CLASSICA INTERNATIONAL

COL DORATO

This Prosecco gets it just right.



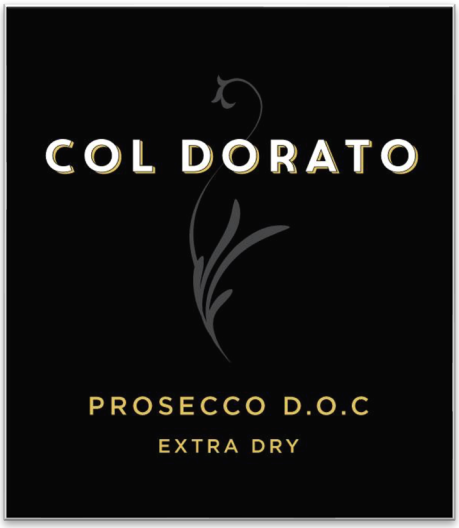
Year Founded: 2005

Region: Veneto, Italy

Winemaker: Simone & Alessio Fabio (Ca' di Rajo Winery)

Known for: Classica International also distributes a variety of olive oil, pasta, rice, saffron, salt and spelt!

Col Dorato Prosecco Extra Dry DOC is produced by Societa Agricola Ca' di Rajo for Classica International NV. Classica International was founded as the commercial arm of the Avignonesi winery in Montepulciano, Tuscany, and distributes a careful selection of premium Italian wines around the world. From Piedmont to Sicily, the family of producers gathered under the Classica International banner share a common commitment to crafting genuine, terroir-driven wines.



Prosecco Extra Dry D.O.C

Col Dorato is produced with Prosecco grapes grown in Rai di San Polo di Piave, near Treviso, in the Veneto region, an area characterized by a clayey, sometimes gravelly soil, resulting in grapes which lend to the wine a lovely bouquet of acacia flowers, apple, lemon peel and grapefruit.
The perlage is delicate and persistent, exalting both the depth and the freshness of this Prosecco.

AVIGNONESI

Organic, Single Vineyard Wines

Year Founded: **1974**

Region: **Montepulciano, Tuscany, Italy**

Owner/Winemaker: **Virginie Saverys, Ashleigh Seymore**

Fun Fact: **Largest biodynamic winery in Italy to date!**

-Certified Biodynamic, Certified Organic, Sustainable, Vegan, Woman Made-





Avignonesi takes its name from the founding family of the estate and has undergone an exciting journey since its foundation. Acquired by Virginie Saverys in 2009, Avignonesi has grown in size and at the same time has become a leader in biodynamic viticulture in Italy. Thanks to Virginie's respect for the ecosystem, her staff and the final consumer, the winery has started to produce organic wines that are tied to their origins, yet singular and unique. Sustainability also plays an important role in everyday life in Avignonesi. Today the estate has grown to 175 hectares of vineyards, including the purchase of a state-of-the-art winemaking plant in the Montepulciano appellation. It is Virginie's perseverance in taking care of the land and her irresistible willingness to produce a wine that is somewhat unique and faithful to its origins that has allowed it to bring life back to the vineyards and create a healthier working environment for everyone. Born in Ghent, Belgium, Virginie graduated in law from the University of Paris in 1983. Before moving to Tuscany in 2007 and acquiring Avignonesi in 2009, Virginie had a very successful legal career in Belgium. But her love and passion for fine wines, which has always been in the family, led her to change her career and country to pursue her dreams. In 2009 she purchased Avignonesi with the intention of founding an established company for its quality, innovative research and experimentation and bringing it to a new level of excellence. Her great trust in organic products and in homeopathic medicine has meant the introduction of sustainable agriculture methods through biodynamic viticulture, which has made Avignonesi the largest biodynamic winery in Italy to date. Avignonesi wines enhance the richness and elegance of the Montepulciano heritage.



2024 Cantaloro Rosso

'100 Best for $20 or Less' – Wine&Spirits 2022

A versatile, young red! Sangiovese, Merlot, Cabernet Sauvignon, Colorino, Syrah. 8–12 days of maceration on the skins at controlled temperature. Alcoholic fermentation is carried out by the yeasts selected from our pied de cuve (Pied de cuve is the first batch of grapes that is harvested in advance to select the yeasts naturally present on the skins). These will become the basic yeast for the fermentation of the grapes, which will be harvested later. This process enhances the link between the wine and its vineyard, thus sealing its sense of place. 8 months in stainless steel.

The bouquet is dominated by inviting aromas of ripe cherry and blackberry, enriched by delicate hints of liquorice. On the palate, it is vibrant and full-bodied: the fruit is bold and honest, supported by a pleasant persistence that recalls the scents of Mediterranean scrubland. Opulent and medium-bodied, it reveals velvety tannins that enhance its flavor profile.



2022 Vino Nobile

Made with 100% Sangiovese grapes highlighting the balanced and harmonious features of its habitat. 20-25 days of maceration at controlled temperature. Alcoholic fermentation is carried out by the yeasts selected from our pied de cuve. Pied de cuve is the process by which a vat of grapes is harvested in advance and used to prepare a natural yeast, specific for a grape variety and/or vineyard. This will become the basic yeast for the fermentation of all the other grapes, which will be harvested later. With this process we enhance the link between man, the vineyard and the wine that will be so representative of our habitat. At least 18 months in large casks and tonneaux. The sediments you might find in this wine show that it is made of pure Sangiovese with minimal intervention. The deposit is due to its high content of a natural antioxidant called quercetin, which is perfectly safe. This is not a flaw, it is a characteristic of the pure Sangiovese.

95 Points – James Suckling – *"Elegant aromas of balsamic, eucalyptus, bergamot, licorice, bark and cherry pits. Elegant on the palate as well, with a medium to full body, high yet integrated acidity, fine chalky tannins and a firm, polished finish."*



2024 Da·Di Toscana IGT Bianco

Born from Virginie's intuition to rediscover the vocation of the Cortona area for the production of great white wines from indigenous grapes, Da Di Bianco condenses all of Avignonesi's desire to experiment. A harmonious wine with a distinct and fresh personality. This wine is made from four different vinifications:

30% Trebbiano, 29.6% Grechetto, 20.7% Petit Manseng, 19.7% Vermentino

Petit Manseng (19.7%): whole cluster pressing followed by fermentation and ageing in stoneware amphorae

Vermentino (19.7%): destemming of the grapes and pressing, followed by fermentation and ageing in stoneware amphorae

Grechetto (29.6%): whole cluster pressing followed by fermentation and ageing in stoneware amphorae

Trebbiano (30%): 5-day maceration of destemmed grapes followed by fermentation and ageing in stoneware amphorae. The individual wines aged on the fine lees during the winter before being blended and bottled in spring.

The individual wines aged on the fine lees during the winter before being blended and bottled in spring.

92 Points - James Suckling – *"Aromatic and expressive, with ripe stone fruits, dried herbs, flowers and a hint of beeswax. Juicy and vibrant with medium body and lively acidity that keeps it fresh and focused. Zesty and savory with a tense phenolic underlay."*



2023 Da·Di Toscana IGT Rosso

At Avignonesi, striving for excellence goes hand in hand with experimenting with 100% Tuscan wine-making processes. The intention is to allow the habitat to prevail over foreign influences. For this particular wine, Avignonesi has put aside steel and oak in favor of Tuscan clay. Chinese for "earth, soil", the name Da-Di was chosen to underline this particularity. 38% Sangiovese, 21% Alicante, 18% Canaiolo, 18% Mammolo, 5% Ciliegiolo. Da-Di is vinified in 13 terracotta vessels made in Tuscany – 8 were manufactured by Artenova in Impruneta, and 5 were manufactured by Laboratorio San Rocco in Torrita di Siena using clay from Mount Amiata. Manual punching down. 6 months in amphora.

92 Points - Vinous – "*Impossible to ignore, with a cascade of violet and lavender tones giving way to crushed blackberry and wet stone aromas. Juicy to the core with a perfumed blend of wild berry, orange zest and exotic spice notes."*