



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** \$12/54
Pinot Grigio (*Lombardia*)

Antonio, Camerlengo

2. **Accamilla** \$14/63
Malvasia, Cinguli, Santa Sofia
(*Basilicata*)

Antonello, L'Acino

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

Antonio & Daniela, Cantina Giardino

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

Francesco, Guccione

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

Gigi & Nerina, Zampaglione

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

Nino, Barraco

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

Stefano, Cascina degli Ulivi

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

Sandi, Skerk

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

Angiolino & Famiglia, Maule

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

Evangelos & figli, Paraschos

11. **Pinot grigio** \$17/76
Pinot grigio
(*Friuli Venezia Giulia*)

Stefano, Ronco Severo

12. **Pinot Grigio** \$17/76
Pinot Grigio
(*Friuli Venezia Giulia*)

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*)

Giovanna & Stefano, Pacina

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

Giulio, Denavolo

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

Elisabetta, Foradori

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

Michele, Terre di Giotto

20. **Gattaia** \$18/81
Sauvignon Blanc, Riesling, Uva rara
(*Toscana*)

Damijan, Podversic

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

Aris, Selvadolce

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

Franco, Terpin

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

Aleks, Klinec

24. **Verduc** \$18/81
Verduzzo
(*Slovenia*)

Antonio, Testalunga

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

Benjamin, Zidarich

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

Elena, La Stoppa

27. **Agno** \$19/85
Malvasia di Candia, Ortrugo, Trebbiano
(*Emilia Romagna*)

Mirko & Aleš, Movia

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

Josko, Gravner

29. **Breg Bianco 2005** \$28/120
Chardonnay, Sauvignon, Pinot Grigio, Riesling
(*Friuli Venezia Giulia*)

Paolo, Vodopivec

30. **Vitovska 2005** \$28/120
Vitovska
(*Friuli Venezia Giulia*)

.RED.

All served by the glass



Francesco & Laura, A' Vita

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

Freres, Grosjean

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

Francesca, CantinArte

33. **Ode, Montepulciano d'Abruzzo** \$14/63
Montepulciano (Abruzzo)

Antonio & Giacomo, Baruffaldi Castello di Stefanago

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

Fabrizio, Iuli

35. **Rossore** \$14/63
Barbera (Piemonte)

Giovanni e Alberto, Cà dei Noci

36. **Sottobosco** \$14/63
Lambrusco Grasparossa, Malbo Gentile,
Lambrusco di Montericco, Sgavetta
(Emilia Romagna)

Carlo, Monte dall'Orà

37. **Valpolicella Classico Superiore** \$14/63
Corvina, Rondinella, Molinara, Oseleta
(Veneto)

Nadia, Cascina Tavajin

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

Giovanna & Stefano, Pacina

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

Elisabetta, Foradori

40. **Teroldego** \$15/67
Teroldego (Trentino Alto Adige)

Davide & Pierpaolo, Dirupi

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

Nicoletta, San Fereolo

42. **Dogliani** \$16/72
Dolcetto (Piemonte)

Dora & Patrizia, Tenuta Sanguinetto

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

Anna & Eric, Vino di Anna

44. **Palmento** \$16/72
Nerello Mascalese, Nerello cappuccio
(Sicilia)

Stefano, Amerighi

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

Girolamo, Russo

46. **'À 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
Aglianico (Campania)

Lorenzo & Federica, Vignai da Duline

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

Paolo, Cascina Roccalini

54. **Barbaresco 2011** \$20/88
Nebbiolo
(Piemonte)

Lino, Maga

55. **Barbcarlo 2005** \$20/88
Croatina, Uva rara, Ughetta (Lombardia)

Jessica, Fattoria del Pino

56. **Brunello di Montalcino** \$20/88
Sangiovese
(Toscana)

Ferdinando, Principiano

57. **Barolo** \$21/92
Nebbiolo (Piemonte)

Marinella, Corte Sant'Alda

58. **Amarone della Valpolicella 2012** \$28/120
Corvina, Rondinella, Corvina Grossa (Veneto)

Florio, Il Paradiso di Manfredi

59. **Brunello di Montalcino 2009** \$28/120
Sangiovese Grosso (Toscana)

Arturo, Ar.Pe.Pe.

60. **Rocce Rosse 2002** \$28/120
Nebbiolo delle Alpi
(Lombardia)

Paolo, Bea

61. **Sagrantino Pagliaro** \$31/150
Sagrantino
(Umbria)

Josko, Gravner

62. **Breg Rosso** \$40/200
Pignolo (Friuli Venezia Giulia)

Emidio, Pepe

63. **Montepulciano d'Abruzzo** \$40/200
Montepulciano
(Abruzzo)

Roberto, Giacomo Conterno

64. **Barolo** \$60/300
Nebbiolo (Piemonte)



. white .

All served by the glass

Gilda & Edoardo, Il Torchio

65. **Il Torchio** \$12/54
Vermentino (*Liguria*)

Francesco, Cirelli

66. **Trebbiano** \$12/54
Trebbiano d'Abruzzo (*Abruzzo*)

Andrea & wife, Santa Caterina

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

Adriana & Fausto, Torre dei Beati

68. **Giocheremo con i fiori** \$14/63
Pecorino (*Abruzzo*)

Francesca, Bruna Le Russeghine

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

Elisabetta, Montenidoli

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

Massimiliano, Calabretta

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

Giancarlo, Salvetta

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

Giovanni, Menti

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

Arianna, Occhipinti

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

Claudio, Mariotto

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

Andrea, Felici

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

Ciro, Picariello

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

Thomas, Niedermayr

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

Francesco, Vigneto Altura

79. **Ansonaco del Giglio** \$17/76
Ansonaco del Giglio (*Toscana*)

Edi, Keber

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

Ferdinando & Mario, I Clivi

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

Serena & Figli, Ronco del Gnemiz

82. **Sauvignon** \$18\81
Sauvignon Blanc (*Friuli Venezia Giulia*)

Silvana & Flavio, Le Due Terre

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

Alfredo & Luca, Roagna

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

Emidio, Pepe

85. **Trebbiano d'Abruzzo 2007** \$28/120
Trebbiano d'Abruzzo (*Abruzzo*)

. Rosé .

All served by the glass



Elisabetta, Montenidoli

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

Manuel, Bodega Barranco Oscuro

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

Fabrizio, Massa Vecchia

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

Joe, Annona

89. **Cerasuolo d'Abruzzo** \$18/81
Montepulciano (*Abruzzo*)

Mario, Agricola Macciocca

90. **Monocrono** \$18/81
Cesanese (*Lazio*)



. SPARKLING .

All served by the glass

Loris, Casa Coste Piane

91. **Frizzante Naturalmente** \$14/63
Glera (*Veneto*)

Marco, Cordani

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

Famiglia Marchiori

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

Michele, Il Pendio

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

Alberto, Podere Pradarolo

95. **Vej Metodo Classico** \$20/88
Malvasia di Candia (*Emilia Romagna*)

Ales, Movia

96. **Puro**
\$20/88
Chardonnay, Ribolla
(*Slovenia*)