



BIVIO [ITALIAN] N. : A FORK IN THE ROAD

Bivio Italia celebrates the the joy of exploring life’s many forks in the road with spontaneity and style. Crafted with hand-picked grapes from picturesque vineyards in the heart of Tuscany and Northern Italy. Bivio Italia reveals Italy’s renowned winemaking tradition in it own distinctly modern style.



BIVIO®

— I T A L I A —



Chianti DOCG

WINEMAKER: Marco Galeazzo

COMPOSITION: Sangiovese

REGION: Tuscany

In the commune of Gaggiano di Poggibonsi, at altitudes of 750 to 2,000 feet – among rolling inland hills, olive groves and cypress woods – where the warm growing season and perfect soils combine to create the truest expression of Sangiovese in the world.



Marco Galeazzo
Marco Galeazzo,
Winemaker

ORIGIN: Sourced from our Gaggiano estate vineyards in the renowned Chianti area – a stone’s throw from the Chianti Classico classification. These low yielding vineyards – a combination of Galestro (limestone) and Albarese (sand) soils – impart complex, rich and refined characteristics to the Sangiovese grape.

WINEMAKING: Picked in early October, the grapes underwent four days of maceration frequent pumpovers. Following temperature-controlled fermentation, 80% of the wine was aged in slightly toasted oak casks and 20% in medium-toast French oak barriques.

WINEMAKER’S NOTES: Bright ruby and richly textured with sweet cherry and raspberry flavors, notes of violet and almond compliment hints of vanilla, toast and spice.

TECHNICAL DATA

COMPOSITION	100% Sangiovese
VINTAGE	2007
ALCOHOL	13.0%
ACIDITY	5.08 (g/L)
pH	3.50
UPCS	892850 001128
SRP	\$13.99
PRODUCTION	4,000





BIVIO[®]

— I T A L I A —



Tuscan Red IGT

WINEMAKER: Marco Galeazzo

COMPOSITION: Sangiovese, Cabernet Sauvignon and Merlot

REGIONS: Tuscany.

In the heart of the Chianti and Chianti Classico areas between Florence and Siena where, in addition to Sangiovese, Cabernet and Merlot thrive on the south-facing hillside slopes.

ORIGIN: Chosen from our highly-acclaimed vineyard sites in the Chianti Classico and Chianti areas, the grapes prosper in the well-draining, high-altitude hills where they develop body and fullness.

WINEMAKING: The grapes underwent 10 days of maceration and frequent pumpovers. Following temperature-controlled fermentation, 35% of the new wine matured in medium-toast French oak barriques (new and 1 year old) and the remaining 65% in slightly toasted large oak casks.

WINEMAKER'S NOTES: Deep ruby in color with youthful blackberry and raspberry notes, a hint of violet and a delicious finish of coffee, chocolate and toast.



Marco Galeazzo
Marco Galeazzo,
Winemaker

TECHNICAL DATA

COMPOSITION	65% Sangiovese, 20% Cab. Sauvignon, 15% Merlot
VINTAGE	2007
ALCOHOL	13.0%
ACIDITY	5.23 (g/L)
pH	3.42
UPCS	892850 001142
SRP	\$13.99
PRODUCTION	4,000





BIVIO®

— I T A L I A —



Pinot Grigio Delle Venezie IGT

WINEMAKER: Marco Galeazzo

COMPOSITION: Pinot Grigio

REGIONS: Trentino and Friuli
Trentino, Italy's northernmost region where the Dolomites alternate with plains and terraces creating ideal cool climate conditions for crisp white wines



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Winemaker

with bright acidity and fresh aromatics. Friuli, between the Alps and Adriatic Sea, acclaimed for modern Italian white wines of depth, minerality and structure.

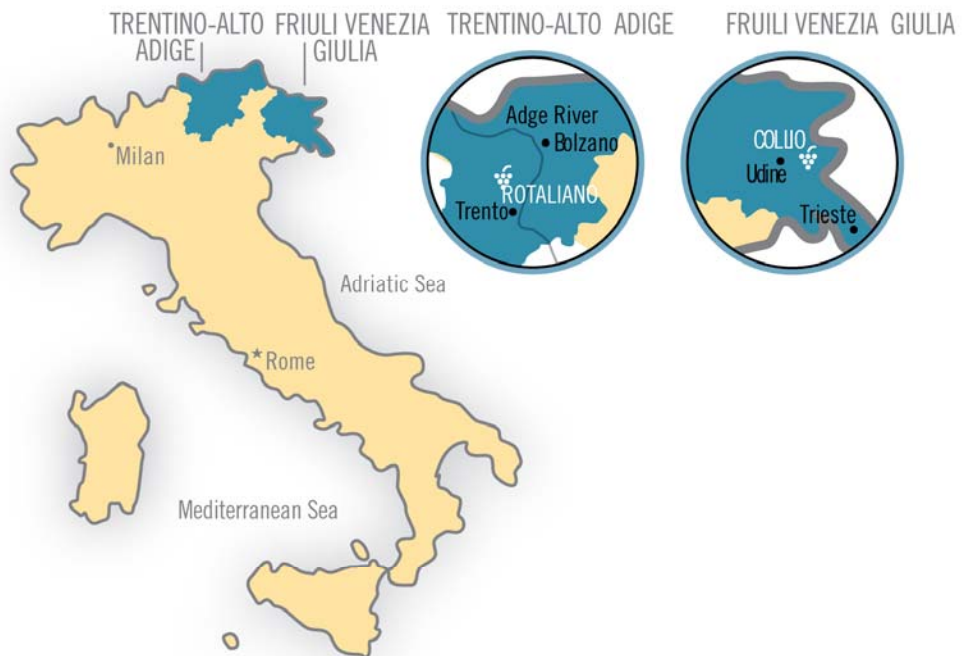
ORIGIN: The Rotaliano plain, a remarkable cool and airy region of Trentino at the confluence of the Adige and Noce Rivers. Collio, the most acclaimed region of Friuli with hilly terrain and perfectly drained soils.

WINEMAKING: Harvested in late summer and immediately delivered to the cellar, the grapes were gently pressed and fermented at a carefully controlled temperature. The wine matured in steel and chilled on fine lees until its spring bottling.

WINEMAKER'S NOTES: An elegant and lively bouquet with structured notes of pear, exotic fruit and crisp acidity. Finishes with gorgeous minerality.

TECHNICAL DATA

COMPOSITION	100% Pinot Grigio
VINTAGE	2009
ALCOHOL	12.5%
ACIDITY	5.65 (g/L)
pH	3.27
UPCS	892850 001104
SRP	\$13.99
PRODUCTION	7,000





BIVIO®

— I T A L I A —



Prosecco DOCG Di Conegliano E Valdobbiadene

Winemaker: Marco Galeazzo

Composition: 90% Glera (known as Prosecco), 10% Verdiso and other local varieties.

Region: DOCG, Conegliano Valdobbiadene, Denominazione di Origine Controllata e Garantita, Prosecco Superiore

Origin: In the North East of Italy (the Veneto Region), in the DOCG area surrounding two small towns: Conegliano and Valdobbiadene: on steep volcanic slopes, between 300 to 400 metres above sea level.

Wine Making: “Under-ripe” grapes are hand picked in order to preserve the acidity. After alcoholic fermentation at a controlled temperature 16-18°C (61-65°F) the second fermentation follows in pressurized tanks. The new sparkling wine is then filtered and bottled under pressure.

Wine Maker’s Notes: This is a fresh dry wine with a fruity and floral fragrance that has a harmonic taste. The “perlage” (bubbles) is fine and persistent.

Food Pairings: Prosecco is a refreshing wine for all occasions. It can be enjoyed with a whole meal, aperitif or with soups and salads. Some other recommendations include shellfish, white meat and pizza.

TECHNICAL DATA

COMPOSITION:	90% Glera (Prosecco) 10% Verdiso
VINTAGE:	Non Vintage
ALCOHOL:	11.0%
ACIDITY:	5.90 (g/L)
UPC:	892850 001432
SRP:	\$15.99
PRODUCTION:	2,000



Marco Galeazzo
Marco Galeazzo,
Winemaker