



Terre di Bò

Wine
COLLECTION

2020



When love and passion for WINE
come together, they build up
a project, a dream of Machetti
family involved in the amazing
wine world since 1985.

We are proud to introduce

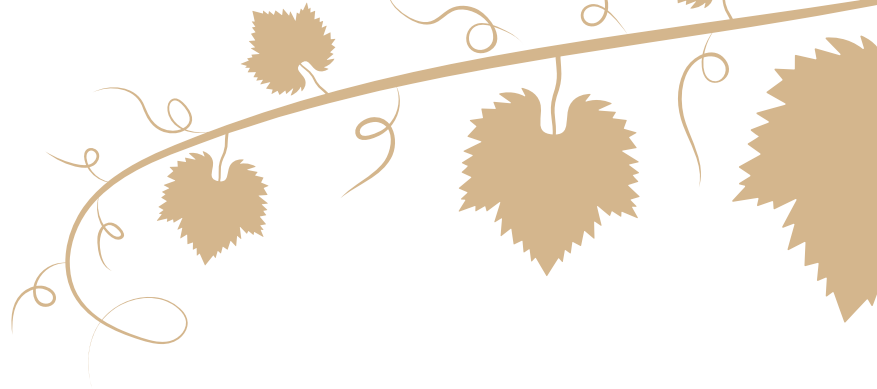


Terre di Bò

Wine
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Top Quality *Wine* COLLECTION



Amarone
della Valpolicella
DOCG



Barolo
DOCG



Barbaresco
DOCG



Brunello
di Montalcino
DOCG



An additional chapter is added to the history of our company telling stories about wines made with passion.

Millenary traditions handed from generation to generation, from vineyards to the achievement of unique wines, Italian masterpieces of nature prized all over the world.

Each wine is a bearer of emotions, carefully selected among valuable vinegrowers in Italy.

A joy and a pleasure to drink.



Chianti
DOCG



Chianti
Riserva
DOCG



Chianti
Classico
DOCG



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Amarone della Valpolicella DOCG

Amarone della Valpolicella is one of the most rich and opulent red wines you can find anywhere in the world, a jewel that made Valpolicella area, hills surrounding Verona, one of the most popular destinations for all wine lovers.

*Wine is the only
artwork
you can drink.*

(Luis Fernando Olaverri)

Amarone della Valpolicella DOCG

The Greeks made wine in Valpolicella even before the Romans arrived – and the name itself is thought to be a mash up of Latin and Greek meaning “Valley of Cellars.” The region has always enjoyed strong local demand for its light, aromatic red wines made from native grapes Corvina, Corvinone, and Rondinella. At the Roman times they produced sweet wine Retico, the current Recioto. A sweet and harmonious, full wine, produced with the drying of the bunches. The transformation came in the early 1900s.

Why is it called Amarone?

Legend says it happened by chance, perhaps due to a mistake or to a hot winter, the entire fermentation process took place in one Recioto tank, transforming a large quantity of sugar into alcohol, giving life to a powerful and vigorous wine, bitter and very tannic, totally different from Recioto. They called this wine Amarone that means “bitter”; from the sweet wine excellent Recioto to the dry red wine tasty but strong tannins with a more marked bitter component.



TERRE DI BO AMARONE DELLA VALPOLICELLA

Is bottled in Valpantena area by a selected wine cooperative of vine growers.

The quality have achieved excellent levels thanks to commitment and care over the entire production cycle, where tradition and technological innovation blend together.



Terre di Bò



REGION:
Veneto
Verona,
Valpolicella area



Amarone della Valpolicella DOCG



GRAPES

Corvina Veronese and Corvinone Veronese, Rondinella.



VINIFICATION

bunches are hand-picked and rigorously selected at the end of September. Soft pressing of the grapes in December/January, followed by maceration on the skins of 30 days.



AGING

60% of the wine is refined for 24 months in big oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in bottles.

TASTING NOTES

Bouquet: The scent of dried plums and cherries with hints of undergrowth and dried mushrooms. In the best vintages softness dominates, enveloping the palate in a velvety, full, warm and vigorous embrace with very pleasant round tannins.

Taste: ripe red fruits embellished with cinnamon and vanilla. The older it gets, the more it leaves room for perceptions of leather, tanned tobacco and roasted coffee. The fruity aromas are reminiscent of black cherry, currant, cherry and wild berries. It can reach an aging of over 20 years.



ALCOHOL 15% vol.

Serving temperature: 18-20 C in "Bourgogne" glasses. Recommended to open the bottle at least 1 hour before drinking.



FOOD PAIRING

With game: It is a great companion for main courses based on feathered game, such as pheasant with walnuts and truffles, woodcocks on croutons or duck. Roasted and grilled meat also chocolate is a perfect combination with Amarone which recall hints of cocoa taste.

Ean code | 8013345000361

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASE/ PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,50	95	19 x 5	830
750 ml	12	17,00	55	11x 5	960



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Wine
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Barolo DOCG

**“THE KING OF
WINES, THE WINE
OF KINGS”**

*We do not remember the
days, we remember the
moments.*

(Cesare Pavese)

Barolo DOCG

In 1600, the Nebbiolo grape was already appreciated by the aristocracy and the members of the Savoy Royal Family, but only with Camillo Benso, Count of Cavour (who was also Italy's first Prime Minister), the wine became famous in Europe. He called the French oenologist Alexandre-Pierre Odart, that improved production process to achieve the . At that time, Barolo started to climb towards success and win of the most demanding palates around the world. The first acknowledgment arrived in 1873, with an outstanding seven gold medals won at the Vienna competition, confirming that Barolo was a wine suitable for aging. In 1879: Lorenzo Fantini defines Barolo as "King of wines", a title the wine has kept ever since.

Barolo must be aged for at least three years, one and a half of which has to be in oak barrels. If the ageing is longer to five years, the wine gains the title of 'Riserva'.

TERRE DI BO BAROLO DOCG

Is produced in Castiglione Falletto territory by a selected estate of wine grower since 1912.

Every single step of the production – from the vineyards to the cellar – follows exactly the process given by the tradition – which has been the main attention of the family ever since.



Terre di Bò



REGION:
Piedmont
Cuneo,
Italy



Barolo DOCG

GRAPES

Nebbiolo 100%.



Manual harvest in October, destemming, pressing, maceration with skins for 12 to 15 days, complete malolactic fermentation before winter. In spring time aging in oak barrels for 24-28 months.

TASTING NOTES



Colour: Garnet red, sometimes even intense, with orange reflections that become accentuated over the course of its evolution.

Bouquet: Lightly spiced with hints of flowers, small red fruits.

Taste: Well structured, sustained by soft tannins, dry, persistent.



ALCOHOL 14% vol.

Serving temperature: 18-20 C. Decant one hour before drinking to let the wine breathe.



FOOD PAIRING

Ideal with roasted and grilled meat, game, aged cheese, porcini mushroom and truffle.



LIFE

Wine suited to long ageing, horizontally preserved in a dry and cool place like a cellar.

Ean code | 8013345000330

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,10	99	11 X 9	810
750 ml	12	16,20	16,2	10 X 5	820



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Wine
COLLECTION

Barbaresco DOCG

ARISTOCRATIC SYMBOL
WITH LEGENDARY
ORIGINS.

*Life is too short
to drink bad wine.*

(Johann Wolfgang von Goethe)



Barbaresco DOCG

Barbaresco is a great red wine from Piedmont, Italy. Aristocratic symbol with legendary origins. In the old times the hilly area nearby was wild with deep forest woods used by people from Ligurian area as refuge to hide from the Romans calvary. The roman used to call this area "Barbarica Silva" from which it became Barbaresco.

This land tells stories of passion for the vine cultivation, stories of tradition and dedication to wine making.

TERRE DI BO BARBARESCO

Is produced by a small estate selected, it's located on the hill of Treiso just few miles from Alba.

Produced from Nebbiolo grapes grown in the northern Langhe area, need a maturation time of 26 months of which 9 in wooded barrels.



Terre di Bò



REGION:
Piedmont
Alba,
Cuneo



Barbaresco

DOCG

GRAPES

Nebbiolo 100%.

Manual harvesting, destemming, pressing, maceration with skins for 12 to 15 days. Complete malolactic fermentation before winter. In the spring is put in oak barrels for 12 / 14 months.



VINIFICATION

Grapes are crushed before the traditional fermentation on the skins in stainless steel tanks at a temperature of 28 C. After about 10 days, the wine is separated from the skins and seeds and several pourings are performed to obtain a clear, clean product.



TASTING NOTES

Colour: Garnet red, with traces of orange with the aging.

Bouquet: Ethereal bouquet with complex spicy notes of plum, cocoa and licorice.

Taste: Full-bodied, austere, velvety, harmonious and elegant with fine tannins.



ALCOHOL 14% vol.

Serving temperature: 15-17 C. Uncork and decant the bottle one hour before serving.



FOOD PAIRING

It is a great wine for any part of the meal, it goes well with red meat and feathered game and mature cheese.

Ean code | 8013345000347

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,10	100	10 x 6	830
750 ml	12	16,30	50	10 x 5	830



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Wine
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Brunello di Montalcino DOCG

Brunello di Montalcino is the icon of Italian enology, fame and pride all over the world. This grape, known as "Brunello" or "Brunellino", was identified as a variety of Sangiovese.

The founding father of Brunello di Montalcino was Clemente Santi. In 1869, his 1865 vintage was awarded a silver medal by the Agrarian Committee of Montepulciano.

*Wine is constant proof
that God loves us
and loves to see us happy.*

(Benjamin Franklin)

Brunello di Montalcino DOCG

For several years, Brunello remained a prestigious wine, the province of just a few refined connoisseurs. Only in the second half of the 20th century finally the wine transition from an exquisite delicacy known by the elite to an international symbol of the finest Italian wine. The production area of Brunello di Montalcino is restricted only to the municipality of Montalcino, in the province of Siena. In 1960 Brunello di Montalcino was recognized the DOC, and obtained the DOCG in 1980. The small quantity produced made export difficult. Efforts to market Brunello took off in the '70s, but the global market was only reached after 1980. Many awards attest the quality: in 1999, "Wine Spectator" listed Brunello among the 12 best wines of the 21st century. In 2006, Brunello was crowned the absolute best in a worldwide ranking. Brunello can be aged for a long time, improving with the correct aging from a minimum of 10 years to around 30 years, but it can be kept for even longer.

TERRE DI BO BRUNELLO DI MONTALCINO

Is produced in the southern part of the territory of Montalcino between Sant'Angelo in Colle and Castelnuovo dell'Abate by an historical Estate preparing the wine under our brand. This land is considered the most suitable for the production of Brunello di Montalcino.

The vineyards are sheltered from the cold northern winds and benefit from the warm stream of air from the Maremma thanks to the nearby Monte Amiata favouring a mild microclimate.



Terre di Bò



REGION:
Tuscany
Montalcino,
Siena



Brunello di Montalcino DOCG



GRAPES

100% Sangiovese Grosso.



VINIFICATION

Aged in Slovenian oak barrels for 36 months; 12 months in stainless steel containers, refinement in bottle: 4 months.



TASTING NOTES

Colour: ruby red with garnet hints with ageing.

Bouquet: intense, elegant, rich in scent of mellow red fruit, spicy in notes of liquorice and tobacco.

Taste: dry, warm with velvet tannins, balanced, persistent and elegant.



ALCOHOL 14% vol.

Serving temperature: 18-20 C. Decant one hour to breath before drinking.



FOOD PAIRING

Great wine with roasts, grilled meats, wild game, and elaborate dishes, as well as rare T-bone steaks. It can also be served alone, as a "meditation" wine.

Ean code | 8013345000521

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,10	100	25 x 4	810
750 ml	12	16,20	50	10 x 5	810



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Chianti DOCG

If Tuscany deserves to be described as the most picturesque regions of Italy, Chianti represents by far the most famous Italian wine. The origin of the name "Chianti" is rather uncertain.

The Etruscan name for the area is documented neither in Etruscan inscriptions nor Roman history sources, but, based on certain topographical names, it seems to be the name "Clante".

*A bottle of wine contains
more philosophy than
all books in the world.*

(Louis Pasteur)

Chianti DOCG

“Clanis” seems to have been the Etruscan name of a stream, originating near Montegrossi in Gaiole. The name Clante seems always to be associated with water. Clante was also the name of important Etruscan family from the area that appears in numerous inscriptions. Whether the family took its name from the territory or vice versa cannot be determined at present, but it is fairly certain that the name “Chianti” is derived from “Clante”. The oldest documentary record so far known of the name “Chianti” is a 12 C copy of a deed of donation dated 790.

The Chianti region as a whole, including all sub-zones and Chianti Classico, stretches 160 kms from north to south. Located primarily between Florence and Siena, Chianti is truly located in the heart of Tuscany. The altitude varies between 150 meters and stretching as high as 600 meters. Higher elevations tend to result in wines with crisper acidity and a finer quality.

TERRE DI BO CHIANTI DOCG

Is produced in Montalbano area by a wine producer devoted to wine cultivation for 3 generations.

Today the name “Chianti” is a guarantee of noble wine, produced according to strict laws protecting the traditional quality and its sensory characteristics.



Terre di Bò



REGION:
Tuscany
Montalbano,
Italy



Chianti DOCG



GRAPES

90% Sangiovese - 10% Canaiolo.

TASTING NOTES

Color: Ruby red in color tending to garnet with aging.

Nose: Aroma of red fruit, fresh and pleasant.

Taste: Balanced harmony of perfumes and aromas. It's harmonious, savory, slightly tannic, soft and mellow, an average aging potential.



ALCOHOL 12,5% vol.

Serving temperature: 16-18 C.

FOOD PAIRING

Perfect with meat, pasta and all traditional Tuscan recipes, from vegetable-based soups (Ribollita) to grilled and baked red meats.



Ean code | 8013345000583

Bottle: Bordolese 750ml – Stelvin closure

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	100	25 x 4	780
750 ml	12	13,80	56	14 x 4	775



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Chianti Riserva DOCG

If Tuscany deserves to be described as the most picturesque regions of Italy, Chianti represents by far the most famous Italian wine. The origin of the name "Chianti" is rather uncertain.

The Etruscan name for the area is documented neither in Etruscan inscriptions nor Roman history sources, but, based on certain topographical names, it seems to be the name "Clante".

*Every moment
is a fresh beginning.*

(T. S. Eliot)

Chianti Riserva DOCG

“Clanis” seems to have been the Etruscan name of a stream, originating near Montegrossi in Gaiole. The name Clante seems always to be associated with water. Clante was also the name of important Etruscan family from the area that appears in numerous inscriptions. Whether the family took its name from the territory or vice versa cannot be determined at present, but it is fairly certain that the name “Chianti” is derived from “Clante”.

The oldest documentary record so far known of the name “Chianti” is a 12 C copy of a deed of donation dated 790. The Chianti region as a whole, including all sub-zones and Chianti Classico, stretches 160 kms from north to south. Located primarily between Florence and Siena, Chianti is truly located in the heart of Tuscany. The altitude varies between 150 meters and stretching as high as 600 meters. Higher elevations tend to result in wines with crisper acidity and a finer quality.

TERRE DI BO CHIANTI RISERVA

Is produced in Montalbano area by a wine producer devoted to wine cultivation for 3 generations.

Today the name “Chianti” is a guarantee of noble wine, produced according to strict laws protecting the traditional quality and its sensory characteristics.

Chianti RISERVA must be aged for at least two year, and at least three months in bottle to be named Riserva.



Terre di Bò



REGION:
Tuscany
Montalbano,
Italy



GRAPES

100% Sangiovese.



VINIFICATION

Chianti must be aged for at least two year, and at least three months in bottle to be classified as "Riserva".



TASTING NOTES

Colour: intense bright red.

Nose: Intense, clean, characterized by notes that remind red fruits, blackberries, black currant and pleasant Vanilla traces.

Taste: Vinous, well balanced by softness and acidity, harmonious, savory, slightly tannic, soft and mellow.



ALCOHOL 13% vol.

Serving temperature: 18-20 C.



FOOD PAIRING

Grilled and roasted meat, pork, game and mature cheese.

Ean code | 8013345000590

PACKAGE & PALLET

BOTTLE	CARTON	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	125	25 x 5	975
750 ml	12	15,60	70	14 x 5	1092



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Chianti Classico DOCG

Chianti Classico is one of the greatest wines in the world, and it bears the name of the land of Tuscany appellation for wine.

*Wine gives courage
and makes men
more passionate.*

(Ovidio)

Chianti Classico DOCG

Chronology of history :

1716 Cosimo III, Grand Duke of Tuscany, officially delimited the production zone of Chianti wine.

1924 Creation of the Consortium for the Protection of Chianti wine and its mark of origin; the trademark chosen is the Black Rooster.

1932 The adjective "Classico" is added by ministerial decree to distinguish the original Chianti from the wine made outside the territory delimited in 1716.

1984 Chianti Classico obtains DOCG status (Controlled and Guaranteed Denomination of Origin), the highest recognition for premium Italian Wines.

1996 Chianti Classico becomes an independent DOCG.

The Chianti region as a whole, including all sub-zones and Chianti Classico, stretches 160 kms from north to south. Located primarily between Florence and Siena, Chianti is truly located in the heart of Tuscany.



TERRE DI BÒ CHIANTI CLASSICO

Is produced in the area of Castelnuovo Berardenga, 10 km north of Siena, in the heart of Tuscany, 350 m. s.l.m. The slopes of the vineyard of about 23 ha, all located around the small farmhouse, are facing east, south and west.

The soil in the Chianti Classico hills is made up of alberese and galestro: sand of marine deposit where biomass and microbial respiration are among the highest, there is good drainage and water. This terroir give the wines pleasant vegetal notes, well which blend the varietal cherry and violet hints of Sangiovese, leading to a less intensely fruity and full-bodied result than other areas with pleasant undergrowth and humus notes.



Terre di Bò





REGION
Tuscany
Castelnuovo Berardenga,
Siena

Chianti Classico DOCG



GRAPES
Sangiovese 100%

TASTING NOTES

Chianti Classico has the floral bouquet of iris and violets typical of the sandstone soil of this area which constitutes the characterizing organoleptic element, with the aroma of wild berries.

Colour: deep ruby red colour.

Bouquet: intense, notes of wildberry and nuances of vanilla.

Taste: full, tannic with great character and persistence.



ALCOHOL 13% vol.
Serving temperature: 18-20 C.



FOOD PAIRING

Ideal with grilled meat, roasts and game, cold cuts and cheese.



Ean code | 8013345001535

PACKAGE & PALLET

BOTTLE	CARTON	WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	125	25 x 5	975
750 ml	12	15,60	70	14 x 5	1092



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