

Luca Wine Limited

Price List 2020

for public

Unique and Outstanding Wines from little Winegrowers in Piedmont, an Italian Region famous for wines.

A bottle of wine is the result of hard work which starts in the vineyard and continue in the cellar. Behind that work there is the passion of a man, a woman or a family and a unique landscape.

The wines I promote make you feel that work and passion.

Luca Miserere

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Agriforest



Small family farm of 15 hectares born in 2004 with the purpose of recovering the cultivation of vine, already present in the family from about 100 years. Located at the base of Susa Valley in the Western Italian Alps.





Bortolin – La Cascinetta

The family farm started his production in 2008 when the Bortolin family decided to restructure the grandfather Romano Quercet's abandoned vineyard, in a little village, Viarigi, in Monferrato. CASCINETTA They have recently decided to start a totally organic production with the aim to combine the high Vigneto di Romano Cuercet quality of the product with a high sustainability in the vineyard and in the cellar.



"Grignolino d'Asti"

•Red wine / Grignolino 100% •Aging: Steel tanks for 6 months.

 Spicy aroma, slight astringent taste, balanced with good acidity and minerality. •1500 bottles

2018 13.00%V £ 16.90 + VAT



"Ruchè di Castagnole"

•Red wine / Ruchè 100% Aged in steel tanks 6 months, refinement for 6 months in the bottle before to sell. •Ruby red colour, spicy and fruity fragrance with rose and wild berries flavours, and fullbodied and balanced taste with an aromatic aftertaste. •6000 bottles

2017

15.00%V

£ 21,90





Prever

Born in the 1949 on morenic hills of Villarbasse (TO). In 2011 they completed their decision with the building of the new cellar following criteria of environment protection and best energetic efficiency with the use of solar panel and wood. Organic farm with the vineyards grassing, little and very old ungrafted vineyards (40 to 60 years old). It's a female farmer (Giulia Chiarle and Valentina Peracino)



San Quirico Patrono DOC

•Red wine / Nebbiolo, Barbera, Freisa and Neretta Cunese ·Poor clay soil exposed to S •Aging in steel tank and refinement in the bottle before to sell •Intense fruity wine (red fruit) and spicy. Good acidity on the palate •1000 bottles 2015 £ 18.90 12.50%







Vigneti Boveri Giacomo



Family farm with a great rural tradition, five generations, always with a particular attention to promote and develop their products strictly joined with the territory.



Wheyard To years old, exposed to SE on clay ground, altitude 280 m a.s.l.
the post-fermentation aging on the yeast lasts at least for 36 months, before the disgorgement
2000 bottles

£ 28.00

ALLIS



N. ITASS-01/15 DTP

Poderi Cellario



"MAGNUM"

VINI CERTIFICATI SECONDO DTP Small family farm of 15 hectares born in 2004 with the purpose of recovering the cultivation of vine, already present in the family from about 100 years.





All Magnum are in elegant single box. •Magnum 1,5l C.M. "SE" £ 53.00 •Magnum 1.5l Nebbiolo Arenos £ 46.00 •Magnum 1,5I Nebbiolo TreAnni 2016 £ 52.00



Cantina Delsignore

Family farm borned at the end of the Second World War, the farmer had an important and historical role in the promotion and best quality research of Gattinara. Today the Cantina Delsignore continues this exciting journey with the dedication and tenacity inherited from the founder, with the work of Stefano the grandson.



Cascina Melognis is located in the low part of Po Valley, on the hills that encircle the ancient city of Saluzzo and under the monumental mountain of Monviso. The farmer cultivates 3.5 hectares in biological conversion and old vineyards (40-70 years old) around Saluzzo are saved, thanks to the quality and sustainability of the small production (12,000 bottles)



Cantina premiata da slow wine 2018

£ 28.30



Novamen





Clime .

Olim Atrum

•White sparkling wine / Pinot Noir 100% •Traditional Method (the postfermentation aging on the yeast lasts minimum 18 months) •It is not only an aperitif wine, it has an important structure so this wine is for the whole meal thanks to its versatility •1500 bottles

2014

13.00%V











Erede di Chiappone Armando

This family farmer founded in the 1908 is leaded by Daniele Chiappone, enologist that with his parents and family run a 10 ha of vineyards. This farmer is located at Cascina San Michele (near Nizza Monferrato).

The goal of this farmer is a production of wines with highest quality and personality strictly joined with the territory with a great attention to the respect of the environment and the vine variety.



Vermouth

The story starts in Turin in 1786 when Antonio Benedetto Carpano, following a period in which he studied to be a herbalist, invented the formula which was to give rise to the category of Vermouth products, by combining herbs and spices with moscato grape. It was introduced to the Duke of Savoy and became the drink of the royal court. Vermouth was also adopted by the chic cafés of Turin, cementing its role as Italy's classic "aperitivo". The vermouth has its roots in ancient civilisations who commonly infused botanicals in their wines. The vermouth has been transformed from a medicinal tonic into a beverage of pleasure. Italy's Piedmont and France's Savoie regions were the heart of production. The Alpine terrain is rich in wormwood and other betanicals like mint case and camenda used to make the vermouth botanical's like mint, sage and camomile used to make the vermouth.





"San Michele" Vermouth Rosso di Torino Red fortified wine / Cortese 100% •30 herbal extracts and natural essences of vegetable origin

 Intense and rich bouquet with notes of cinchona and nutmeg. Typical taste of cinchona, bitter orange, licorice and gentiana •500 bottles (every 1 1/2 year)

16.00%V

£ 32.90



•Available from May 2020

£ 49.00

44.00%V



La Gironda

Little farm with 9 hectares in the heart of Barbera Country: Nizza Monferrato. They use clone of not over-productive vines and only the best grapes are used to make their wines. Since 10 years vineyards grassing and they use pesticides with low environmental impact and the use of chemical herbicides is avoided. The grape harvest is done manually. They are going to get organic certification soon.







Cascina Perfumo

Born in the 1953, now the brothers Marco, Roberto and Simone with passion preserve the values of this family farm. The farm is on 15 hectares in a unique piece of land, soil argillaceous-calcareous with tuffaceus veins. The medium age of the vineyard is 20 years. They practise the grassing over and the treatments against parasites in the maximum respect of the EU rules





CANTINA ALIANO

Santa Clelia



"The history of a dream come true"

Santa Clelia Family farm from 2000 with philosophy of attention and respect for the land, organic farm. Located between Mazzè and Caluso, in the northern province of Turin - Canavese hills. They grow mainly "**Erbaluce**" cultivation dates back to before its conquest by the Romans, who settled and imported their rational method of vine growing, called "Alteno canavesano" or "pergola canavesana".



Cantina Taliano

Family tarm trom Montà d'Alba, a small village of Roero. For generations this family passed down their traditions of wine-growers in fact the older vineyards are owned since 1600 and the first documentation of winemaking dates back to 1928. The vineyards cover about 3.4 hectares, with cultivation of Barbera, Arneis and Nebbiolo. The newly built cellar made in 2005 has an average annual production of about 30,000 bottles. The winemaker, Cristian Taliano, the company owner, takes care of every single detail of the all production processes with the help of the family.



Delizie dal Cuore d'Italia



Sauce with "Porcini" mushrooms

Ingredients: Organic tomato pulp 87% (grown and transformed in Italy), porcini mushrooms (Boletus edulis) 6%, onion, extra virgin olive oil, sea, salt, black pepper.

Weight 310 g

Price £ 7.00

Wild boar Sauce (Ragù)

Ingredients: Organic tomato pulp 70% (grown and transformed in Italy), wild boar meat 20%, red wine, onion, celery, carrot, extra virgin olive oil, sea salt, seasoning.

Weight 310 g

Price £ 7.00

Sea Sauce (Ragù)

Ingredients: Organic tomato pulp 60% (grown and transformed in Italy), contain shellfish and fish in various proportions 29%, onion, garlic, parsley, extra virgin olive oil, sea salt.

Weight 310 g

Price £ 7.00

Artichoke of Montelupone

Ingredients: Fresh artichoke 82% (grown and transformed in Italy), extra virgin olive oil 17%, sea salt.

Weight 300 g (200 g drained)

Price £ 9.90

Aubergine with pink pepper

Ingredients: Aubergine 80% (grown and transformed in Italy), extra virgin olive oil 17%, pink pepper 3%, sea salt.

Weight 300 g (220 g drained)

Price £ 7.00

Apricot Jam

Ingredients: Apricot 71.1% (grown and transformed in Italy), sugar, lemon juice. Used fruit 120 g for 100 g of finished product.

Weight 250 g

Price £ 6.00

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Ingredients: Apricot 71.1% (grown and transformed in Italy), sugar, lemon juice. Used fruit 120 g for 100 g of finished product.

Weight 250 g

Price £ 6.00











Aliverti bakery



The San Carlon Amaretto

Soft Macaroons. Real specialty of Aliverti bakery from heart soft and fragrant. Intense aroma and flavour, with 38% of almonds. The result of a special combination of fresh and natural ingredients: caster sugar, sweet and bitter almonds, white egg fresh and natural extract of vanilla. A sweet and fragrant blend with unique and inimitable taste and delicacy.

Weight 150 g

Price £ 7.00



Panciuc

Weight 250 g

Weight 500 g

Weight 750 g

Perfect combination, unique and refined, soft in consistency, taste sweet and perfumed thanks to its liqueur soul! Panciuc is prepared according to the original recipes, with a focus on the quality of raw materials and the artisan slow manufacturing processes without addition of additives or chemical substances that affect the properties and the flavours. Only excellent natural ingredients of rare and selected Italian origin are used, respecting the ancient traditions..

Price £ 7.00 Price £ 13.00 Price £ 18.00

PANCIUC with sultanas and Strevi's passito moscato wine (handwrapped) PANCIUC with chocolate, pear and pear liqueur (handwrapped) PANCIUC with Candied Marrons and rum aged 7 years (handwrapped) PANCIUC with Sorrento's lemon (IGP) and lemon liqueur (handwrapped) PANCIUC with orange and Grand Marnier (handwrapped) PANCIUC with coconut, pineapples and rum aged 7 years (handwrapped) PANCIUC with ginger, chocolate and vanilla liqueur (handwrapped)

Bramardi Chocolate



Cunesi with rum

BIRICHIN

Traditional Dark chocolate filled with chocolate cream with rum.

Weight 300 g

Price £ 11.00



two meringues filled with gianduia cream, all covered with dark chocolate, made and wrapped by hand Weight 200 g Price £ 9.00



Ciliegiotto Dark chocolate filled with cherry. Weight 300 g

Price £ 11.00



TRUFFLE with bow Wrapping

Dark and white chocolate Weight 250 g

Price £ 8.00



BACI Bramardi Two cocoa and hazelnat biscuit filled with Gianduia cream. Weight 300 g Price £ 11.00

Ziccat Chocolate



Gianduiotti Dark or classic artisanal chocolate with hazelnut. Weight 250 g Price £ 10.00



Gianduiotti luxury box Dark or classic artisanal chocolate with hazelnut. Weight 240 g Price £ 20.00



Cremini box Dark, milk and coffe chocolate with hazelnut. 16 chocolate Price £ 12.00 Bag Weight 200 g Price £ 11.00



CRI CRI

Cri Cri is a whole hazelnut covered in dark chocolate and rolled in crunchy bites of sugar .

Weight 300 g

Price £ 9.00



Heart Chocolate Dragees Hazelnut, Almond, Coffee, Dried fruit covered with chocolate . Price \pounds 8.00



Gianduia Liqueor Bottle of 50 cl Price £ 31.90