

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



Cooperativa Valli Unite

Piedmont, Italy

If there is perhaps one winery in our portfolio that epitomizes the ‘family-run’ winery, it is Valli Unité. It is a farm of fruit trees, vegetables, livestock, grains, grapes, and most importantly, fantastically human people. Nearly everything that is used comes from the land and everyone on the land has a unique role in providing it. Letizia makes cheese, Enrico the meat, Ottavio the wine, Carla cooks and Antonella plays host. Nestled high on the hill, Valli Unité has been a communal home of 25 residents for nearly 30 years, since the four families decided to counter the spread of industrialization and unite their properties as a co-op, under natural methods. Everything is handled with the land and nature in mind first. You see no chemicals being used, with hands working the earth and vines, natural processes in the cellar, and honest gratitude for what is provided. Ottavio is bold and energetic, and cultivates his grapes (Barbera, Timorasso, Favorita, Cortese, Chasselas, Moscato, Dolcetto and Croatina) to provide that same energy. He always comes back to Valli Unité’s philosophy in the cellar: to find and renew the positive aspects of the traditional ways of working, which ‘reminds us of our duty to respect the balance of nature.’ To share their wines is to share their life, family and story. Every chapter is worth drinking.

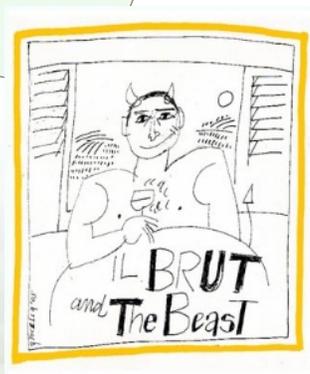


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“Il Burt and the Beast”

100% Cortese



Cortese grapes are handpicked from 30-50 percent old vines of 30-50 years and 20% 12-year old vines, grown in white clay and tuff soils with ample exposure to the sun. Grapes are vinified in the Charmat method: they are de-stemmed, crushed and pressed immediately after harvest without maceration on the skins. The must is fermented in stainless steel with periodic pump-overs and agitations. After fermentation, the wine is transferred off the lees and the wine undergoes secondary fermentation in the autoclave, followed by filtration into temperature-controlled stainless steel tanks. Alc 13%

“Bianchino”

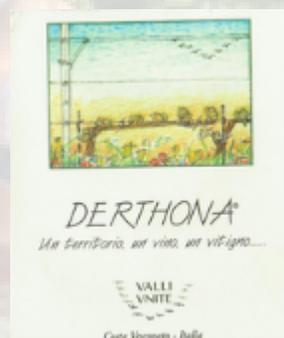
100% Cortese



Grapes are handpicked in the early morning for freshness from 80% 30-50 year old vines and 20% 12-year old vines. Vines thrive in the white clay and tuff. Grapes are crushed and de-stemmed, then pressed immediately. Fermentation begins in steel tanks with pumpovers and agitations, lasting at one month. The wine is then racked off its lees and filtered. Bottled immediately. Alc. 13%

“Derthona”

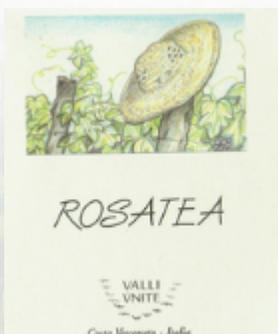
100% Timorasso



Grapes are handpicked in early September from 30% old vines of about 40 years and from 70% ten-year old vines from one of the few remaining plots of Timorasso in Piedmont from heavy, white clay and tuff soils. Vines here receive Southern exposure to the sun and yield about 50 to 70 hL/ha. Grapes are crushed and de-stemmed before being immediately transferred to the press, which begins after two hours, and lasts about eighteen hours. The wine is fermented in stainless steel at 17°C, with pumpovers and some agitations, lasting about one month. After fermentation, the wine is transferred off its lees and a small amount of sulfites are added. The wine is aged for 9 months in steel tanks and is filtered. It is released 14 months after harvest. Alc 14.5%

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“Rosatea”

*Cortese 46%, Barbera 22%, Malvasia 12%, Friesa 7%, Riesling 6%,
Dolcetto 3%, Uva di Tavola 2%, Moscato 2%*

Grapes are hand harvested from a combination of young and old vines. No aging is required. Maceration takes place for a few hours in the press and vinification takes place in stainless steel tanks. Certificazione: Biologico - ICEA Alc. 12%



“Alessandrino”

100% Barbera

From 15 year old vines, these grapes are hand harvested in October and taken for a maceration period of 4 - 5 days. Vinification is done in steel and concrete tanks. Certificazione: Biologico - ICEA Alc. 12%.