



## OUR FARMERS' WINE LIST

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*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.

All served by the glass

- Mariangela, Tenuta del Conte**  
1. **Diversamente Bianco** \$14/63  
Greco Bianco (Calabria)
- Marco, Colicchio**  
2. **Delica 50 Filari** \$14/63  
Grechetto, Falanghina, Malvasia del Lazio (Lazio)
- Luca & Figli, Insolente**  
3. **AS1** \$14/63  
Pinot Grigio (Veneto)
- Vincenzo & Francesco & Cote di Franze**  
4. **Kom'è** \$14/63  
Greco Bianco (Calabria)
- Alberto, Giacobbe**  
5. **Nena** \$14/63  
Passerina del Frusinate (Lazio)
- Diana & Mario, I Cacciagalli**  
6. **Zagreo** \$16/72  
Fiano (Campania)
- Corrado, La Distesa**  
7. **Nur** \$16/72  
Verdicchio (Marche)
- Battista, Abbazia San Giorgio**  
8. **Lustro** \$16/72  
Catarratto (Sicilia)
- Emiliano & Arcangelo, Sete**  
9. **Flora** \$16/72  
Moscato Bianco (Lazio)
- Paulina & Francesco, Tenuta Foresto**  
10. **A(O)mbra** \$16/72  
Cortese, Chardonnay (Piemonte)
- Giusto & Tita, COS**  
11. **Zibibbo** \$17/76  
Zibibbo (Sicilia)
- Alberto & Claudia, Podere Pradarolo**  
12. **Vej** \$17/76  
Malvasia di Candia Aromatica (Emilia Romagna)
- Paulina & Francesco, Tenuta Foresto**  
13. **Leuto** \$17/76  
Cortese (Piemonte)
- Franco, Terpin**  
14. **Quinto Quarto** \$18/81  
Malvasia, Pinot Bianco (Friuli Venezia Giulia)
- Aleš, Movia**  
15. **Lunar** \$18/81  
Ribolla Gialla (Slovenia)
- Daniela & Antonio, Cantina Giardino**  
16. **Gaia** \$18/81  
Fiano (Campania)
- Elena, La Stopa**  
17. **Agno** \$19/85  
Malvasia di Candia, Ortrugo, Trebbiano (Emilia Romagna)
- Kristina & Matej, Skerklij**  
18. **Vitovska** \$19/85  
Vitovska (Friuli Venezia Giulia)
- Damijan, Podversic**  
19. **Nekaj** \$19/85  
Friulano (Friuli Venezia Giulia)
- Josko, Gravner**  
20. **Bianco Breg** \$24/110  
Sauvignon Blanc, Pinot Grigio, Chardonnay, Riesling Italo (Friuli Venezia Giulia)
- Šaša, Radikon**  
21. **Oslavje** \$24/110  
Chardonnay, Sauvignon (Friuli Venezia Giulia)
- Paolo, Bea**  
22. **Arboreus** \$24/110  
Trebbiano Spoletino (Umbria)
- Dario, Princic**  
23. **Bianco Trebez** \$30/128  
Sauvignon Blanc, Pinot Grigio, Chardonnay (Slovenia)
- Nicolas, Joly\***  
24. **Clos de la Bergerie** \$32/140  
Chenin Blanc (Francia)  
\*Special Friend



## .white.

All served by the glass

- Gilda & Edoardo, Il Torchio**  
47. **Il Torchio** \$14/63  
Vermentino (Liguria)
- Vittoria & Famiglia, Maradei**  
48. **Dramis Bianco** \$14/63  
Guarnaccia (Calabria)
- Mauro & Famiglia, Villa Venti**  
49. **Serenaro** \$14/63  
Famoso di Cesena (Emilia Romagna)
- Corrado, La Distesa**  
50. **Terre Silvate** \$15/67  
Verdicchio, Trebbiano, Malvasia (Marche)
- Guido & Nicola, Elios**  
51. **Modus Bibendi, Bianco** \$16/72  
Grillo (Sicilia)
- Elena, Giovanni, Margherita & Marcello, La Cassacia**  
52. **Charnò** \$16/72  
Chardonnay (Piemonte)
- Arianna, Occhipinti**  
53. **Sp68 Bianco** \$17/76  
Albanello, Zibibbo (Sicilia)
- Raffaello, Podere Veneri Vecchio**  
54. **Il tempo Ritrovato** \$19/85  
Greco, Cerreto (Campania)
- Denis, Montanar**  
55. **Sandriago** \$20/90  
Friulano (Friuli Venezia Giulia)
- Illaria & Filippo, Cascina degli Ulivi**  
56. **Filagnotti** \$20/90  
Cortese (Piemonte)
- Emidio, Pepe**  
57. **Trebbiano d'Abruzzo** \$30/128  
Trebbiano (Abruzzo)
- Francesco, Valentini**  
58. **Trebbiano d'Abruzzo** \$36/160  
Trebbiano (Abruzzo)
- Vincenzo & Francesco, Cote di Franze**  
59. **Cirò Rosato** \$15/67  
Gaglioppo (Calabria)
- Stefano, Amerighi**  
60. **Syrah Rosa** \$16/72  
Syrah (Toscana)
- Marta & Alberto, Vigna San Lorenzo**  
63. **Col Tamarie** \$14/63  
Glera, Boschera, Perera, Bianchetta, Verdiso, Marzemina Bianca (Veneto)
- Enoa, La Collina**  
64. **Lunaris Secco** \$15/67  
Malvasia di Candia Aromatica (Emilia Romagna)
- Massimiliano, Croci**  
65. **Lubigo** \$16/72  
Ortrugo (Emilia Romagna)
- Enoa, La Collina**  
66. **Puro** \$19/85  
Chardonnay, Ribolla (Slovenia)
- Alberto & Claudia, Podere Pradarolo**  
67. **Vej Brut** \$19/85  
Malvasia di Candia Aromatica (Emilia Romagna)
- Christophe, Lefèvre**  
68. **Cuvée de Réserve** \$20/85  
Pinot Meunier, Pinot Noir (Francia)
- Vincenzo & Francesco, Cote di Franze**  
25. **Cirò** \$14/63  
Gaglioppo (Calabria)
- Enoa, La Collina**  
26. **Quaresimo** \$15/67  
Lambrusco Salamino, Maestri, Grasperossa, Malbo Gentile (Emilia Romagna)
- Donato, Ciniglia**  
27. **Montepulciano** \$15/67  
Montepulciano D'Abruzzo (Abruzzo)
- Diana & Mario, I Cacciagalli**  
28. **Lucno** \$15/67  
Piedirosso (Campania)
- Susanna, Setriolo**  
29. **Chianti** \$15/67  
Sangiovese, Merlot (Toscana)
- Flavio, Roddolo**  
30. **Barbera d'Alba** \$16/72  
Barbera (Piemonte)
- Fabrizio, Luli**  
31. **Nino** \$16/72  
Pinot Nero (Piemonte)
- Nicola, Calalta**  
32. **Riva Tonda** \$16/72  
Cabernet franc, Merlot (Veneto)
- Guido & Nicola, Elios**  
33. **Modus Bibendi rosso** \$16/72  
Nero d'Avola (Sicilia)
- Stefano, Amerighi**  
30. **Stefano, Amerighi**
- Syrah di Cortona** \$17/76  
Syrah (Toscana)
- Giovanna & Stefano, Pacina**  
35. **Il Secondo** \$17/76  
Sangiovese, Canaiolo, Cilieggiolo (Toscana)
- Christoph, Reyter**  
36. **Vernatsch** \$17/76  
Schiava (Trentino Alto Adige)
- Giovanna & Goetz, Maccario Dringenberg**  
37. **Posau** \$18/81  
Rossese di Dolceacqua (Liguria)
- Aleš, Movia**  
38. **Cabernet Sauvignon** \$18/81  
Cabernet Sauvignon (Slovenia)
- Fabrizio, Luli**  
39. **Malidea** \$18/81  
Nebbiolo (Piemonte)
- Giovanni, Bonavita**  
40. **Faro** \$20/90  
Nerello Mascalese, Nerello Cappuccio, Nocera (Sicilia)
- Angelina & Angelo, Pian delle Querci**  
41. **Il Picchio** \$22/98  
Sangiovese (Toscana)
- Ferdinando, Principiano**  
42. **Barolo** \$24/110  
Nebbiolo (Piemonte)
- Maddalena, Musella**  
43. **Amarone della Valpolicella** \$24/110  
Corvina, Corvinone, Rodinella, Oseleta (Veneto)
- Fulvio, Bressan**  
44. **Pignol** \$30/128  
Pignol (Friuli Venezia Giulia)
- Emidio, Pepe**  
45. **Montepulciano d'Abruzzo** \$45/175  
Montepulciano (Abruzzo)
- Gianfranco, Azienda Agricola Soldera**  
46. **Case basse Soldera** \$130/600  
Sangiovese (Toscana)



## .ROSE.

All served by the glass

- Vincenzo & Francesco, Cote di Franze**  
59. **Cirò Rosato** \$15/67  
Gaglioppo (Calabria)
- Stefano, Amerighi**  
60. **Syrah Rosa** \$16/72  
Syrah (Toscana)
- Giovanni, Bonavita**  
61. **Rosato** \$20/90  
Nerello Mascalese, Nerello Capuccio, Nocera (Sicilia)
- Fulvio, Bressan**  
62. **Rosantico** \$22/98  
Moscato Rosa (Friuli Venezia Giulia)

## .SPARKLING.

All served by the glass

