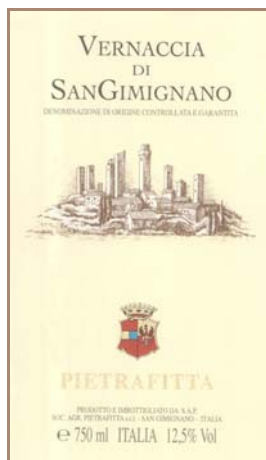


PIETRAFITTA

Winery Profile

The Pietrafitta winery has been producing wine at the same location for over 450 years. In addition to being one of the oldest estates, Pietrafitta is one of the most famous and respected producers in the region. The history of the winery goes back to the times of Michelangelo and Dante. In fact, both Michelangelo and Dante refer to Vernaccia, most probably produced at Pietrafitta, in their writings. The winery is located at the top of a hill that overlooks the town of San Gimignano. Pier Paolo Muri oversees the winery operation and continues the centuries old tradition of producing fine Tuscan wines at the estate.

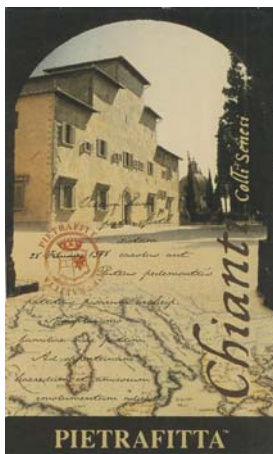


ABV 12.5%

Vernaccia di San Gimignano—DOC

Vernaccia was Italy's first DOC wine. Pietrafitta has combined new and modern wine-making techniques with age old traditions to produce the best Vernaccia possible. This wine is fresh and fruity but exhibits the full bodied character associated with the Vernaccia grape.

Pietrafitta Vernaccia is a very versatile food wine that will accompany many dishes, including meats. Experience its legendary taste.



ABV 12.5%

Chianti—Colli Senesi-DOCG

The Sienese Hills growing district produces some of the finest Chianti wines from the region and is almost always more affordable than Chianti from the neighboring Classico district. Pietrafitta Chianti is unique in that it is aged less than a Riserva but more than a normal Chianti.

Priced with many wines of lesser quality, this wine is a great value!

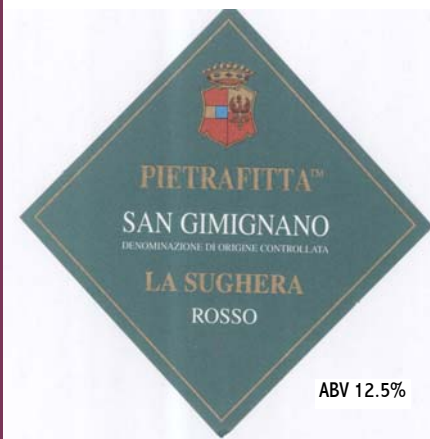
PIETRAFITTA

Vernaccia di San Gimignano Vigna Borghetto



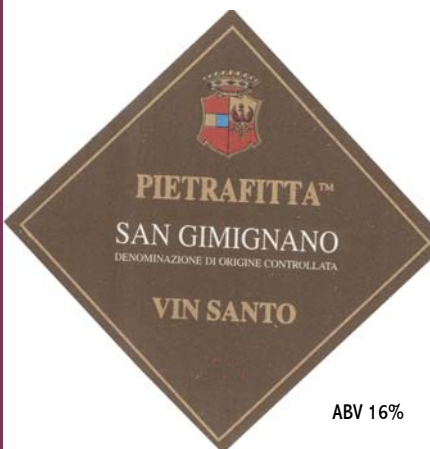
This wine is produced from the grapes grown and selected from the Borghetto vineyard on the Pietrafitta estate. This particular vineyard consistently produces grapes of a higher quality than the rest of the estate and is therefore vinified separately. The wine has more pronounced flavors, a fuller body and is more complex than the regular Vernaccia.

La Sughera



This wine is grown in a vineyard where cork trees used to grow "Sughero". This premium red is made from select Sangiovese grapes with some Merlot added. It is then aged in small oak barrels to give complexity and balance. Enjoy this wine at a fraction of the price of most "Super Tuscan" wines.

Vin Santo



Produced using the best Trebbiano and Malvasia grapes, left to dry for several months. After pressing, both the fermentation and maturing takes place in small casks for a minimum of five years. It is offered to the consumer after a six month period of bottle refinement. This mellow dessert wine is smooth with a hazelnut finish.