



Passione per il vino da quattro generazioni

Passion for wine for four generation



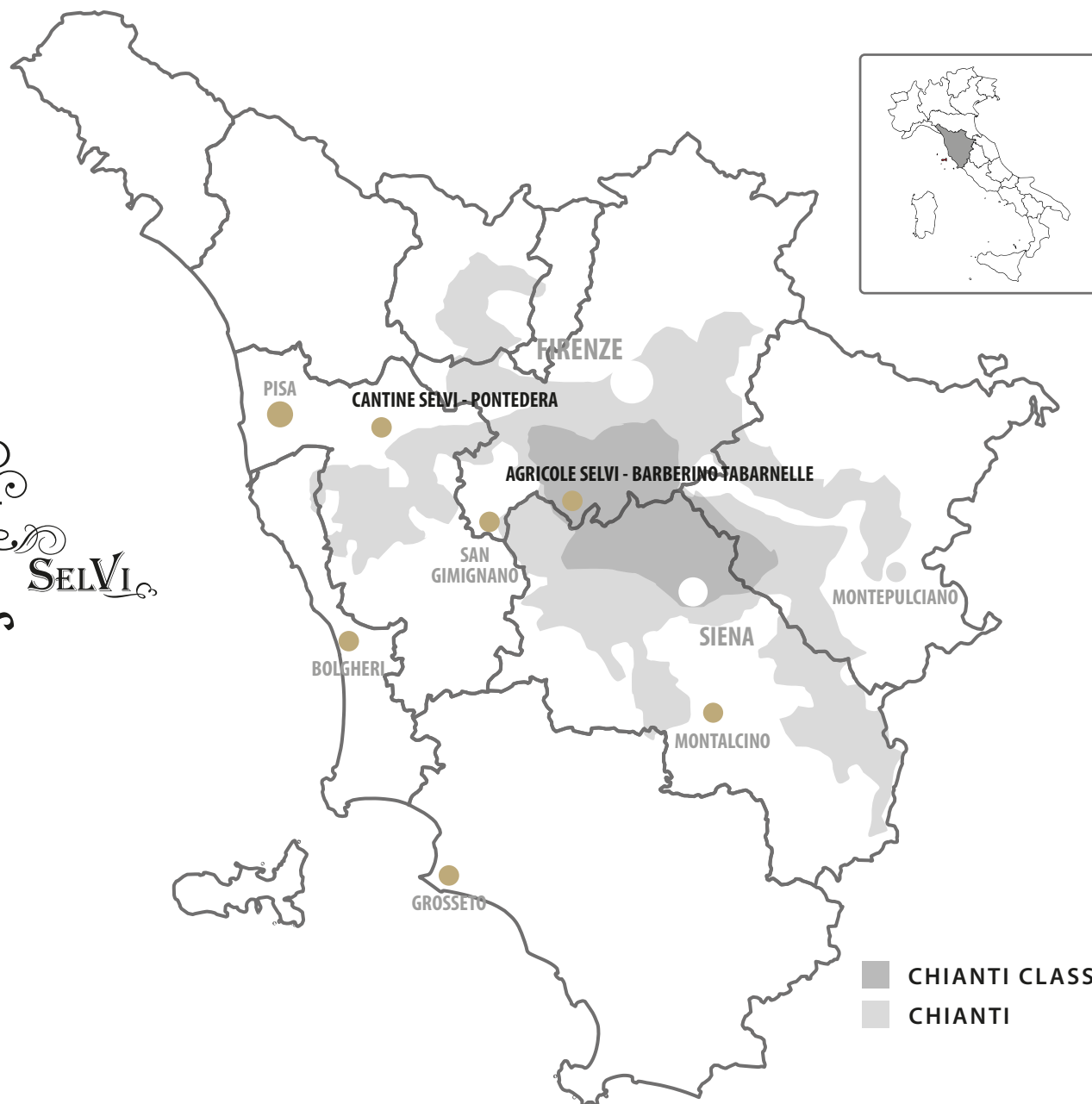
Benvenuti nel nostro mondo, una famiglia dedicata al vino. La nostra storia ha avuto inizio nel lontano 1925 e, ancora oggi, dopo quattro generazioni, infondiamo nei nostri prodotti la stessa passione e dedizione di un tempo.

Welcome to our world, a family devoted to wine. Our story began in 1925, and even today, after four generations, we pour the same passion and dedication into our products as we always have.



NEL CUORE DELLA TOSCANA

In the heart of Tuscany

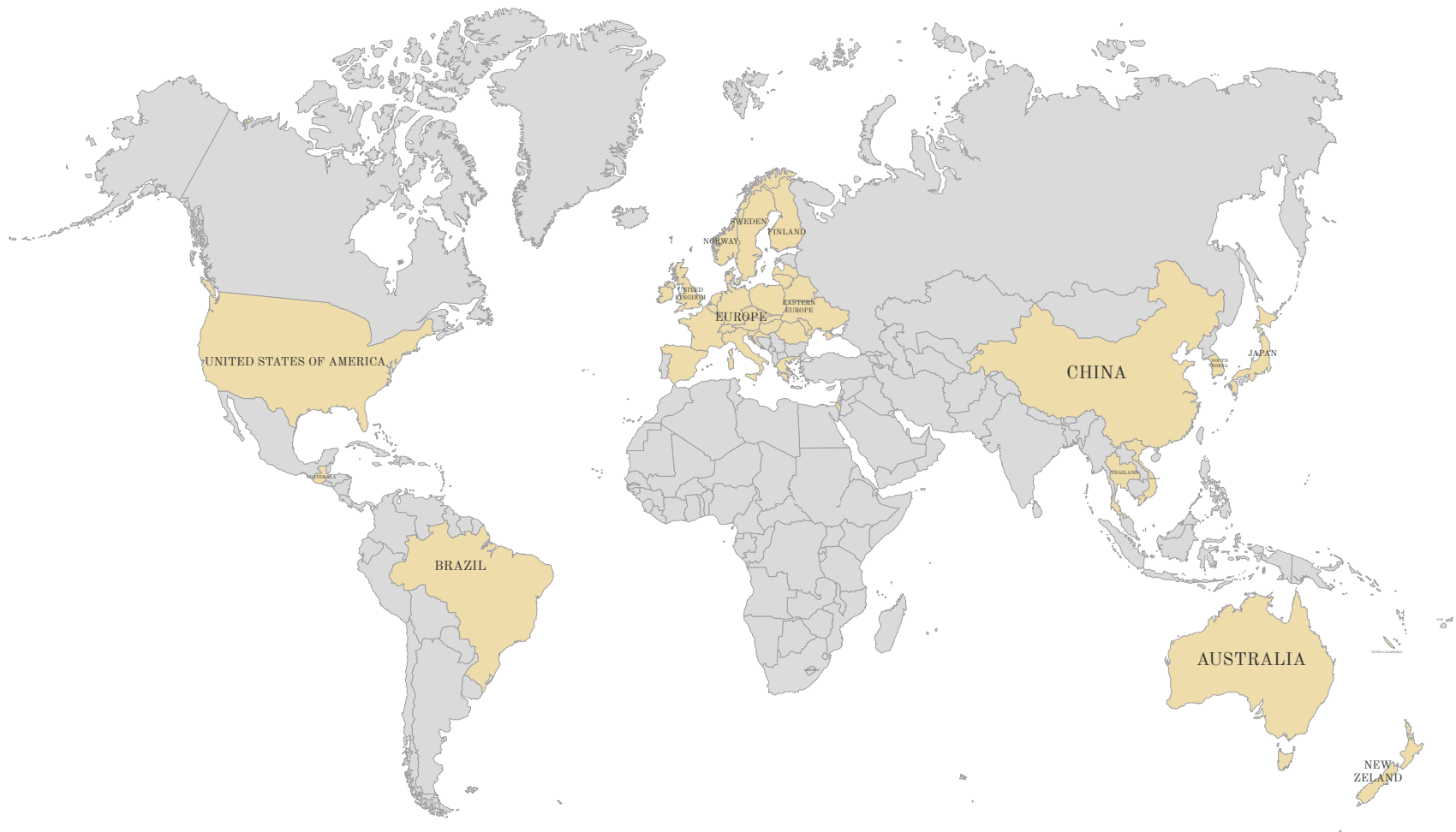


■ CHIANTI CLASSICO
■ CHIANTI

Distribuzione internazionale

International Distribution

- 3 Milioni di bottiglie prodotte all'anno e consegnate in 20 paesi nel mondo • *3 Million bottles produced and shipped every year to 20 countries in the world*
- Clienti internazionali, importatori e distributori affidabili • *Global customers and high reputable importers and distributors*
- Servizi e flessibilità totale • *Total flexibility and service*



Prodotti personalizzati

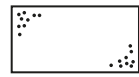
Costumized products

Esempio di personalizzazione del prodotto - *Example of composition of the product*

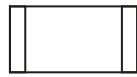
BOTTIGLIA *Bottle*



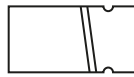
TAPPO *Closure*



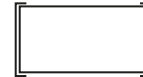
NATURAL
for long ageing



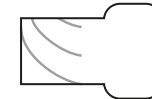
TWIN TOP
*technic for medium
bottle ageing*



SCREW CAP
no ageing



PROCORK
no ageing



HELIX
INNOVATIVE!!

ETICHETTA *Label*



Self Adhesive



et Glue



Special Shapes



Classic



Contemporary

CARTONE *Carton*



Normal flexographic



Normal offset



Precut topless



Open top



Bag in Box offset



famiglia Falorni

Etichetta della tradizione

Heritage Label

VINO. TOSCANA. TRADIZIONE. L'Italia, ed in particolare la Toscana è uno dei luoghi più belli al mondo, con paesaggi che sembrano disegnati dalla mano di un artista, dolci colline coltivate a vigneti, borghi isolati, luoghi ricchi di storia millenaria.

La famiglia Falorni è nel mondo del vino da quattro generazioni; tutto ebbe inizio con Armando nel 1925 ed a quasi 100 anni di distanza Andrea (suo bis nipote) porta avanti questa tradizione grazie anche alla partnership con la famiglia Castellani.

WINE. TUSCANY. TRADITION. Italy and especially Tuscany with its rolling hills, ancient villages and sun-kissed vineyards is a place of dreams.

The Falorni family has been in the world of wine for four generations; it all began with Armando in 1925 and almost 100 years later Andrea (his great grandson) continues this tradition thanks to partnership with the Castellani family.



Armando Falorni, Andrea's great-grandfather,
in front of the family wine-shop in the 1920s.



*Chianti
Classico Riserva
D.O.C.G.*

Sangiovese
Canbernet Sauvignon

24 MONTHS
OAK CASKS



*Chianti
Classico
D.O.C.G.*

Sangiovese
Canbernet Sauvignon

12 MONTHS
OAK CASKS



*Chianti
D.O.C.G.*

Sangiovese
Canaiolo
Ciliegiolo

6 MONTHS
OAK CASKS



*Morellino di
Scansano
D.O.C.G.*

Sangiovese
Cabernet Sauvignon
Merlot

12 MONTHS
OAK CASKS



*Toscana Rosato
I.G.T.*

Sangiovese
Syrah

STAINLESS STEEL



*Toscana Sangiovese
I.G.T.*

Sangiovese

6 MONTHS
OAK CASKS



*Governo
all'uso Toscano
I.G.T.*

Sangiovese
Cabernet Sauvignon
Ciliegiolo

STAINLESS STEEL



The name "Montalcino" has a mysterious origin: some believe it derives from Mons Lucinus, a mountain dedicated to the Roman goddess Lucina (Juno). Others, however—an opinion widely accepted—link it to Mons Ilcinus (Monte dei Lecci), referring to the strong presence of holm oaks (*Ilex, ilicis*). In fact, the coat of arms of the Municipality of Montalcino features a holm oak above three hills.

The birth of Brunello di Montalcino dates back to the 19th century when some farmers from Montalcino began experimenting with the production of a red wine using grapes from a vine traditionally cultivated in the area. A vine called "Brunello" or "Brunellino" was identified in the mid-19th century as a variety of Sangiovese. This grape is highly prized because it can produce long-aging wines, that is, red wines of exceptional quality.

As early as the 12th century BC, the Etruscan civilization had settled in the region, and viticulture has been practiced since then—long before the arrival of the Greeks in southern Italy and the founding of Rome. This makes it one of the first areas in Europe where the vine was cultivated. Although Bolgheri's history is ancient, and the settlement and construction of a fortress—on which the Castle would later rise—date back to the Early Middle Ages, the area where most of the vineyards and wineries now thrive remained undeveloped for several centuries. This changed in the late 1600s when Guidalberto della Gherardesca, in addition to creating the famous Viale dei Cipressi, restructured the vineyards using the most advanced agronomic knowledge of the time and planted new ones. The true revolution in Bolgheri's history came with Marquis Mario Incisa della Rocchetta, who moved to Tuscany after marrying Countess Clarice della Gherardesca in 1930. In a region where most red wines were rather rustic, Mario Incisa sought to create a new type of wine, inspired by the high-quality French wines he was accustomed to drinking and admiring. He took Cabernet cuttings and planted them in a sheltered area near the sea, which had been mistakenly blamed for the poor quality of the local wines.



*Brunello di
Montalcino
D.O.C.G.*

Sangiovese Grosso

36 MONTHS
OAK CASKS



*Rosso di
Montalcino
D.O.C.*

Sangiovese Grosso

14 MONTHS
OAK CASKS



*Bolgheri Superiore
D.O.C.
Rosso*

Cabernet Sauvignon
Merlot
Cabernet Franc

18 MONTHS
OAK CASKS



*Bolgheri
D.O.C.
Rosso*

Cabernet Sauvignon
Merlot
Cabernet Franc

10 MONTHS
OAK CASKS



*Bolgheri
D.O.C.
Vermentino*

Vermentino

STAINLESS STEEL



ARROGANTONE

Con questa linea vogliamo eleggere i vitigni autoctoni delle regioni che più ci rappresentano. Il concept di quello di far scoprire queste nobili uve con caratteristiche ben marcate e definite ma rivisitate in «chiave moderna»: tannini setosi, alte gradazioni ma poco percettibili alla degustazione ed una spiccata piacevolezza sul finale.

With this line we want to elect the indigenous grape varieties of the regions that most represent us. The concept is to discover these noble grapes with well-marked and defined characteristics but revisited in a "modern key": silky tannins, high gradations but hardly perceptible to the tasting and a marked pleasantness on the finish.



*Toscana
IGT
Sangiovese*

100% Sangiovese

6 MONTHS
OAK CASKS



*Beneventano
IGT
Aglianico*

100% Aglianico

12 MONTHS
OAK CASKS



*Puglia
IGT
Primitivo Appassimento*

100% Primitivo

12 MONTHS
OAK CASKS



*Nero d'Avola
DOC
Uve Appassite*

100% Nero d'Avola

8 MONTHS
OAK CASKS



*Rosso d'Italia
SPECIAL BLEND*

Sangiovese
Aglianico
Primitivo

6 MONTHS
OAK CASKS



*Campania
IGT
Falanghina*

100% Falanghina

10° NERONE



Nerone Claudio Cesare Augusto Germanico e meglio conosciuto semplicemente come NERONE, è stato il quinto imperatore romano, l'ultimo della dinastia giulio-claudia. La falsa immagine iconografica dell'imperatore che suona la lira dal punto più alto del Palatino mentre Roma bruciava è ancora assai radicata nell'immaginario collettivo.

Mio padre Moreno, quando era un bimbo e studiava alle scuole elementari, era l'addetto alla stufa a carbone che scaldava l'aula.

Avendo a che fare tutti i giorni con fuoco e carbone, i compagni di classe, gli dettero il soprannome di NERONE: l'imperatore che bruciò Roma.

Questo vino è proprio come mio padre, forte e duro ma allo stesso tempo dolce come solo un padre sa essere.

Nero Claudius Caesar Augustus Germanicus, better known simply as NERONE, was the fifth Roman emperor, the last of the Julio-Claudian dynasty. the false iconographic image of the emperor playing the lyre from the highest point of the Palatine while Rome was burning is still deeply rooted in the collective imagination.

When my father Moreno was a child, while attending the elementary schools he was in charge of the coal stove who warmed the classroom.

Having to do every day with fire and coal, his classmates, gave him the nickname of Nerone: the emperor who set Rome on fire.

This wine is just like my father, strong but at the same time sweet as only a father knows how to be.



Production area: APULIA

Alcohol content: 18% Vol.

Grapes: 100% PRIMITIVO

VINIFICATION

Grapes are selected from the most vocated and best exposed soils, in vineyards with lower grape concentration so that nutrients can better concentrate in berries.

After late harvest, a longer maceration takes place, around 20 days, to allow a higher concentration of polyphenols, thanks to the extended contact with skins.

Vinification in stainless still tanks at controlled temperature (24-26°C) is followed by a 6-month refinement in big barrels.

TASTING NOTES

Colour: Big extract of colour, deep inky ruby red.

Bouquet: Balsamic bouquet, with notes of black ripe fruits

Flavour: Full-bodied, warm, with strong tannins.

FOOD PAIRINGS

Ideal with wild game, lamb and seasoned cheese.

Service Temperature: 16/18°C.



Cosa significa Super Tuscan?

I Super Tuscan sono vini rivoluzionari, nati da un'idea innovativa e brillante. Il nome "Super Tuscan" è stato coniato nei primi anni '80 per descrivere genericamente un vino rosso prodotto in Toscana. In un'accezione più ampia, si tendono a considerare Super Tuscan tutti i vini prodotti in Toscana che per qualsiasi motivo (area geografica, resa delle uve, metodi di vinificazione e/o di maturazione, ecc...) non rientrano nel disciplinare di produzione della loro area di appartenenza.

Sono vini che dunque non rispondono alle linee guida della DOC o della DOCG e sono totalmente "s"regolati! Sono prodotti utilizzando il tradizionale Sangiovese e uve rosse non native o tipiche dell'Italia, quali i vitigni internazionali Cabernet Sauvignon, Merlot e Syrah.

What does Super Tuscan really mean?

Super Tuscans are revolutionary wines: they don't respect guidelines and are a brand new idea. The name "Super Tuscan" was coined in the early 1980s to describe a red blend from Tuscany. In a broader interpretation, tend to be considered Super Tuscans all the wines of Tuscan region which for any reason (geographical area, yield, vinification and / or maturation methods, etc ...) do not fall within the relevant disciplinary which regulate the production of the corresponding designations of origin.

They don't respect any of the disciplinary of the DOC or DOCG and they are produced totally... with no rules! Practically, they are made blending the traditional Sangiovese with wine grapes that are not non – native or typical, as well as Cabernet Sauvignon, Syrah, Merlot.

Production area: TUSCANY
Alcohol content: 13,5% Vol
Grapes: SANGIOVESE, MERLOT, SYRAH
Residual Sugar: 8-10 g/L

TASTING NOTES

Colour: Intense ruby red.
Bouquet: Fragrances of cherry, dark fruits
and notes of vanilla.
Taste: Soft and silky tannins.

FOOD PAIRINGS

Ideal with pasta dishes and grilled red
meats.
Service Temperature: 16/18°C.



Production area: TUSCANY
Alcohol content: 12,5% Vol.
Grapes: TRAMINER, TREBBIANO, VIOGNIER
Residual Sugar: 8-10 g/L

TASTING NOTES

Colour: Straw yellow.
Bouquet: Intense notes of white flowers
and tropical notes.
Taste: Soft and fruity.

FOOD PAIRINGS

Ideal with fish courses, appetizers and
white meats.
Service Temperature: 10/12°C.



Inspired by the growing success of wines characterized by great power and soft finesse, we introduce two new concentrated and elegant wines that drive full fruity flavours and mouth filling texture.



ROSÉ DEI VENTI

This wine is the result of a careful selection of grapes from vineyards along the Tuscan coast, just a few kilometers from the sea, in a fertile land mostly composed of sand, clay, and rich in fossil shells.

The coastline is a landscape of white sandy beaches, pines, and oaks leading inland to the classic rolling hills covered with olive trees and magnificent vineyards.

Thanks to this unique location at the westernmost edge of Tuscany, Rosè dei Venti offers intense fruity flavors, great structure, and richness, creating a perfect balance of complexity, elegance, and depth.



GRAPE VARIETY: 90% Sangiovese, 10% Syrah

ALCOHOL CONTENT: 12,5% Vol.

CURIOSITY

Summer, Amalfi Coast, the sun shines high, and the gentle sound of waves provides the perfect backdrop to the slow passing of time. At a restaurant table, a group of friends, united by their passion for fine wine, debate whether Sangiovese can be a suitable grape variety for a rosé wine. As often happens in these cases, opinions differ... The challenge is set: to determine who is right, there is only one solution—produce a rosé wine based on Sangiovese. Well, now it's up to you to judge which of the three friends was right.

TASTING NOTES

Color: Cherry-hued rosé.

Aroma: Captivating with floral notes and hints of peach.

Taste: Fresh, persistent, and pleasantly mineral.

FOOD PAIRINGS

This wine is perfect as an aperitif but also pairs beautifully with all seafood dishes.

Serving temperature: 10/12°C

CORTE AL BIGIO



ANTICA MARCA
Roccamurra



Toscana Rosso
I.G.T.

85% Sangiovese
15% Cabernet Sauvignon

STAINLESS STEEL



Toscana Bianco
I.G.T.

85% Trebbiano
15% Chardonnay

STAINLESS STEEL



Chianti
D.O.C.G.

85% Sangiovese
10% Canaiolo
5% Cilieggiolo

STAINLESS STEEL



Chianti Classico
D.O.C.G.

90% Sangiovese
10% Cabernet Sauvignon

STAINLESS STEEL



Chianti D.O.C.G.
Fiasco da 750ml

85% Sangiovese
10% Canaiolo
5% Cilieggiolo

STAINLESS STEEL



Vino Nobile di Montepulciano
D.O.C.G.

90% Prugnolo Gentile
10% Canaiolo

24 MONTHS
OAK CASKS



Orvieto Classico
D.O.C.

50% Grechetto
30% Malvasia
20% Trebbiano

STAINLESS STEEL



*Pinot Grigio
Terre Siciliane
I.G.T.*

100% Pinot Grigio

STAINLESS STEEL



*Toscana Rosso
I.G.T.*

85% Sangiovese
10% Merlot
5% Syrah

6 MONTHS
OAK CASKS



*Sangiovese
di Toscana
I.G.T.*

100% Sangiovese

6 MONTHS
OAK CASKS



*Morellino
di Scansano
D.O.C.G.*

85% Sangiovese
10% Cabernet Sauvignon
5% Merlot

12 MONTHS
OAK CASKS



*Maremma
Toscana D.O.C.
Rosso*

50% Sangiovese
30% Merlot
20% Cabernet Sauvignon

6 MONTHS
OAK CASKS



*Vermentino
di Toscana
I.G.T.*

100% Vermentino

STAINLESS STEEL



*Vernaccia di
San Gimignano
D.O.C.G.*

100% Vernaccia

STAINLESS STEEL

Valle Pitti



*Montepulciano
d'Abruzzo
D.O.C.*

100% Montepulciano

STAINLESS STEEL



*Trebbiano
d'Abruzzo
D.O.C.*

100% Trebbiano

STAINLESS STEEL



*Passerina
Terre di Chieti I.G.T.*

100% Passerina

STAINLESS STEEL



*Pecorino
Terre di Chieti I.G.T.*

100% Pecorino

STAINLESS STEEL



Aglianico
D.O.C.

100% Aglianico

12 MONTHS
OAK CASKS



Falanghina
I.G.T.

100% Falanghina

STAINLESS STEEL



Fiano di Avellino
D.O.C.G.

100% Fiano di Avellino

STAINLESS STEEL



Greco di Tufo
D.O.C.G.

100% Greco di Tufo

STAINLESS STEEL



Taurasi
D.O.C.G.

100% Aglianico

24 MONTHS
OAK CASKS

VIGNALI Roccamena



Salice Salentino
D.O.C.

90% Negroamaro
10% Malvasia Nera

STAINLESS STEEL



Negroamaro
Puglia I.G.T.

100% Negroamaro

STAINLESS STEEL



Primitivo
Puglia I.G.T.

100% Primitivo

STAINLESS STEEL



Vino d'Italia
Rosso 14%

50% Primitivo
50% Nero d'Avola

STAINLESS STEEL



Primitivo
di Manduria
D.O.C.

100% Primitivo

STAINLESS STEEL

VIGNALI ROCCAMENA



*Nero d'Avola
D.O.C.*

100% Nero d'Avola

STAINLESS STEEL



*Vino d'Italia
Rosato*

Red grapes Blend

STAINLESS STEEL



*Grillo
D.O.C.*

100% Grillo

STAINLESS STEEL



*Zibibbo
Terre Siciliane IGT*

Zibibbo

STAINLESS STEEL



*Pinot Nero
Terre Siciliane IGT*

100% Pinot Nero

STAINLESS STEEL



*Vino d'Italia
Rosso*

Red grapes Blend

STAINLESS STEEL



*Vino d'Italia
Bianco*

White Grapes Blend

STAINLESS STEEL

VINO BIOLOGICO

— Organic Wine —



*Vino d'Italia
Bianco*

White Grapes Blend

STAINLESS STEEL



*Vino d'Italia
Rosso*

Red grapes Blend

STAINLESS STEEL



*Nero d'Avola - Merlot
Sicilia D.O.C.*

85% Nero d'Avola
15% Merlot

STAINLESS STEEL



*Syrah
Terre Siciliane I.G.T.*

100% Syrah

STAINLESS STEEL



*Chianti
D.O.C.G.*

70% Sangiovese
20% Cilieggiolo
10% Canaiolo

STAINLESS STEEL

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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