monte Diavoli carries all the warmth and power of Apulian summers. This is a wine built for contemplation — a true meditation wine — with richness, structure, and remarkable intensity. Yet despite its depth, it represents a very Italian approach to Primitivo (and to its American cousin, Zinfandel), where oak never dominates the fruit but simply frames it. The bouquet is intense and seductive. The first impression recalls Mon Chéri — chocolate filled with maraschino liqueur — followed by scorched earth, tobacco, and leather. Beneath this darker register lies an abundance of ripe dark fruit: blackberries and black currants that bring both sweetness and depth. On the palate, the wine feels aristocratic and enveloping. Warm, luscious, and expansive, it carries a majestic tannic structure that is softened by the wine's generous alcohol — a bold 16% — giving the texture a round, velvety dimension. Despite the richness, the wine finishes savory and persistent, reflecting the character of the land where the heat of Apulia meets the subtle saline influence of the nearby Adriatic Sea. The finish lingers on blackberries and maraschino, leaving a deep and satisfying impression. This is traditional Apulia, revisited with a more contemporary touch — power with elegance, warmth with balance. **100% Primitivo(Zinfandel). Drink Through 2026-2030. Open 2h Before. Food Pairing: Dark Chocolate. Price €44**