

BATZELLA

Property Name:	Batzella	Region:	Tuscany	Total size:	8 hectares (20 acres)
Established:	2000	Province:	Livorno (30 miles)	Total vineyards:	7.5 hectares (19 acres)
Township:	Castagneto Carducci	Wine area:	Bolgheri DOC	Years planted:	2000
Owner's name:	Khanh & Franco Batzella	Oenologist:	Attilio Pagli	Replanting:	n.a.
Total Production:	40-50,000 bottles	Agronomist:	S.Bartolomei	Soil:	Moderate clay and sand
Territory:	Bolgheri	Marketing Dir:	Franco Batzella	Yield per vine:	2.0 lbs avg. for all varieties
Elevation:	Sea level	Cellar Capacity:	400hl/10,5000gall	Density:	2800 x acre
First Traded:	2003 vintage	Wood:	120hl/7,120gall	Training:	Lateral cordon
				Harvesting:	Manual

NOTES: The Batzellas returned to Italy in 2000 after 20 years of international finance at the World Bank in Wash.DC to start this artisan vineyard estate/winery. Their objective is to make elegant and genuine wines that not only give good first impression but are good to the last drops. They are convinced that the best wine can only be made from the best grapes and for this, on the advice of Prof. Attilio Scienza they have planted 5 different clones of Cabernet Sauvignon in order to get the best blend of the different expressions of the local terroir. Attilio Pagli is the enologist: he is one of the top in his field in Italy. Appreciated for his focus on quality grapes and respect of the fruit rather than on high-tech approach to winemaking, and for his superb ability to blend different varieties and clones for elegance and harmony.

The Bolgheri zone is an enchanting area surrounded by rolling hills and the Tirrean sea. Its land and special climate of cold nights and hot days cooled by the sea breezes enable optimum maturation of the Bordeaux varieties which can offer here wines that can be highly original and personal in character. From this terroir, the Batzellas' unending quest is to find harmony between power and elegance for their wines: Quaerando invenietis, keep searching and you will find.

In praise of the beauty of this corner of Tuscany, many of the wines are named from the poetry of Nobel laureate Giosue Carducci and of Gabriele d'Annunzio, with the verses quoted on the wine labels. For the Batzellas, labels are works of art that must also reflect the personality of the wines. Thus the Tam label is taken from the Chinese calligraphy done by a Vietnamese Living Legend calligrapher; the cypress scenery labels recall the famous 5-km road lined by centenary cypresses leading to Bolgheri village, taken from a detail in an oil painting in the owners' art collection; the Pinksy design is to fit the brilliant color and the intense Syrah-signature scent of white pepper, while recalling the poetry that inspired the wine.

History of BOLGHERI DOC: The Marquis Mario Incisa della Rocchetta planted his first vineyard with Bordeaux varieties (Cabernet sauvignon, Cabernet Franc) in Bolgheri in 1944, with Sassicaia first released in 1968. The Bolgheri DOC was created in 1984 to define what had become two Italian 'cru' red wines: Bolgheri Superiore and Sassicaia. The ingenious intuition of Marquis Incisa had in fact created a spectacular phenomenon in the history of Italian wines: made of supposedly "foreign" varieties, Bolgheri wines actually can offer the fullest expression of the local *terroir*, with wines that can be highly original and personal in character, and have nothing of the standardized/global tastes associated nowadays with these "international" varieties. Indeed these fruits offer here an intense expression of the Mediterranean, while the same fruits in Bordeaux on the Atlantic coast can give a very different profile, a grand but unique interpretation of itself. During 1980s, other producers (Grattamacco, Ornellaia, Satta) joined the mythical Sassicaia to demonstrate that the whole Bolgheri territory is great, not just one single wine. They in turn were joined during the 1990s by other producers, young and old, big and small, all determined to continue the search of quality and personality. The Bolgheri DOC today has 2400acres with 32 producers.

BOLGHERI DOC regulations: Varieties used for Bolgheri Rosso and Bolgheri Superiore DOC: Cabernet Sauvignon 10-80%, Merlot up to 70%, Sangiovese up to 70%, other allowed reds up to 30%. Max.grape yield 5lbs/vine for Bolgheri Rosso, and 4.4lbs/vine for Bolgheri Superiore. Release for trading: open for Bolgheri Rosso DOC, min. 2 years with min.12mths in wood +6mths in bottle beginning from Jan 1 of the year following harvest. For Bolgheri Bianco DOC, max yield is 5.5lbs/vine

WINES	CLASSIFICATION - FERMENTATION & AGING	GRAPES	AVG. PROD.
<p>-- "Tâm" Min.13.5% alc/vol The name and label design are inspired by the Chinese calligraphy which means heart or passion, in honor of the passion that motivates the owners in winemaking.</p>	<p>Bolgheri Rosso Superiore DOC Maceration on skins: 8-18 days depending on daily tastings, each variety fermented separately with malolactic in barriques. 100% aged in French oak barriques (extra fine grain, medium toasted) for 24 months (with varieties aged separately first then tasted for assemblage and final wood aging), min.8 months in bottle.</p>	<p>70% Cabernet Sauvignon 30% Cabernet Franc.</p>	<p>Vintage 2003 not made. 820 cases of 12 of 2004= 1st release in 2007.</p>
<p>-- "Peàn. The name means a hymn to the Sun God Apollo that lifts the heart of mankind, ref. d'Annunzio poetry. " Min.13.5% alc/vol</p>	<p>Bolgheri Rosso DOC – premium label Maceration on skins: 8-15 days depending on daily tastings, each variety fermented separately with malolactic in barriques. 100% aged in French oak barriques for 12 months (each variety aged separately then tasted for assemblage and final wood aging) min. 6 mths in bottle.</p>	<p>70% Cabernet Sauvignon, 20% Cabernet Franc, 10% Syrah.</p>	<p>830cases of 2003 1200cases of 12 of 2004.</p>
<p>--"Mezzodi"-- The name means high noon, inspired by the poetry of d'Annunzio Min.13.0% alc/vol</p>	<p>Bolgheri Bianco DOC – premium label Gentle whole bunch pressing, 2/3 run-off juice fermented in cold controlled stainless steel, 1/3 fermented in new barriques then left on lees with batonnage once/week for 3-5 months, then assembled before bottling.</p>	<p>70% Viognier 30% Sauvignon Blanc.</p>	<p>290cases of 2003 + 2004 vintage 310 cases of 2005 vintage</p>

<p>--“Digia” The name means already, to reflect the very early success of this fresh base wine. Mini. 13.5% alc/vol.</p>	<p>Bolgheri Rosso DOC – base label Maceration on skins: 8-12 days depending on tastings, each variety fermented separately with 2/3 doing malolactic and remaining in French barriques for 6 months, then re-assembled with the 1/3 left in stainless steel for bottling; min.6 months aging in bottle.</p>	<p>55% Cabernet sauvignon, Syrah 40%, 5% Cabernet Franc.</p>	<p>1000 cases of 12 of 2003= 0 left. 1200 cases of 2004= 800 cases left.</p>
<p>“Pinsky” The name is created in honor of the Syrah which gives this wine its distinctive color and personality. - Min. 13% alc/vol.</p>	<p>Bolgheri Rosato DOC Run-off juice macerated on skins for 24 hrs, then fermentation in white at cold controlled stainless steel.</p>	<p>60% Syrah, 40% Cabernet Sauvignon</p>	<p>270 cases of 2005 vintage.</p>

For information, call: Paolo Boselli - Tel (718) 263-4094 - Fax (718) 263-4409 - October 8, 2007

