

BEST ITALIAN WINES FROM CELLARS TO WORLDWIDE



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2024

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PORTFOLIO

- MURATORI

#Franciacorta DOCG

- LE FRACCE

#Oltrepo' Pavese DOC

- COBUE

#Lugana DOC

- VALCHIARO'

#Friuli Colli Orientali DOC

- NADAL

#Prosecco DOC, DOCG

- CORTE LONARDI

#Valpolicella DOC, DOCG

- CANNETO

#Vino Nobile di Montepulciano
DOCG

#Toscana IGT

- CANTINA DEL MANDROLISAI

#Sardegna DOC

#Mandrolisai DOC

- SIQUELIA

#Sicilia DOC

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We are a family strongly rooted in the **Franciacorta** territory.
For over twenty years we have been putting our passion into the production of wines that reflect the values and identity of our history.
For us, “Muratori” means evolving every day, in the name of continuity: this is the essence of our winery.

Between 1999 and 2002, we chose where to plant our vineyards so that they represented all the climatic variability of franciacorta, reaching vineyards up to 350m a.s.l.m. with exposure also north to lake ideo.

We have a vineyards in each of the six vocational units of franciacorta, this allows to have grapes with great and different personalities.

In Franciacorta, the morainic hills are connected by more or less clayey fluvio-glacial and colluvial languages that draw different landscapes identified and described for the first time with the zonation study carried out in the 90s.

Our vineyards have been managed **organically** since 2017, we also energy self-sufficient thanks to its agrophotovoltaic system suspended over the vines built in 2011.



Riccardo Cotarella

Internationally renowned oenologist, he and his team curated the new line of Franciacorta Muratori.

A valuable consultancy and collaboration based on a shared passion for Franciacorta and love for its grapes.

Together with Cotarella, we want to make the most of our products, aiming for excellence.





Place where the interaction between man, art and nature draws a mosaic of rare beauty.

The estate is home of the **Bussolera-Branca Foundation**, the secular park – with ancient statues and hundreds of specimens of trees, even secular trees and flowering plants – hosts the collections of antique horse carts, buggies and vintage cars, of which the lawyer Fernando Bussolera was a great lover, beside the cellars of Tenuta Le Fracce.

In 1999 the winemaker **Roberto Gerbino** took over the helm of the winery beginning a new course in the history of Le Fracce.

Today the wines of Le Fracce fully represent the ideals of the founder and Roberto's ideas:

- promote environmentally friendly viticulture, preserving the health of the land, to be left as a heritage for future generations;
- develop and preserve biological diversity, favouring natural resources;
- enhance the local vines;
- to encourage experimentation in order to improve quality in wine production and favour new creations.

The labels representing the winery today are 13: from the **Pinot Noir-based Sparkling Wines** to the whites based on **Riesling Renano**, **Pinot Grigio** and **Pinot Bianco**, as well as to the historical blending **Bohemi** and **Cirgà**, through the **Pinot Noir** till the indigenous **Bonarda** and **Barbera**, and **Syrah** for the delicious rosé **Flamant**.

A mosaic of wines that perfectly reflects the history, effervescence and dynamism of Le Fracce.





COBUE

LOMBARDIA

Pozzolengo (Brescia)

www.cobue.it

The new wine cellar, ambitious and fascinating project, combines the intelligent spirit of man with the existing environment, creating a space that blends perfectly with the profiles of **Garda Lake hills, Air, Water** and **Earth** are merging in this structure that becomes host of those elements, necessary presence in the history of great wines.

The farm covers a total area of 25 hectares, more than 17 of which are vineyards, the feather in the cap of Cobue production.

It is the whole **Castoldi family** with its collaborators, who take care of the vinification of the grapes in the various grape varieties, mainly autochthonous, from which unique and "Sinceri" wines are obtained in full respect of Nature.



Hospitality

It's not been long since the old barn and stables have been turned into a modern Wine Resort, with six apartments in B&B, a SPA center, a pool, wine tasting rooms and everything that it takes to offer our guests a beautiful holiday in the name of relax, peace and some fine wine!

THE WHITE WINES with **Lugana** as the true expression of the variety of vine and territory, San Martino della Battaglia, from **Tuchì** grapes, special and small DOP, an elegant and fine wine.

THE RED ONES, ready-to-drink wines, from **Riviera del Garda Classico**, with the native grape Groppello, to the Marzemino in purity.

THE GREAT SPARKLING WINES **Classic Method**: Brut and Zero Dosage are made with the Albis blanc de noir and Roseo rosè de noir from **Groppello** autoctone red grape.

Unique are our LATE HARVEST Passvm made from the Tuchì variety and 31 Ottobre by the Turbiana, sweet but not sweet wines, to be enjoyed and tasted with pleasure!

Finally the deepest expression of the philosophy of COBUE: the **Getulio white** and the **Getulio red**, chosen blends which are vinified separated and later combined.





NADAL

VENETO

Santa Lucia di Piave

(Treviso)

www.vininadal.it



Since 1925

Family passion, between tradition and innovation.

Grandfather Mario fell in love with this territory lying on the banks of the Piave river and chose it to start in 1925 the Nadal farm which in the last 40 years, under the direction of his son Valerio, has increasingly specialized in viticulture.

Valerio and his wife Diana are now joined by their sons Alberto and Enrico, who have embraced the rural tradition combining it with environmental sustainability, to defend and safeguard those that have been family places for a century.

The sense of belonging, respect and care for the earth have always been the peculiar ingredients of Nadal wines.

Commitment to sustainability: an integrated ecological system.

The potential of integrated agriculture, the reduction in chemicals and the use of green solutions, are the result of a path of excellence that pursues the quality of product, the defence of biodiversity and the respect for customers. A commitment that cannot be improvised, but it is built over time by using increasingly innovative tools, intelligent machinery and digital technologies.

The objectives are ambitious and concern the work in the vineyard, the management techniques, the protection of the soil and the defence of the plants in order to reach a new production model that is increasingly ecological and in the same time economically sustainable.

The maximum expression of this commitment is found in the **organic** wines line, composed by **Pinot Noir**, **Pinot Grigio DOC** and **Prosecco DOC**.





CORTE LONARDI

Azienda Vitivinicola

CORTE LONARDI

VENETO

Marano di Valpolicella
(Verona)

www.lonardivini.it

Corte Lonardi is a small winery located in Marano, in the “green heart” of **Valpolicella**. Though the farm is quite young, its roots are immersed in the ancient rural and gastronomic history of the area. The current owner of the winery is **Silvia Lonardi**, the daughter of its founder **Giuseppe Lonardi** who, growing up between the fields and the tables of the family owned tavern, was able to combine his passion for wine and cuisine.

Silvia’s great-grandfather Giuseppe, nicknamed “il Bepi”, was the first to transform his love for good food and wine into a business by becoming a restaurateur, and her grandfather Aldo followed in his footsteps.

Sharing this passion with his family, in the early 80s Giuseppe began producing wine supported in this endeavor by his friend, the winemaker Roberto Ferrarini. In our days this farm produces high-quality wines which belong to the tradition of the Valpolicella region and endeavors to identify and enhance novel undiscovered values which lay in the soil of Marano hills, thanks to the fresh creative energy brought by the young daughter Silvia.

Amarone, Valpolicella Ripasso, Recioto, Valpolicella Classico, Privilegia and **El Greso** fermented and aged in amphora are high-quality wines, produced blending tradition and innovative winemaking techniques.



VALCHIARÒ

VALCHIARÒ

FRIULI

Torreano (Udine)

www.valchiaro.it

Precious Wines from Colli Orientali del Friuli.

From its foundation in 1991 to its evolution in its new seat in Togliano, love and passion have been the only fuel for our winery.

Love for vines, which are cherished and nurtured. Passion for wine, the result of our constant attention.

It was a hot day of June 1991 when **five friends** from Torreano, Armando, Lauro, Emilio, Galliano and Giampaolo, founded Valchiarò, the winery that gave life to our love for wine and cultivation of the vine.

Approximately 15 hectares cultivated with **Ribolla, Friulano, Picolit** and **Verduzzo**, as well as **Merlot, Refosco, Sauvignon** and **Pinot Grigio**, in a highly suitable territory, included in the DOC Colli Orientali del Friuli, where the Chiarò stream flows outlining a valley of great charm .

In 2006 the cellar was completely renovated and equipped with the most modern winemaking equipment, which contributes to the creation of surprising wines, ambassadors of a beautiful story of friendship, of love for the land, of passion for wine.



The constant commitment and attention to the range growth and the products' quality has allowed Valchiarò to receive prestigious awards, such as the nomination of our **Nexus** as **Best White Wine of Italy 2020** according to Winesurf, an important online guide





CANNETO

CANNETO

TUSCANY

Montepulciano (Siena)

www.canneto.com



Canneto is situated on the western side of **Montepulciano**, near the splendid church of San Biagio, offers the visitor a breath-taking view and has a long wine-making tradition. Having purchased it, the new owners renovated the buildings respecting their original purpose, building a new cellar, buying machinery and equipment, taking care of and renewing the vineyards and olive trees. The farm consists of 48 hectares, 30 of which are under vine, with 16 being reserved for the production of **Vino Nobile di Montepulciano DOCG**. A further 4 hectares are planted with olive trees for the production of **Extra Virgin Olive Oil D.O.P Terre di Siena**.

Careful vinification, the choice of the vineyard location, the bottling, are some of the aspects which receive our utmost care and attention. **Every year we try to do better.**

Nothing is taken for granted, we constantly invest in the estate to improve it.

We want Canneto to be recognized both for the excellence of its wines and for the quality of the hospitality we offer to everyone visiting the farmhouse and cellar.



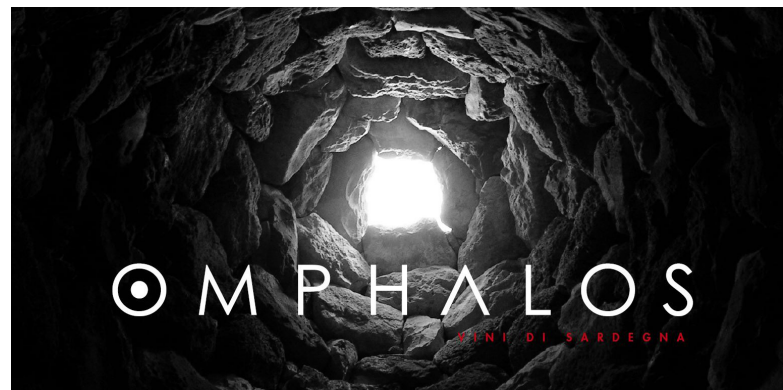


Cantina del Mandrolisai was founded in 1950 and take the mane from where it originated, **Mandrolisai**. This is one of the most renowned and traditional wine-producing regions of Sardinia, and the most inland. The wine making vocation of this area stems from its particular geographical characteristics, with high, sunny hills perfectly exposed to the sun. The traditional quality and uniqueness of the wines of this area have earned Mandrolisai the title of Registered Designation of Origin (DOC). The disciplinary, born on the structural setting of the vineyards, provides for the use of a blend including: **Bovale Sardo or Muristeddu, Cannonau and Monica**.

Kent'annos is the line that our winery dedicated to its territory, a territory known today also for the extraordinary presence of a large number of centenarians. The line consists of four red wines (one **Organic**) and a rosé wine all falling within the DOC Mandrolisai.

OMPHALOS line is a selection of three typical single-varietal Sardinian wines.

Cannonau di Sardegna DOC red, **Bovale Isola dei nuraghi IGT** red and **Vermentino di Sardegna DOC** white wine.





SIQUELIA

SIQUELIA

SICILIA

Palermo

www.siquelia.it

Marzia Lo Vecchio is the founder of Siquelia, an explosive encounter, the result of a wonderful interweaving between a "heart", represented by the passion for nature and a "square", the desire to do business.

Siquelia is the heart of **Sicily** that comes back in the form of wine and a great adventure that leads Marzia daily to look beyond, because it is in the nature of life the change and she in a short time was yet another proof of this.

A company with a decidedly marked **feminine imprint** and **rich in passion, simplicity** and **elegance**, conducted by her intuition and her emotions, which grows every day with strength thanks to the people who believe in it and who contribute to forming its full identity.

The wines are produced with grapes grown in the **Alto Belice**, currently one of the most renowned areas of Sicily for the production of quality wines, also where vines and wine have always been a constant presence.

