

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 **Dario**, who respects Nature, whatever it brings his way, and refuses to use chemicals, no matter what. When a fungal disease attacked his vineyard and **destroyed 90% of his crop**, Dario turned the surviving grapes into “Favola” (Fable) - a blend of Chardonnay, Sauvignon, Pinot Grigio, Tocai, and Ribolla Gialla.

It's the story of **Isabella**, who harvests her crop by hand and **carries boxes piled high with grapes on her shoulders**, because the slopes of the vineyards are so steep that no machinery can climb them.

It's the story of **Sasa**, who **one day climbed up his mountain**, dug under the rocks, and found (36 feet later and exactly where nobody thought there could possibly be any life) **the roots of his Ribolla**.

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*)

Gaetano, Nicoletta & Giampiero, Il censo

4. **Praruar** \$14/63

Catarratto (*Sicilia*)

Ferruccio & Stefano, La Tosa

5. **Sorriso di Cielo** \$14/63

Malvasia (*Emilia Romagna*)

Antonio & Daniela, Cantina Giardino

6. **Anfora** \$17/76

Fiano (*Campania*)

Gigi & Nerina, Zampaglione

7. **Don Chisciotte** \$17/76

Fiano (*Campania*)

Nino, Barraco

8. **Grillo** \$17/76

Grillo (*Sicilia*)

Stefano, Cascina degli Ulivi

9. **Monte Marino** \$17/76

Cortese (*Piemonte*)

Evangelos & figli, Paraschos

10. **Not** \$17/76

Pinot grigio (*Friuli Venezia Giulia*)

Sandi, Skerk

11. **Ograde** \$17/76

Vitovska, Malvasia, Sauvignon, Pinot Grigio

(*Friuli Venezia Giulia*)

Angiolino & Famiglia, Maule

12. **Pico** \$17/76

Garganega (*Veneto*)

Stefano, Ronco Severo

13. **Pinot Grigio** \$17/76

Pinot Grigio (*Friuli Venezia Giulia*)

Giusto, Giambattista & Cirino, Cos

14. **Ramì** \$17/76

Grecanico, Insolia (*Sicilia*)

Rossella, Fattoria Bacchereto "Terre a Mano"

15. **Sassocarolo** \$17/76

Trebbiano Toscano, Malvasia del Chianti (*Toscana*)

Diana & Mario, I Cacciagalli

16. **Zagreo** \$17/76

Fiano (*Campania*)

Giovanna & Stefano, Pacina

17. **Cerretina** \$18/81

Trebbiano, Malvasia (*Toscana*)

Giulio, Denavolo

18. **Dinavolo** \$18/81

Malvasia, Ortrugo, Marsanne (*Emilia Romagna*)

Elisabetta, Foradori

19. **Fontanasanta Nosiola** \$18/81

Nosiola (*Trentino Alto Adige*)

Aleks, Klinec

20. **Jakot** \$18/81

Friulano (*Slovenia*)

Damijan, Podversic

21. **Kaplja** \$18/81

Chardonnay, Friulano, Malvasia

(*Friuli Venezia Giulia*)

Bertrand, Fattoria di Caspri

22. **Luna Blu** \$18/81

Trebbiano, Malvasia (*Toscana*)

Matej, Skerlj

23. **Malvasia** \$18/81

Malvasia (*Friuli Venezia Giulia*)

Aris, Selvadolce

24. **Rucantù** \$18/81

Pigato (*Liguria*)

Franco, Terpin

25. **Sauvignon** \$18/81

Sauvignon (*Friuli Venezia Giulia*)

Denis, Montanar

26. **Uis Blancis Borc Dodon** \$18/81

Tocai friulano, Sauvignon, Pinot Bianco, Verduzzo

(*Friuli Venezia Giulia*)

Alberto & Claudia, Podere Pradarolo

27. **Vej Bianco Antico** \$18/81

Malvasia di Candia aromatica (*Emilia Romagna*)

Benjamin, Zidarich

28. **Vitovska** \$18/81

Vitovska (*Friuli Venezia Giulia*)

Giusto, Giambattista & Cirino, Cos

29. **Zibibbo in Pithos** \$18/81

Zibibbo (*Sicilia*)

Elena, La Stoppa

30. **Ageno** \$19/85

Malvasia di Candia, Ortrugo, Trebbiano

(*Emilia Romagna*)

Aleš, Movia

31. **Lunar** \$19/85

Ribolla (*Slovenia*)

Paolo, Bea

32. **Arboreus** \$24/110

Trebbiano Spoletino (*Umbria*)

Radikon

33. **Oslavje** \$24/110

Chardonnay, Sauvignon Blanc

(*Friuli Venezia Giulia*)

Josko, Gravner

34. **Breg Bianco** \$14/28/120

Chardonnay, Sauvignon, Pinot Grigio, Riesling

(*Friuli Venezia Giulia*)

Paolo, Vodopivec

35. **Vitovska** \$14/28/120

Vitovska (*Friuli Venezia Giulia*)

Dario, Princic

36. **Bianco Trebez** \$16/32/130

Sauvignon, Pinot grigio, Chardonnay

(*Friuli Venezia Giulia*)

Nicolas, Joly

37. **Clos de la Bergerie** \$16/32/130

Chenin Blanc (*Francia*)

Nicolas, Joly

38. **Clos De La Coulée De Serrant** \$30/60/240

Chenin Blanc (*Francia*)

.RED.

All served by the glass



- Marinella, Corte Sant'Alda**
39. **Ca' Fiui** \$14/63
Valpolicella (Veneto)
- Francesco & Laura, A' Vita**
40. **Cirò Classico** \$14/63
Gaglioppo (Calabria)
- Ferdinando, Principiano**
41. **Dosset** \$14/63
Dolcetto (Piemonte)
- Ferès, Grosjean**
42. **Fumin** \$14/63
Fumin, Petit rouge (Valle d'Aosta)
- Francesco, Cirelli**
43. **Montepulciano** \$14/63
Montepulciano (Abruzzo)
- Antonio & Giacomo, Baruffaldi Castello di Stefanago**
44. **Pinot Nero** \$14/63
Pinot nero (Lombardia)
- Fabrizio, Iuli**
45. **Rossore** \$14/63
Barbera (Piemonte)
- Giovanni & Alberto, Cà dei Noci**
46. **Sottobosco** \$14/63
Lambrusco Grasparossa, Malbo Gentile, Lambrusco di Montericco, Sgavetta (Emilia Romagna)
- Nadia, Cascina Tavijn**
47. **Bandita** \$15/67
Barbera (Piemonte)
- Giovanna & Stefano, Pacina**
48. **Il Secondo "Chianti"** \$15/67
Sangiovese, Ciliagiolo, Canaiolo (Toscana)
- Elisabetta, Foradori**
49. **Teroldego** \$15/67
Teroldego (Trentino Alto Adige)
- Nicoletta, San Fereolo**
50. **Dogliani** \$16/72
Dolcetto (Piemonte)
- Dora & Patrizia, Tenuta Sanguinetto**
51. **Nobile di Montepulciano** \$16/72
Prugnolo Gentile, Canaiolo Nero, Mammolo (Toscana)
- Anna & Eric, Vino di Anna**
52. **Palmento** \$16/72
Nerello Mascalese, Nerello cappuccio (Sicilia)
- Damiano, Ciolli**
53. **Silene** \$16/72
Cesanese di Affile (Lazio)
- Stefano, Amerighi**
54. **Syrah di Cortona** \$16/72
Syrah (Toscana)
- Mauro & Davide, Villa Venti**
54. **"A"** \$17/76
Centesimino (Emilia Romagna)
- Giovanna, Podere Le Boncie**
56. **Le Trame "Chianti"** \$17/76
Sangiovese (Toscana)
- Giusto, Giambattista & Cirino, Cos**
57. **Nero di Lupo** \$17/76
Nero d'Avola (Sicilia)
- Rossella, Fattoria di Bacchereto "Terre a Mano"**
58. **Carmignano** \$18/81
Sangiovese, Cabernet, Canaiolo Nero (Toscana)
- Evangelos & Figli, Paraschos**
59. **Merlot** \$18/81
Merlot (Friuli Venezia Giulia)
- Elisabetta, Dalzocchio**
60. **Pinot Nero** \$18/81
Pinot nero (Trentino Alto Adige)
- Giovanna, Maccario**
61. **Posau** \$18/81
Rossese di Dolceacqua (Liguria)
- Francesco, Raina**
62. **Sagrantino di Montefalco** \$18/81
Sagrantino (Umbria)
- Lorenzo & Federica, Vignai da Duline**
63. **Schioppettino** \$18/81
Schioppettino (Friuli Venezia Giulia)
- Lino, Maga**
64. **Barbarcarlo** \$20/88
Croatina, Uva rara, Ughetta (Lombardia)
- Paolo, Cascina Roccalini**
65. **Barbaresco** \$20/88
Nebbiolo (Piemonte)
- Jessica, Fattoria del Pino**
66. **Brunello di Montalcino** \$20/88
Sangiovese (Toscana)
- Ferdinando, Principiano**
67. **Barolo** \$21/92
Nebbiolo (Piemonte)
- Frank, Cornelissen**
68. **Munjabel** \$23/115
Nerello Mascalese (Sicilia)
- Marinella, Corte Sant'Alda**
69. **Amarone della Valpolicella** \$14/28/120
Corvina, Rondinella, Corvina Grossa (Veneto)
- Florio, Il Paradiso di Manfredi**
70. **Brunello di Montalcino** \$14/28/120
Sangiovese Grosso (Toscana)
- Lino, Maga**
71. **Montebuono** \$14/28/120
Croatina, Uva Rara, Ughetta (Lombardia)
- Arturo, Ar.Pe.Pe.**
72. **Rocce Rosse** \$14/28/120
Nebbiolo delle Alpi (Lombardia)
- Paolo, Bea**
73. **Sagrantino Pagliaro** \$15/30/150
Sagrantino (Umbria)
- Josko, Gravner**
74. **Breg Rosso** \$20/40/160
Pignolo (Friuli Venezia Giulia)
- Emidio, Pepe**
75. **Montepulciano d'Abruzzo** \$20/40/160
Montepulciano (Abruzzo)
- Salvo, I Vigneri**
76. **Vinupetri** \$20/40/160
Nerello Mascalese, Nerello cappuccio, Alicante (Sicilia)
- Roberto, Giacomo Conterno**
77. **Barolo** \$30/60/240
Nebbiolo (Piemonte)
- Frank, Cornelissen**
78. **Magma** \$30/60/240
Nerello Mascalese (Sicilia)
- Francesco, Valentini**
79. **Montepulciano d'Abruzzo** \$35/70/300
Montepulciano (Abruzzo)



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All served by the glass

Gilda & Edoardo, Il Torchio

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

Francesco, Cirelli

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

Andrea & wife, Santa Caterina

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

Adriana & Fausto, Torre dei Beati

83. **Giocheremo con i Fiori** \$14/63
Pecorino (*Abruzzo*)

Massimiliano, Calabretta

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

Paola, Lantieri

85. **Malvasia Bianco Secco** \$15/67
Malvasia delle Lipari (*Sicilia*)

Mario, Agricola Maciocca

86. **Monocromo Bianco** \$15/67
Passerina (*Lazio*)

Giovanni, Menti

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

Arianna, Occhipinti

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

Claudio, Mariotto

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

Domenico, Giovanni Almondo

90. **Vigne Sparse** \$15/67
Arneis (*Piemonte*)

Ciro, Picariello

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

Elisabetta, Montenidoli

92. **Fiore** \$16/72
Vernaccia di San Gimignano (*Toscana*)

Thomas, Niedermayr

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

Ferès, Grosjean

94. **Vigne Rovettaz** \$16/72
Petite Arvine (*Valle d'Aosta*)

Francesco, Vigneto Altura

95. **Anonaco del Giglio** \$17/76
Anonaco del Giglio (*Toscana*)

Lorenzo & Federica, Vignai da Duline

96. **Chioma Integrale** \$17/76
Malvasia (*Friuli Venezia Giulia*)

Edi, Keber

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

Ferdinando & Mario, I Clivi

98. **Ribolla Gialla** \$18/81
Ribolla Gialla (*Friuli Venezia Giulia*)

Serena & Figli, Ronco del Gnemiz

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

Silvana & Flavio, Le Due Terre

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

Emidio, Pepe

101. **Trebbiano d'Abruzzo** \$14/28/120
Trebbiano d'Abruzzo (*Abruzzo*)

. SPARKLING .

All served by the glass



Loris, Casa Coste Piane

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

Marco, Cordani

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

Enea, La collina

104. **Lunaris Secco** \$15/67
Malvasia di Candia aromatica (*Emilia Romagna*)

Famiglia Marchiori

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

Giovanni, Menti

106. **Roncaie sui Lieviti** \$16/72
Garganega (*Veneto*)

Franz, Slavcek

107. **Viktorija Sparkling Rebula** \$17/76
Rebula, Welschriesling (*Slovenia*)

Michele, Il Pendio

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

Alberto & Claudia, Podere Pradarolo

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

Aleš, Movia

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

. Rosé .

All served by the glass



Francesco, Cirelli

111. **Cerasuolo d'Abruzzo** \$13/58
Malvasia Nera, Merlot, Aleatico (*Toscana*)

Antonello, L'Acino

112. **Rosato Asor** \$13/58
Magliocco (*Calabria*)

Elisabetta, Montenidoli

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

Stefano, Amerighi

114. **Rosato** \$15/67
Syrah (*Toscana*)

Manuel, Bodega Barranco Oscuro

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

Giovanni, Bonavita

116. **Rosato** \$16/72
Nerello Mascalese, Nerello Cappuccio, Nocera (*Sicilia*)

Joe, Annona

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