

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*)

Giuliano & Simona, Podere Orto

2. **Ambrato** \$14/63
Procanico, Greco, Grechetto, Roschetto,
Romanesco, Verdello, Moscato,
Malvasia di Candia, Malvasia Toscana (*Lazio*)

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*)

Guido, Elios

9. **Modus Bibendi macerato** \$17/76
Grillo, Catarratto, Zibibbo (*Sicilia*)

Stefano, Cascina degli Ulivi

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

Evangelos & figli, Paraschos

11. **Not** \$17/76
Pinot grigio (*Friuli Venezia Giulia*)

Sandi, Skerk

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

Angiolino & Famiglia, Maule

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

Stefano, Ronco Severo

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

Giusto, Giambattista & Cirino, Cos

15. **Ramì** \$17/76
Grecanico, Insolia (*Sicilia*)

Rossella, Fattoria Bacchereto "Terre a Mano"

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

Diana & Mario, I Cacciagalli

17. **Zagreò** \$17/76
Fiano (*Campania*)

Giovanna & Stefano, Pacina

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

Giulio, Denavolo

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

Elisabetta, Foradori

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

Aleks, Klinec

21. **Jakot** \$18/81
Friulano (*Slovenia*)

Damijan, Podversic

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

Bertrand, Fattoria di Caspri

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

Matej, Skerlj

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

Aris, Selvadolce

25. **Rucantù** \$18/81
Pigato (*Liguria*)

Franco, Terpin

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

Denis, Montanar

27. **Uis Blancis Borc Dodon** \$18/81
Tocai friulano, Sauvignon, Pinot Bianco, Verduzzo
(*Friuli Venezia Giulia*)

Alberto & Claudia, Podere Pradarolo

28. **Vej Bianco Antico** \$18/81
Malvasia di Candia aromatica (*Emilia Romagna*)

Benjamin, Zidarich

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

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
Trebiano Spoletino (*Umbria*)

Radikon

33. **Oslavje** \$24/110
Chardonnay, Sauvignon Blanc
(*Friuli Venezia Giulia*)

Josko, Gravner

34. **Breg Bianco** \$24/110
Chardonnay, Sauvignon, Pinot Grigio, Riesling
(*Friuli Venezia Giulia*)

Dario, Princic

35. **Bianco Trebez** \$ 16 Half Glass / 32/128
Sauvignon, Pinot grigio, Chardonnay
(*Friuli Venezia Giulia*)

Gabrio & Figli, Azienda Agricola Serragghia

36. **Serragghia Bianco** \$ 16 Half Glass / 32/128
Zibibbo (*Sicilia*)

Nicolas, Joly

37. **Clos de la Bergerie** \$ 16 Half Glass / 32/128
Chenin Blanc (*Francia*)

Nicolas, Joly

38. **Clos De La Coulée De Serrant** \$ 30 Half Glass / 60/240
Chenin Blanc (*Francia*)

.RED.

All served by the glass



Giovanni, Elena, Margherita & Marcello, La Casaccia

39. **Barbera del Monferrato** \$13/60

Barbera (*Piemonte*)

Marinella, Corte Sant'Alda

40. **Ca' Fiui** \$14/63

Valpolicella (*Veneto*)

Francesco & Laura, A' Vita

41. **Cirò Classico** \$14/63

Gaglioppo (*Calabria*)

Ferdinando, Principiano

42. **Dosset** \$14/63

Dolcetto (*Piemonte*)

Ferès, Grosjean

43. **Fumin** \$14/63

Fumin, Petit rouge (*Valle d'Aosta*)

Francesco, Cirelli

44. **Montepulciano** \$15/67

Montepulciano (*Abruzzo*)

Giovanna & Stefano, Pacina

45. **Il Secondo "Chianti"** \$15/67

Sangiovese, Cilieggiolo, Canaiolo (*Toscana*)

Fabrizio, Iuli

46. **Nino** \$15/67

Pinot Nero (*Piemonte*)

Giovanni & Alberto, Cà dei Noci

47. **Sottobosco** \$15/67

Lambrusco Grasparossa, Malbo Gentile, Lambrusco di Montericco, Sgavetta (*Emilia Romagna*)

Elisabetta, Foradori

48. **Teroldego** \$15/67

Teroldego (*Trentino Alto Adige*)

Nadia, Cascina Tavijn

49. **Bandita** \$16/72

Barbera (*Piemonte*)

Dora & Patrizia, Tenuta Sanguinetto

50. **Nobile di Montepulciano** \$16/72

Prugnolo Gentile, Canaiolo Nero, Mammolo (*Toscana*)

Davide & Pierpaolo, Dirupi

51. **Olè** \$16/72

Nebbiolo (*Lombardia*)

Anna & Eric, Vino di Anna

52. **Palmento** \$16/72

Nerello Mascalese, Nerello cappuccio (*Sicilia*)

Stefano, Amerighi

53. **Syrah di Cortona** \$16/72

Syrah (*Toscana*)

Mauro & Davide, Villa Venti

54. **"A"** \$17/76

Centesimino (*Emilia Romagna*)

Giovanna, Podere Le Boncice

55. **Le Trame "Chianti"** \$17/76

Sangiovese (*Toscana*)

Giusto, Giambattista & Cirino, Cos

56. **Nero di Lupo** \$17/76

Nero d'Avola (*Sicilia*)

Rossella, Fattoria di Bacchereto "Terre a Mano"

57. **Carmignano** \$18/81

Sangiovese, Cabernet, Canaiolo Nero (*Toscana*)

Evangelos & Figli, Paraschos

58. **Merlot** \$18/81

Merlot (*Friuli Venezia Giulia*)

Elisabetta, Dalzocchio

59. **Pinot Nero** \$18/81

Pinot nero (*Trentino Alto Adige*)

Giovanna, Maccario

60. **Posau** \$18/81

Rossese di Dolceacqua (*Liguria*)

Angelo & Simona, Cantina Fongoli

61. **Sagrantino** \$18/81

Sagrantino
(*Umbria*)

Lorenzo & Federica, Vignai da Duline

62. **Schioppettino** \$18/81

Schioppettino (*Friuli Venezia Giulia*)

Giovanna & Davide, Cascina delle Rose

63. **Barbaresco Rio Sordo** \$20/88

Nebbiolo (*Piemonte*)

Lino, Maga

64. **Barbacularo** \$22/94

Croatina, Uva rara, Ughetta (*Lombardia*)

Ferdinando, Principiano

65. **Barolo** \$22/94

Nebbiolo (*Piemonte*)

Claudio & Silvia, Podere del visciolo

66. **Brunello di Montalcino** \$22/94

Sangiovese (*Toscana*)

Frank, Cornelissen

67. **Munjebel** \$22/94

Nerello Mascalese (*Sicilia*)

Marinella, Corte Sant'Alda

68. **Amarone della Valpolicella** \$ 15 Half Glass /30/120

Corvina, Rondinella, Corvina Grossa (*Veneto*)

Florio, Il Paradiso di Manfredi

69. **Brunello di Montalcino** \$ 15 Half Glass /30/120

Sangiovese Grosso (*Toscana*)

Lino, Maga

70. **Montebuono** \$ 15 Half Glass /30/120

Croatina, Uva Rara, Ughetta (*Lombardia*)

Arturo, Ar.Pe.Pe.

71. **Rocce Rosse** \$ 15 Half Glass /30/120

Nebbiolo delle Alpi (*Lombardia*)

Paolo, Bea

72. **Sagrantino Pagliaro** \$ 15 Half Glass /30/120

Sagrantino (*Umbria*)

Josko, Gravner

73. **Breg Rosso** \$ 20 Half Glass /40/160

Pignolo (*Friuli Venezia Giulia*)

Emidio, Pepe

74. **Montepulciano d'Abruzzo** \$ 20 Half Glass /40/160

Montepulciano (*Abruzzo*)

Salvo, I Vigneri

75. **Vinupetra** \$ 20 Half Glass /40/160

Nerello Mascalese, Nerello cappuccio,
Alicante (*Sicilia*)

Roberto, Giacomo Conterno

76. **Barolo Cerretta** \$ 30 Half Glass /60/240

Nebbiolo (*Piemonte*)

Frank, Cornelissen

77. **Magma** \$ 30 Half Glass /60/240

Nerello Mascalese (*Sicilia*)

Francesco, Valentini

78. **Montepulciano d'Abruzzo** \$150/675

Montepulciano (*Abruzzo*)

Gianfranco, Azienda Agricola Soldera Case Basse

79. **Soldera** \$150/675

Sangiovese (*Toscana*)



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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*)

Ferdinando, Principiano

85. **Langhe Bianco** \$15/67
Timorasso (*Piemonte*)

Paola, Lantieri

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

Mario, Agricola Maciocca

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

Giovanni, Menti

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

Arianna, Occhipinti

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

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*)

Francesco, Vigneto Altura

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

Lorenzo & Federica, Vignai da Duline

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

Edi, Keber

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

Ferdinando & Mario, I Clivi

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

Serena & Figli, Ronco del Gnemiz

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

Silvana & Flavio, Le Due Terre

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

Emidio, Pepe

100. **Trebbiano d'Abruzzo** \$ 15 Half Glass /30/120
Trebbiano d'Abruzzo (*Abruzzo*)

Francesco, Valentini

101. **Trebbiano** \$ 30 Half Glass /60/240
Trebbiano (*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*)

Franc, Slavcek

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

Michele, Il Pendio

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

Aalberto & 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*)

Elisabetta, Montenidoli

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

Stefano, Amerighi

113. **Rosato** \$15/67
Sangiovese (*Toscana*)

Manuel, Bodega Barranco Oscuro

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

Giovanni, Bonavita

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

Joe, Annona

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