



HAVE & MEYER

VINERIA NATURALE CON CUCINA

OUR FARMERS' WINE LIST



The farmers you will meet in our list make their wines with a deep respect for the soil where their grapes come from, and the living biodiversity of their vineyards. They work to preserve and pass along the traditions and culture of their local land and communities where the wine is produced, keeping them alive.

They care about their vines and grapes, only following *natural ways of farming, because a "healthy wine" comes first from "healthy agriculture"*. All use at least organic practices (although many winegrowers are even stricter in their methods than what is permitted with organic labeling), and follow biodynamic principles, which is a deep connection between the winegrower and nature.

The same respect they apply in the vineyard is then continued into the cellar. These wines are made with *natural fermentation*, using *native yeasts*, and adding little to no Sulphites at all. They are un-fined, and un-filtered.

As a result, our wines are *vibrant, alive, and memorable* difficult to forget!



The Farmers' wines you are about to relish are not simply made by winemakers that respect. They are made by *nonconformist, defiant mavericks that we are proud to call "artists"*, apostates and rebels for whom "respect for Earth" is not a marketing claim, but a way of life.

As you take a sip, read their stories. *It's a different story every time*, each with its own traits and character, but *with something in common: all of these stories follow the heart of the farmer behind their wine.*

It's the story of *Lorenzo*, who doesn't want to trim the leaves of his vines because he says that the *leaves shading grapes are just like a mother who hugs and protects her children.*

It's the story of *Giovanna*, who says *his vineyard is like an herbalist's shop*: there are bits of mint, alfalfa, camomile, calendula, and other herbs growing alongside his vines that many winemakers would consider an obstacle in their pursuit of "perfection." But Giovanna doesn't weed them out because he believes that his grapes enjoy a different "tisane" every day.

It's the story of *Josko*, who used to sell his wine after 5 years in the cellar, but recently decided that *aging 7 years was better to allow the wine more time to regenerate naturally*, just as human life does according to the philosopher Rudolf Steiner's principles.

These are just a handful of our "Stories of the Heart." But the list is endless.

Everything is served by the Glass

All of our wines, more than 100, are available by the glass. Cheers!



.ORANGE. [SKIN CONTACT WINE]

All served by the glass

Antonio & Giacomo, Castello di Stefanago

1. **Campo Piano** \$14/63
Pinot Grigio
(Lombardia)

Antonello, L'Acino

2. **Chora Bianco** \$14/63
Mantonico, Guarnaccia Bianca, Greco
(Calabria)

Giovanni & Alberto, Cà dei Noci

3. **Notte di Luna** \$14/63
Moscato, Malvasia, Spergola
(Emilia Romagna)

Antonio, Camerlengo

4. **Accamilla** \$16/72
Malvasia, Cinguli, Santa Sofia
(Basilicata)

Stefano, Ronco Severo

5. **Pinot Grigio** \$16/72
Pinot Grigio
(Friuli Venezia Giulia)

Antonio & Daniela, Cantina Giardino

6. **Anfora** \$17/76
Fiano
(Campania)

Francesco, Guccione

7. **"C" Catarratto** \$17/76
Catarratto
(Sicilia)

Gigi & Nerina, Zampaglione

8. **Don Chisciotte** \$17/76
Fiano
(Campania)

Nino, Barraco

9. **Grillo** \$17/76
Grillo
(Sicilia)

Stefano, Cascina degli Ulivi

10. **Monte Marino** \$17/76
Cortese
(Piemonte)

Sandi, Skerk

11. **Ograde** \$17/76
Vitovska, Malvasia, Sauvignon, Pinot Grigio
(Friuli Venezia Giulia)

Angiolino & Famiglia, Maule

12. **Pico** \$17/76
Garganega
(Veneto)

Giusto, Giambattista & Cirino, Cos

13. **Rami** \$17/76
Grecanico, Insolia
(Sicilia)

Aleks, Klinec

14. **Rebula** \$17/76
Ribolla Gialla
(Slovenia)

Rossella, Fattoria Bacchereto "Terre a Mano"

15. **Sassocarlo** \$17/76
Trebiano Toscano, Malvasia del Chianti
(Toscana)

Diana & Mario, I Cacciagalli

16. **Zagreo** \$17/76
Fiano
(Campania)

Elena, La Stoppa

17. **Agno** \$18/81
Malvasia di Candia, Ortrugo, Trebbiano
(Emilia Romagna)

Alessandro, Castello di Lispida

18. **Amphora Bianco** \$18/81
Tocai, Ribolla Gialla
(Veneto)

Giulio, Denavolo

19. **Dinavolo** \$18/81
Malvasia, Ortrugo, Marsanne
(Emilia Romagna)

Elisabetta, Foradori

20. **Fontanasanta Nosiola** \$18/81
Nosiola
(Trentino Alto Adige)

Damijan, Podversic

21. **Kaplja** \$18/81
Chardonnay, Friulano, Malvasia
(Friuli Venezia Giulia)

Kristina & Matej, Skerlj

22. **Malvasia** \$18/81
Malvasia
(Friuli Venezia Giulia)

Giovanna & Stefano, Pacina

23. **Cerretina** \$18/81
Trebiano, Malvasia
(Toscana)

Franco, Terpin

24. **Sauvignon** \$18/81
Sauvignon
(Friuli Venezia Giulia)

Antonio, Testalunga

25. **Vermentino** \$18/81
Vermentino
(Liguria)

Benjamin, Zidarich

26. **Vitovska** \$18/81
Vitovska
(Friuli Venezia Giulia)

Michele, Terre di Giotto

27. **Gattaia** \$19/85
Sauvignon Blanc, Riesling, Uve rare
(Toscana)

Mirko & Aleš, Movia

28. **Lunar** \$19/85
Ribolla
(Slovenia)

Josko, Gravner

29. **Breg Bianco 2005** \$28/130
Chardonnay, Sauvignon, Pinot Grigio, Riesling
(Friuli Venezia Giulia)

Paolo, Vodopivec

30. **Vitovska 2005** \$28/130
Vitovska
(Friuli Venezia Giulia)



All served by the glass

Giacomo, Brezza

31. **Barbera d'Alba** \$14/63
Barbera
(Piemonte)

Fratelli Nutricato, Cantina Supersanum

32. **Caminante** \$14/63
Negroamaro
(Puglia)

Francesco & Laura, A' Vita

33. **Cirò Classico** \$14/63
Gaglioppo
(Calabria)

Freres, Grosjean

34. **Fumin** \$14/63
Fumin, Petit rouge
(Valle d'Aosta)

Francesco, Cirelli

35. **Montepulciano d'Abruzzo** \$14/63
Montepulciano d'Abruzzo
(Abruzzo)

Antonio & Giacomo, Baruffaldi Castello di Stefanago

36. **Pinot Nero** \$14/63
Pinot nero
(Lombardia)

Enea, La Collina

37. **Quaresimo** \$14/63
Lambrusco Grasparossa, Salamino
(Emilia Romagna)

Carlo, Monte dall'Ora

38. **Valpolicella classico** \$14/63
Corvina, Rondinella, Molinara, Oseleta
(Veneto)

Nadia, Cascina Tavajin

39. **Bandita** \$15/67
Barbera
(Piemonte)

Giovanna & Stefano, Pacina

40. **Il Secondo "Chianti"** \$15/67
Sangiovese, Ciliegiolo, Canaiolo
(Toscana)

Davide & Pierpaolo, Dirupi

41. **Valtellina** \$15/67
Chiavennasca
(Lombardia)

Dora & Patrizia, Tenuta Sanguinetto

42. **Nobile di Montepulciano** \$16/72
Prugnolo Gentile, Canaiolo Nero, Mammolo
(Toscana)

Stefano, Amerighi

43. **Syrah di Cortona** \$16/72
Syrah
(Toscana)

Elisabetta, Foradori

44. **Teroldego** \$16/72
Teroldego
(Trentino Alto Adige)

Marco, Merli

45. **Tristo Rosso** \$16/72
Sangiovese, Merlot
(Umbria)

Girolamo, Russo

46. **A Rina** \$17/76
Nerello Mascalese, Nerello Cappuccio
(Sicilia)

Giovanna, Podere Le Boncie

47. **Le Trame "Chianti"** \$17/76
Sangiovese
(Toscana)

Giusto, Giambattista & Cirino, Cos

48. **Nero di Lupo** \$17/76
Nero d'Avola
(Sicilia)

Rossella, Fattoria di Bacchereto "Terre a Mano"

49. **Carmignano** \$18/81
Sangiovese, Cabernet, Canaiolo Nero
(Toscana)

Giovanna, Maccario

50. **Posau** \$18/81
Rossese di Dolceacqua
(Liguria)

Francesco, Raina

51. **Sagrantino di Montefalco** \$18/81
Sagrantino
(Umbria)

Luigi, Tecce

52. **Satyricon** \$18/81
Aglanico
(Campania)

Lorenzo & Federica, Vignai da Duline

53. **Schioppettino** \$18/81
Schioppettino
(Friuli Venezia Giulia)

Ferdinando, Principiano

54. **Barolo** \$20/90
Nebbiolo
(Piemonte)

Francesco, Aietta

55. **Brunello di Montalcino** \$20/90
Sangiovese
(Toscana)

Marinella, Corte Sant'Alda

56. **Amarone della Valpolicella 2011** \$28/130
Corvina, Rondinella, Corvina Grossa
(Veneto)

Lino, Maga

57. **Barbcarlo 2005** \$28/130
Croatina, Uva rara, Ughetta
(Lombardia)

Florio, Il Paradiso di Manfredi

58. **Brunello di Montalcino 2009** \$28/130
Sangiovese Grosso
(Toscana)

Arturo, Ar.Pe.Pe.

59. **Rocce Rosse 2002** \$28/130
Nebbiolo delle Alpi
(Lombardia)

Paolo, Cascina Roccalini

60. **Barbaresco Riserva 2011** \$30/140
Nebbiolo
(Piemonte)



. white .

All served by the glass

Andrea & wife, Santa Caterina

61. **Colli di Luni** \$14/63
Vermentino (*Liguria*)

Francesca, Bruna Le Russegghine

62. **Pigato** \$14/63
Pigato (*Liguria*)

Elisabetta, Montenidoli

63. **Vernaccia di San Gimignano** \$14/63
Vernaccia (*Toscana*)

Massimiliano, Calabretta

64. **Carricante** \$15/67
Carricante, Minnella (*Sicilia*)

Giancarlo, Salvetta

65. **Nosiola** \$15/67
Nosiola
(*Trentino-Alto Adige*)

Giovanni, Il Farneto

66. **Rio Rocca** \$15/67
Spergola (*Emilia Romagna*)

Giovanni, Menti

67. **Riva Arsiglia** \$15/67
Garganega (*Veneto*)

Marjan, Simčič

68. **Sauvignonasse** \$15/67
Friulano (*Slovenia*)

Arianna, Occhipinti

69. **Sp68 Bianco di Sicilia** \$15/67
Albanello, Zibibbo (*Sicilia*)

Claudio, Mariotto

70. **Timorasso** \$15/67
Timorasso (*Piemonte*)

Andrea, Felici

71. **Vigna il Cantico della Figura** \$15/67
Verdicchio (*Marche*)

Francesco, Vigneto Altura

72. **Ansonaco del Giglio** \$16/72
Ansonaco del Giglio (*Toscana*)

Ciro, Picariello

73. **Fiano** \$16/72
Fiano d'Avellino (*Campania*)

Thomas, Niedermayr

74. **T.N. 04 Bronner** \$16/72
Bronner (*Trentino Alto Adige*)

Edi, Keber

75. **Collio** \$17/76
Tocai Friulano, Ribolla Gialla, Malvasia Istriana
(*Friuli Venezia Giulia*)

Filippo, Ayunta

76. **Piante Sparse** \$17/76
Catarratto, Carricante (*Sicilia*)

Ferdinando & Mario, I Clivi

77. **Malvasia 80 anni** \$18/81
Malvasia (*Friuli Venezia Giulia*)

Aris, Selvadolce

78. **Rucantú 2013** \$18/81
Pigato (*Liguria*)

Silvana & Flavio, Le Due Terre

79. **Sacrisassi Bianco** \$20/90
Friulano, Ribolla (*Friuli Venezia Giulia*)

Alfredo & Luca, Roagna

80. **Solea 2014** \$22/105
Chardonnay, Nebbiolo (*Piemonte*)

Emidio, Pepe

81. **Trebbiano d'Abruzzo 2007** \$25/120
Trebbiano d'Abruzzo (*Abruzzo*)

. Rosé .

All served by the glass



Elisabetta, Montenidoli

82. **Io sono Montenidoli Rosato** \$14/63
Canaiolo (*Toscana*)

Francesca & Margherita, Fonterenza

83. **Rosa** \$14/63
Sangiovese (*Toscana*)

Manuel, Bodega Barranco Oscuro

84. **Salmonido** \$15/67
Pinot Noir (*Spagna*)

Fabrizio, Massa Vecchia

85. **Rosato** \$17/76
Malvasia Nera, Merlot, Aleatico (*Toscana*)

Gianmarco & Clementine, Le Coste

86. **Rosato** \$17/76
Aleatico (*Lazio*)



. SPARKLING .

All served by the glass

Marco, Cordani

87. **La Baia** \$14/63
Malvasia, Ortrugo, Trebbiano, Moscato
(*Emilia Romagna*)

Loris, Casa Coste Piane

88. **Frizzante Naturalmente** \$16/72
Glera (*Veneto*)

Famiglia Marchiori

89. **Prosecco Valdobbiadene
"Integrale"** \$16/72
Glera Tonda, Glera Lunga, Bianchetta,
Verdisio, Perera (*Veneto*)

Michele, Il Pendio

90. **Il Contestatore** \$18/81
Chardonnay
(*Lombardia*)

Alberto, Podere Pradarolo

91. **Vej Metodo Classico** \$21/95
Malvasia di Candia (*Emilia Romagna*)

Ales, Movia

92. **Puro**
\$25/120
Chardonnay, Ribolla
(*Slovenia*)