



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: PLATINUM

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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 vocated 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**

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 Toscana Igt 'Berni Domenico' 2021 Song: Brothers in Arm by Dire Straits. Deep ruby red with brilliant reflections, immediately suggesting both concentration and elegance. The wine comes from the prestigious Montosoli hill in Montalcino, one of the most revered and vocated crus of the entire appellation. Despite having all the pedigree of a potential Brunello, Gianni and Cecilia Pignattai chose to bottle it as IGT, intentionally stepping outside the denomination to give the wine its own identity and to differentiate it from the rest of the Pietroso lineup. The bouquet is layered and expressive, opening with ripe dark cherries and blackberries, followed by withered violets and dried rose petals. As the wine evolves in the glass, deeper nuances emerge: tobacco, leather, forest floor, and delicate touches of sweet spice and cocoa that add complexity and refinement. On the palate, the wine is structured and harmonious. The fruit core remains vibrant — black cherry, plum, and dark berries — supported by finely integrated tannins that give both depth and balance. The texture is broad yet polished, allowing the wine to move with authority while maintaining elegance. The finish is long and savory, lingering on dark fruit, subtle spice, and earthy undertones that reflect the noble character of Montosoli. **100% Sangiovese. Drink Through 2026-2030. Open 3h before. Food Pairing: Tagliatelle with Wild Boar Ragù. Price €88**

Podere Il Macchione Vino Nobile di Montepulciano Docg Sileo 2018 Docg Song: Hallelujah, I Love Her So by Ray Charles. Deep ruby red with garnet reflections, already revealing the maturity and elegance of the vintage. Sileo represents the pinnacle of production for Simone & Leonardo Abram, the flagship wine of Podere Il Macchione and the purest expression of their vision of Sangiovese, produced in only 1066bts. In terms of complexity and quality, this is a Sangiovese that can confidently compete with some of the very best Tuscan wines. The nose opens with a refined and layered bouquet: ripe cherry, dried roses, and withered violets lead the way, followed by notes of forest floor, leather, and subtle tobacco. As the wine breathes, darker tones emerge — cocoa, sweet spices, and a delicate touch of orange peel that adds brightness and elegance to the aromatic depth. On the palate, the wine is noble and composed. The structure is firm yet beautifully integrated, with polished tannins supporting a vibrant core of red fruit — tart cherry and raspberry — that keeps the wine lifted despite its depth. The texture is Jazz/Rock, silky but structured, evolving toward a long and elegant finish where dried flowers, leather, and spice linger gracefully. **100% Sangiovese. Drink Through 2026-2034. Open 3h Before. Food Pairing: Tagliatelle with Mushrooms. Price €85**

Podere Il Macchione Vino Nobile di Montepulciano Docg Sileo 2019 Docg Song: Bette Davis Eyes by Kim Carnes. More powerful and intense than the previous vintage, the 2019 Sileo combines a Rock soul with the depth and aristocratic structure of a truly outstanding year. The color is a deep, luminous ruby, and the bouquet immediately reveals greater concentration: maraschino cherry, blackberries, and dried roses intertwine with notes of tobacco, cocoa, forest floor, and hints of candied orange peel. On the palate, the wine is broad, confident, and beautifully structured. The fruit core is generous — black cherry and dark berries — supported by firm yet refined tannins that give the wine both tension and longevity. Despite its power, the balance remains impeccable, with vibrant acidity carrying the wine toward a long and persistent finish marked by leather, spice, and lingering dark fruit. I think we can already use the term 'icon' to describe this fantasting Sangiovese, produced in the limited amount of 1333bts.

100% Sangiovese. Drink Through 2026-2034. Open 3h Before. Food Pairing: Fillet Mignon with Mushrooms. Price €85

Podere Il Macchione Toscana Igt 'Vidure' 2019 Song: Waterfalls by TLC. Deep and impenetrable ruby red, already announcing the personality of this rare and unconventional wine. Vidure is the result of a bold and beautifully executed experiment by the Abram brothers, Simone and Leonardo, who planted a small parcel of Carménère in Montepulciano almost out of curiosity. What emerged is something truly unique for the area — a wine with an exotic soul compared to the traditional Sangiovese landscape of the territory. Production is incredibly limited: only 666 bottles per year, coming from a single 500-liter barrel. The bouquet is intense and captivating, opening with ripe blackberries and dark plum, followed by the unmistakable herbal signature of Carménère — green pepper and fresh herbs. As the wine evolves in the glass, deeper layers emerge: graphite, cocoa, tobacco, and leather, accompanied by subtle balsamic nuances and dark spices that add complexity and intrigue. On the palate, the wine is broad and structured, with a rich core of dark fruit — blackberries and black cherries — supported by a firm yet polished tannic structure. Despite its depth and concentration, the wine maintains an energetic balance that keeps the sip vibrant and precise. The finish is long and savory, lingering on dark fruit, spice, and the distinctive vegetal nuance that gives Carménère its unmistakable identity. Best paired with Soul Music with a Pop twist.**100% Carmenere. Drink Through 2026-2030. Open 2h before. Food Pairing: Lamb Chops with Rosemary and Sage. Price €49**

Diego Conterno Barolo Docg Le Coste di Monforte 2020 Song: You're So Vain by Carly Simon. 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. 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. Le Coste di Monforte 2020 presents itself with the classic transparent garnet-red color that Nebbiolo lovers immediately recognize as a promise of elegance. The bouquet is deep and refined: tart cherry and red currants open the stage, followed by wild roses and withered violets. As the wine breathes, darker and more mysterious tones emerge — incense, tar, dried herbs, and a delicate touch of cocoa that adds depth and complexity. On the palate, the wine expresses the powerful yet graceful soul of Monforte. The structure is firm and sculpted, driven by the noble tannins typical of the area, yet beautifully balanced by vibrant acidity and a precise core of red fruit. The texture alternates between tension and finesse, carrying the wine toward a long and persistent finish where tart cherry, dried flowers, and subtle mineral notes linger endlessly. This is Nebbiolo with both tradition and momentum — the classic Blues/Rock voice of Monforte, interpreted through a new generation. **100% Nebbiolo. Drink Through 2026-2032. Open 2h before. Food Pairing: Beef Wellington. Price €67**

Diego Conterno Barolo Docg Ginestra 2020 Song: Fallin' by Alicia Keys. The Ginestra cru is one of the great temples of Barolo, perched in the hills of Monforte d'Alba where Nebbiolo reaches extraordinary depth and structure. In the hands of Diego Conterno and now with the growing presence of his son Stefano, this legendary vineyard expresses both the grandeur of tradition and a more contemporary sense of balance and drinkability. The wine shows the classic luminous garnet color of Nebbiolo, delicate yet intense. The bouquet is majestic and layered: ripe cherry and red currants open the aromatic profile, followed by wild roses and withered violets. As the wine expands in the glass, deeper nuances emerge — tar, incense, sweet tobacco, dried herbs, and a subtle hint of cocoa and truffle that reflects the noble complexity of Ginestra. On the palate, the wine is monumental yet precise. The tannins are firm and sculpted, unmistakably Monforte in their authority, but beautifully balanced by vibrant acidity and a concentrated core of red fruit. The texture moves with confidence and elegance, slowly unfolding toward a long and persistent finish where tart cherry, dried roses, and mineral tension linger with impressive clarity. **100% Nebbiolo. Drink Through 2026-2032. Open 2h before. Food Pairing: Fillet Mignon with Truffles. Price €90**

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**

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 'Licuturi 2021 Song: Light My Fire by The Doors. 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. Instead of following the old clichés of southern power and heaviness, she chose a different path: low intervention viticulture, cleaner extraction, and a modern approach that keeps the wines vibrant, drinkable, and alive. Licuturi is the pinnacle of the Cutùri production, made in the very limited quantity of only 1,300 bottles. The vineyard benefits from the powerful sun of Apulian summers, but also from the cooling influx of the Adriatic Sea, creating a fascinating balance between ripeness and freshness. The wine presents a deep, concentrated ruby red color. The bouquet is rich and enveloping: ripe blackberries and dark cherries lead the aromatic profile, followed by plum, salty chocolate, and subtle hints of tobacco. As it opens in the glass, Mediterranean nuances appear — dried herbs, balsamic notes, and a delicate floral lift that adds complexity and elegance to the fruit. On the palate, the wine is broad, warm, and luscious, with generous flavors of blackberries, dark plum, and maraschino cherry. The structure is firm yet beautifully integrated, supported by ripe tannins that give the wine both depth and balance. Despite its richness, there is a surprising freshness that carries the sip forward, leading to a long, savory finish where dark fruit, spice, and subtle saline notes reflect the unique dialogue between the Adriatic breeze and the sun of Apulia. **100% Primitivo(Zinfandel). Drink Through 2026-2030. Open 2h Before. Food Pairing: Braised Lamb Shank. Price €48**

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**