



  
**LA PIUMA**  
ITALIA





## **“La Piuma” – MGM / Mondo del Vino**

### **Tuscany / Abruzzo / Emilia Romagna / Terre di Chieti**

La Piuma represents a value-oriented collection of appellation specific D.O.C.G. / I.G.T. certified wines. Harvested from estate-owned vineyards and vinified by world renowned vintners MGM/Mondo del Vino exceeds expectations worldwide. As an example, MGM was just named #1 European wine producer of the year by Mundus Vini, the largest officially recognized wine competition in the world.

MGM is a family-owned company founded by Alfeo Martini. The Martini family represents a diverse portfolio of winery estates and brands including small artisanal production such as Poderi dal Nespoli and highly coveted Barolo producer Barolo Ricossa, as well as value-oriented offerings from central Italy and Sicily. This year, Poderi dal Nespoli won a coveted Gambero Rosso Tre Bicchieri award.

MGM is among the most eco-conscious producers in Italy today. Their state-of-the-art production facility in Priocca (Piedmonte) is powered by solar panels, and they are the recipients of the internationally recognized and USA certified ICEA certificate of conformity for the production of organic wine.

La Piuma wines have received numerous international awards including most recently the coveted Mundus Vini gold medal for the Sangiovese di Romagna, as well as the “Gran Menzione” award for the Montepulciano d’ Abruzzo at the International Wine Challenge 2011.



**ORVIETO CLASSICO** Orvieto Classico DOC

**VARIETY** Grechetto, Trebbiano and Chardonnay.

**ALC** 12.5%

**PRODUCTION AREA** Central Italy; Umbria and Lazio region.

**SOIL** Clayey and calcareous with fluff presence and excellent permeability.

**TASTING NOTES**

And intense straw color with a fruity and pleasant nose leading to a fine and delicate palate. Serve at 46° - 48° F.

**FOOD PAIRING**

Perfect with fish dishes and salads.



**PECORINO 2013**  
Terre di Chieti IGT

**VARIETY** Pecorino

**ALC** 13%

**PRODUCTION AREA** Central Italy, Abruzzo region

**SOIL** Hilly, clayey and calcareous

**TASTING NOTES**

Bright yellow with abundant fruit on the nose and palate leading to a dry finish. Serve at 40° F.

**FOOD PAIRING**

Perfect for quaffing or with appetizers, fish and fresh cheeses.



**MONTEPULCIANO D'ABRUZZO 2012**  
Abruzzo DOC

**VARIETY** Montepulciano

**ALC** 13%

**PRODUCTION AREA** Central Italy, Abruzzo region

**SOIL** Hilly, clayey and calcareous soil

#### **TASTING NOTES**

Montepulciano is the most planted variety of the region which is perfectly suited for the growing of this variety which has earned a reputation as one of the most widely exported DOC wine in Italy.

Our Montepulciano is very traditional: grapes are carefully hand-picked, generally between the end of September and early October. In the cellar the grapes are de-stemmed and gently crushed. After fermentation, the wine is a bright, deep red. On the nose we find dark cherry and raspberry with interesting notes of pepper and hints of vanilla. It is full-bodied on the palate with a soft acidity that leads to a long and elegant finish.

#### **FOOD PAIRING**

Excellent with pasta, pizza and every kind of meat.



**CHIANTI 2013**  
Chianti DOCG

**VARIETY** Sangiovese

**ALC** 13%

**PRODUCTION AREA** Central Tuscany, Firenze and Siena provinces

**SOIL** Clayey and calcareous

**TASTING NOTES**

An intense bouquet, typical of Chianti with a lively red color. Perfectly balanced with dry, savory and slightly tannic flavors. Serve at 62 - 64 ° F.

**FOOD PAIRING**

Excellent with red meats and aged cheeses.



**SANGIOVESE DI ROMAGNA 2009**  
Romagna DOC

**VARIETY** Sangiovese

**ALC** 12.81%

**PRODUCTION AREA** Romagna

**SOIL** Chalky hills and clay

**TASTING NOTES**

Deep red in color with a delicate violet aroma that leads to a medium-bodied wine with soft tannins.

**FOOD PAIRING**

Pair with pasta dishes, roasts and lamb.