

## 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 **Šaša**, 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*)

## Antonello, L'Acino

2. **Chora Bianco** \$12/54  
Mantonico, Guarnaccia Bianca,  
Greco (*Calabria*)

## Mario, Tenuta Casteani

3. **Spirito Libero Bianco** \$12/54  
Vermentino (*Toscana*)

## Guido, Elios

4. **Modus Bibendi Macerato** \$16/72  
Grillo, Catarratto, Zibibbo (*Sicilia*)

## Stefano, Ronco Severo

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

## Rossella, Fattoria Bacchereto "Terre a Mano"

6. **Sassocarlo** \$16/72  
Trebiano Toscano, Malvasia del Chianti (*Toscana*)

## Ferruccio & Stefano, La Tosa

7. **Sorriso di Cielo** \$16/72  
Malvasia (*Emilia Romagna*)

## Alberto & Claudia, Podere Pradarolo

8. **VeJ Bianco Antico** \$16/72  
Malvasia di Candia Aromatica (*Emilia Romagna*)

## Giuliano & Simona, Podere Orto

9. **Ambrato** \$17/76  
Procanico, Greco, Grechetto, Roscetto,  
Romanesco, Verdello, Moscato,  
Malvasia di Candia, Malvasia Toscana (*Lazio*)

## Antonio & Daniela, Cantina Giardino

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

## Nino, Barraco

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

## Evangelos & figli, Paraschos

12. **Not** \$17/76  
Pinot Grigio (*Friuli Venezia Giulia*)

## Sandi, Skerk

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

## Angiolino & Famiglia, Maule

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

## Gaetano, Nicoletta & Giampiero, Il Censo

15. **Praruar** \$17/76  
Catarratto (*Sicilia*)

## Giusto, Giambattista & Cirino, Cos

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

## Diana & Mario, I Cacciagalli

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

## Giovanna & Stefano, Pacina

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

## Gigi & Nerina, Zampaglione

19. **Don Chisciotte** \$18/81  
Fiano (*Campania*)

## Matej, Skerlj

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

## Battista & Beppe, Abbazia San Giorgio

21. **Orange** \$18/81  
Zibibbo (*Sicilia*)

## Elena, La Stoppa

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

## Giulio, Denavolo

23. **Dinavolo** \$19/85  
Malvasia, Ortrugo, Marsanne  
(*Emilia Romagna*)

## Damijan, Podversic

24. **Kaplja** \$19/85  
Chardonnay, Friulano, Malvasia  
(*Friuli Venezia Giulia*)

## Aleš, Movia

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

## Anna & Eric, Vino di Anna

26. **Palmento Bianco** \$19/85  
Catarratto, Grecanico Dorato (*Sicilia*)

## Franco, Terpin

27. **Sauvignon** \$19/85  
Sauvignon (*Friuli Venezia Giulia*)

## Benjamin, Zidarich

28. **Vitovska** \$19/85  
Vitovska (*Friuli Venezia Giulia*)

## Elisabetta, Foradori

29. **Fontanasanta Nosiola** \$22/94  
Nosiola (*Trentino Alto Adige*)

## Aleks, Klinec

30. **Jakot** \$22/94  
Friulano (*Slovenia*)

## Stefano, Cascina degli Ulivi

31. **Montemarino** \$22/94  
Cortese (*Piemonte*)

## Francesca & Stefano, Massa Vecchia

32. **Vita** \$22/94  
Malvasia di Candia (*Toscana*)

## Josko, Gravner

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

## Šaša, Radikon

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

## Dario, Princic

35. **Bianco Trebez** \$32/128  
Sauvignon, Pinot Grigio, Chardonnay  
(*Friuli Venezia Giulia*)

## Nicolas, Joly

36. **Clos de la Bergerie** \$32/128  
Chenin Blanc (*Francia*)

## Gabrio & Figli, Azienda Agricola Serragghia

37. **Serragghia Bianco** \$32/128  
Zibibbo (*Sicilia*)

## Nicolas, Joly

38. **Clos de La Coulée de Serrant** \$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*)

Francesco, Raina

40. **Rosso della Gobba** \$13/60

Sangiovese, Montepulciano, Sagrantino  
(*Umbria*)

Carlo & Alessandra, Monte dall'Ora

41. **Valpolicella classico** \$13/60

Corvina, Corvinone, Rondinella,  
Molinara, Oseleta (*Veneto*)

Francesco & Laura, A' Vita

42. **Cirò Classico** \$14/63

Gaglioppo (*Calabria*)

Giovanna & Stefano, Pacina

43. **Il Secondo** \$15/67

Sangiovese, Ciliegiolo, Canaiolo (*Toscana*)

Francesco, Cirelli

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

Montepulciano (*Abruzzo*)

Fabrizio, Iuli

45. **Umberta** \$15/67

Barbera del Monferrato (*Piemonte*)

Mauro & Davide, Villa Venti

46. **"A"** \$16/72

Centesimino (*Emilia Romagna*)

Gabriele, Buondonno

47. **Chianti Classico** \$16/72

Sangiovese (*Toscana*)

Enea, Agricola La Collina

48. **Lambrusco Quaresimo** \$16/72

Lambrusco Grasparossa, Lambrusco Maestri,  
Salamino, Malbo Gentile (*Emilia Romagna*)

Fabrizio, Iuli

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

Pinot Nero (*Piemonte*)

Stefano, Amerighi

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

Syrah (*Toscana*)

Ferdinando & Mario, I Clivi

51. **Galea Merlot** \$17/76

Merlot (*Friuli Venezia Giulia*)

Giusto, Giambattista & Cirino, Cos

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

Nero d'Avola (*Sicilia*)

Anna & Eric, Vino di Anna

53. **Palmentino** \$17/76

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

Elisabetta, Foradori

54. **Teroldego** \$17/76

Teroldego (*Trentino Alto Adige*)

Silvio, Montesecondo

55. **Il Rospo** \$18/81

Cabernet Sauvignon (*Toscana*)

Filippo, Ayunta

56. **Navigabile** \$18/81

Nerello Cappuccio, Nerello Mascalese  
(*Sicilia*)

Elisabetta, Dalzocchio

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

Pinot Nero (*Trentino Alto Adige*)

Giovanna, Maccario

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

Rossese di Dolceacqua (*Liguria*)

Angelo, Luca & Matteo, Barbacan

59. **Söl** \$18/81

Chiavennasca (*Lombardia*)

Rossella, Fattoria di Bacchereto "Terre a Mano"

60. **Carmignano** \$19/85

Sangiovese, Cabernet, Canaiolo Nero  
(*Toscana*)

Dora & Patrizia, Tenuta Sanguinetto

61. **Nobile di Montepulciano** \$19/85

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

Giovanna, Podere Le Boncie

62. **Le Trame** \$20/88

Sangiovese (*Toscana*)

Angelo & Simona, Cantina Fongoli

63. **Sagrantino** \$20/88

Sagrantino (*Umbria*)

Lorenzo & Federica, Vignai da Duline

64. **Schioppettino** \$20/88

Schioppettino (*Friuli Venezia Giulia*)

Paolo, Cascina Roccalini

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

Nebbiolo (*Piemonte*)

Ferdinando, Principiano

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

Nebbiolo (*Piemonte*)

Claudia & Silvia, Podere del Visciolo

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

Sangiovese (*Toscana*)

Lino, Maga

68. **Montebuono** \$22/94

Croatina, Uva Rara, Ughetta  
(*Lombardia*)

Frank, Cornelissen

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

Nerello Mascalese (*Sicilia*)

Arturo, Ar.Pe.Pe.

70. **Stella Retica** \$22/94

Nebbiolo delle Alpi (*Lombardia*)

Luigi, Tecce

71. **Taurasi Riserva** \$24/110

Aglianico (*Campania*)

Salvo, I Vigneri

72. **Vinupetra** \$24/110

Nerello Mascalese, Nerello Cappuccio,  
(*Sicilia*)

Marinella, Corte Sant'Alda

73. **Amarone della Valpolicella** \$30/120

Corvina, Rondinella, Corvina Grossa (*Veneto*)

Lino, Maga

74. **Barbacularo** \$30/120

Croatina, Uva rara, Ughetta (*Lombardia*)

Florio, Il Paradiso di Manfredi

75. **Brunello di Montalcino** \$30/120

Sangiovese Grosso (*Toscana*)

Josko, Gravner

76. **Breg Rosso** \$40/160

Pignolo (*Friuli Venezia Giulia*)

Emidio, Pepe

77. **Montepulciano d'Abruzzo** \$40/160

Montepulciano (*Abruzzo*)

Francesco, Valentini

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

Montepulciano (*Abruzzo*)

Azienda Agricola Soldera Case Basse

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

Sangiovese (*Toscana*)



## .white.

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*)

Massimiliano, Calabretta

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

Joe, Annona

84. **Paestum Bianco** \$15/67  
Fiano, Falanghina (*Campania*)

Giovanni, Menti

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

Natalino, Fattoria San Lorenzo

86. **Campo delle Oche** \$16/72  
Verdicchio (*Marche*)

Nicola & Guido, Elios

87. **Modus Bibendi** \$16/72  
Grillo (*Sicilia*)

Chiara & Michele, Oltretorrente

88. **Timorasso** \$16/72  
Timorasso (*Piemonte*)

Battista & Beppe, Abbazia San Giorgio

89. **Canto del Grillo** \$17/76  
Grillo (*Sicilia*)

Edi, Keber

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

Giancarlo, Azienda Agricola Salvetta

91. **Nosiola** \$17/76  
Nosiola (*Trentino Alto Adige*)

Filippo, Ayunta

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

Alessandro, Tenute Dettori

93. **Renosu Bianco** \$17/76  
Vermentino, Moscato di Sennori  
(*Sardegna*)

Arianna, Occhipinti

94. **Sp68 Bianco di Sicilia** \$17/76  
Albanello, Zibibbo (*Sicilia*)

Serena & Christian, Ronco del Gnemiz

95. **Chardonnay** \$18/81  
Chardonnay (*Friuli Venezia Giulia*)

Lorenzo & Federica, Vignai da Duline

96. **Chioma Integrale** \$18/81  
Malvasia (*Friuli Venezia Giulia*)

## .SPARKLING

All served by the glass

Loris, Casa Coste Piane

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

Silvio, Montesecondo

104. **Ghazii** \$15/67  
Sangiovese (*Toscana*)

Enea, La collina

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

Francesco, Cirelli

106. **Wines of Anarchy** \$15/67  
Trebbiano (*Abruzzo*)

Famiglia Marchiori

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

Giovanni, Menti

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

Michele, Il Pendio

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

Aalberto & Claudia, Podere Pradarolo

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

Aleš, Movia

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

Gabrio & Figli, Azienda Agricola Serraggia

112. **Cicala** \$70/245  
Zibibbo (*Sicilia*)



## .Rosé.

All served by the glass

Giovanni & Nico, Arcari Danesi

113. **Grace** \$12/54  
Barbera, Schiava, Marzemino, Sangiovese  
(*Lombardia*)

Francesco, Cirelli

114. **Cerasuolo d'Abruzzo** \$13/60  
Montepulciano d'Abruzzo (*Toscana*)

Marilena, Cantine Barbera

115. **La Bambina** \$14/63  
Nero d'Avola (*Sicilia*)

Stefano, Amerighi

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

Joe, Annona

117. **Cerasuolo d'Abruzzo** \$16/72  
Montepulciano (*Abruzzo*)

Giovanni, Bonavita

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

Heinrich & Elda, Nusserhof

119. **Rosato Kretzer** \$17/76  
Lagrein (*Trentino Alto Adige*)